

food, wine, and wellness studies

/ culinary arts /
/ baking & pastry /
/ wine studies and enology /
/ wellness, health, and nutrition /

a.a. / certificate career programs

FUA Certificate Career Programs / Florence University of the Arts / The American University of Florence Florence - Italy / Career Programs are unique for their combination of in-classroom learning and practice on the field alongside professionals in the dynamic local economy of Florence, Italy.

/ Coursework and content derive their strength from research and practice, supervised by faculty members who are respected industry professionals. / The concentrated format of career program levels allows for accelerated learning in concentrated time periods.

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intro	p.7
admissions	p. 8
fua certificate career programs	p. 10
food, wine, and wellness studies	p.13
YEAR 1 common core	p.16
YEAR 2 specialization 1 culinary arts – commis chef (wacs)	p.18
YEAR 3 advanced specialization 1 culinary arts – chef de partie (wacs)	p.20
YEAR 2 specialization 2 baking and pastry commis chef	p.24
YEAR 3 advanced specialization 2 baking and pastry – chef de partie	p.26
YEAR 2 specialization 3 wine studies and enology	p.30
YEAR 2 specialization 4 wellness, health, and nutrition	p.32
cemi fedora school pastry shop ganzo school restaurant sorgiva school spa	p.34
study away career programs	p.39
SLD student life and development department	p.43



**“fatti non foste a viver come bruti
ma per seguir virtute e canoscenza”**

**“YOU WERE NOT MADE TO LIVE LIKE BRUTES BUT
TO FOLLOW VIRTUE AND KNOWLEDGE.”**

THE DIVINE COMEDY - Inferno, Canto XXV.

Dante Alighieri (1265–1321).

FUA offers 1 to 2-year Certificate Career Programs for motivated students seeking to develop new skills and knowledge while ***building a body of work*** and ***professional experience*** in an ***international learning environment***.

Certificate Career Programs are unique for their combination of ***in-classroom experiential learning*** and ***practice in the field*** within the dynamic local economy of Florence, Italy.

Coursework draws strength from ***research*** and ***practice*** under the supervision of faculty members who are respected industry professionals.

admissions

Admissions requirements vary according to the program level. Students may receive a transcript from a US Institution for all coursework taken.

Applying

1

Year One

Two academic levels equivalent to a standard academic year, candidates awarded 1-Year Certificate in the area of study.

- Application form and fee
- High school diploma
- English fluency

2

Year Two

Four academic levels, equivalent to two standard academic years, candidates awarded 2-Year Advanced Certificate in the area of study and Year 2 specialization.

Direct
or Access
to year 2

Direct Access to Year Two

To enroll in the second year of specialization, students must fulfill one of the following:

- Complete the coursework of the Year 1 area of studies
- Provide proof of equivalency to the courses related to the Year 1 area of studies
- Complete two required courses* (*predetermined for each program*) prior to the Year 2 start.

3

Year Three (Master-Level)

Culinary Arts and Baking and Pastry programs also offer a third year Master-Level Certificate.

Direct entrance to the third year of these programs may be requested by candidates who possess one of the following:

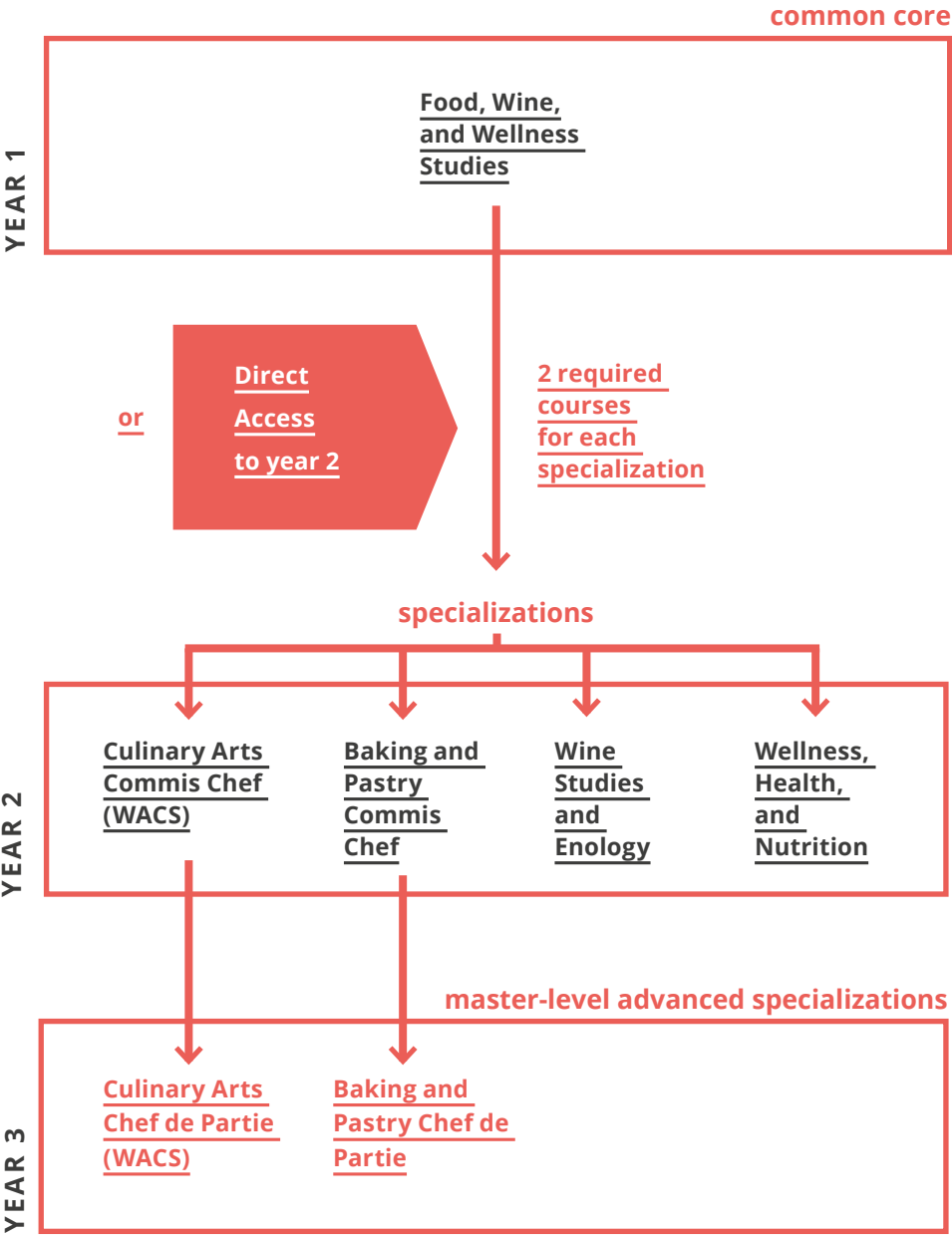
- **Completed career coursework related to Years 1 (common core) and 2 (CA / BP specializations).**
- **An associate's degree in culinary arts, CV and transcript submission required.**
- **A bachelor's degree in culinary arts, baking and pastry, or hospitality, CV and transcript submission required.**
- **At least 3 years of professional experience, CV submission required.**

