

**CONFECTIONERY ARTS I**  
**HMGT 4973**  
**Fall 2021**

**Instructor** Mark Hellermann

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**Office Hours**

Tues: 7:30 - 8 am

Wed 1:30 -2:30 pm (Online) Thurs. 2- 3:00

**Class Number** 4973 **Section** HD75

**Day** Thursday

**Location** Namm 201

**Time** 3:30- 8:30 pm

**Class Hours** 2

**Lab Hours** 3

**Credits** 3

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### **Department Mission Statement**

The Hospitality Management Department of New York City College of Technology educates students for careers in the hospitality industry through foundational knowledge of hospitality operations and experiences that cultivate diverse perspectives, lifelong learning, collaboration, and community engagement.

### **Program Learning Outcomes**

To graduate students who

1. identify and demonstrate skills relevant to the operational areas of hospitality management. (PLO #1)
2. utilize the dynamics of collaboration in diverse settings. (PLO #2)
3. demonstrate effective communication skills. (PLO #3)
4. exhibit the analytical and social skills essential for success in the global workplace. (PLO #4)
5. value and integrate lifelong learning, civic engagement, ethical reasoning, and social responsibility. (PLO #5)

### **Course Description**

Practical application of 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 evaluative process.

**Prerequisites** HMGT 2304

## Course Objectives

Upon completion of HMGT 4973, students will be able to:

- a. Discuss various confectionary processes
- b. Use chocolate, sugar, and cold sugar to construct wedding cake and showpieces
- c. Design a modern sugar and chocolate showpiece
- d. Critique and describe contemporary sculpture in the context of confectionary showpieces

Student Learning Outcomes	Method of Assessment
a. Describe confectionary techniques used in class (Gen Ed: Knowledge, HMGT: Knowledge)	Daily performance; Amenity and cake portfolio
b. Assemble chocolate, sugar, and wedding cake showpieces for presentation (HMGT: Skills)	Daily performance, confectionary amenities, applied skills
c. Research and develop a confectionary portfolio (HMGT: knowledge, Gen Ed: Skills)	Amenity and cake portfolio
d. Analyze confectionary showpieces and contemporary sculpture {HMGT: Knowledge; Gen Ed: Analysis }	Online Disc & Homework

## Grading Procedure

Daily Performance and Applied Skills	30%
Online Discussions and Homework	20%
Amenity and Cake Portfolio	20%
Confectionary Amenities (2)	<u>30%</u>
<b>TOTAL</b>	<b>100%</b>

## Assignments

a. Daily Performance includes punctuality, preparation, *mise en place* and having proper tools, books and supplies. It also means being a team player, working like a professional: staying focused on the work; working in a clean, neat, organized and sanitary way. (Check your daily grade on B Board (20%)

b. Applied Skills means how your hand skills progress throughout the semester, and how you apply yourself to that process (10%)

c. Amenity and Cake Portfolio: create a portfolio that represents your research on cakes and amenities along with your own confectionery work, your challenges, goals, and skill development (20%)

d. Confectionary Amenities means 1. Complete a *wedding cake sampler* using various decorative techniques (20%); and 2. Use chocolate techniques to assemble a chocolate amenity (10%)

e. Online Discussions and Homework: Students will answer questions based on confectionery videos and will post their own videos of lab demos on Black Board (20%)

### Grading System

A	93 – 100	A-	90 – 92.9		
B+	87 – 89.9	B	83 – 86.9		
B-	80 -- 82.9	C+	77 – 77.9		
C	70 – 76.9	D	60 – 69.9	F	59.9 and below

**Required Text** No required text

### Suggested Texts and Readings

Notter, E. (2011). *The art of the confectioner*. New York, NY: Wiley and Sons.

Notter, E. (2012). *The art of the chocolatier*. New York, NY: Wiley and Sons.

Friberg, B. (2003). *The advanced professional pastry chef*. Hoboken, NJ: John Wiley & Sons.

