

Course Title	Artistic Pastry & Showpieces				
Course Code	ICUL-305E				
Course Type	Compulsory				
Level	1 st Cycle				
Year / Semester	Third/Fall				
Teacher's Name					
ECTS	3	Lectures / week	0	Laboratories / week	4
Course Purpose and Objectives	<p>The aim of the course is to develop skills in preparing excellently looking show pieces, using modern methods, while giving the students the freedom to develop their own ideas and the latest techniques. Emphasis will be given on the development of artistic show pieces using advanced aesthetic techniques. Students will design, cost, organize and produce show pieces with a high sense of presentation and quality. This course will focus on the decorative and technical skills that students will gain with the use of sugar, chocolate, caramel, marzipans, etc., creating high-decorative exhibits.</p>				
Learning Outcomes	<p>After completion of the course students are expected to be able to:</p> <ul style="list-style-type: none"> • Know the basic principles of producing artistic show pieces. • Understand the various processings for artistic show pieces. • Know various ways and techniques with sugar (caramel, wedding cake decoration, decorations with regal icing). • Gain knowledge in artistic decorations. • Develop special structures with chocolate, molds, and other techniques. 				
Prerequisites	ICUL-114E, 117E, 190E, 218E, 229E, 290E	Required	None		
Course Content	<ul style="list-style-type: none"> • Sugar paste (Pastillage). • Cake Decoration with Sugar Paste (wedding cakes and other important events). • Decorations with marzipan. • Salt dough. • Celebration cakes. • Plastic chocolate. • Christmas Decorations and Gingerbread house. • Airbrush technique. • Techniques for chocolate molding. • Building large chocolate pieces. • Processing with various artistic sugar techniques (pulled/ blown). • Caramel decorations. 				

Teaching Methodology	Examples, demonstrations, videos and labs and lab techniques.														
Bibliography	<p>Required:</p> <ul style="list-style-type: none"> • International School of Sugarcraft: Book 2: Advanced, Tuttle Pub, (last edition). • <i>Sugar flowers</i>, Paddi Clark, B. Dutton Publishing Ltd 2008. • <i>Fondant Models for cakes Decorations</i>, Helen Penman, Quarto Publishing Plc 2011. • <i>Sweet airbrush</i>, Gian Paolo panizzolo & Mario Romani, Edizioni Modena. • <i>Chocolates and Confections</i>": Formula, Theory, and Technique for the Artisan Confectioner, Peter P. Greweling, The Culinary Institute of America (CIA), John Wiley & Sons • Lecturer's Notes. <p>Suggested:</p> <ul style="list-style-type: none"> • Teubnez, Great Desserts, Kyle Cathie, (last edition). • R. Bilheux and A. Escoffier, French Professional Pastry Series, (last edition). • N. Lodge and J. Luusfitt, The International School of Sugar Craft (Book 1). • L. & O. Fassbind, Sugar Artistik. • Eurodelices, Pastries, Dine with Europe's Master Chefs. • N. Lodge and A. Baber. The International School of Sugar Craft (Book 2). Merehurst (last edition). 														
Assessment	<ul style="list-style-type: none"> • Class Participation • Assignments • Quizzes • Lab Assessment • Final Exam <p>Grading Policy</p> <table border="1" data-bbox="491 1556 1182 1839"> <tr> <td>Final Examinations</td> <td>30 – 50%</td> </tr> <tr> <td>Class Tests</td> <td>15 – 30% each</td> </tr> <tr> <td>Term paper or Projects</td> <td>15 – 30%</td> </tr> <tr> <td>Mid-Term</td> <td>30 – 40%</td> </tr> <tr> <td>Homework</td> <td>0 – 20%</td> </tr> <tr> <td>Quizzes</td> <td>0 – 10%</td> </tr> <tr> <td>Class Attendance & Participation</td> <td>0 – 10%</td> </tr> </table>	Final Examinations	30 – 50%	Class Tests	15 – 30% each	Term paper or Projects	15 – 30%	Mid-Term	30 – 40%	Homework	0 – 20%	Quizzes	0 – 10%	Class Attendance & Participation	0 – 10%
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Language	English														