

CONFECTIONARY ARTS I
HMGT 4973
Spring 2008

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| Instructor | Professor Louise Hoffman | Course Section | 7492 |
| E-mail | lhoffman@citytech.cuny.edu | Day | Wednesday |
| Phone | 718-260-5641 | Location | N 204 |
| Office | N200 | Time | 3:00pm-8:00pm |
| Office Hours | M- 2:30-3:30; W-1-2:30; W 8:30pm-9:30 pm | Class Hours | 2 |
| | | Lab Hours | 3 |
| | | Credits | 3 |

Course Description

Practical application and techniques for decorative production of sugar and chocolate. Industry standards such as pastillage, royal icing, caramel, marzipan, nougat, cocoa and food color painting may be included. Elements of technique, color, design, construction and creativity are factors in the evaluation process.

Course Objectives

Upon completion of HMGT 4973, students will be able to

- a. Identify various confectionery processes
 - b. Explain basic chocolate and sugar techniques
 - c. Demonstrate basic chocolate and sugar techniques creating small 3 dimensional structures
 - d. Practice basic piping skills
 - e. Recognize the components of a wedding cake
 - f. Construct and decorate a simple wedding cake
 - g. Discuss design and color with regards to show pieces
 - h. Design a confectionery show piece on paper using knowledge learned in this course

Prerequisites

HMGT 2304

Required Text

Lodge, Nicholas, *International School of Sugarcraft Book 2 Advanced*, Merehurst, London, 1996.
Garrett, Toba, *Professional Cake Decorating*, Wiley and Sons, New York, 2007

Suggested Texts and Readings

Bloom, Carole, *The Candy Book*, Chronicle Books, San Francisco, 1995
Friberg, Bo, *The Professional Pastry Chef*, Van Nostrand Reinhold, 1996
Garrett, Toba, *Professional Cake Decorating*, Wiley, New York, 2006
Glacier, Stephan, *Sucre d'Art, L'Envers du Décor*, 2001
Kerry, Vincent, *Romantic Cakes*, Merehurst, London, 2001
Lodge, Nicholas, *Sugar Flowers*, Merehurst, London 1996
Lodge, Nicholas, *The International School of Sugarcraft Book 1*, Merehurst, London, 1993

Course Materials See Equipment List

New York City College of Technology, CUNY
Department of Hospitality Management

Course Requirements/Assessment

- a. Discuss confectionery techniques
- b. Discuss basic chocolate and sugar techniques
- c. Practice and assemble centerpieces in chocolate and sugar
- d. Apply piping skills
- e. Analyze various components of a wedding cake
- f. Practice decorating skills on a sampler wedding cake
- g. Research color and design
- h. Research and propose techniques and design for a showpiece

Grading Procedures

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|--------------------------------|------------|
| Daily Performance | 15% |
| Tools, Books and Supplies | 10% |
| Confectionery Design Project | 15% |
| Confectionery Centerpieces | 30% |
| Chocolate, sugar and cake work | |
| Applied Skills | 20% |
| Research Paper | <u>10%</u> |
| | 100% |

Attendance Policy

The department policy for attendance follows the rules printed in the college catalog. A student may be excused with out penalty for up to 10% of a course's meeting time. Every lateness (up to 10 minutes after the scheduled start time) equals ½ absence.

Class Meeting Schedule

Wednesday 3:00-8:00pm

HM Department Policy Statement

MISSION STATEMENT:

The mission of the hospitality management department of New York City College of Technology is to provide students with a hospitality career education that integrates applied management practices and theory with liberal arts and sciences. To fulfill its mission the department will:

- Offer a comprehensive applied management curriculum;
- Provide students with the necessary professional and communications skills for successful careers;
- Foster an understanding of social responsibility through involvement in community service.

STATEMENT OF CLASSROOM BEHAVIOR:

Each student has the right to study and learn in a comfortable, safe, supportive environment that promotes self-esteem--- free of fear, humiliation, intimidation, offensive or suggestive language.

STATEMENT OF ACADEMIC INTEGRITY:

The hospitality management department is committed to the highest standards of intellectual honesty and academic integrity. Students in this department are expected to uphold these standards. Academic dishonesty takes many forms, including but not limited to: cheating; plagiarism (to steal or pass off as one's own the ideas or words of another without crediting the source); any fraudulent act designed to gain academic grades, credits or any form of recognition not properly earned; multiple submissions of the same work for credit in more than one course; as well as misconduct during internships. These forms of academic dishonesty are violations of section 213B of the New York State Education Law and carry harsh penalties including the possibility of failure and dismissal.

ORAL PRESENTATION STYLE STATEMENT:

The hospitality management department has developed a standardized format for all oral presentations. Refer to oral presentation rating form and *Effective Speaking Guidelines*.

WRITING STYLE STATEMENT:

The hospitality management department has developed a standardized format for all written assignments. Written work must be prepared using APA style Publication Manual of the American Psychological Association, fifth edition, Washington D.C., 2001, as a reference guide. All editorial formats, abbreviations, use of statistics, graphs, citations and references must conform to APA style. Footnotes are not permissible. Visit www.citytech.cuny.edu and click on the library site, Purdue University OWL reference for APA information.

Unless otherwise instructed, all papers are to be simply bound with a staple in the upper left-hand corner. No report covers are to be used. All papers must be computer generated, double-spaced on white bond or computer paper (8½" x 11" with no holes), standard margins (1" top x 1" bottom x 1" left x 1" right), Courier or Times Roman typeface, 12 points. Correct spelling, sentence structure and grammatical construction are expected. Proofreading is a given!

Standard title (cover) page must include assignment name centered on the title page; one double space below, type student's name; one double space below, type course title / section number; one double space below, type instructor's name; one double space below, type due date; all entries are centered under assignment name.

Exceptions to standardized format: Memoranda follow a standard memo format. Internship and marketing papers must be spiral bound.