

LAPT

LONDON ACADEMY OF PROFESSIONAL TRAINING

CERTIFICATE

Certificate in Gourmet Chocolate Production

Foundation Level



LAPT — London Academy of Professional Training

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Reference FD-CCA-F • Culinary Centres

UKPRN 10067351 • Registered in England and Wales, company 4984798

AT A GLANCE

REFERENCE	FD-CCA-F
AWARD	Certificate
ASSESSMENT	440 marks — 264 to pass (60%)
PREREQUISITES	None
VALIDITY	Lifetime
AWARDING BODY	LAPT — London Academy of Professional Training

CURRICULUM

1 Chocolate Tempering Techniques 4 chapters · 20 classes 90 marks	
• 1 Understanding the Science of Chocolate Tempering — 5 classes › 1.1 Explore the Chemistry of Chocolate › 1.2 Understand Crystallization in Cocoa Butter › 1.3 Examine the Tempering Temperature Curve › 1.4 Identify the Signs of Proper Tempering › 1.5 Apply Techniques to Achieve Optimal Tempering • 2 Tools and Equipment for Effective Tempering — 5 classes › 2.1 Understanding the Role of Tools in Chocolate Tempering › 2.2 Identifying Essential Equipment for Successful Tempering › 2.3 Comparing Thermometers: Ensuring Precision in Tempering › 2.4 Mastering Thermoregulation with Tempering Machines › 2.5 Maintaining and Calibrating Equipment for Optimal Performance	• 3 Basic Tempering Methods and Techniques — 5 classes › 3.1 Understanding Chocolate Crystallization › 3.2 Exploring the Seeding Tempering Method › 3.3 Mastering the Tabling Technique › 3.4 Utilizing the Microwave Tempering Approach › 3.5 Applying Techniques to Real-World Scenarios • 4 Advanced Chocolate Tempering Challenges — 5 classes › 4.1 Identifying Complex Chocolate Tempering Issues › 4.2 Analyzing Environmental Impacts on Tempering › 4.3 Mastering Precision Through Temperature Control › 4.4 Tackling Unusual Tempering Consistency Problems › 4.5 Implementing Creative Solutions in Tempering
2 Confectionery Moulding and Shaping 4 chapters · 20 classes 65 marks	
• 1 Understanding Confectionery Moulds — 5 classes › 1.1 Exploring the History and Evolution of Confectionery Moulds › 1.2 Identifying Different Types of Moulds and Their Uses in Chocolate Production › 1.3 Understanding Materials: Silicone versus Polycarbonate Moulds › 1.4 Mastering the Techniques for Preparing and Using Confectionery Moulds › 1.5 Troubleshooting Common Issues in Moulding and Achieving Perfect Shapes • 2 Techniques in Chocolate Tempering for Moulding — 5 classes › 2.1 Understanding Chocolate Tempering Basics › 2.2 Identifying Common Tempering Methods › 2.3 Practicing the Seeding Method for Optimal Moulding › 2.4 Troubleshooting Tempering Issues in Moulding › 2.5 Applying Tempered Chocolate to Moulds Successfully	• 3 Moulding and Shaping: Practical Skills — 5 classes › 3.1 Understanding Confectionery Moulds: Types and Materials › 3.2 Preparing Moulds: Techniques for Optimal Results › 3.3 Shaping Chocolate: From Liquid to Solid › 3.4 Mastering Release Techniques: Ensuring Perfect Shapes › 3.5 Experimenting with Creative Moulding: Advanced Designs and Applications • 4 Innovative Shapes and Custom Mould Design — 5 classes › 4.1 Understanding Innovative Chocolate Shapes › 4.2 Exploring Materials for Custom Moulds › 4.3 Designing Templates for Unique Chocolates › 4.4 Crafting Moulds Using 3D Printing Technology › 4.5 Experimenting with Asymmetrical Chocolate Designs

• 1 Understanding Food Safety Regulations in Chocolate Production

— 5 classes

- › 1.1 Explore Food Safety Standards for Chocolate Production
- › 1.2 Identify Key Hygiene Practices in Chocolate Manufacturing
- › 1.3 Analyze Legal Requirements for Chocolate Production Facilities
- › 1.4 Implement Cross-contamination Prevention Techniques
- › 1.5 Evaluate Compliance and Certification Processes in Chocolate Production

• 2 Identifying and Controlling Contaminants in Chocolate Manufacturing

— 5 classes

- › 2.1 Understanding Contaminants in Chocolate Production
- › 2.2 Identifying Physical Contaminants in Chocolate Manufacturing
- › 2.3 Recognising Biological Contaminants and Risks
- › 2.4 Managing Chemical Contaminants in the Production Process
- › 2.5 Implementing Control Measures to Ensure Chocolate Safety

• 3 Implementing Personal and Equipment Hygiene in the Chocolate Factory

— 5 classes

- › 3.1 Understanding the Importance of Personal Hygiene in Chocolate Production
- › 3.2 Mastering Effective Handwashing Techniques for Factory Safety
- › 3.3 Implementing Proper Attire and Protective Gear Protocols
- › 3.4 Cleaning and Sanitizing Chocolate Production Equipment
- › 3.5 Maintaining Ongoing Hygiene Standards and Safety Practices

• 4 Establishing and Maintaining a Safe Production Environment

— 5 classes

- › 4.1 Understanding Hygiene Standards in Chocolate Production
- › 4.2 Identifying Hazards in the Production Environment
- › 4.3 Implementing Effective Sanitation Practices
- › 4.4 Conducting Regular Safety Inspections
- › 4.5 Developing a Culture of Continuous Safety Improvement