Glacier, S. (2001). *Sucre d'art, l'envers du décor*.

Greweling, P. (2007). *Chocolates and confections: formula, theory, and technique for the artisan confectioner*. Hoboken, NJ: John Wiley & Sons.

Lodge, N. (1996). *Sugar flowers*. London; Merehurst.

Lodge, N. (1993). *The international school of sugarcraft book 1*. London: Merehurst.

### Course Materials required

#### General

- Standard issue knife kit
- Exacto knife with a pack of new blades
- Small Offset Spatula- 3"-4"
- Steel ruler, yardstick, or straight edge

#### Cold Sugar Work

- Small, soft paint brushes a larger soft fluffy brush for dusting flowers
- Small pastry tips- #2, #5 straight tips and star tips- Wilton or Ateco & plastic coupler
- Brand New 10" nylon-(soft) pastry bag- Must be new
- Tweezers, straight or offset

#### Chocolate Work

- Digital instant read (pocket style) thermometer. F/C
- Long off-set icing spatula
- Bowl scraper (plastic) and bench knife (metal)

#### Hot Sugar

Digital Thermometer with **Probe and Alarm**-to 325° F. F/C. **OR** glass Candy thermometer

<http://www.target.com/p/gourmet-stainless-steel-thermometer-with-probe/-/A-11011171>

### Sources for Equipment

Hardware Stores; Bed Bath & Beyond; Target

Cake Craft Shoppe: <http://www.cakecraftshoppe.com/>

NY Cake and Baking: 56 W.22 St. 800-94-CAKE-9 <http://www.nycake.com/>

Kerekes 6013 15<sup>th</sup> Ave., Brooklyn, 718-232-7044 [www.bakedeco.com](http://www.bakedeco.com)

JB Prince 36 E. 31 St, NYC

Pheil and Holing 800-247-7955 [www.cakedeco.com](http://www.cakedeco.com)

Chef Rubber [www.chefrubber.com](http://www.chefrubber.com)

Albert Uster- 800-231-8154 [www.aiswiss.com](http://www.aiswiss.com)

~~Amazon?~~ (Not your best choice)

### **Class Meeting Schedule**

#### **Hybrid Model:**

Group A: Henry-Alleyne, Jasmine; Jalloh, Adijatu; Mata, Kiana; Ngai, Serena;  
Oco, Erika Mae

One synchronous online meeting

7 classes in the lab, 7 weeks of asynchronous online assignments;

Group B: Ramales, Kaylley; Richardson, Mellisa; Tavarez, Issac;  
Tse, Chung Ki, Tiffany; Varela, Cristal

One synchronous online meeting

7 classes in the lab, 7 weeks of asynchronous online assignments;

#### **Week 1 Thurs 8/26 3:30 pm**

**Online** session for all students. Meet on Black Board Collaborate  
Overview of syllabus, expectations, assignments, and safety protocols  
Discussion / lecture on Rolled Fondant and Gumpaste flowers

Group A: Assignments: before Week 2 :

1. Look at “Gum paste” Power Point slides

2. look at the gum paste videos listed below

a. Tropical “fantasy” flowers. 7 minutes. No talking, is that a plus or not? Flower center:  
how does it compare in terms of delicacy compared to the petals

<https://www.youtube.com/watch?v=9z0ynmcGgEY>

b. Simple Rose: Consider the delicacy, subtlety, and nuance of this example (or lack thereof). <https://www.youtube.com/watch?v=BapHArVyeKU>

c. Cherry blossom filler flowers <https://www.youtube.com/watch?v=SjJCNn3tdng>

3. Research the questions that are posted on the *Gum Paste Discussion Forum* Answer the questions there. (Optional: Make comments on two other student answers.)

