

MASTER CERTIFICATE IN CULINARY ARTS 2019/2020 COURSE DESCRIPTIONS

(COURSES SUBJECT TO CHANGE)

FALL SEMESTER:

Cold Kitchen and the Art of Plating: Contemporary Garde Manger I

Description: Coming Soon.

FWCAMD515 - Menu development and HAACP seminar, 3 Credits.

Description: The planning and organization of a menu is one of the keys for the success of food service establishments. Starting from the consideration that food is strongly related to the social and cultural background, the course analyzes the gastronomic and nutritional trends of the last decades and how they have impacted food production, at any level. Food nutritional facts, food allergies and intolerances, the variety of eating habits are slowly changing foodservice approach when planning a menu. The course explores the history of menus and their development and offers students an overview of a variety of menus commonly offered. The goal of the course is to analyze all factors that contribute to the success of a good menu planning, starting from the relationship between the menu and marketing and continuing through the many steps that are necessary to provide an accurate, complete and functional work. Advertising, market search, suppliers and products search, cost and labor control will be fully covered and students will learn how staff, equipment, and facility can impact a menu. Emphasis will be placed on contemporary nutritional habits and on patrons expectations when eating out. Students will be involved in the comparison of local foodservice establishments menus with an analysis of the nutritional balance of their dishes.

Intersession Week: Project I – Meats and Offals Workshop

Italian Gastronomy: Food and Culture

Description: Coming Soon.

Intersession Week: Project II – Special Dietary Requirements

FWBPBC310 – Italian Classical Cakes and Tarts, 3 Credits

Description: Students will study the history and background of various national and regional desserts starting from a focus on the most important and typical Italian ingredients. Special attention will be paid to a detailed analysis of DOP and IGP products that are traditionally used in Italian pastry and their fundamental role for the identity of Italian cakes and tarts. The course will cover the origin of classical desserts and eventual variations from classical methods. Students will study a variety of doughs, batters, fillings and glazes with an emphasis on a thorough understanding of the techniques and proper skills for the execution of classic Italian desserts.

Intersession Week: Project III – Pasta Workshop I: Traditional Recipes Workshop

Advanced Italian Restaurant Cooking I: Experiential Learning

Description: Coming Soon.

Course Descriptions Coming Soon:

• **January Intersession**

- Advanced Italian Restaurant Cooking II Experiential Learning
- Cold Kitchen and the Art of Plating: Contemporary Garde Manger II
- Project I: Pasta Workshop II: Specialty Fresh Pasta and Dumplings Workshop

• **Spring Semester**

- Cold Kitchen and the Art of Plating: Contemporary Garde Manger II (Entire Spring Term, All Sessions)
- Professional Pairing Food and Wine
- Intersession Week: Project II- Fish Filleting Techniques and Traditional Seafood Dishes Workshop
- Italian Product Knowledge
- Interpersonal Communication
- Intersession Week: Project III- Italian Gourmet Vegetables Workshop
- Dietetics and Nutrition in the Mediterranean
- Intersession Week: Project IV- Italian Classical Tarts and Cakes Workshop
- Mediterranean Cuisine and Experiential Learning