

TUTTO TOSCANA

2018 Edition | FUA Study Away Program Florence-NYC

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ABOUT & 2018 DATES

The FUA TuttoToscana Study Away program is a flexible model for international study opportunities in Florence and NYC in the fall season. Students may select Florence Session II 3-week courses that feature a course project geared towards the preparation of FUA TuttoToscana events and activities in NYC scheduled during the Intersession Week III. After the 3-week session, students may continue with a fourth study away week in NYC. Coursework in both Florence and NYC features 3 different areas of involvement and allows students to take on the challenge of bridging two cosmopolitan cities through hospitality, the visual arts, and food management with the objective of bringing Tuscan culture to NYC.

Program options for 3/6/9 credits:

- 1 week, 3 credits: 1 course in NYC only
- 4 weeks, 6 credits: 1 course in Florence and 1 course in NYC
- 4 weeks, 9 credits: 2 courses in Florence and 1 course in NYC

2018 DATES

Sunday Sept 30 Students arrive in Florence **Monday Oct 1** Orientation/Final Registration in Florence

Tuesday Oct 2 Florence classes start **Thursday Oct 18** Florence classes end **Friday Oct 19** Florence housing check-out (by 10AM)

Saturday Oct 20 Orientation in NYC **Saturday Oct 20 to Saturday Oct 27** TuttoToscana study away program in NYC **Friday Nov 2** Final papers due

November 7-8-9 Online oral presentations of papers

AREAS & COURSES

Students may combine courses from the below areas with the exception of area 3 courses dedicated exclusively to food management and production. Some courses are interdisciplinary and are listed under more than one area. The NYC 3-credit class will determine the exact area of involvement in NYC.

AREA 1 EVENT PLANNING & COMMUNICATIONS

Florence Session II courses:

Special Event Management EL (HM III)

- Prereq: Introduction to Event Management or equivalent.

Restaurant Management (CA II)

Tuscany and its Wines (WSI)

Visual Communication Fundamentals Studio III (VC III)

- Prereq: Visual Communication Design Fundamentals Studio II or equivalent.

Intersession Week III NYC course:

Food and Wine Pairing and Wine Service Experiential Learning

AREA 2 VISUAL ARTS DIGITAL MEDIA AND ART HISTORY

Florence Session II courses:

Advanced Digital Photography (PH III)

- Prereq: Intermediate Digital Photography or equivalent.

Visual Communication Fundamentals Studio III (VC III)

- Prereq: Visual Communication Design Fundamentals Studio II or equivalent.

Creative Writing (Publishing I)

Art and Places: From Renaissance Florence to the Contemporary Metropolis

Introduction to Watercolor

Intersession Week III NYC courses:

Iphoneography

Art Direction: Digital Media and Visual Art

- Prereq: Visual Communication Design Fundamentals Studio I, Introduction to Digital Graphic Illustration, or equivalent.

Art and Places: New Trends in Contemporary Art

- Prereq: A Survey of Western Art or equivalent

Painting En Plein Air

AREA 3 FOOD MANAGEMENT AND PRODUCTION FOR SPECIAL EVENTS

Florence Session II courses:

Breads of Italy (BP I)

- Prereq: minimum 1 pastry lab course
- ##### Baking Techniques II EL (CA III)
- Prereq: minimum 2 pastry lab courses
- ##### Tradition of Italian Food III (CA III)
- Prereq: minimum 2 food lab courses
- ##### Physiology of Taste & Flavor EL (CA IV)
- Prereq: minimum 3 food lab courses

Intersession Week III NYC course:

The Italian Chef's Table Experiential Learning

- 3 culinary pastry lab courses or equivalent.

2018 OBJECTIVES

Learning outcomes by the end of the program, students will be able to:

- Analyze and describe how culture creates meaning for its members and how values are interpreted.
- Conduct a critical cultural analysis and identify its key issues, themes, styles, and forms.
- Compare the diversity of cultural patterns and lifestyles in difference contexts throughout the coursework.
- Understand the historical dimensions of Italian cultural phenomena and the importance of Italian history in determining contemporary Italian and Tuscan society.
- Regard Italy as a place that can be studied as both a unified culture and also as a fragmented collection of regions with differing traditions and perspectives.
- Develop critical thinking by demonstrating an ability to engage a monument, work of art, wine, or recipe firsthand and critically analyze and articulate its various elements.
- Demonstrate the ability to research and evaluate sources of information for validity, accuracy, and points of view in order to discover the social and historical context, patronage, and inspirations that gave rise to a specific city/culture within Tuscany and Italy at large.





