



APCIUS INTERNATIONAL SCHOOL OF HOSPITALITY

SCHOOL OF SCHOOL OF FOOD AND WINE STUDIES**DEPARTMENT OF BAKING AND PASTRY****COURSE TITLE: DESSERT STYLING****COURSE CODE: FWBPDS480****3 semester credits****1. DESCRIPTION**

The aim of the course is to give students the fundamentals of dessert presentation. Starting from fruit cutting skills, students will experience a variety of decoration techniques to be applied to mignons, single portion and tortes. Glazes and gelees, buttercream, whipped cream, icings, chocolate and caramel decorations will be explained and then practiced to gain confidence with the related techniques. Students will experience both classic and contemporary decoration methods, ranging from piping skills to the application of dedicated equipment for royal-icing writing. By the end of the course students will be able to execute the most common decorating and styling techniques and develop their own personal decoration style.

2. OBJECTIVES

By the end of the course students will gain confidence with the preparation and application methods of a large variety of decorations applicable to desserts.

The course focuses on the importance of decorations to increase the quality perception of pastry creations. Starting from fruit cutting and carving, the course will develop students knowledge and skills on classic and contemporary decoration styles with a special focus on the production techniques and the practical application of the decorative items.

Special emphasis will be placed on techniques, such as whipped cream decorations, glazes, chocolate writing, caramel decorations that are considered classics yet are never out of fashion, and therefore fundamental for a complete pastry professional preparation.

Many of the techniques request strong manual skills that will be practiced under the supervision of the instructor.

3. REQUIREMENTS

Baking Techniques I or equivalent.

4. METHOD

This course consists of lectures, class discussions, and projects. Mediums for instruction used may include but are not limited to, interactive and hands-on activities which challenge thought processes, academic texts and studies, videos, slides, guided problem solving, and experiential and/or field learning activities where applicable.

5. TEXTBOOK – FURTHER READINGS – RESOURCES

TEXTBOOK (Copy available at the university library):

Professional Cake Decorating - Toba Garret - Wiley

On Baking: A textbook of baking and pastry fundamentals - 3th edition - Labensky, Martel, Van Damme - Pearson

The textbook is mandatory for successful completion of the course.
Where applicable, additional materials, handouts and/or notes will be provided by the instructor.

FURTHER READINGS

The Art of the Chocolatier - Ewald Notter - John Wiley and Sons, INC.
The Art of the Confectioner - Ewald Notter - John Wiley and Sons, INC.
How Baking Works: Exploring the Fundamentals of Baking Science, Paula I. Figoni
Ferinberg B. The Professional Pastry Chef, Wiley
Gisslen W. Professional Baking, 3rd Edition
Bruni Benson A. Solo Dolci: The Italian Dessert Cookbook

LIBRARIES IN FLORENCE

Please consult the posted schedules for official opening times of the university library. Also note that the library is for consultation only and it is not possible to borrow materials. The library is equipped with a scanner and internet access so that you may save or email a digital copy of the pages needed. Students may also utilize additional libraries and research centers within the local community:

BIBLIOTECA PALAGIO DI PARTE GUELFA

Located in Piazzetta di Parte Guelfa between Piazza della Repubblica and Ponte Vecchio. Please consult the library website for hours of operation:
http://www.biblioteche.comune.fi.it/biblioteca_palagio_di_parte_guelfa/

BIBLIOTECA DELLE OBLATE

Located in via dell'Oriuolo 26. Please consult the library website for hours of operation:
www.bibliotecadelleoblate.it

THE HAROLD ACTON LIBRARY AT THE BRITISH INSTITUTE OF FLORENCE

Located in Lungarno Guicciardini 9. Please consult the library website for hours of operation. This library requires a fee-based student membership. For information: www.britishinstitute.it/en

6. FIELD LEARNING

Please consult your Official Registration for any mandatory field learning dates. Field Learning Activities cited in Official Registrations are an integral part of the course and also include an assignment that counts towards your final grade, details will be provided on the first day of class.

