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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.

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DEPARTMENT OF ARCHITECTURAL RESTORATION AND HISTORY OF ARCHITECTURE

DEPARTMENT OF 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.

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, class discussions, projects, 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, videos, slides, guided problem solving, and experiential and/or field learning activities where applicable.

5. TEXTBOOK – FURTHER READINGS – RESOURCES

TEXTBOOK:

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

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

The textbooks are mandatory for successful completion of the course.

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

FURTHER READINGS

(Books listed below are available in the FUA-AUF library)

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

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

Turner, J. *The grave dictionary of Art: 34 Volumes*. Oxford University Press, 1998.

Murray, L. *The high Renaissance and Mannerism: Italy, the North and Spain, 1500-1600*, Thames and Hudson, 2003.

Weir C. *Ice creams, sorbets & gelati: the definitive guide*. Grub Street, 2010.

Johns, P. *Gelato! Italian ice creams, sorbetti & granite*. Ten Speed Press, 2008.

Di Petrillo, A. *Gelato: simple recipes for authentic Italian gelato to make at home*. Ryland Peters, 2012.

LIBRARIES IN FLORENCE

The FUA-AUF 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

Food Labs: students are expected to wear the apron provided by the institution. 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

20% Participation and Assignments

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

25% Final Paper / Project

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

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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.

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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.
Objectives	Be introduced to the course objectives, assignments and requirements. Get to know the Florentine environment of Buontalenti. Know the genesis of Mannerist art. Familiarize with technical vocabulary of the history of art.
Readings/ Assignments	Goy R., <i>Florence</i> , p. 81-106

Lesson 2	
Meet	Kitchen lab
Lecture	Introduction to the history of gelato: from primordial icing procedures to modern gelato. Overview of tools and techniques: manual and mechanical processes of gelato-making. The key ingredients of gelato production – emphasis upon milk and eggs gelato-bases.
Objectives	Understand the history of gelato, categories and practices of gelato production. Learn the tools, practices, and processes of gelato making. Compare the different practices and qualities of gelato. Discern the differences between granita and sorbet.
Readings/ Assignments	Read Whetzel, S., <i>The Everything Ice Cream</i> , p. 9-22 Read Whetzel, S., <i>The Everything Ice Cream</i> , p. 100-110; 127-148

Lesson 3	
Meet	Front Desk
Lecture	Buontalenti's Architecture
Objectives	Study examples of Buontalenti's architecture in Florence. Observe private and public buildings designed by Buontalenti in the Medici District. 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 and Orto Botanico • Santa Maria Nuova Hospital
Readings/ Assignments	Read Map 1. Complete the gelato tasting sheet (Via del Campanile, 2) Read: The first hospital among Christians": The Ospedale di Santa Maria Nuova in early sixteenth-century Florence

Lesson 4	
Meet	In class
Lecture	Differences between Renaissance and Mannerism. Breaking Renaissance rules. Bernardo Buontalenti's architectural inventions.
Objectives	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.
Readings/ Assignments	Sherman, J. <i>Mannerism</i> , p. 104-112 Watch: Mannerism

Lesson 5	
Meet	Kitchen Lab
Lecture	The use of eggs in gelato production: le 'crème.' Nutritional analysis of key ingredients in gelato-making: eggs, milk, and sugars. Milk-based gelato ("Base al Latte"): application, procedures, and recipes. Yogurt-based gelato: nutritional properties, processes and recipes. Sugar components in gelato: analysis, proportions, and applications.
Objectives	Understand the different gelato bases and learn how to balance gelato base formulas. Learn the methods of egg-based gelato production. Apply quality milk and yogurt in gelato preparation. Learn how to make stracciatella gelato. Understand the perfect ratio of sugar into fruit gelato bases.
Readings/ Assignments	Read Whetzel, S., <i>The Everything Ice Cream</i> , p. 23-40; 41-60 Read Whetzel, S., <i>The Everything Ice Cream</i> , p. 73-98