PLEASE NOTE *All candidates may be asked to perform an entrance exam with written and practical components at the start of the term.*

CONTACT
admissions@fua.it

certificate career programs

YEAR 1	YEAR 2	YEAR 3
<u>Communication and Interactive Digital Media</u>	<u>Photography</u> <u>Visual Communication</u> <u>Publishing</u> <u>Product Design</u>	
<u>Fashion Design, Merchandising, and Media</u>	<u>Fashion Design and Technology</u> <u>Accessory Design and Technology</u> <u>Fashion Merchandising, Marketing, and Retail</u> <u>Fashion Communication, Promotion, and Media</u>	
<u>Hospitality Management</u>	<u>Hospitality Management</u> <u>Special Event Management</u> <u>Spa Management</u> <u>Real Estate and Facilities Management</u>	
<u>Food, Wine, and Wellness Studies</u>	<u>Culinary Arts Commis Chef (WACS)</u> <u>Baking and Pastry Commis Chef</u> <u>Wine Studies and Enology</u> <u>Wellness, Health, and Nutrition</u>	<u>Culinary Arts Chef de Partie (WACS)</u> <u>Baking and Pastry Chef de Partie</u>



associate's degrees

The above 2-year career programs can be taken as pathways to FUA's Associate of Arts (A.A.) degree programs. A.A. fulfillment requires the coursework described in the Certificate Career Program curricula and a minimum of 21 general education credits as listed below to complete the associate's degree. Please note that general requirements vary according to the program. Some gen ed requirements are embedded in multiple courses. Some programs may require additional credits to complete the associate-level program of study, as defined in the individual program curriculum.



**“only a life lived for others is a life
worth living.”**

ALBERT EINSTEIN

**Quoted in the June 20, 1932
edition of the *New York Times*.**

food, wine, and wellness studies

one year certificate in:

YEAR 1

food, wine, and wellness studies

two-year advanced certificates, specializations in:

YEAR 2

1. culinary arts commis chef*
2. baking and pastry commis chef
3. wine studies and enology
4. wellness, health, and nutrition

three-year master-level certificates, advanced specializations in:

YEAR 3

1. culinary arts chef de partie*
2. baking and pastry chef de partie

***WACS-approved programs**

overview

The program is designed to provide students with a complete educational experience in the field of gastronomy and wellness. Year 1 offers a general overview of food, wine, and wellness fundamentals applicable to the second year. Year 2 concentrations allow students to progress in the preferred area of studies and will broaden students' knowledge of Italian gastronomy and nutrition, offering a rigorous focus on techniques, direct experience, and understanding of the Mediterranean identity of the curriculum.

cemi involvement

Three creative learning labs support the learning experience of the Food, Wine, and Wellness program and its related concentration and master-level opportunities. Each lab features a distinct identity and is open to the local community, allowing for students to directly apply learning topics to real-life situations. Fedora and Sorgiva are respectively the school pastry shop and spa located in the Palazzo dell'Ospitalità building location (also home to Dimora B&B) while Ganzo in the Sant'Ambrogio neighborhood hosts the school restaurant.

objectives and outcomes

specialization

culinary arts commis chef

Italian culinary heritage and evolution, ingredient application to Italian and international cuisines, classic/contemporary/modernist cooking techniques, nutritionally balanced and gourmet menu composition, kitchen organization/service in a professional à la carte environment.

specialization

baking and pastry commis chef

Application of pastry ingredients and techniques, Italian cultural context and classical pastry creations, Italian specialty bread/pizza production, production/decoration/storage of desserts, contemporary ingredient application, professional pastry lab environment.

specialization

wine studies and enology

Wine cultural heritage and winemaking, major wine regions and grape varieties, principles of modern viticulture and enology, professional wine appreciation/analysis/sensorial evaluation, food and wine pairing, communication and marketing skills, current markets and consumption.

specialization

wellness, health, and nutrition

Nutrition and wellness, balancing diets/lifestyles for athletes and non-athletes, planning nutritional menus and physical activity programs for diverse demographics, comparative analysis of dietary regimens, scientific methods for nutritional calculation in professional menus, personal training programs.

career opportunities

1 Commis chef in high-end restaurants and hotels, demi-chef de partie, recipe developer for international companies, representative/agent for specialty food distributions, kitchen and nutrition consultant, food stylist, private chef.

