LAPT

LONDON ACADEMY OF PROFESSIONAL TRAINING

CERTIFICATE

Intro to Chocolate Making: Truffles & Simple Sweets

Workshop Level

LAPT — London Academy of Professional Training

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Reference FD-CCA-W • Culinary Centres (old)

UKPRN 10067351 • Registered in England and Wales, company 4984798

6	18	72	440	60%	Lifetime
SUBJECTS	CHAPTERS	CLASSES	TOTAL MARKS	PASS MARK	VALIDITY

AT A GLANCE

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

CURRICULUM

1 From Cocoa Bean to Chocolate Bar

3 chapters · 12 classes · 65 marks

- **1 The Story of Cocoa** — 4 classes
  - 1.1 Where Cocoa Beans Grow
  - 1.2 From Bean to Cocoa Nibs
  - 1.3 How Chocolate Is Made in a Factory
  - 1.4 Fair Trade and Ethical Cocoa
- **2 Types of Chocolate** — 4 classes
  - 2.1 Dark Chocolate Explained
  - 2.2 Milk and White Chocolate
  - 2.3 Reading Chocolate Labels
  - 2.4 Couverture and Everyday Chocolate
- **3 Chocolate in the Kitchen** — 4 classes
  - 3.1 Cocoa Butter and Cocoa Powder
  - 3.2 Choosing Chocolate for Each Recipe
  - 3.3 Chocolate Equipment Basics
  - 3.4 Chocolate and Health in Moderation

2 Melting and Handling Chocolate Safely

3 chapters · 12 classes · 65 marks

- **1 A Safe and Clean Workspace** — 4 classes
  - 1.1 Hygiene and Workspace Setup
  - 1.2 Allergens and Nuts in Chocolate Work
  - 1.3 Kitchen Temperature and Humidity
  - 1.4 Safe Handling of Hot Equipment
- **2 Melting Methods** — 4 classes
  - 2.1 Melting Over a Water Bath
  - 2.2 Melting in the Microwave
  - 2.3 Chopping Chocolate for Even Melting
  - 2.4 Using a Thermometer
- **3 Avoiding Problems** — 4 classes
  - 3.1 Why Chocolate Seizes
  - 3.2 Rescuing Grainy or Thick Chocolate
  - 3.3 Basic Tempering Idea for Shine
  - 3.4 Keeping Chocolate Smooth While Working

3 Making Ganache and Truffles

3 chapters · 12 classes · 65 marks

- **1 Making Ganache** — 4 classes
  - 1.1 Cream and Chocolate Ratios
  - 1.2 Heating Cream Safely
  - 1.3 Mixing a Smooth Ganache
  - 1.4 Flavouring Ganache Simply
- **2 Shaping Truffles** — 4 classes
  - 2.1 Setting and Scooping Ganache
  - 2.2 Rolling Truffles by Hand
  - 2.3 Keeping Hands Cool and Clean
  - 2.4 Fixing Soft or Split Ganache
- **3 Coating Truffles** — 4 classes
  - 3.1 Rolling in Cocoa Powder
  - 3.2 Dipping in Melted Chocolate
  - 3.3 Nut, Sprinkle and Coconut Coatings
  - 3.4 Setting and Chilling Truffles

4 Easy Bark, Clusters and Dipped Fruit

3 chapters · 12 classes · 65 marks

- **1 Chocolate Bark** — 4 classes
  - 1.1 Spreading Chocolate on Parchment
  - 1.2 Choosing Toppings for Bark
  - 1.3 Swirling Two Chocolates Together
  - 1.4 Breaking and Serving Bark
- **2 Clusters and Bites** — 4 classes
  - 2.1 Mixing Nut and Raisin Clusters
  - 2.2 Crunchy Cereal and Biscuit Clusters
  - 2.3 Spooning and Setting Clusters
  - 2.4 Balancing Sweet and Salty Flavours
- **3 Dipped Fruit** — 4 classes
  - 3.1 Choosing and Drying Fruit
  - 3.2 Dipping Strawberries and Banana Pieces
  - 3.3 Drizzling and Decorating Dipped Fruit
  - 3.4 Serving Dipped Fruit Fresh

5 Wrapping and Packing Treats

3 chapters · 12 classes · 90 marks

- **1 Packaging Materials** — 4 classes
  - 1.1 Boxes, Papers and Cases
  - 1.2 Choosing Food-Safe Packaging
  - 1.3 Protecting Sweets from Heat
  - 1.4 Simple Ribbons and Presentation
- **2 Labelling** — 4 classes
  - 2.1 What Goes on a Food Label
  - 2.2 Listing Allergens Clearly
  - 2.3 Best-Before Dates
  - 2.4 Naming and Branding Simple Sweets
- **3 Storage and Transport** — 4 classes
  - 3.1 Ideal Storage Temperature
  - 3.2 Fridge or Cupboard Storage
  - 3.3 Preventing Bloom and Sweating
  - 3.4 Transporting Sweets Safely

6 Tasting Session and Next Steps

3 chapters · 12 classes · 90 marks

- **1 Guided Tasting** — 4 classes
  - 1.1 Looking at Colour and Shine
  - 1.2 Smelling and Snapping Chocolate
  - 1.3 Tasting Texture and Flavour
  - 1.4 Describing Taste with Simple Words
- **2 Reflection and Review** — 4 classes
  - 2.1 Reviewing Your Own Sweets
  - 2.2 Gathering Feedback from Others
  - 2.3 Costing a Small Batch
  - 2.4 Planning Improvements
- **3 What Comes Next** — 4 classes
  - 3.1 Careers in Chocolate and Confectionery
  - 3.2 Selling at Markets and Online
  - 3.3 Foundation Certificate Overview
  - 3.4 Building Your Chocolate Skills