4. Answer questions on the Fondant Forum on the Disc Board

## **Week 2 Thursday 9/2 Fondant and Gum Paste**

### Group A in lab.

Set up lab; Prof demos use of gum paste flowers and rolled fondant;  
students cover cake with fondant, make flowers  
Chef and Steward make video of Prof's demos; post videos on B Board w/in a few days  
Distribute flower kits; Students take kits and colored gumpaste home to make flowers

### Group B Student Online assignments to complete before Wed Sept 8:

1. Look at "Gum paste" Power Point slides, class videos and YouTube videos
  - a. Tropical "fantasy" flowers. 7 minutes. No talking, is that a plus or not? Flower center: how does it compare in terms of delicacy compared to the petals  
<https://www.youtube.com/watch?v=9z0ynmcGgEY>
  - b. Simple Rose: Consider the delicacy, subtlety, and nuance of this example (or lack thereof). <https://www.youtube.com/watch?v=BapHArVyeKU>
  - c. Cherry blossom filler flowers <https://www.youtube.com/watch?v=SjJCNn3tdng>
3. Research the questions that are posted on the *Gum Paste Discussion Forum* Answer the questions there Make 2 (two) comments on other student answers.

Answer questions on the Fondant Forum on the Disc Board

4. Set up ePortfolio on B Board. Research photos of gumpaste flowers; post 3-4 photos you like

## **Week 3 Thurs Sept 9 Fondant and Gumpaste**

Group A: Student Online assignments: watch student videos on B Board.

1. Make gumpaste flowers at home.
2. Set up ePortfolio on B Board. Research photos of gumpaste flowers;  
Post pics of your finished flowers on your ePortfolio

Find a 'how to' video on making a large gum paste flower(s). It should be something that you think is good. It must be a demo on how to make a large flower, not a rose or calla lily. What do you like about this demo? Be specific about techniques and tools used, the final product, how valuable the lesson is. Post the link and your comments on B Board Large Flower forum. (Also use it in your ePortfolio) Due Sept 16

Look at P Point slides on Hot Sugar Cooking.  
Read Gisslen text Chapter 25 "Sugar Techniques"  
Closely study "Boiling Syrups for Sugar Work" pg 662 and "Pulled and Blown Sugar"  
pgs 669 -675  
Answer questions on "Hot Sugar" Discussion Forum: Due by Noon, Sept 22

### Group B Meet in lab for the FIRST time

Chef and Steward arrive early to Set up lab;  
Prof demos rolled fondant and gum paste flowers/ leaves;

Distribute flower kits; students cover cake with fondant, make flowers  
Prof demos **Royal Icing**  
Chef and steward record Prof's demos; post videos on B Board w/in a few days

### **Week 4 Sept 23**

Group A Meet in lab.

Finish covering cakes w/ fondant  
Royal Icing borders  
Start sugar cooking; make video of Prof demos

Group B

Student Online assignments: watch student videos on B Board.  
Make gumpaste flowers at home. Post pics of finished flowers in your Portfolio  
3. Find a 'how to' video on making a large gum paste flower(s). It should be something that you think is good. It must be a demo on how to make a large flower, not a rose or calla lily. What do you like about this demo? Be specific about techniques and tools used, the final product, how valuable the lesson is. Post the link and your comments on B Board "Large Flower" Discussion Forum. Due Sept 23 (Also use it in your ePortfolio)

For next class → Read Gisslen text Chapter 25 "Sugar Techniques"  
Closely study "Boiling Syrups for Sugar Work" pg 662 and "Pulled and Blown Sugar" pgs 669 -675

Watch class videos.

Answer questions on Hot Sugar discussion forum Due by noon Sept 29

### **Week 5 Sept 30**

Group A Student assignments:

1. Finish making gumpaste flowers & leaves at home
2. In your OpenLab Portfolio post 3-4 photos of your flowers
3. Research photos of wedding cakes that feature gumpaste flowers and blown sugar fruits. Post photos of these finished cakes in your portfolio
4. Find at least one video that demonstrates how to make small fruits with blown sugar. Post it on B Board Disc Forum called *Sugar Videos*

Group B Meet in lab.