2 Pastry commis chef in high-end restaurants and hotels, demi-chef de partie in catering companies and commercial bakeries, pastry shop manager, recipe developer for small-medium pastry chains, pastry consultant, personal chef.

3 Wine expert, restaurant/wine bar/wine store buyer and director, wine marketer, brand manager, vineyard and cellar assistant.

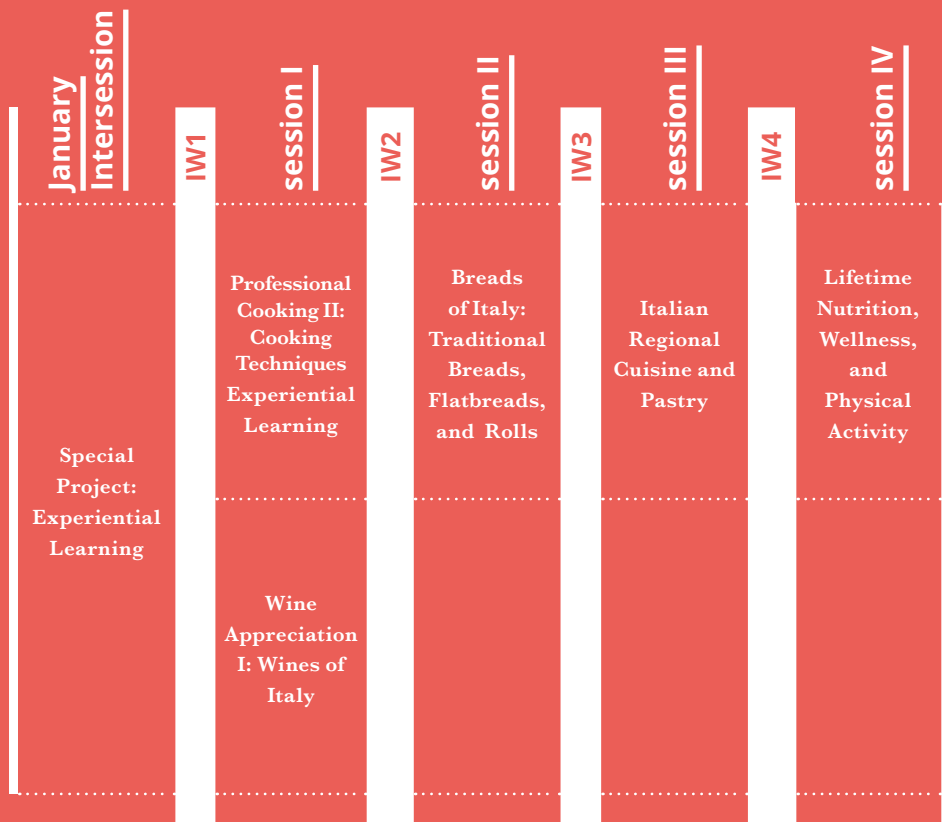
4 Support assistant/specialist for nutritionists, personal trainers, rehabilitation and massage therapists, yoga instructors; multidisciplinary manager or coordinator in fitness and wellness centers; wellness consultant for the hospitality industry.

YEAR 1 | COMMON CORE

food, wine, and wellness studies

August Interession	IW1	session I	IW2	session II	IW3	session III	IW4	session IV
Optional English or Italian Language	Introduction to Professional Cooking Experiential Learning + HACCP Seminar		Baking Techniques I		Tradition of Italian Food I		Introduction to Nutrition	
	Wines of the World: The Old World							

fall



spring

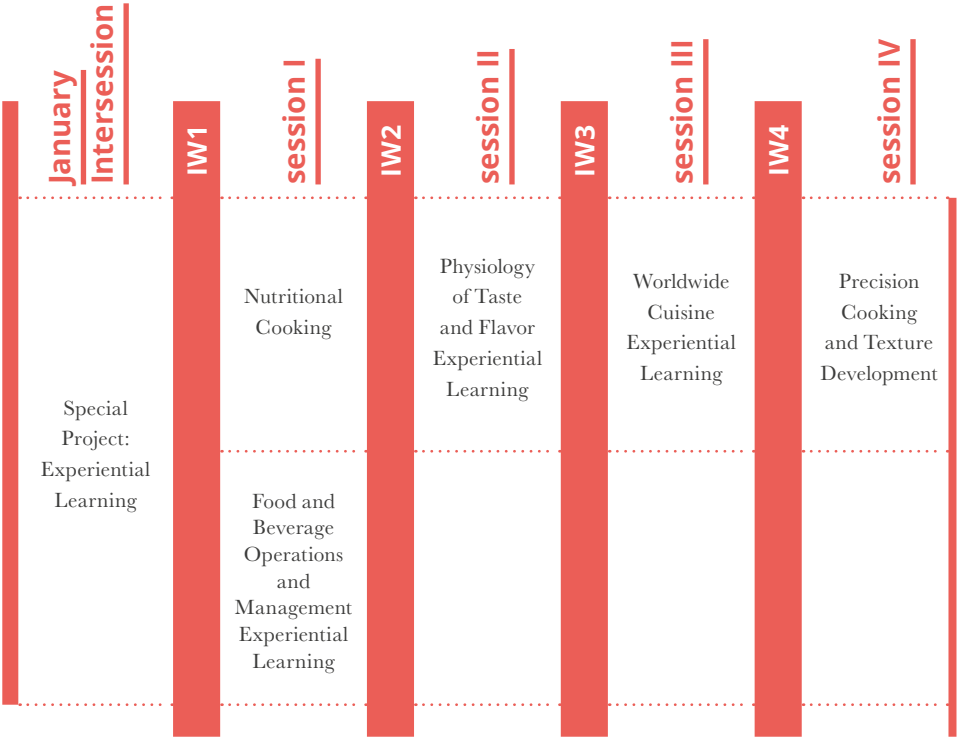
YEAR 2 | SPECIALIZATION 1

culinary arts – commis chef (wacs)

