

New Chocolate Course - The Science of Chocolate

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Nutrition, Dietetics and Food Sciences

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USU Extension is now offering an online course focusing on the process of making chocolate. It will cover how cocoa beans are harvested and processed on the farm and then how they are processed in the factory to make chocolate. In each module of this course, there will be virtual presentations followed by a video tour of the Aggie Chocolate Factory. There are 3 modules in this course covering farming, bean processing, and the actual production of the chocolate. Students can even purchase samples from the Aggie Chocolate Factory#for a richer class experience. Samples at the Factory include cocoa beans, cocoa butter, cocoa powder, cocoa shells, cocoa liquor, and chocolate. The course costs \$50 and the student will receive a digital certificate upon completion of the course.

[View the Course](#)

CONTACTS

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