



Portfolio

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CHOCOLATE, CONFECTIONS

& CENTREPIECES

CUL 260 - sect. 10001

Chef Paul Massincaud

March 15, 2020



INTRODUCTION

"CHOCOLATE, CONFECTIONS & CENTREPIECES", working sugar and chocolate is not easy, they are arts that can only be learned with a lot of practice and a good teacher.

The luck was to have a very well-prepared and experienced Chef who taught us the basics to be able to work in this field with much practice, where imagination and technique go hand in hand.

I am proud of my work and I hope that in the near future I can put into practice all that I have learned.

In this Portfolio I will report the photos of almost all the products, made in this quarter.

CHOCOLATE











FINAL PRACTICAL EXAM





SUGAR





FINAL PRACTICAL EXAM





SUMMARY

The foundations of these materials have been impeccably transmitted by Chef Paul, with his great experience and skill, although we have had some moments of tension, but that is normal for stress and fatigue brings this. Now it is only practice, to be able to acquire the manual skills required by these two arts.