• 1 The Origin and Classification of Cocoa Beans

— 5 classes

- › 1.1 Discovering the Journey: From Cocoa Pods to Beans
- › 1.2 Exploring Origins: Understanding Cocoa Bean Varieties
- › 1.3 Identifying Regions: The Global Cocoa Belt
- › 1.4 Classifying Cocoa: Differentiating Bean Types and Their Characteristics
- › 1.5 Evaluating Quality: Assessing Cocoa Bean Potential for Chocolate Production

• 2 Fundamental Ingredients in Chocolate Making

— 5 classes

- › 2.1 Discovering Cocoa Beans: Types and Sources
- › 2.2 Understanding Cocoa Butter: Properties and Functions
- › 2.3 Exploring Sweeteners: Sugars and Alternatives
- › 2.4 Examining Emulsifiers: Lecithin and Its Role
- › 2.5 Analyzing Flavorings: Enhancing Chocolate Taste

• 3 The Chemistry of Flavors and Textures

— 5 classes

- › 3.1 Understanding Flavor Compounds in Chocolate
- › 3.2 Exploring the Role of Cocoa Solids and Milk Fats
- › 3.3 Examining Sugar's Impact on Texture and Taste
- › 3.4 Analyzing Emulsifiers: Bringing It All Together
- › 3.5 Synthesizing Knowledge to Create Flavor Profiles

• 4 Sustainability and Ethical Sourcing of Chocolate Ingredients

— 5 classes

- › 4.1 Understanding the Environmental Impact of Cocoa Farming
- › 4.2 Exploring Fair Trade Practices in Chocolate Production
- › 4.3 Identifying Ethical Cocoa Sourcing Regions
- › 4.4 Evaluating Certifications for Sustainable Chocolate
- › 4.5 Implementing Best Practices for Ethical Ingredient Sourcing

• 1 Understanding Chocolate Quality Parameters

— 5 classes

- › 1.1 Exploring Chocolate Origins and Varieties
- › 1.2 Identifying Key Quality Indicators in Chocolate
- › 1.3 Evaluating Chocolate Texture and Appearance
- › 1.4 Conducting Sensory Analysis of Chocolate Flavours
- › 1.5 Applying Quality Control Techniques in Chocolate Production

• 2 Analytical Techniques in Chocolate Assessment

— 5 classes

- › 2.1 Understanding Chocolate Quality Metrics
- › 2.2 Exploring Sensory Analysis Techniques
- › 2.3 Conducting Visual and Physical Assessments
- › 2.4 Performing Taste and Aroma Evaluations
- › 2.5 Applying Analytical Techniques to Improve Quality

• 3 Sensory Evaluation Methods for Chocolates

— 5 classes

- › 3.1 Understanding Sensory Evaluation in Chocolate Production
- › 3.2 Identifying Key Sensory Attributes of Chocolate
- › 3.3 Exploring Techniques for Chocolate Tasting
- › 3.4 Conducting a Structured Chocolate Sensory Analysis
- › 3.5 Applying Sensory Evaluation Results to Quality Control

• 4 Implementing Quality Control Protocols in Production

— 5 classes

- › 4.1 Understanding Quality Control Standards in Chocolate Production
- › 4.2 Identifying Common Production Defects in Gourmet Chocolate
- › 4.3 Conducting Sensory Analysis for Chocolate Quality
- › 4.4 Developing Quality Control Protocols for Chocolate Production
- › 4.5 Implementing Feedback into Production to Enhance Quality

• 1 Fundamentals of Chocolate: Ingredients and Flavor Profiles — 5

classes

- › 1.1 Identifying Key Chocolate Ingredients
- › 1.2 Understanding the Role of Cocoa in Flavor Development
- › 1.3 Exploring the Impact of Sweeteners on Chocolate Taste
- › 1.4 Analyzing Dairy's Contribution to Chocolate Creaminess
- › 1.5 Crafting Unique Flavor Profiles in Chocolate Recipes

• 2 Crafting Classic Recipes: Techniques and Variations — 5 classes

- › 2.1 Exploring Chocolate Foundations: Understanding Key Ingredients
- › 2.2 Mastering Classic Techniques: Perfecting Tempering and Molding
- › 2.3 Creating Flavor Profiles: Balancing Sweetness and Texture
- › 2.4 Innovating with Fillings: Experimenting with Ganaches and Inclusions
- › 2.5 Customizing Recipes: Elevating Classics with Creative Twists

• 3 Innovative Flavor Pairings and Enhancements — 5 classes

- › 3.1 Exploring Taste: Understanding Flavor Profiles in Chocolate
- › 3.2 Combining Elements: Pairing Chocolate with Fruits and Spices
- › 3.3 Discovering Contrasts: Integrating Savory and Sweet in Chocolate
- › 3.4 Enhancing Aromatics: Utilizing Herbs and Floral Notes in Recipes
- › 3.5 Innovating Textures: Creating Unique Taste Experiences with Inclusions

• 4 Developing Signature Chocolate Products — 5 classes

- › 4.1 Understanding Flavor Profiles in Chocolate
- › 4.2 Exploring Ingredient Combinations for Unique Chocolates
- › 4.3 Designing Visually Appealing Chocolate Products
- › 4.4 Testing and Adjusting Chocolate Recipes for Consistency
- › 4.5 Crafting a Signature Chocolate Product with Innovative Techniques