

DESIGN *of* - CHOCOLATE -

Summer 2024 Session B
Course: MCEN4228/5228
Mon - Th: 1:30 - 4 pm



1. Cacao: Bitter Sweet

We will give an overview on cacao history and culture in Mesoamerica. Overview of global industry and raise awareness of the true cost of chocolate.

2. Cacao Processing

We will describe agricultural production and post-harvest processing.



3. Chocolate Engineering

We will roast, sort, crack, and winnow cacao beans into nibs.

4. Chocolate Quality Control

Next we will ground nibs into "liquor". We also temper chocolate - heated and cooled to the correct temperature .



5. Chocolate Products

There are myriad of chocolate products including nibs, powder, butter, bars, and untempered water based drinking chocolate.

CU Boulder Summer 2024

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