7. COURSE MATERIALS

Professional Cooking classes

1. All students are strictly required to attend class wearing a clean uniform: the jacket provided by the institution, black pants, apron (color depending on the CA level), safety footwear, a white Chef's hat, and a set of knives. Students with long hair should tie hair back before wearing the hat. Students are not allowed to wear rings, earrings or any other visible piercings, bracelets, watches, and nail polish during lab hours. Students who are not dressed properly will not be allowed in class.
2. All students must attend class fully prepared and on time. Late students will not be accepted.
3. Carefully wash hands at the beginning of each class, before food is handled.
4. During professional cooking classes only small food tastings are allowed as the main purpose of these courses is to develop technical skills. Students are not allowed to take food out of the kitchen.
5. Students are also required to participate in a polite and responsible way. Students are not allowed to sit on the working stations. Students who disturb lessons or are disrespectful to the instructor or the other students will be asked to leave the class. Serious infractions will be evaluated by the Academic Office.
6. Cooking classes will include various tasks which all students must carry out. Classes will include all

different types of recipes and students are expected to actively participate in all lessons regardless of personal likes or dislikes.

7. Each student is responsible for washing all utensils used during class and keeping the working station clean and tidy, with all the utensils as listed in the station inventory. Two students at a time will tidy up the kitchen common areas during each class.

8. Students are responsible for kitchen utensils and maintenance of the equipment. The cost of a) any missing utensil b) damages due to student carelessness will be shared by all students.

9. No visits are allowed in class at any time.

10. The use of cellular phones is not allowed within the school building.

Should students wish to store materials or equipment, lockers are available with a deposit (given back after returning the key).

8. COURSE FEES

Course fees cover course-related field learning activities, visits, and support the instructor's teaching methodologies. Book costs are not included in the course fee. The exact amount will be communicated by the instructor on the first day of class.

9. EVALUATION – GRADING SYSTEM

10% Attendance

30% Class Participation and Assignments

20% Midterm Exam, Field Learning project (if applicable), Special/Research Project (if applicable), Practical Performance (if applicable)

20% Final Exam

20% Paper/Project

A = 93-100 %, A- = 90-92%, B+= 87-89%, B = 83-86%, B-=80-82%, C+ = 77-79%, C=73-76%, C- =70-72%, D = 60-69%, F= 0-59%, W = Official Withdrawal, W/F = Failure to withdraw by the designated date.

10. ATTENDANCE – PARTICIPATION

Academic integrity and mutual respect between instructor and student are central to the academic policy and reflected in the attendance regulations. Student presence is mandatory and counts toward the final grade.

Absences are based on academic hours: 1 absence equals 3 lecture hours.

Two absences: 6 lecture hours, attendance and participation grade will be impacted.

Three absences: 9 lecture hours, the final grade may be lowered by one letter grade.

Four absences: 12 lecture hours, constitutes automatic failure of the course regardless of when absences are incurred.

Please note:

- The above hours refer to lecture hours. Please note that the contact / credit hour policy in the academic catalog includes additional distribution ratios according to delivery category. Ex: 1 absence equals 6 FL/SL/Lab hours or 9 EL hours.

- Hours may be distributed in different formats according to the academic course schedules.

LATE ARRIVAL AND EARLY DEPARTURE

Arriving late or departing early from class is not acceptable. Two late arrivals or early departures or a combination will result in an unexcused absence. Travel is not an exceptional circumstance.

TRAVEL (OR DELAYS DUE TO TRAVEL) IS NEVER AN EXCUSE FOR ABSENCE FROM CLASS.

It is the student's responsibility to know how many absences are incurred. If in doubt, speak with your instructor!

Participation: Satisfactory participation will be the result of contributing to class discussions by putting forth insightful and constructive questions, comments and observations. Overall effort, cooperation during group work, proper care of work space and tools, responsible behavior, and completion of assignments will be assessed. All of the above criteria also apply to Field Learning and site visits.

11. EXAMS – PAPERS – PROJECTS

This course includes the evaluation of practical performances, that refers to all hands-on activities held during class and accounts for the 20% of the course grade.

The final **Paper/Project** accounts for 20% of the course grade.

- Format: topic, length, guidelines, and due date will be provided on the course website
- Material for research will be available at the University Library in Corso Tintori 21.

The Final exam accounts for 20% of the final course grade.

For exam time and date consult the course website.

The time and date of the exam cannot be changed for any reason.

Format: the exam is divided into two sections:

- Part I: short-answer and/or multiple-choice questions
- Part II: hands-on performance

The Final Exam is cumulative

No pencil allowed. Blue and black pens only.

