

CHOCOLATES AND CONFECTIONARY ARTS

Advanced Technical Certificate

Limited Access

The **Baking and Pastry Advanced Chocolate and Confectionary Arts Certificate** (CIP Code 0612050166) at Valencia College is a three semester program that prepares you to go directly into a specialized career within the culinary industry.

If you have an interest in creating visual masterpieces and developing your culinary skills around Chocolates and Confectionary Arts, this is the program for you. The program combines superb instruction and state-of-the-art production kitchens and facilities with hands-on experience in confectionary artistry, including creating, chocolates, confection, crystalline and non-crystalline confections, as well as aerated and nougats, and more. Students will be taught by some of the best chefs in the world, including instructors from Walt Disney World and Universal Orlando. The only program of its kind in Florida, Valencia's Baking and Pastry Management program gives you the extraordinary advantage of starting an exciting Pastry career in one of the most acclaimed tourist destinations in the world.

- Create chocolates confections, consisting of, crystalline and non-crystalline confections, as well as aerated and nougats.
- Chocolate Sculpting and Show piece design.
- Cater and manage banquets including training service personnel, preparing food cost estimates and stewarding control sheets
- Perform confectionery artistry.

Admission Requirements

- Students must have an A.S. degree in either Baking and Pastry Management or Culinary Management.
- Submit a completed Valencia Application, for admission and be in Active Student Status.
- Following your admission to Valencia, submit the Chocolates and Confectionary Arts Application.

Potential Careers

A variety of exciting career choices are available in Central Florida's flourishing theme parks, resorts, restaurants and other dining establishments. Excellent career opportunities are also available in catering and banquet services.

- Pastry Chef
- Executive Pastry Chef
- Assistant Pastry Manager
- Lead Chocolatier
- Assistant Pastry Chef
- Chocolatier, to Master Chocolatier

Salary and Earnings Information

For salary and wage information, visit: www.salary.com (<https://www.salary.com/>)

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Contacts

Future Students

To learn more information about this program, contact Enrollment Services at enrollment@valenciacollege.edu or call 407-582-1507 or visit valenciacollege.edu/culinary-management/ (<https://valenciacollege.edu/culinary-management/>).

Current Students

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kbourgoin@valenciacollege.edu

The ATC in advanced Chocolates and Confections will enable a graduating student or a professional in the industry with a minimum of 2 years experience, to elevate their skills in chocolate and confectionary arts.

- Experience different advanced and trending Tempering techniques
- Identify procedures in building various confections
- Differentiate various enrobing procedures
- integrate business principles into confectionary design
- Developing skills for building, carving, and sculpting techniques

Term I

FSS 2299C	CHOCOLATE THEORY AND THE ART OF TEMPERING	3
FSS 2292C	PRALINES AND CONFECTIONS	3
Total Credit Hours		6

Term II

FSS 2020C	MOLD MAKING AND ELEMENTS OF DESIGN	3
FSS 2752C	CHOCOLATE SHOWPIECES, SCULPTING, AND MODELING WORK	3
Total Credit Hours		6

Term III

FSS 2023C	ADVANCED SCULPTING AND MODEL WORK	3
FSS 2021C	SUGAR SCULPTING AND MODELLING	3
Total Credit Hours		6