August Interession	IW1	session I	IW2	session II	IW3	session III	IW4	session IV
Optional English or Italian Language		Professional Cooking III: Italian Creative Cuisine and Decoration Experiential Learning		Tradition of Italian Food II		Cooking Light: Contemporary Techniques for Healthy Living		The Science of Cooking: An Introduction to Molecular Cuisine
				Baking Techniques II: Italian Pastry Techniques				

fall*

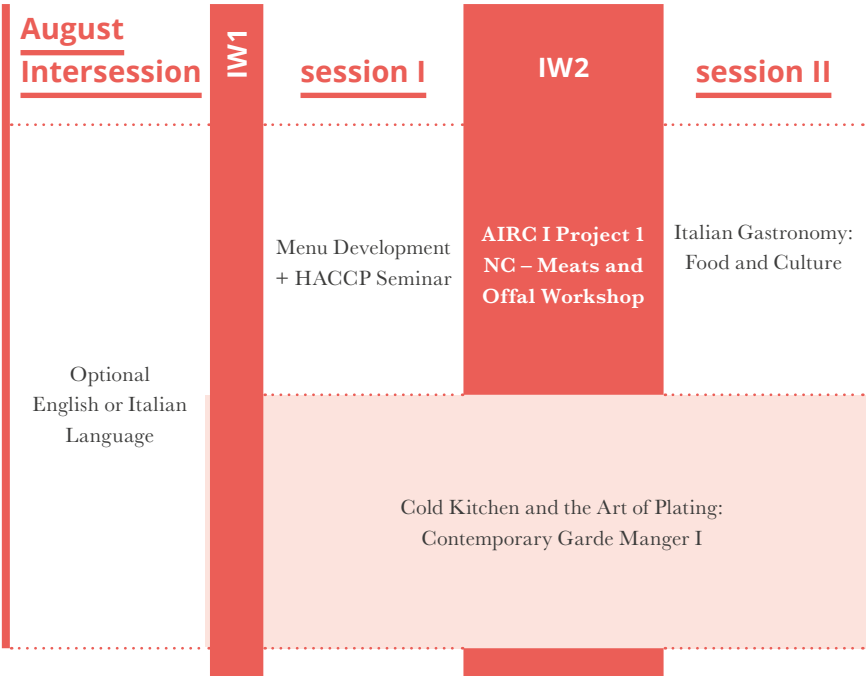
**This specialization year is also offered on a spring-summer or summer-fall basis.*



spring

YEAR 3 | ADVANCED SPECIALIZATION 1

culinary arts
chef de partie
(WACS)



fall



culinary arts chef de partie (WACS)

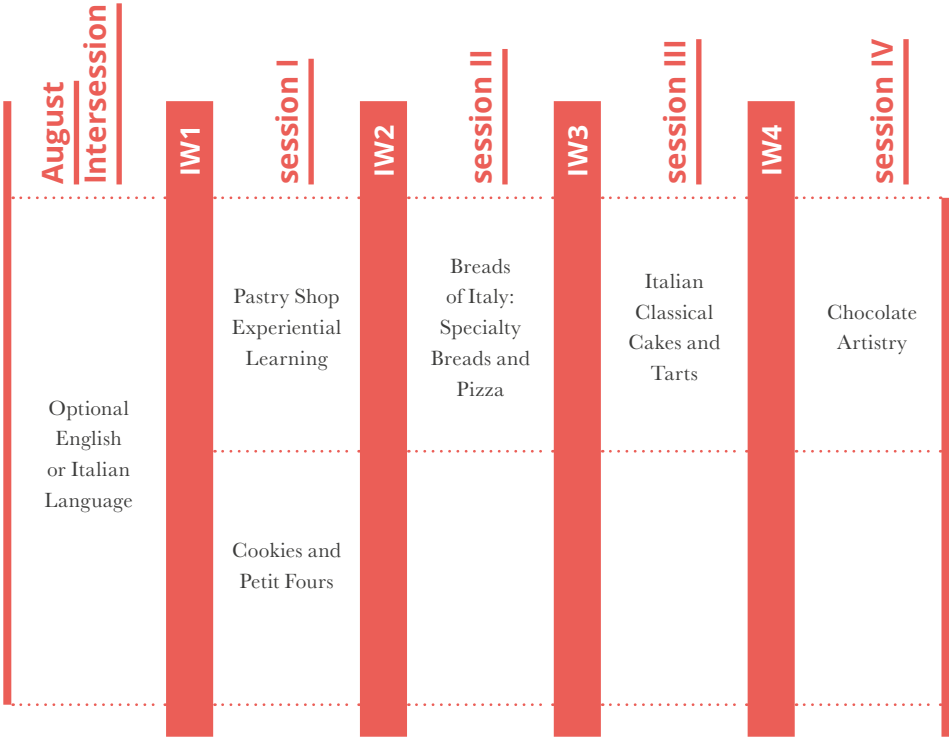
<u>January</u> <u>Interession</u>	IW1	<u>session I</u>	IW2
Advanced Italian Restaurant Cooking II Experiential Learning (AIRC II)	AIRC II Project 1 NC – Pasta Workshop 2: Specialty Fresh Pasta and Dumplings	Professional Pairing Food and Wine Advanced	AIRC II Project 2 NC – Fish Filleting Techniques and Traditional Seafood Dishes Workshop
Cold Kitchen and the Art of Plating: Contemporary Garde Manger II Project NC	Cold Kitchen and the Art of Plating: Contemporary Garde Manger II		

