



SYLLABUS

**PALAZZI FLORENCE ASSOCIATION FOR INTERNATIONAL EDUCATION
FLORENCE UNIVERSITY OF THE ARTS
IDEAS - SCHOOL OF INTERIOR DESIGN, ENVIRONMENTAL ARCHITECTURE AND SUSTAINABILITY (ID)**

SCHOOL OF INTERIOR DESIGN, ENVIRONMENTAL ARCHITECTURE, AND SUSTAINABILITY
SCHOOL OF FOOD AND WINE STUDIES

DEPARTMENT OF **Architectural Restoration and History of Architecture /**

Food and Culture

COURSE TITLE: BUONTALENTI'S FLORENCE: FROM ARCHITECTURE TO GELATO

COURSE CODE: IDRHBG305/FWFCBG305

3 Semester Credits

1. DESCRIPTION

This course offers students a combination of two original approaches to Bernardo Buontalenti: discovering the artistic contribution of a genius in Florence's 16th century intellectual scene, and learning the cultural, political and scientific background that led to the creation of modern ice cream (gelato). The lessons will range from Buontalenti's childhood at the Medici court to his artistic training spanning the analysis of his Florentine works (ephemeral installations for spectacular events, theatrical sets, and costumes), masterpieces of sculpture, architecture, and monumental gardens. Buontalenti's eclectic genius also involved the creation of the first ice cream machine. Students will learn about the various production techniques and genesis of sorbet, granita, and gelato from both a historical and technical point of view. Coursework will be organized through a series of practical workshops on various types of frozen desserts, lectures focusing on the artistic works of Buontalenti, and guided visits of major works by Buontalenti in Florence. Visits will include specialized tastings at select artisanal laboratories in Florence. This class includes experiential learning with CEMI.

2. OBJECTIVES

Upon successful completion of this course students will:

- Gain familiarity with the main characteristics of Florentine Mannerist architecture with a focus on the works of Bernardo Buontalenti.
- Have learned about the numerous and eclectic activities of Buontalenti: from sculpture to architecture, costume creation, theatrical set design, invention of mechanical structures, and the execution of ephemeral apparatuses for parties and celebrations.
- Be able to describe and discuss works of art related to public and private spheres – including within the context and dynamics of the Medici's patronage.
- Gain command of the artistic language including specific terminology, iconography, and symbolism present in the analyzed works of art.
- Have a clear understanding of the history of gelato, which will be analyzed across history and geography.
- Gain a working knowledge of the main practices of gelato production.

- Have a critical understanding of gelato tasting.
- Know and understand the main nutritional features of gelato.

3. REQUIREMENTS

There are no prerequisites for this course.

4. METHOD

This course consists of lectures, discussions, and site visits within the local community. Mediums for instruction used will include, but are not limited to, interactive and hands-on activities which challenge thought processes, academic texts and studies, and experiential and/or field learning activities where applicable. As described in point 1, lessons are not held in traditional classroom settings but are based on the city of Florence as the academic space for learning and engagement. Please review the course description for the structural approach and method of coursework.

5. TEXT BOOK – FURTHER READINGS – RESOURCES

TEXT BOOK

Goy R., *Florence: A Walking Guide to its Architecture*. Yale, 2015.

Whetzel, S., *The Everything Ice Cream, Gelato and Frozen Desserts Cookbook*. Everything, 2012.

FURTHER READINGS:

Sherman, J. *Mannerism*. Penguin Books, 1991.

Lotz, W. *Architecture in Italy, 1500-1600*. Yale University Press, 1995

Turner, J. *The Grove Dictionary of Art: 34 Volumes*. Oxford University Press, 1998

The text book is mandatory for successful completion of the course.

Where applicable, additional materials, handouts and/or notes will be provided by the instructor.

LIBRARIES IN FLORENCE

The FUA library is located in Corso Tintori 21. Please consult the posted schedules for official opening times. 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

No additional course materials are necessary.

Should students wish to store materials or equipment, lockers are available with a **10 Euro** 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.

In addition, students may be required to leave a **deposit** for equipment loaned to them during the session. The deposit will be returned at the end of the course, provided the equipment has been returned in the same condition it was loaned.

9. EVALUATION – GRADING SYSTEM

10% Attendance
20% Participation and Assessments
20% Practical Evaluation for Apicius lab courses
25% Final Paper
25% Final Exam

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 FUA academic policy and reflected in the attendance regulations. Student presence is mandatory and counts toward the final grade.

