
CHOCOLATE AND SUGAR

CBP 226**Chocolate and Sugar****2.0 UNITS**

Students use classical and current techniques to create a Chocolate, Sugar and Pastillage showpiece. Students learn the elements of planning, designing and assembling a competition caliber showpiece of their own design. Through multiple techniques inclusive of template making, casting, sculpting, blowing, pulling, and decorating, students will create a multiple medium showpiece.