spring



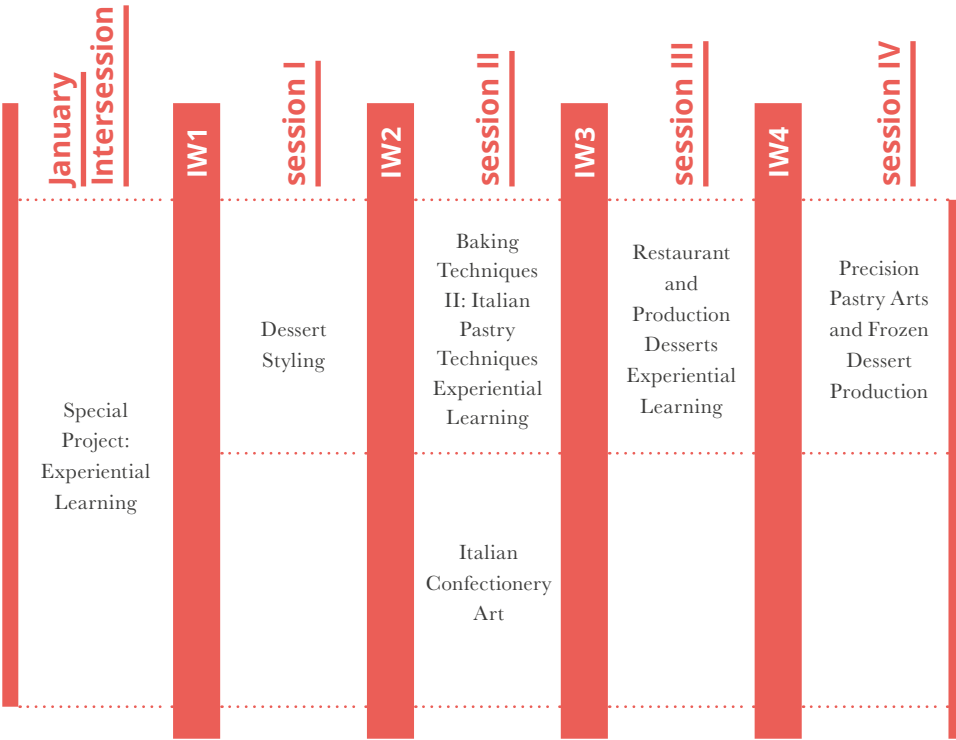
YEAR 2 | SPECIALIZATION 2

baking & pastry
commis chef



fall*

**This specialization year is also offered on a spring-summer or summer-fall basis.*

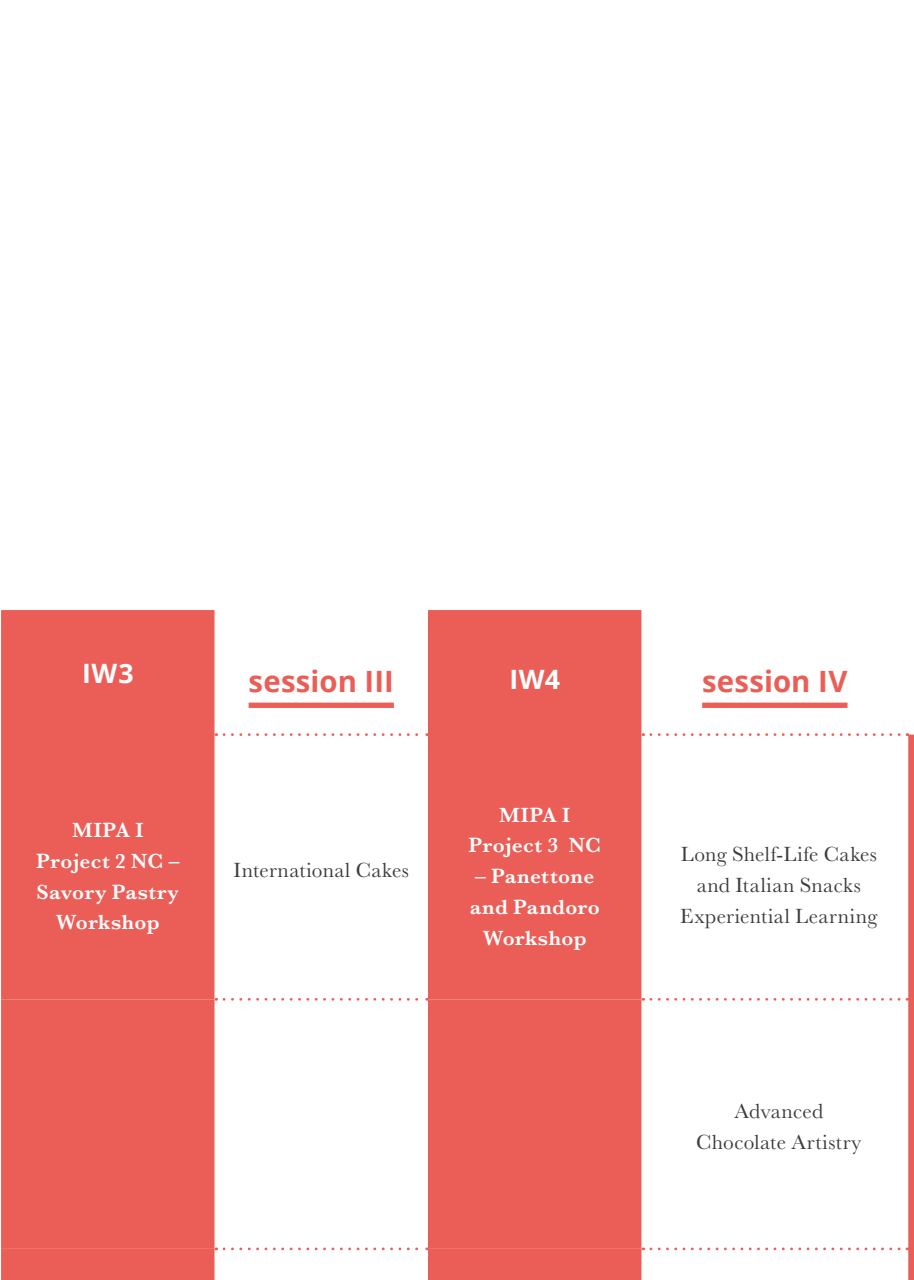


spring

baking & pastry chef de partie

<u>August Interession</u>	IW1	<u>session I</u>	IW2	<u>session II</u>
Optional English or Italian Language		Master Italian Pastry Arts I Experiential Learning (MIPA I) + HACCP Seminar	MIPA I Project 1 NC – Laminated Doughs Workshop	Wedding Cakes: Tiered and Themed Decorated Cakes
				Professional Gelato Production

