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SYLLABUS

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Florence University of the Arts (FUA) is an academic institution for study abroad in Florence, Italy. FUA collaborates with The American University of Florence (AUF), an international university offering US-style undergraduate and graduate degrees, in a cooperation to offer study abroad programs with a diverse breadth and depth of academic curriculum. FUA study abroad programs may include AUF offerings, which are US-aligned in terms of higher education standards as per the university's institutional structure. Common courses offered by FUA and AUF have been jointly selected by both institutions as eligible for mutual recognition and delivery. As such, equal academic standards, credibility, and outcomes are vetted by the Academic Offices of the institutions for all courses and syllabi offered in the study abroad program.

SCHOOL OF FOOD AND WINE STUDIES
DEPARTMENT OF BAKING AND PASTRY
COURSE TITLE: DESSERT STYLING
COURSE CODE: FWBPDS480
6 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 course participation and completion. Where applicable additional materials may 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

Frinberg B. The Professional Pastry Chef, Wiley

Gisslen W. Professional Baking, 3rd Edition

Bruni Benson A. Solo Dolci: The Italian Dessert Cookbook

LIBRARY

Course participants may access the campus library. Please consult the library site for resources such as collections, borrowing, scanning and wifi connection, and research:

<https://www.auf-florence.org/Library/the-library/>

6. COURSE MATERIALS

(NOTE: STUDENTS MUST ALSO ADHERE TO KITCHEN RULES OUTLINED IN THE CEMI BOOKLET)

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).

7. 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.

8. GRADING AND EVALUATION & ATTENDANCE

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

The above grade breakdown percentages reflect the grading scale standards in the "Grading and Evaluation System" section of the catalog.

Attendance

Class participation is mandatory. Based on the hours defined in the Academic Catalog's attendance policy, students may miss up to 2 class encounters delivered as lecture hours. A third absence constitutes a course failure.

Please note that absence hours may vary according to the learning methodology, as per the academic catalog policy on credit hours:

https://catalog.auf-florence.org/standard_regulation

9. EXAMS / PROJECTS / ASSIGNMENTS

Final Exam: The final exam is divided into two sections:

- Part I: written test
- Part II: hands-on performance

The written test is divided into three sections:

- Part I: 10 Multiple choice questions. Each correct answer is worth 2 points, for a total of 20 points.
- Part II: 10 short-answer questions. Each correct and complete answer (concise explanations, main ideas, key words, names, etc.) is worth 5 points, for a total 50 points.
- Part III: two essay questions; each correct and complete answer is worth 15 points (based on content, vocabulary, detail, etc.) for a total of 30 points.

No pencil allowed. Blue and black pens only.

Further details (guidelines, grading rubric,...) are provided in the course portal.

The final exam is cumulative and will account for the 20% of the final grade breakdown.

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

Final Project: The final project accounts for 20% of the final course grade. The project details will be

assigned on the first day of class.

Assignments: This course requires at least 3 assignments as per the course outline in the syllabus.

Assignment #1: **History of Dessert Decoration Techniques.** Due by Lesson 4.

Assignment #2: **Decoration Technique Analysis Chart.** Due by Lesson 7.

Assignment #3: **Personal Decoration Style Proposal.** Due by Lesson 10.

10. COURSE OUTLINE

Lesson 1	
Meet	In class
Lecture	Introduction to the course Definition of dessert styling - The importance of attractive finishing: colors, seasonality - Types of styling: Classic - Contemporary - "Old School" - Conceptual
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 increase desserts value in customer's perception - Understand how colors modify the aspect
Lab	Viewing of samples and images that represent the different decorative styles
Readings/ Assignments	On Baking chap. 20 Professional Cake Decorating from pg. XI to XIV Assignment #1 History of Dessert Decoration Techniques assigned, due by lesson #4

Lesson 2	
Meet	In class
Lecture	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
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
Lab	Cutting skills - Application of low temp and air drying- Demo: decorative cutting - fruit carving
Readings/ Assignments	On Baking chap. 20

Lesson 3	
Meet	In class
Lecture	<p>Fruit decorations</p> <p>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</p>
Objectives	<p>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</p>
Lab	Students will practice application of glazes/gelees on desserts
Readings/ Assignments	<p>On Baking chap. 20</p> <p>Assignment #2 Decoration Technique Analysis Chart assigned, due by Lesson 7</p>

Lesson 4	
Meet	In class
Lecture	<p>Application of glazes and gelees</p> <p><i>NOTE: Glazes and gelatins will be ready in class. Students will learn how to apply them for decorations</i></p> <p>“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</p>
Objectives	<p>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</p>
Lab	Students will practice application of glazes/gelees on desserts
Readings/ Assignments	<p>On Baking chap. 20</p> <p>FINAL PROJECT OVERVIEW.</p> <p>Assignment #1 DUE</p>

Lesson 5	
Meet	In class

Lecture	<p>Decorations: whipped cream Piped technique applications - “Tips” for piping techniques - Whipped cream Lab application: stabilizer and air content in the foam - Color application</p> <p>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</p>
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 - 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
Lab	Practice on pre-prepared cakes - Piped buttercream flowers- Cake filling and icing
Readings/ Assignments	On Baking chap. 20 Professional Cake Decorating from pg. 40 to 67

Lesson 5	
Meet	In class
Lecture	<p>Decorations: royal icing techniques application 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-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</p>

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-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
Lab	Mixing with paddle attachment - Writing: capital letters skills,handwriting skills,
Readings/ Assignments	On Baking chap. 20 Professional Cake Decorating from pg. 70 to 77

Lesson 7	
Meet	In class
Lecture	Decorations: royal icing techniques application 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
Objectives	Learn to make royal icing with "Hyfoama": characteristics and texture Understand the differences in texture of whipped royal icing, its application and drying timen-Gain confidence with suitable tools for whipped royal icing application-Understand how apply the Italian style to contemporary decorations
Lab	Whipped royal icing decorations
Readings/ Assignments	On Baking chap. 20 Professional Cake Decorating from pg. 70 to 77 Assignment #3 Personal Decoration Style Proposal assigned, due by Lesson 10 Assignment #2 Due

Lesson 8	
Meet	In class
Lecture	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
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

Lab	Writing with chocolate on paper
Readings/ Assignments	On Baking chap. 20 The Art of Chocolatier pg. 108/115 - 123/136 Professional Cake Decorating from pg. 70 to 77

Lesson 9	
Meet	In class
Lecture	<p>Chocolate decorations 2</p> <p>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)</p>
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
Lab	Application of chocolate garnishes on single portion desserts and tortes
Readings/ Assignments	On Baking chap. 20 The Art of Chocolatier pg. 123/136 FINAL PROJECT DUE

Lesson 10	
Meet	In class
Lecture	<p>Decorative sugar works: caramel decoration</p> <p>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</p>
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
Lab	Spun sugar - Isomalt lace - Caramel decorations
Readings/ Assignments	On Baking chap. 20 Assignment #3 DUE

Lesson 11 Final Exam

Meet	In class
Lecture	FINAL EXAM