Finish covering cakes w/ fondant  
Royal Icing borders  
Start sugar cooking, Chef and steward make videos of Prof demos

### Week 6 Oct 7

Group A Meet in lab: Cook more sugar; make sugar flowers and fruits

Group B Student assignments:

1. Finish making gumpaste flowers & leaves at home
2. In your OpenLab Portfolio post 3-4 photos of your flowers
3. Research photos of wedding cakes that feature gumpaste flowers and blown sugar fruits. Post photos of these finished cakes in your portfolio
4. Find at least one video that demonstrates how to make small fruits with blown sugar. Post it on B Board Disc Forum called *Sugar Videos*

### Week 7 Oct 14

Group A Student assignments:

**View Amenity and Cake Portfolio created by 2 students from group B.**  
On B Board, in the discussion forum called *Portfolio 1*, comment on the students' portfolios you viewed. Consider how well is it organized; how easy to navigate; is it clear whose work you are looking at; offer a few suggestions for improvement

Group B Meet in lab. Cook more sugar; make sugar flowers and fruits as per chef demo.

### Week 8 Oct 21

Group A Meet in lab. Finish sugar fruits; flowers;

Group B Student online assignments:

**View Amenity and Cake Portfolio created by 2 students from group A** On B Board, in the discussion forum called *Portfolio 1*, comment on the students' portfolios you viewed. Consider how well is it organized; how easy to navigate; is it clear whose work you are looking at; offer a few suggestions for improvement

### Week 9 Oct 28

Group A Student online assignments:

Showpiece and Amenities to view:

<https://www.culinaryepicenter.com/pastry-team-usa-hits-lyon-prepped-for-gold/>

[https://www.huffpost.com/entry/america-meet-your-new-pastry-olympians\\_b\\_59b30d15e4b0bef3378ce014](https://www.huffpost.com/entry/america-meet-your-new-pastry-olympians_b_59b30d15e4b0bef3378ce014)

<https://pastryteamusa.com/team-usa-2019-tryout/>

In the “Showpiece” discussion Forum comment and critique at least two of the showpieces you have viewed

Group B Meet in lab. Make blown sugar fruits and leaves;

### Week 10 Nov 4

Group A Meet in lab. Bring gumpaste flowers to class Finish sugar fruits; assemble cakes. Grade and critique cakes

Group B Showpiece and Amenities to view:

<https://www.culinaryepicenter.com/pastry-team-usa-hits-lyon-prepped-for-gold/>

[https://www.huffpost.com/entry/america-meet-your-new-pastry-olympians\\_b\\_59b30d15e4b0bef3378ce014](https://www.huffpost.com/entry/america-meet-your-new-pastry-olympians_b_59b30d15e4b0bef3378ce014)

<https://pastryteamusa.com/team-usa-2019-tryout/>

In the “Showpiece” discussion Forum comment and critique at least two of the showpieces you have viewed

### Week 11 Nov 11

Group A

Read Gisslen Ch 24 “Chocolate”

Read Grewling on Tempering (on B Board > Readings, Resources)

View:

<https://images.app.goo.gl/DnKSHqSGXwSKf9ao8>

On-line **Disc Forum**: Answer questions on “Chocolate Basics” Discussion Forum DUE Nov 17

Group B in lab: Bring gumpaste flowers to class; Finish sugar fruits; assemble cakes; critique and grade cakes



**Week 12 Nov 18      Chocolate 1A**

Group A in lab

Temper 2 lb dark choc for support pcs; 2 lb white chocolate for hat. Make videos of demo

Group B: Read Gisslen Ch 24 “Chocolate”

Read Grewling on Tempering (on B Board > Readings, Resources)

View: <https://images.app.goo.gl/DnKSHqSGXwSKf9ao8>

Answer questions on “Chocolate Basics” Discussion Forum DUE Dec 1

**Week 13 Dec 2                      Chocolate 1 B**

Group A Student online assignments, watch: [www.whatisthischocolate.com](http://www.whatisthischocolate.com)

Work on ePortfolio

Group B Meet in lab. Temper 2 lb dark choc for support pcs; 2 lb white chocolate for hat.

