

Course Description

Subject: Candy Making Elective **Grades:** 7th & 8th

Overview:

Candy Making is an elective course that meets Tuesdays and Thursdays for one quarter. Students make various kinds of candies using the meltable chocolate and flavored colored candies.

Unit Description:

1. Basics of using molds for shaped candies and suckers.
2. Basics of dipping items in the chocolate (crackers, pretzels, strawberries, cherries, bananas, etc.)
3. Basics of painting with chocolate on the molds. Care must be taken to carefully paint the exact parts of the molds to get a colorful and neatly done sucker.
4. A final project is done over 3 class periods. It is graded on completion and neatness. A book of recipes is taken home for future projects.

Student Materials:

Meltable chocolates, food items for dipping, flavored oils, paint brushes, apron, cellophane bags of various sizes, curling ribbon, large bags for final project

Teacher Materials:

Above supplies, plus

Hot plates with extension cords

Tables

Sprinkles, caramel, peanut butter, powdered sugar, spoons, glass bowls, trays, Ziploc bags, cleaning supplies, 100's of molds, sucker sticks, paper towels, paper plates, wax paper, hot water for cleaning (a must), and lots of patience!