Lesson 6	
Meet	Front Desk
Lecture	Buontalenti's Urban Projects
Objectives	Explore examples of Buontalenti's urban 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"> • <i>Porta delle Suppliche</i> (the Petitions Door) • <i>Santa Trinita</i> Church (façade) • <i>Santa Trinita</i> Bridge • The <i>Sprone</i> Fountain
Readings/ Assignments	Read Map 2. Complete the gelato tasting sheet (Piazza de' Frescobaldi, 8/r) Watch: Mannerism in Architecture

Lesson 7	
Meet	In class
Lecture	MIDTERM EXAM

Lesson 8	
	BREAK

Lesson 9	
Meet	In class
Lecture	Ephemeral installations for spectacular court parties, shows, and pyrotechnics games. Mannerist Art in Garden Design. Grottos and water games.
Objectives	Explore 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.
Readings/ Assignments	Goy R., <i>Florence</i> , p. 283-291 Read: The Renaissance Stage

Lesson 10	
Meet	Kitchen Lab
Lecture	The Sicilian Gelato style: history, features, and development. The perfect breakfast: Brioche and gelato: combination, associations, and recipes. Chocolate and nuts in gelato production: history, application and procedures. Cocoa: nutritional properties, applications, and proportions.
Objectives	Learn the history of Sicilian gelato style and Sicilian gelato production. Understand how to apply nuts, almond milk, and hazelnut paste into gelato preparations. Study the history of cocoa and understand how to apply cocoa to a gelato base.
Readings/ Assignments	Read: https://italoamericano.org/story/2016-7-24/history-gelato Read: https://www.ft.com/content/e3220668-7d60-11de-b8ee-00144feabdc0

Lesson 11	
Meet	Front Desk
Lecture	Buontalenti's Garden Designs and His Contemporaries
Objectives	Study Buontalenti's work at the Boboli Garden. Learn main characteristics of Mannerist grottos. Discover Buontalenti's military architecture. Observe architectural examples of Buontalenti's contemporaries in Florence. Experience common characteristics and features of Mannerist art and architecture.
Visit	<ul style="list-style-type: none"> • Boboli Garden • Ammannati's Neptune Fountain • Palazzo Grifoni and Palazzo Giugni • Abduction of a Sabine Woman • Amorino (Via del Corso 44) gelato tasting and critical analysis
Readings/ Assignments	Read Map 3 + Map 4. Complete the gelato tasting sheet (Via dei Serragli, 32/r). Complete the gelato tasting sheet (Via del Corso, 44). Read: Buontalenti's Grotto

Lesson 12	
Meet	In class
Lecture	Rivals and friends: Bartolomeo Ammannati and Giorgio Vasari. The importance of the Florentine artistic environment in the development of the Buontalenti personality.
Objectives	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.
Readings/ Assignments	Lottz, W. <i>Architecture in Italy</i> , p. 160-170 Read: How Vasari Invented Art History

Lesson 13	
Meet	Kitchen Lab
Lecture	Applying cheese to gelato: qualities, proportions, and procedures. Overview of the Italian tradition of cheesemaking. Fruit in gelato: selection, combination, and procedures. Diversifying gelato: proposing, experimenting, and applying new tastes.
Objectives	Understand the new trends of gelato production. Study the Italian cheesemaking tradition. Apply cheese to gelato production. Understand how to balance fruit and alcohol in gelato preparation. Experiment with different flavors of gelato preparation.
Readings/ Assignments	Read: https://medcraveonline.com/JNHFE/JNHFE-08-00305.pdf Watch: Cheese Gelato

Lesson 14	
Meet	Front Desk
Lecture	Buontalenti's late career: Villa di Artimino and Villa di Pratolino and the garden of wonders (case studies). Buontalenti's Residential Projects in Florence.
Objectives	Study two of the most important works by Buontalenti (commissioned by the Medici). Examine 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. Identify formal and aesthetic features of different artists and artistic movements (Renaissance and Mannerism). Critically discuss and assess Buontalenti's early and late career.
Visit	<ul style="list-style-type: none"> • Bianca Cappello's Palace • Palazzo Nonfinito
Readings/ Assignments	Read Map 5. Complete the gelato tasting sheet (Via dell'Isola delle Stinche, 7/r). Watch: Villa Artimino

Lesson 15	
Meet	In class
Lecture	FINAL EXAM