

MASTER CERTIFICATE IN BAKING & PASTRY 2019/2020 COURSE DESCRIPTIONS

(COURSES SUBJECT TO CHANGE)

THE YEAR 3 ADVANCED SPECIALIZATION IN BAKING & PASTRY COURSES ARE:

- Optional intensive Italian language (August intersession)

FALL SEMESTER:

Master Italian Pastry Arts I, Experiential Learning and HACCP seminar

Description: Coming Soon.

Intersession Week: Project I – Laminated Doughs Workshop

FWBPWC570 - Wedding Cakes: Tiered and Themed Decorated Cakes, 3 Credits.

Description: Wedding cakes are a fundamental part of a pastry shop business and require a dedicated professional preparation that ranges from marketing abilities to technical skills. Students will learn the history, and the social and cultural significance of wedding cakes. The course will offer a complete overview of the most important styles available worldwide, with a special emphasis of Italian classical wedding cakes. A wedding cake must be a perfect match of deliciousness and decoration, something that appeals not only to the eyes: this course will place an emphasis on cake base preparation techniques and how all elements of the cake should match and balance each other. A focus will be placed on developing skills in making various decorative ornaments out of chocolate, marzipan, sugar, pastillage, royal icing and the different decorative techniques applicable to contemporary wedding cakes. The course requires precision skills, dedication and patience, and attention to details.

FWBPPI600 - Professional Gelato Production, 3 Credits.

Description: This course offers students the opportunity of a professional approach to Italian gelato production and a comparison with ice cream, sorbets, sherbets and other churned frozen desserts. The evolution of gelato will be explained to understand the fundamental steps of its development. The difference between ice cream and gelato artigianale will be fully covered in order to give students a sound understanding of the variety of offers commonly found in the market. The structure of the worldwide famous frozen dessert will be analyzed in detail focusing on major and minor ingredients

and how they are responsible for the final texture and flavor. Emphasis will be placed on the importance of production and serving temperatures, gelato service and exposition as well as the different balancing formulas related to a variety of suitable ingredients. Students will have the opportunity to learn how to prepare gelato using exclusively fresh, genuine and natural ingredients. Gelato artigianale will be produced starting from different bases, with the application of a variety of ingredients, following the Italian way of production. Attention will be given to gelato production for special dietary requirements, gelato gourmet interpretations, sorbets and original sicilian granita production.

Intersession Week: Project II – Savory Pastry Workshop

FWBPIC620 - International Cakes, 3 Credits.

Description: From East to West, primitive to progressive, most common to most avant-garde, cakes are good for the soul. They draw people together, enliven celebrations, and embody the rituals and histories of cultures around the world. This course will focus on the cultural background of famous classic cakes in order for students to understand the origin and the history behind famous international representative creations. Emphasis will be placed in the analysis of the area of origin of each cake in order to find connections between ingredients, preparation techniques and the final creation. Students will join this journey among different traditions, stories, ingredients and folklore, learning dedicated skills for the preparation of international classics. Pavlova, Sacher Torte, Baklava, Black Forest Cake, original NY Cheesecake, and the Tres Leches cake are only some of the creations that will be experienced during this trip among traditions.

MASTER CERTIFICATE IN BAKING & PASTRY 2019/2020 COURSE DESCRIPTIONS

(COURSES SUBJECT TO CHANGE)

Intersession Week: Project III – Panettone and Pandoro Workshop

FWBPSL500 - Long Shelf-Life Cakes and Italian Snacks, Experiential Learning. Advanced Chocolate Artistry, 3 Credits.

Description: This course focuses on the production of long shelf-life handcrafted baked products, a branch of traditional pastry art that is unfortunately a prerogative of industrial food production today. Students will learn how to prepare artisan travel cakes and snacks to go thanks to an in-depth study of the role of single ingredients and their balancing. Sugars, fats, mixing methods, cooking temperatures and food safety will be analyzed from the perspective of their impact on the final product shelf-life. An emphasis will be put on the role of water and hydration in baked products and how water influences the textural properties during storage. The course also includes the study of the calculation of free water in cakes, together with storage and preservation environment management and notions of food contamination and oxidation. Students will learn how to prepare traditional and contemporary travel cakes. Students will also learn artisan methods to reproduce famous Italian packaged snacks. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Course Descriptions Coming Soon:

• **January Intersession**

- Master Italian Pastry II Experiential Learning Project
- Project I: Macarons workshop

• **Spring Semester**

- Creative Recipe Development and Production
- Professional Chocolate Showpieces
- Intersession Week: Project II- Contemporary Dessert Plating Workshop
- Interpersonal Communication
- Intersession Week: Project III- Special Diet Pastry Workshop
- Sugar Artistry
- Intersession Week: Project IV- Regional Italian Folklore Workshop
- Entremets Experiential Learning