



CUL 104: Culinary Ice Carving

This course develops skills that allow culinary and baking and pastry students to present food in an artistically pleasing manner and enhance the food service area by introducing them to the basic skills needed to prepare centerpieces and socles to enhance the appearance of food presentation. Instructional Support Fee applies. Two lecture hours and eight lab hours for two weeks. 1 credit Fall

Course Student Learning Outcomes

1. The student will be able to describe the use of ice as a decoration and its place in the culinary world.
2. The student will demonstrate the use of ice carving tools and operate them safely.
3. The student will demonstrate the ability to prepare a usable template.
4. The student will demonstrate the ability to display both single and multi-block ice sculptures.

Credits: 1

Program: Culinary Arts