Make recording of demo

**Week 14 Dec 9                      Chocolate 2 A**

Group A Meet in lab: Assemble chocolate amenity. Critique and grade the work

Group B

Student assignments: Finish your Portfolio. View portfolios of two different students from group A and critique them on “Portfolio Critique” discussion forum

**Week 15 Dec 16                      Chocolate 2 B**

Group A

Student assignments: Finish your Portfolio.

View portfolios of two different students from group B and critique them on “Portfolio Critique” Discussion Forum

Group B Meet in lab. Assemble chocolate amenity. Critique and grade the work

### **Diversity and Inclusive Education Syllabus Statement**

This course welcomes students from all backgrounds, experiences and perspectives. In accordance with the City Tech and CUNY missions, this course intends to provide an atmosphere of inclusion, respect, and the mutual appreciation of differences so that together we can create an environment in which all students can flourish. It is the instructor's goal to provide materials and activities that are welcoming and accommodating of diversity in all of its forms, including race, gender identity and presentation, ethnicity, national origin, religion, cultural identity, socioeconomic background, sexuality and sexual orientation, ability, neurodivergence, age, and etc. Your instructor is committed to equity and actively seeks ways to challenge institutional racism, sexism, ableism and other forms of prejudice. Your input is encouraged and appreciated. If a dynamic that you observe or experience in the course concerns you, you may respectfully inform your instructor without fear of how your concerns will affect your grade. Let your instructor know how to improve the effectiveness of the course for you personally, or for other students or student groups. We acknowledge that NYCCT is located on the traditional homelands of the Canarsie and Lenape peoples.

### **Student Accessibility**

Qualified students with disabilities, under applicable federal, state, and city laws, seeking reasonable accommodations or academic adjustments must contact the Center for Student Accessibility for information on City Tech's policies and procedures to obtain such services. Students with questions on eligibility or the need for temporary disability services should also contact the Center at The Center for Student Accessibility:  
300 Jay Street, room L-237, 718 260 5143. <http://www.citytech.cuny.edu/accessibility/>

### **Professionalism and Participation**

The Department of Hospitality Management follows industry standards in order to educate, develop and mentor future hospitality and tourism professionals. In order to successfully complete a course, students must consistently participate in class and meet deadlines

### **NYC College of Technology Statement on Academic Integrity**

Students and all others who work with information, ideas, texts, images, music, inventions, and other intellectual property owe their audience and sources accuracy and honesty in using, crediting, and citing sources. As a community of intellectual and professional workers, the College recognizes its responsibility for providing instruction in information literacy and academic integrity, offering models of good practice, and responding vigilantly and appropriately to infractions of academic integrity. Accordingly, academic dishonesty is prohibited in The City University of New York and at New York City College of Technology and is punishable by penalties, including failing grades, suspension, and expulsion.

As stated in the Academic Integrity Policy Manual,

"academic dishonesty occurs when individuals plagiarize or cheat in the course of their academic work. Plagiarism is the presenting of someone else's ideas without proper credit or attribution. Cheating is the unauthorized use or attempted use of material, information, notes, study aids, devices or communication during an academic exercise."

The complete text of the College Academic Integrity Policy Manual may be found on the College website.

### **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.

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### **Use of Electronic Devices**

The use of cellular phones and audio equipment in all academic and study areas of the college is prohibited. Students are not permitted to take calls or text message during class. Students may not use their cell phones as calculators. In some instances, an instructor may allow the use of personal electronic devices for in class activities.

### **Writing Style Statement**

The hospitality management department requires that all written work must be prepared using APA Style Publication Manual of the American Psychological Association as a reference guide. This includes editorial formats, abbreviations, use of statistics, graphs, citations and references. Visit the City Tech Library website for APA Style Guides.