On the **second absence** the attendance and participation grade will be impacted. Please note that missing certain field learning activities may count for more than one absence.

On the **third absence** the instructor may lower the final grade by one letter grade. (Example: Final grade average of 93% or A will become a B).

The fourth absence constitutes automatic failure of the course. Students with excessive absences will be asked to withdraw with a W (if before the deadline) or leave the course with a WF.

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 always the student's responsibility to know how many absences he or she has in a course. 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 and in-class activities, responsible behavior, and completion of assignments will be assessed. All of the above criteria also apply to Field Learning and site visits if applicable.

11. EXAMS – PAPERS – PROJECTS

The final **Paper/Project** accounts for 25% of the course grade.

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

The **Final** exam accounts for 25% of the final course grade. For exam time and date consult the course addendum. **The time and date of the exam cannot be changed for any reason.**

Format: the exam 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.
- The Final Exam is cumulative

12. LESSONS

Lesson 1	
Meet	In class
Lecture	Biographical notes on Bernardo Buontalenti. The socio-political environment in Florence during Buontalenti's era. Introduction to Mannerist Art in Florence. Introduction to the history of gelato: from primordial icing procedures to modern gelato. Key characters in the history of gelato: from sorbet makers to Buontalenti. Overview of gelato's main tools and techniques: manual and mechanical processes of gelato-making. The key ingredients of gelato production – emphasis upon milk and eggs gelato-bases.
Objectives (History of Architecture component)	<ul style="list-style-type: none">• Get to know the Florentine environment of Buontalenti.• Know the genesis of Mannerist art.• Familiarize with technical vocabulary of the history of art.
Objectives (Laboratory component)	<ul style="list-style-type: none">• Understand the history of gelato.• Learn the different categories of gelato.• Understand the different practices of gelato production.• Learn the tools, practices, and processes of gelato making.• Compare the different practices and qualities of gelato.
Readings/ Assignments	Read map 1 (for lesson 3) Read Whetzel, S., <i>The Everything Ice Cream</i> , p. 9-22 Goy R., <i>Florence</i> , p. 81-106

Lesson 2	
Meet	In class
Lecture	Introduction to gelato: history, categories, and foundational ingredients.
Objectives (Laboratory component)	<ul style="list-style-type: none"> • Understand the origin, secrets, and practices of gelato production. • Learn the methods of granita production. • Learn the differences between granita and sorbet. • Learn how make a sorbet. • Learn how to apply fruits and flowers in granita and sorbet preparation. • Learn how to infuse herbs in a syrup base.
Readings/ Assignments	Read Whetzel, S., <i>The Everything Ice Cream</i> , p. 100-110; 127-148

Lesson 3	
Meet	In class
Lecture	Buontalenti's architecture 1
Objectives	<ul style="list-style-type: none"> • Study examples of Buontalenti's architecture in Florence. • Describe private and public buildings designed by Buontalenti in the Medici District. Relationship between the Casino di San Marco and the Botanic Garden. • Describe some of the peculiar features of Mannerism in Florence and the ways it differs from Renaissance.
Visit	<ul style="list-style-type: none"> • Casino di San Marco, (Via Cavour 55) facade. • Orto Botanico, (Via La Pira 6) view from outside. • Santa Maria Nuova Hospital (Piazza Santa Maria Nuova) facade, portico. • Grom (Via del Campanile 2) gelato tasting and critical analysis.
Readings/ Assignments	Complete the gelato tasting sheet. See the MyFUA course site for assignment..

Lesson 4	
Meet	In class
Lecture	<p>Differences between Renaissance and Mannerism. Breaking Renaissance rules. Bernardo Buontalenti's architectural inventions.</p> <p>The use of eggs in gelato production: le 'crème.' Nutritional analysis of key ingredients in gelato-making: eggs, milk, and sugars. Compositional processes: balanced ingredients and procedures for a proper gelato. Applying alcoholic components to gelato bases.</p>
Objectives (History of Architecture component)	<ul style="list-style-type: none"> • Learn the characteristics of and differences between Renaissance and Mannerism. • Discover the major original inventions of Buontalenti. • Familiarize with specific art history vocabulary. • Recognize and distinguish formal/stylistic features of Renaissance and Mannerist art.
Objectives (Laboratory component)	<ul style="list-style-type: none"> • Learn how to balance gelato base formulas. • Understand the different gelato bases. • Learn the methods of egg-based gelato production. • Learn the importance of quality ingredients and their applications. • Learn how to apply alcohol in the gelato base.
Readings/ Assignments	Read map 2 for lesson 5 Read Whetzel, S., <i>The Everything Ice Cream</i> , p. 23-40; 41-60; Sherman, J. <i>Mannerism</i> , p. 104-112

