

Course Title	Art in Confectionery and Bakery Decoration				
Course Code	ICUL-304				
Course Type	Required				
Level	1 st Cycle				
Year / Semester	Third/Fall				
Teacher's Name	Nikolas Konstantinou				
ECTS	3	Lectures / week	2	Laboratories / week	9
Course Purpose and Objectives	<p>The aim of the course is to develop skills in preparing excellently looking sweets, 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 confectionery and bakery using advanced aesthetic techniques. Students will design, cost, organize and produce sweets with a high sense of presentation and taste quality. This course will focus on the decorative and technical skills that students will gain with the use of sugar, chocolate, caramel, bakery, 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 "Nouvelle" patisserie. • Understand the various processings for desserts on the dish. • Know various ways and techniques with sugar (caramel, wedding cake decoration, decorations with regal icing). • Develop decorative knowledge with bakeries. • Develop special structures with chocolate, molds, and other techniques. • Prepare Petit-fours with various kinds of chocolates. • Prepare blends of ice cream, sorbet and decorations with marzipan. 				
Prerequisites	ICUL-115,113,116, 216,193,293	Required	None		
Course Content	<ul style="list-style-type: none"> - Nouvelle confectionery - Chocolate and Praline Petit-fours - Demi-Froid Confectionery - Plated desserts - Classification of Chocolate - Dyeing methods - for chocolate couverture - Techniques for chocolate molding - Building large chocolate pieces - Sugar paste - Processing with various sugar techniques - Cake Decoration with Sugar Paste (wedding cakes and other important events) 				

	<ul style="list-style-type: none"> -Sugar's types of work - Caramel and decorations - Decorative with bakeries - Decorations with marzipan
Teaching Methodology	Examples, demonstrations, videos and labs and lab techniques.
Bibliography	<p>Required:</p> <ul style="list-style-type: none"> • Το μεγάλο βιβλίο διακόσμησης για μπουφέ, Rossano Boscolo & Constantino Savio, Εκδόσεις Τσιτσιλώνης, (τελευταία έκδοση) • International School of Sugarcraft: Book 2: Advanced, Tuttle Pub, (τελευταία έκδοση) • Lecturer's Notes <p>Suggested:</p> <ul style="list-style-type: none"> • Το βιβλίο του Chef, The Culinary Institute of America, Μαλλιάρης Παιδεία, <i>τελευταία έκδοση</i>) • Teubnez, Great Desserts, Kyle Cathie, (τελευταία έκδοση) • R. Bilheux and A. Escoffier, French Professional Pastry Series, (τελευταία έκδοση) • 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 (τελευταία έκδοση).
Assessment	Assignments, quizzes, labs and final exams
Language	Greek