12. LESSONS

Lesson 1	
Topic	Introduction to the course Definition of dessert styling - The importance of attractive finishing: colors, seasonality - Types of styling: Classic - Contemporary - “Old School” - Conceptual
Lab	Viewing of samples and images that represent the different decorative styles
Objectives	Understand the importance of decoration techniques - Understand how to apply different decoration styles - Understand the ingredients used in the different decoration techniques - Understand how the decorations increases desserts value in customer's perception - Understand how colors modify the aspect
Assignment	On Baking chap. 20 Professional Cake Decorating from pg. XI to XIV

Lesson 2	
Topic	Dehydration Dehydration techniques: sugar coating, syrup, plain - Dehydrated fruit and vegetables - Preservation and storage of dehydrated fruit Fruit choice - Fruit cutting techniques - Effect of temperature on fruit preservation - Antioxidants: preservative ingredients application

Lab	Cutting skills - Application of low temp and air drying
Objectives	Understand how dehydration works and the correct procedures to follow - Understand how this process modifies the fruit structure - Understand how to preserve dehydrated fruit - Understand how storage temperature increases shelf-life - Learn which preservative ingredients can be antioxidant
Assignment	On Baking chap. 20

Lesson 3	
Topic	Fruit decorations Selection of suitable fruit for decorations - Special techniques: fruit carving and cutting - Special tools for carving and cutting - Application of decorations for mignons, single portion, tortes - Preservation additives: citric acid, gelatin, sugar and their application
Lab	Demo: decorative cutting - fruit carving
Objectives	Learn which fruit is suitable for cutting technique applications - Understand how the choice of knives influences the final product - Understand the importance of decorations to increase value, quality and flavor perception – Gain confidence with special techniques and special tools for fruit cutting and carving - Learn suitable type of decoration for specific desserts - Understand the importance of decoration size on dessert or tortes - Understand how to apply the preservation ingredients - Learn how to properly preserve fruit during carving
Assignment	On Baking chap. 20

Lesson 4	
Topic	Application of glazes and gelees <i>NOTE: Glazes and gelatins will be ready in class. Students will learn how to apply them for decorations</i> “Melting” steps: temperature control as a fundamental step for the application Thickening agents: pectin, gelatin - Sugar and sweeteners for glaze and gelee preparation - Microwave applications: timing - Suitable equipment
Lab	Students will practice application of glazes/gelees on desserts
Objectives	Understand the importance of glaze stabilization before the application - Learn to control the temperature during melting - Gain confidence with the microwave application for melting - Gain confidence with the thickening effect during melting - Understand the suitable sugar to use for different types of preparation - Gain confidence with special equipment
Assignment	On Baking chap. 20

Lesson 5	
Topic	Decorations: whipped cream Piped technique applications - “Tips” for piping techniques - Whipped cream application: stabilizer and air content in the foam - Color application
Lab	Practice on pre-prepared cakes

Objectives	Gain confidence with the use of piping bag - Experience piping bags tips for different purposes - Gain confidence with creams with different fat percentage - Learn the history of old school Italian decorations - Gain confidence with the equipment - Understand the necessary content of air in whipped cream when used for decorations - Understand which colors are suitable and how to apply them to the cream
Assignment	On Baking chap. 20 Professional Cake Decorating from pg. 40 to 67

Lesson 6	
Topic	Decorations with Icing Buttercream 1 Definition of icing/frosting - Application and production of simple buttercream Techniques: piping, filling and icing methods - Application on cakes Style: old school American decorations - Water soluble colors application - Special tips for decorations Temperature: frosting and buttercream temperature during piping decorations Volume: air content in cream and frosting
Lab	Piped buttercream roses - Cake filling and icing
Objectives	Learn the history of buttercream decoration - Gain confidence with technique application Understand the difference between icing and buttercream Understand how the types of buttercream increase the final results (focus on American style buttercream) - Learn how the mixing time increases the volume of buttercream Gain confidence with the specific tools needed - Understand how the temperature modifies the final result - Understand how to fill a cake: balance between cake and filling percentage - Learn different decoration styles
Assignment	Professional Cake Decorating from pg. 40 to 67

