

Course title: Chocolate Moulding for beginners		Course ID: C2525182
Start date: 01/11/2019	End date: 29/11/2019	Day(s)/time(s): Fri 11:00
Number of sessions: 5	Hours per session: 2	Tutor: Karen Jones
Additional hours:	Online Learning Hours: 0	
Specific funder/partner requirements:		
Awarding body (if any): Title of qualification to be gained:		Level: Level 1
Fee: £35.00 or Free if you are in receipt of an income related benefit (only SFA funded) Accreditation Fee (if applicable):		
Venue: Homegroup, 48 Bluebell Close, Newton Aycliffe, Durham, DL5 7LN		
<p>Theme(s): The WEA has four themes it uses for planning its provision. Employability – helping students to get a job or to make progress in their employment Health and Wellbeing – making a positive contribution to their own or others health and wellbeing Community Engagement – encouraging students to be positively involved in their communities Culture – learning about diverse cultures, identities and environments</p> <p>The Theme(s) used in planning your course is/ are:</p> <ol style="list-style-type: none"> 1. Culture Education 2. 		

Course Aim

To provide a brief introduction to the principles of chocolate melting and moulding with a view to applying them in making your own confectionary treats for every occasion.

Course Description

You will learn how to make individual chocolates and confectionary treats by melting and moulding different types of chocolate/candy melts. Make teddy bears, minions, unicorns, etc for your children or more sophisticated items such as hearts, flowers and even shoes/handbags for the adults in your life! Progress onto items with detailing made from different colours of chocolate, filled chocolates, and hollow 3D shapes such as Easter eggs. Design your own personalised chocolate gifts for any occasion - birthdays, anniversaries, Valentines, Easter, Mother's day, Father's day, Halloween, Christmas. Always have a unique hand-made gift for your loved ones.

Do I need any particular skills or experience?

What will I achieve?

By the end of the course I will be able to:

1. Produce at least 5 chocolate treats suitable for a variety of occasions
2. Demonstrate good food hygiene practices
3. Use basic maths, English and IT skills in order to follow recipes/ instructions and research new ideas to try

4. Identify the properties of chocolate in relation to melting and moulding
5. Work safely with chocolate melting equipment

What teaching methods will be used and will there be work outside of the class?

- The WEA tutor will use a range of different teaching and learning methods and encourage you and the group to be actively involved in your learning
- You may be asked to undertake additional work in your own time to support your learning

What kind of feedback can I expect from the tutor?

- A range of informal activities will be used by the tutor to see what you are learning which may include quizzes, question and answer, small projects and discussion
- You will have opportunities to discuss your progress with your tutor
- You will be encouraged to share your work with the group and discuss your learning
- You will be encouraged to consider other students work and give your opinions and suggestions
- There will be a number of tasks appropriate to your course such as written work, creating art or craft, video, photography or small projects. Some of these may be marked to help you progress

What else do I need to know? Is there anything I need to bring?

- A selection of materials and basic equipment will be provided but you are welcome to bring additional materials with you
- It would be helpful if you had access to the internet (Mobile phone, tablet or computer at home or through a library etc.)
- Please inform tutor if you have any food allergies

You should bring apron, paper & pen, container to take your creations home

All equipment will be provided

1st session bring a bar of chocolate to work with

Ingredients required for subsequent sessions will be discussed at the previous session

Pre-course work, reading and information sources

- No pre reading or pre course work is required
- It would be useful to have some ideas about themes or specific events you would like to work on.

Possible next steps after this course (including career opportunities if appropriate)

- Progress to another WEA course
 - Progress to an advanced chocolate moulding course
- Apply your chocolate making skills to other types of treats/gifts such as decorations for cupcakes or larger celebration cakes

Learning with the WEA

WEA courses increasingly make use of the rich variety of educational tools and material available on the internet and from digital devices. The WEA's digital learning platform, Canvas will play an increasing role in all WEA courses to provide resources or support, or to conduct lessons, enable assessment, provide learner feedback and for other activities for individuals away from the course. It is helpful, although not essential if you have access to a computer or smartphone to support your course.

You can read about your entitlements and responsibilities as a WEA student in our leaflet, Student Handbook here <http://www.wea.org.uk/learn-wea/student-support> This includes information on fees, learning support and financial support. As part of your course you accept our Learning Agreement and Privacy Notice. Full details of the Learning Agreement and privacy notice can be found on our website at <http://www.wea.org.uk/policies>. This applies to all courses you take in this academic year.

You can enrol online for some courses <http://www.wea.org.uk/learn-wea/course-search> or contact: WEA Support Services, Suite 10B Joseph's Well, Hanover Way, Leeds, West Yorkshire, LS3 1AB
Tel: 0300 303 3464 Email: courseenquiries@wea.org.uk



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