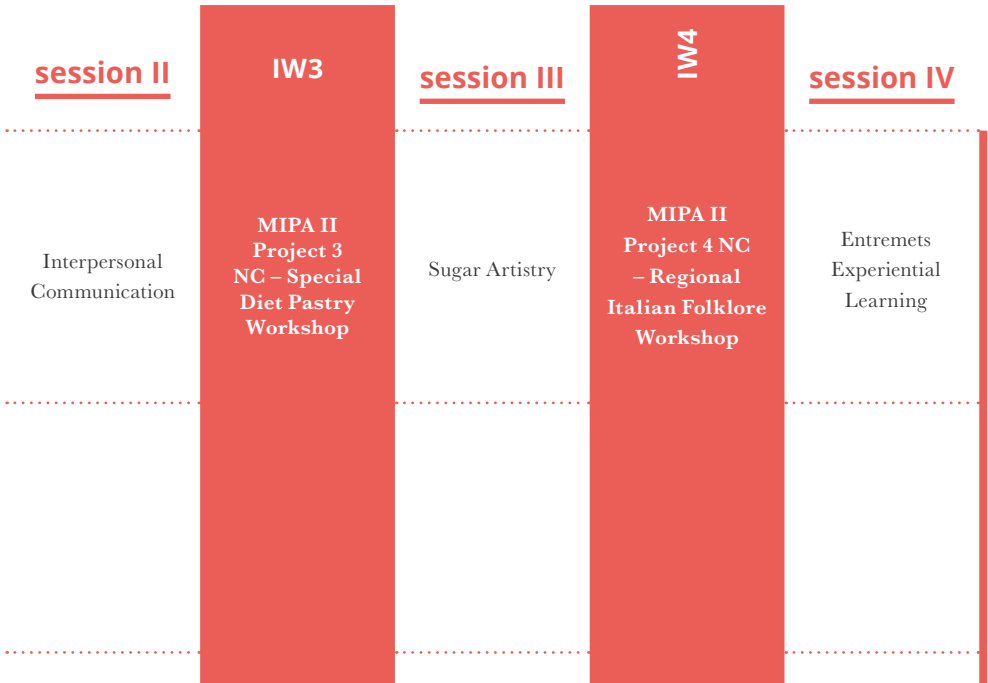
fall



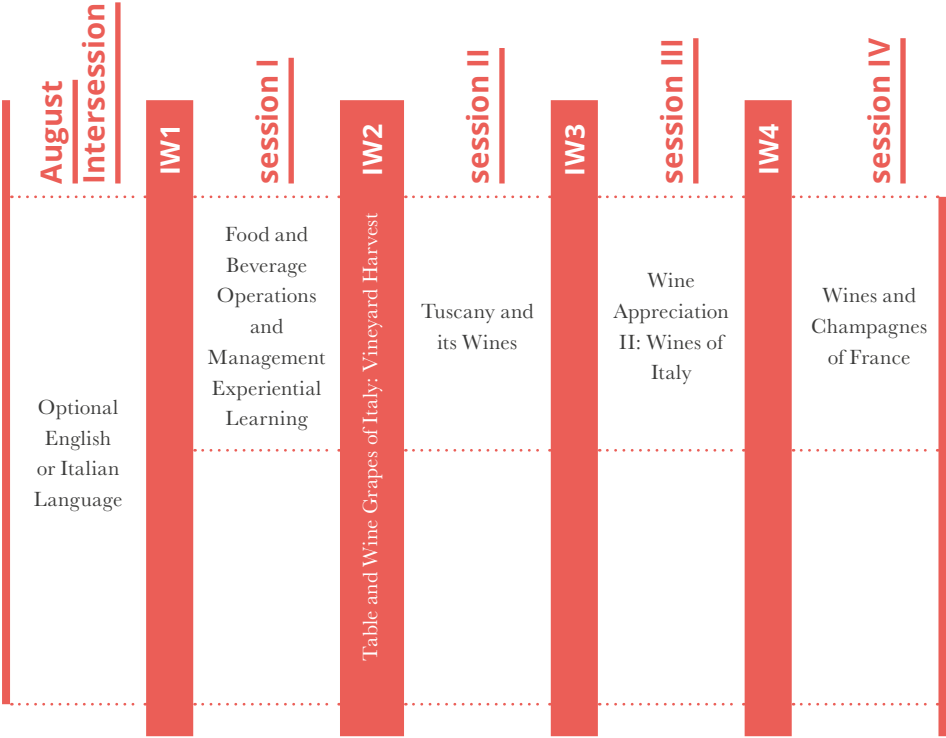
baking & pastry chef de partie

<u>January</u> <u>Interession</u>	IW1	<u>session I</u>	IW2
Master Italian Pastry Arts II Experiential Learning (MIPA II)	MIPA II Project 1 NC – Macarons Workshop	Creative Recipe Development and Production	MIPA II Project 2 NC – Contemporary Dessert Plating Workshop
		Professional Chocolate Showpieces	

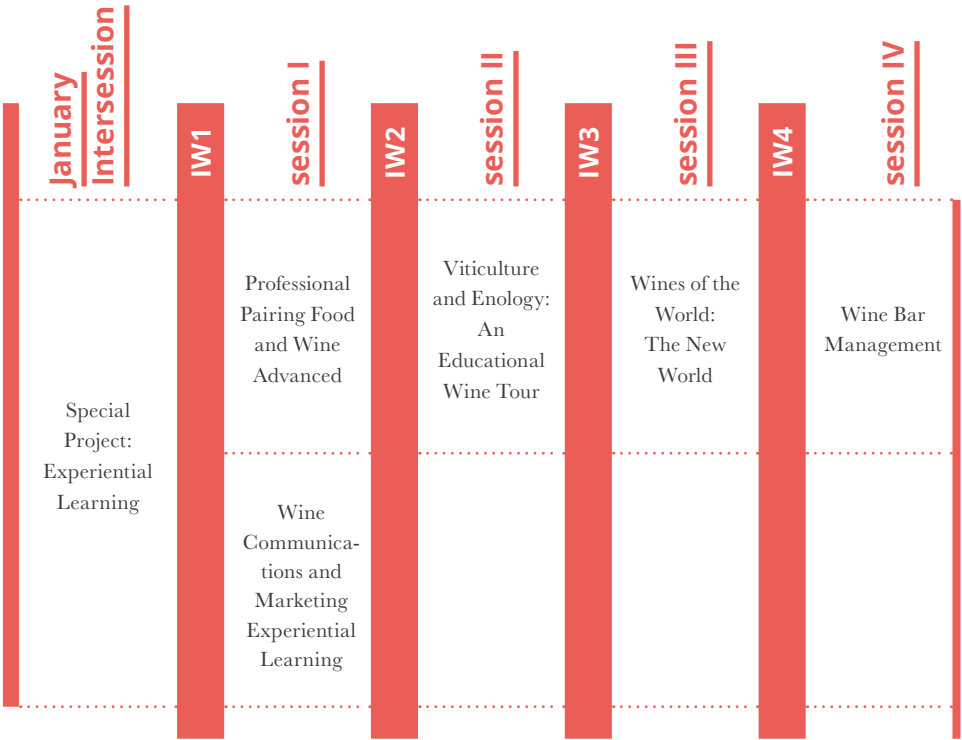
spring



wine studies and enology



fall

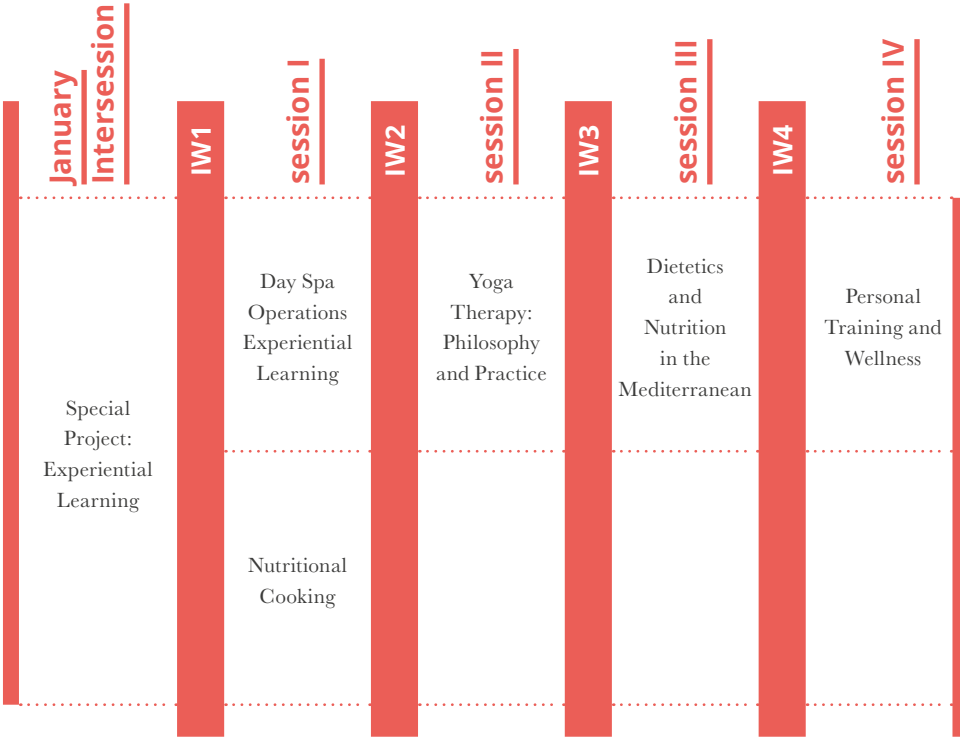


spring

wellness, health, and nutrition

August Interession	IW1	session I	IW2	session II	IW3	session III	IW4	session IV
Optional English or Italian Language		Spa Operations and Management Experiential Learning		The Science of Happiness: Skills and Wellbeing		Cooking Light: Contemporary Techniques for Healthy Living		Health, Fitness, and Wellness in Italy
		Menu Development						

fall



spring



cemi

FUA is the only institution in Italy whose academic divisions each feature a Community Engagement Member Institution (CEMI), which allows students to integrate and interact with the local community.