### **MS Office Suite Assignment Submission Guidelines**

Students are expected to use MS Office Suite including Outlook, Word, PowerPoint and Excel unless otherwise stated. Students are entitled to a subscription, which is available through the CUNY Portal or Blackboard.

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

NEW YORK CITY COLLEGE OF TECHNOLOGY, CUNY  
 DEPARTMENT OF HOSPITALITY MANAGEMENT

FALL 2021 CALENDAR

The chart below lists the dates for all class meetings for the term. Those who may anticipate difficulties are advised to make necessary arrangements to participate in all class meetings.

Culinary and pastry laboratory classes will be divided into two groups (A or B) and will meet on campus on the dates noted corresponding to the week number.

Week	MON	TUES	WED	THUR	FRI	SAT
1	AUG 30	AUG 31	AUG 25	AUG 26	AUG 27	AUG 28
2 A	SEPT 13	SEPT 14	SEPT 1	SEPT 2 ☒	SEPT 10	SEPT 11
3 B	SEPT 20	SEPT 21	SEPT 22	SEPT 9 ♥	SEPT 17	SEPT 18
4 A	SEPT 27	SEPT 28	SEPT 29	SEPT 23 T	SEPT 24	SEPT 25
5 B	OCT 4	OCT 5	OCT 6	SEPT 30 §	OCT 1	OCT 2
6	OCT 18	OCT 12	OCT 13	OCT 7 ∇☼	OCT 8	OCT 9
7 A	OCT 25	OCT 19	OCT 20	OCT 14 ♣	OCT 15	OCT 16
8 B	NOV 1	OCT 26	OCT 27	OCT 21	OCT 22	OCT 23
9 A	NOV 8	NOV 2	NOV 3	OCT 28 ♠	OCT 29	OCT 30
10 B	NOV 15	NOV 9	NOV 10	NOV 4 § Meet the Chair ★	NOV 5	NOV 6
11	NOV 22	NOV 16	NOV 17	NOV 11 T	NOV 12	NOV 13
12 A	NOV 29	NOV 23	NOV 24	NOV 18 ∇	NOV 19	NOV 20
13 B	DEC 6	NOV 30	DEC 1	DEC 2 ♣	DEC 3	DEC 4
14 A	DEC 13	DEC 7	DEC 8	DEC 9	DEC 10	DEC 11
15 B	DEC 20	DEC 14	DEC 15	DEC 16	DEC 17	DEC 18

**IMPORTANT DATES FOR FALL 2021**

October 28, students are advised of mid-semester grades	
Plan Week is November 1-5	
Registration begins November 15. Make an appointment with your advisor prior to your registration date	
Last day to withdraw with a W is Monday, December 13	
Week 1, 6 & 11 Culinary and Pastry laboratory classes will be online and synchronous	
<b>Club Events</b>	
☒ <i>New Student Welcome</i>	12:45 pm / Virtual / <i>September 2</i> ☒
★ <i>Meet The Chair</i>	12:45 pm / Virtual / <i>November 4</i> ★
☼ <i>American Culinary Federation (ACF)</i>	12:45 pm / Virtual / <i>October 7</i> ☼
∇ <i>Hospitality Leadership Speaker Series</i>	12:45 pm / Virtual / <i>October 7, November 18</i> ∇
<i>The Anna Nurse Culinary Workshop Series</i>	12:45 pm / Virtual / <i>September 30, October 21, November 18</i>
<i>T Tea Club</i>	12:45 pm / Virtual / <i>September 23, November 11</i> T
♥ <i>Spoons Across America Club</i>	12:45 pm / Virtual / <i>September 9</i> ♥
♣ <i>Hospitality Garden Club</i>	12:45 pm / <i>October 14, December 2</i> ♣
§ <i>Aspiring Hotel Leaders Club</i>	12:45 pm / Virtual / <i>September 30, November 4</i> §
♠ <i>Cooks In The Market</i>	12:45 pm / <i>October 28</i> ♠

Final SL 5/21/2021