Lesson 5	
Meet	In class
Lecture	Buontalenti's architecture 2
Objectives	<ul style="list-style-type: none"> • Study examples of Buontalenti's architecture in Florence. • Study the Santa Trinita Bridge and its new role in Florentine urban design. • Discover Buontalenti's style and decorative elements.
Visit	<ul style="list-style-type: none"> • Uffizi Gallery, Porta delle Suppliche. • Santa Trinita Church, (Piazza Santa Trinita) facade. • Ponte a Santa Trinita. • Fontana dello Sprone (Via Maggio at Via dello Sprone). • Santa Trinita (Piazza de' Frescobaldi 8 red) gelato tasting and critical analysis.
Readings/ Assignments	<p>Complete the gelato tasting sheet.</p> <p>See the MyFUA course site for assignment.</p>

Lesson 6	
Meet	In class
Lecture	<p>Ephemeral installations for spectacular court parties, shows, baptisms, and pyrotechnics games.</p> <p>Mannerist Art in Garden Design.</p> <p>Grottos and water games.</p> <p>Milk-based gelato (“Base al Latte”): application, procedures, and recipes.</p> <p>Nutritional analysis of milk-based gelatos: fats and sugars.</p> <p>Yogurt-based gelato: nutritional properties, processes and recipes.</p> <p>Fruit in gelato: selection, combination, and procedures.</p> <p>Sugar components in gelato: analysis, proportions, and applications.</p>
Objectives (History of Architecture component)	<ul style="list-style-type: none"> • Learn about the art of Buontalenti and its various expressions: from ‘Major’ to ‘Minor’ arts, with a particular emphasis on equipment/machinery for shows, set designs, costumes, and garden design. • Identify formal and stylistic elements of Mannerism in garden design. • Apply technical art history vocabulary to visual analyses.
Objectives (Laboratory component)	<ul style="list-style-type: none"> • Understand the different bases of gelato. • Learn the methods of egg-based gelato. • Learn how to choose the quality of milk for milk-based gelato preparations. • Understand the appropriate fat content of milk. • Learn how to apply yogurt in gelato preparation. • Learn how to make stracciatella gelato. • Understand how to balance gelato for fruit-based gelato preparation. • Understand the perfect ratio of sugar into fruit gelato bases.
Readings/ Assignments	<p>Read map 3 for lesson 9</p> <p>Read Whetzel, S., <i>The Everything Ice Cream</i>, p. 73-98</p> <p>Goy R., <i>Florence</i>, p. 283-291</p>

Lesson 7	
Meet	In class
Lecture	MIDTERM EXAM

Lesson 8	
Break	

Lesson 9	
Meet	In class
Lecture	Buontalenti's architecture 3
Objectives	<ul style="list-style-type: none"> • Study Buontalenti's work at the Boboli Garden. • Learn main characteristics of Mannerist grottos. • Discover Buontalenti's military architecture.
Visit	<ul style="list-style-type: none"> • Boboli Garden. • Sbrino (Via dei Serragli 32 red) gelato tasting and critical analysis.
Readings/ Assignments	<p>Complete the gelato tasting sheet.</p> <p>See the MyFUA course site for assignment.</p>

Lesson 10	
Meet	In class
Lecture	<p>The contemporaries of Bernardo Buontalenti: Bartolomeo Ammannati and Giorgio Vasari.</p> <p>The importance of the Florentine artistic environment in the development of the Buontalentinian personality.</p> <p>The Sicilian Gelato style: history, features, and development.</p> <p>Brioche and gelato: combination, associations, and recipes.</p> <p>Almond milk: preparation, composition, application.</p> <p>Overview of breakfast styles: history, tradition and symbology.</p>
Objectives (History of Architecture component)	<ul style="list-style-type: none"> • Identify the works of Buontalenti's contemporaries to understand the Florentine environment of his era. • Develop a comparative approach. • Hone the critical reading skills related to art and architecture. • Apply simple and complex vocabularies related to art history.
Objectives (Laboratory component)	<ul style="list-style-type: none"> • Learn the history of Sicilian gelato style. • Understand the art of Sicilian gelato production. • Understand how to apply nuts into gelato bases. • Understand how to make almond milk. • Understand how to balance ingredients for Sicilian gelato style. • Understand the different concept of breakfasts.
Readings/ Assignments	<p>Read map 4 for lesson 11</p> <p>Read https://italoamericano.org/story/2016-7-24/history-gelato and https://www.ft.com/content/e3220668-7d60-11de-b8ee-00144feabdc0 for a historical overview on gelato and its association with Sicily.</p> <p>Lottz, W. <i>Architecture in Italy</i>, p. 160-170</p>