fedora school pastry shop



Fedora is the school pastry shop

open to the community
and operated by the
students and faculty of the
Apicius Baking and Pastry
department.

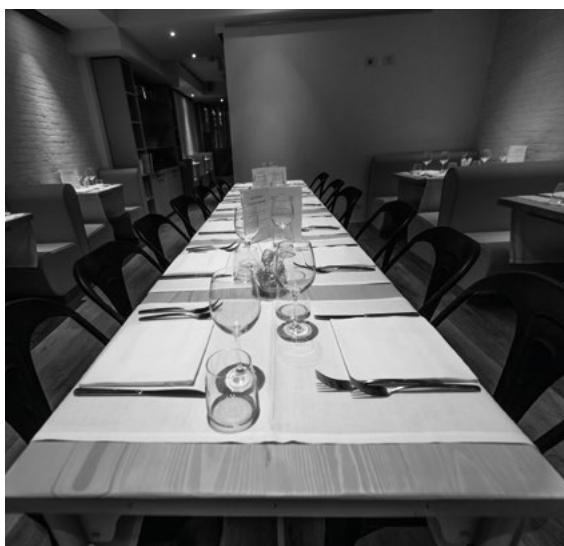


ganzo school restaurant



Ganzo is the school restaurant

open to the community
and offers fine dining,
art shows, and special
events. It is operated by
the culinary, wine, and
hospitality students and
faculty of Apicius.

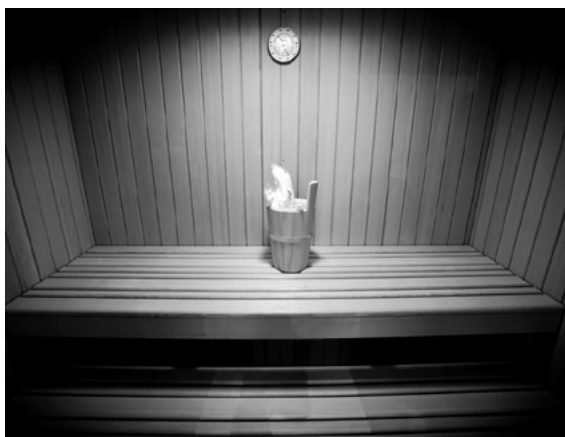


sorgiva school spa



Sorgiva is the school spa

open to the community
and operated by
students and faculty of
the Apicius Hospitality
and Spa Management
departments.



from florence to the james beard foundation

The Apicius team is featured yearly in the JBF event calendar as a part of the TuttoToscana academic program offered by FUA.

study away certificate career programs

FUA features distinct short-term programs offering prestigious professional outcomes for highly motivated students.

These specialized programs combine academic learning and involvement in international events.

tuttotoscana

(Offered Fall / Spring)

From Florence to the James Beard Foundation in NYC

TuttoToscana means “all things Tuscan” and focuses on event management, and event production. Students begin coursework and event preparation through three weeks of classes in Florence, and conclude with a weeklong production and staging of an event cycle featuring the James Beard Foundation and other venues in NYC.

program areas and duration

Students may choose from 3 different areas of event organization and production for 6-9 credits (Florence-NYC, 4 weeks)
or 3 credits (NYC-only, 1 week).

Area 1: Event Planning and Communications

Area 2: Digital Media and Visual Arts / Fashion*

Area 3: Food Management and Production for Special Events

*VISUAL ARTS *fall* / FASHION *spring*

PLEASE NOTE:

- *During the event week in NYC, satellite events in addition to the James Beard Foundation may complete the event cycle. Event scheduling is subject to variation.*
- *Some courses in the available offering may require a prerequisite.*

culinary competitions: training and practice

From Florence to International Culinary Competitions in Italy

Each spring, culinary arts and pastry students have the unique opportunity to engage in academic coursework that prepares teams for international culinary expos hosted in Italy. This short-term, program begins with classes and training in Florence and culminates in real participation in competitions open to individuals and teams representing professional industry caliber, organized by associations such as WACS (World Association of Chefs' Societies) and FIC (Federation of Italian Chefs).

program areas and duration *(Spring only)*

The program typically runs for a week in the Spring academic season. Accepted students* join the FWCACC500 Culinary Competitions: Training and Practice course in Florence and terminate the program by participating under faculty supervision in a culinary competition for professionals.

**Open only to advanced-level pastry and culinary students and are subject to faculty approval for the selection process.*







“education is the most powerful
weapon which you can use to
change the world.”

NELSON MANDELA

in a July 16, 2003 speech.

Johannesburg, South Africa

student life and development department

FUA offers support services for all career students through the student life and development department:

Scholarships for select Career Programs

Housing

Meal plans

Emergency hotline

Extracurricular activities

Counseling

Career center

Writing support

Alumni network

Please consult the FUA website to access the SLD area.

studentlifeflorence.it



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This volume is a product of Florence University of the Arts Printed in Italy, 2018.



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