COURSE PROJECTS & INVOLVEMENT

TuttoToscana Session II Florence courses are involved in the preparation of specific events and activities that are experienced and practiced during the Intersession Week III NYC courses. Area 1, Area 2 Digital Media, and Area 3 courses will be involved in TuttoToscana special events with a capstone experience at the James Beard Foundation for NYC students. Area 2 Art History courses are involved in artistic research and writing projects whose capstone experience will be a visual exploration and mapping of the city for NYC students.

Session II courses in Florence:

Special Event Management EL

- Theme development, front of the house EL involvement at Ganzo on Fridays, event decoration and guest relations strategies.

Restaurant Management(CA II)

- Front of the house EL involvement at Ganzo on Fridays, event decoration development, special event cost analysis.

Visual Communication Fundamentals Studio III (VC III)

- Menu layout development, visual research, analysis of how to express the theme in event materials, planning of all visual details of events.

Advanced Digital Photography (PH III)

- Photography project regarding location, props, photos for TuttoToscana blog, portraits of students who will be in NYC, design visual portfolio of the TuttoToscana project.

Creative Writing (Publishing I)

- Press releases for NY and Florence, blog writing for the TuttoToscana, creative menu writing and theme presentation.

Art and Places: From Renaissance Florence to the Contemporary Metropolis

- Strategies to prepare students for the impact of the cosmopolitan city, from the Renaissance to the contemporary, research the connections between NYC and Florence, blog writing for TuttoToscana.

Introduction to Watercolor

- Watercolor illustration techniques and methods developed to capture Florence from a fine arts perspective according to the TuttoToscana theme. Illustrations may be used for TuttoToscana materials and blog.

Tuscany and its Wines (WSI)

- Creation of wine list for NYC, food and wine pairings of event menus, analysis of wines selected for NYC, wine service on Ganzo Fridays and at the Thursday trial dinner of Session II Week 2 to test NYC wines and wine service.

Breads of Italy (CA I e BP 1)

- Designs and produces the bread selection for NYC to be tested on Ganzo Fridays and at the Thursday trial dinner of Session II Week 2.
- Note: Students from this course who continue the program in NYC will prepare breads for all of the event menus.

Baking Techniques II EL (CA III)

- Fedora lab course that prepares the dessert list for NYC and tests recipes for client feedback and costing at Fedora. Recipe testing for the Thursday trial dinner of Session II Week 2.
- Note: Students from this course who continue the program in NYC will be involved in the prep and dessert service for all events.

Tradition of Italian Food III (CA III)

- NYC Recipe testing, prep, and execution for two Friday Ganzo dinners.
- Note: Students from this course who continue the program in NYC will be involved in the menu service for all three events, and menu prep for two out of the three events (excludes final gala event).

Physiology of Taste and Flavors (CA 4)

- NYC recipe testing for final NYC gala event. Students from this course who are also enrolled in the Intersession Week III course in NYC will participate in the two Friday Ganzo dinners for menu execution (no prep).
- Note: Students from this course who continue the program in NYC will participate in the prep for the final gala event and menu execution at all events.

Intersession Week III courses in NYC:

AREA 1 Food and Wine Pairing and Wine Service Experiential Learning

- Front of the house operations, logistics, blog writing for TuttoToscana, social media communications.

AREA 2 Iphoneography + Art Direction: Digital Media and Visual Art

- Photo and video coverage of events, image production for blog and social media, photoportraits and video interviews of the team.

AREA 2 Art and Places: New Trends in Contemporary Art + Painting En Plein Air

- Analysis of art history and art in the metropolis, field learning at relevant art-related sites, fine art representations of NYC, blog writing for TuttoToscana.

AREA 3 The Italian Chef's Table Experiential Learning

- Food production management, cost control, menu prep, menu execution according to the students' level and experience (see pre-requisites above).

IMPORTANT INFORMATION FOR ENROLLMENT

- Chef jackets are included for Area 3 only. Knife sets are NOT included and must be brought individually by Area 3 students.
- Area 2 study away NYC students must be equipped with the following for the documentary coursework of the program:
 - Art direction course: Laptop (preferably Apple) that can accommodate Final Cut Pro or Adobe Premier, external hard drive, SLR camera with 1080p video capacity.
 - Iphoneography course: iPhone or iPad with a camera, purchase capacity for up to 7 different applications, (an Apple account with credit card must be activated before course start).
 - En Plein Air course: Fine art materials for illustration assignments and access to digitalizing artwork for publishing online.
- Travel to the US for the NYC fall event week: Not all countries are a part of the visa waiver program to enter the United States without a visa for travel purposes. Please consult the US Department of State website to find out whether or not your country is a part of the waiver program, otherwise you must request a visa to enter the US.

To enroll contact admissions@fua.it