Lesson 7	
	MIDTERM EXAM

Lesson 8	
	ACADEMIC BREAK

Lesson 9	
Topic	Decorations: royal icing techniques application 1 Description and origins of royal icing: characteristics and applications Mixing techniques: Classic method - Egg white foaming: air content in a royal icing - The purpose of sifting powder sugar - Color applications in the preparation Royal icing density: different textures for different writing styles - Application of royal icing: suitable utensils for different purposes - How to make a parchment paper piping bag from scratch
Lab	Mixing with paddle attachment - Writing 1: capital letters skills

Objectives	Understand the characteristics of royal icing - Learn royal icing mixing method Learn the suitable applications of royal icing - Learn how to apply color to royal icing Understand the air content in royal icing - Gain confidence with suitable tools for writing
Assignment	On Baking chap. 20 Professional Cake Decorating from pg. 70 to 77

Lesson 10	
Topic	Decorations: royal icing techniques application 2 Application of royal icing: suitable utensils for different purposes Mixing with paddle attachment - Handwriting technique - Color application: powder and liquid colors - Tool applications: special tips for writing techniques
Lab	Mixing with paddle attachment - Writing 2: handwriting skills
Objectives	Gain confidence with royal icing handwriting techniques and tools - Learn the suitable colors application to royal icing - Understand the different techniques for writing applications - Learn how to preserve royal icing in a piping bag
Assignment	On Baking chap. 20 Professional Cake Decorating from pg. 70 to 77

Lesson 11	
Topic	Decorations: royal icing techniques application 3 Application of royal icing: suitable utensils for different purposes Mixing techniques: Hyfoama application - Mixing with whisk attachment: whipped royal icing - Special tips applications: large and small star tips - Italian style decorations
Lab	Whipped royal icing decorations
Objectives	Learn to make royal icing with “Hyfoama”: characteristics and texture Understand the differences in texture of whipped royal icing, its application and drying time Gain confidence with suitable tools for whipped royal icing application Understand how apply the Italian style to contemporary decorations
Assignment	On Baking chap. 20 Professional Cake Decorating from pg. 70 to 77

Lesson 12	
Topic	Chocolate decorations 1 <i>NOTE: this course focuses on the use of chocolate for decorative patterns. Pre-tempered chocolate will be available in class.</i> Decoration: writing with chocolate - Chocolate temperature control - Suitable quantity of chocolate during piping operations - Piped decorations skills - Mixing tools: food processor or immersion blender
Lab	Writing with chocolate on paper
Objectives	Identify the characteristics of quality chocolate piped decorations - Gain confidence with chocolate density - Learn classic piping skills - Understand the importance of precision and cleanliness when decorating with chocolate - Learn where to apply chocolate decorations

Assignment	On Baking chap. 20 The Art of Chocolatier pg. 108/115 - 123/136 Professional Cake Decorating from pg. 70 to 77
-------------------	--

Lesson 13	
Topic	Chocolate decorations 2 Basic chocolate garnishes: Cigarettes - Combed curls - Shavings - Rings Special technique applications: chocolate cooling and frozen tray technique Special tools applications: brush, spatula, knife - Suitable chocolate for chosen chocolate decorations - Oil and fat application in chocolate - Storage and preservation of the final product (temperature and humidity)
Lab	Application of chocolate garnishes on single portion desserts and tortes
Objectives	Gain confidence with chocolate decorating techniques - Learn to use special tools for chocolate decoration - Understand what type of chocolate is suitable for different chocolate decorations - Understand how oil or other fats affect the plasticity of chocolate - Understand how to preserve chocolate for decorations - Understand how to store decorations
Assignment	On Baking chap. 20 The Art of Chocolatier pg. 123/136

Lesson 14	
Topic	Decorative sugar works: caramel decoration Special tools for sugar decorations : gloves, scissor, knives, thermometer Color application in a sugar decoration: mixing steps - Color application: gel, powder, liquid - Cooking techniques: cooking step - Alternative sugar: alcoholic sugar (Isomalt) Caramel preservation and storage
Lab	Spun sugar - Isomalt lace - Caramel decorations
Objectives	Gain confidence with caramel production - Understand how to apply sugar decorations Gain confidence with special tools for sugar artistry Understand how to apply colors during cooking - Learn suitable color application Gain confidence with isomalt decorations - Understand how to preserve and store sugar decorations
Assignment	On Baking chap. 20

Lesson 15	
	Final Exam