Lesson 11	
Meet	In class
Lecture	Buontalenti's contemporaries in architecture
Objectives	<ul style="list-style-type: none"> • Study architectural examples of Buontalenti's contemporaries in Florence • Learn the main Mannerist buildings and monuments in Florence • Understand the common characteristics and features of Mannerist art and architecture
Visit	<ul style="list-style-type: none"> • Palazzo Grifoni (Piazza Santissima Annunziata) exterior. • Palazzo Giugni, (Via Alfani 48) exterior. • Neptune fountain (Piazza della Signoria). • Rape of the Sabines (Piazza della Signoria). • Cosimo I's equestrian monument (Piazza della Signoria). • Uffizi Gallery exterior • Amorino (Via del Corso 44) gelato tasting and critical analysis

Readings/ Assignments	Complete the gelato tasting sheet. See the MyFUA course site for assignment.
--------------------------	---

Lesson 12	
Meet	In class
Lecture	Villa di Pratolino and the garden of wonders. The importance of water in Pratolino's garden: a generating and symbolic element. Buontalenti's late career: Villa di Artimino (case study). Applying cheese to gelato: qualities, proportions, and procedures. Overview of the Italian tradition of cheesemaking. Diversifying gelato: proposing, experimenting, and applying new tastes.
Objectives (History of Architecture component)	<ul style="list-style-type: none"> • Learn two of the most important works by Buontalenti (commissioned by the Medici). • Analyze the formal, aesthetic, and symbolical aspects of artworks. • Understand the development of an artist's career. • Apply simple and complex vocabulary related to art history.
Objectives (Laboratory component)	<ul style="list-style-type: none"> • Understand the new trends of gelato production. • Understand the Italian cheesemaking tradition. • Understand how to apply cheese to gelato production. • Understand how to experiment with different flavors of gelato preparation.
Readings/ Assignments	Read map 5 for lesson 13 Read https://medcraveonline.com/JNHFE/JNHFE-08-00305.pdf for an overview of the nutritional features of gelato. Goy R., <i>Florence</i> , p. 231-236 Grove, <i>The Grave Dictionary</i> , p. 182-185

Lesson 13	
Meet	In class
Lecture	Buontalenti's architecture 4
Objectives	<ul style="list-style-type: none"> • Study examples of Buontalenti's residential architecture in Florence. • Learn Buontalenti's main artistic features in building decoration. • Understand the artistic collaboration between architects during the Mannerist period
Visit	<ul style="list-style-type: none"> • Casa di Bianca Cappello (Via Maggio 26) exterior. • Palazzo Nonfinito, (Via del Proconsolo 12) exterior. • Vivoli (Via dell'Isola delle Stinche 7 red) gelato tasting and critical analysis.
Readings/ Assignments	Complete the gelato tasting sheet. See the MyFUA course site for assignment.

Lesson 14	
Meet	In class
Lecture	Course review and summary of main topics. Chocolate and nuts in gelato production: history, application and procedures. Cocoa: nutritional properties, applications, and proportions. Fruits and new ingredients for experimenting new tastes.
Objectives (History of Architecture component)	<ul style="list-style-type: none"> • Gain an overview of the main players of the Florentine Renaissance and Mannerist era. • Acquire and apply technical terminology related to art history. • Identify formal and aesthetic features of different artists and artistic movements (Renaissance and Mannerism).

	<ul style="list-style-type: none"> • Critically discuss Buontalenti's early and late career.
Objectives (Laboratory component)	<ul style="list-style-type: none"> • Learn the history of cocoa. • Understand how to apply cocoa to a gelato base. • Learn how to balance chocolate in gelato recipes. • Understand how to apply hazelnut paste in gelato preparation. • Learn how to apply and balance fruits and nuts in gelato production.
Readings/ Assignments	See the MyFUA course site for assignment.

Lesson 15	
Meet	In class
Lecture	FINAL EXAM
	Final visit: Gelateria Badiani (Via dei Mille 20)