

Syllabus Overview: Modernist Cuisine as Design

Instructor's Information

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Course Information and Instructor's Expectations

Course Description:

With a growing cultural fascination with food as an artistic medium, chefs are called upon to create dining experiences that intrigue, innovate, and inspire in addition to providing an essential service through a satisfying meal. Chefs can be viewed as designers. In a sense, professional kitchens act as mini design studios and manufacturing plants, innovating and transforming ingredients for small-scale production. The product is edible and therefore it is a highly multisensory consumer product that requires design for all five senses.

Like an architect, a modernist chef takes a vision for a product and transforms raw materials into structures and forms. This catalyst will link architecture to food and mechanical engineering. The guest instructor, as well as the host/co-instructor, will provide a new perspective on design and design process. The students will learn a variety of new techniques for manipulating and designing with food product.

Many of the modernist techniques that chefs are now using involve transforming a liquid into a more solid form such as a gel, foam, paste, or emulsion with both traditional and less traditional methods.

In the class, students will be challenged to apply their architectural knowledge to the food industry to design a dish that would be considered modernist cuisine. They will experiment with a variety of different ways of transforming food liquids into solids that can be manipulated, cast, formed, and constructed into edible design. The week will follow a design process with lectures and workshops related to food manipulation. Students will be challenged to take their own ideas from concept to plate. We will plan for guest critiques and talks from local chefs and (hopefully) several restaurant outings.

Required and Recommended Materials:

Suggested Reference Texts

McGee, H. (2004). *On Food and Cooking*. Scribner.

The Culinary Institute of America (2011). *The Professional Chef*. New Jersey: Wiley and Sons Inc.

Additional handouts provided

Required Materials

Chef Knife (Suggestions will be provided)

Cutting Board (Epicurean brand suggested)

Kitchen Access (and Food)

Student Learning Outcomes following course completion: (must identify at least one outcome and how it relates to this course how it will be addressed and how it will be assessed, <http://www.slo.umn.edu/>)

Understanding the role of creativity, innovation, discovery, and expression across disciplines
Students will learn how to design, innovate, create and discover using food as a medium.

Schedule:

There will be several workshops throughout the week for skill building.

There is one overall project in this catalyst. Each student will be designing an amuse-bouche (a one bite “mouth amuser” hors d’oeuvre) that fits entirely on a plastic spoon. This amuse must contain at least one component that is texturally manipulated into a gel, emulsion or foam. The amuse should be designed taking into account aesthetic, flavors, and functionality. Students must make 100 servings of the amuse for all guests at the final event.

There will be two restaurant outings Tuesday and Wednesday to experience designed food. These outings will be partially subsidized by the catalyst.

Monday (March 10)

9am – Catalyst Kickoff, Rapson Hall Courtyard

10am -Workshop - knife skills and other tools, Rapson 71 with Chef Brown

12pm – Catalyst Lecture (Cummins), Rapson 54

230pm –Workshop - chemicals for texture manipulation, Rapson 71

6pm – Catalyst Lecture (Decker Yeadon), Rapson 100

Tuesday (March 11)

10am – Workshop - plating design, Rapson 71 with Chef Yang

1pm – Workshop – playing in a kitchen and idea generation, Piccolo with Chef Flicker

6pm – Catalyst Lecture (Schumacher), Rapson 100

8pm – Restaurant Outing for Dinner at Tilia

Wednesday (March 12)

9am – Grocery Shopping/Prep

12:15pm – Catalyst Lecture (Kudrowitz), Rapson 43

230pm – Testing 3 ideas and critique with chefs, Rapson 71 with Chef Brown

6pm – Catalyst Lecture (Ewoldt), Bell Museum Auditorium

8:30pm – Restaurant Outing for Desserts at La Belle Vie

Thursday (March 13)

9am – Timing, budget, planning, naming (with chefs) with Chef Brown

1pm – Grocery shopping/Prep

6pm – Catalyst Lecture (Dunne), Rapson 100

Prep for Final Event

Friday (March 14)

9am – Prep, Rapson 71

2pm – Catalyst Final Show, Rapson Courtyard

Personal Electronic Devices in Classroom:

PEDs are not permitted in lecture.

<http://policy.umn.edu/Policies/Education/Education/CLASSROOMPED.html>

Use of Class Notes and Materials:

It is not permitted to profit off of the lecture notes from this class. If you want to reference slides or notes, please give credit to the course instructor and the University of Minnesota.

<http://policy.umn.edu/Policies/Education/Education/CLASSNOTESSTUDENTS.html>

Scholastic Dishonesty and Student Conduct Code:

http://www1.umn.edu/regents/policies/academic/Student_Conduct_Code.pdf

Sexual Harassment:

<http://www1.umn.edu/regents/policies/humanresources/SexHarassment.pdf>

Statement on Climate of Inclusivity:

You are expected to be attentive during class, ask questions if you do not understand something, and to offer your opinion. You are also expected to listen respectfully to other students and to me when speaking. The University of Minnesota is committed to providing a safe climate for all students, faculty, and staff. All persons shall have equal access to its programs and facilities without regard to race, color, creed, religion, national origin, sex, age, marital status, disability, public assistance status, veteran status, or sexual orientation. Racism, sexism, homophobia, classism, ageism and other forms of bigotry are inappropriate to express in this class. Reports of harassment are taken seriously, and there are individuals and offices available for help.

(or refer to http://www1.umn.edu/regents/policies/administrative/Equity_Diversity_EO_AA.pdf)

Academic Freedom and Responsibility:

http://www1.umn.edu/regents/policies/academic/Academic_Freedom.pdf

Availability of Disability and Mental Health Services:

The University of Minnesota is committed to providing all students equal access to learning opportunities. Disability Services (DS) is the campus office that works with students who have disabilities to provide and/or arrange reasonable accommodations.

- Students who have, or think they may have, a disability (e.g. mental health, attentional, learning, vision, hearing, physical or systemic), are invited to contact DS to arrange a confidential discussion at 612- 626-1333 (V/TTY) or ds@umn.edu.
- Students registered with DS, who have a letter requesting accommodations, are encouraged to contact the instructor early in the semester to discuss accommodations outlined in their letter.

As a student you may experience a range of issues that can cause barriers to learning, such as strained relationships, increased anxiety, alcohol/drug problems, feeling down, difficulty concentrating and/or lack of motivation. These mental health concerns or stressful events may lead to diminished academic performance or reduce your ability to participate in daily activities. University of Minnesota services are available to assist you with addressing these and other concerns you may be experiencing. You can learn more about the broad range of confidential mental health services available on campus via www.mentalhealth.umn.edu or contact Counseling/Consulting Services at 612-624-3323.