

14 FOOD ART PRESENTATION

Prerequisite: All food related courses

Credits: 4

Overview

Students will be introduced to the concepts of food art. Emphasis will be on presentation, design and use of alternative commodities. The investigation of the effects of food art and presentation as a marketing tool will be examined.

General Objective

This course is designed to:

- 1 enhance the manual dexterity skills of the student to create edible works of art

Learning Outcomes

Upon successful completion of this course, the learner will be able to:

- 1 demonstrate skills in artistic presentation of show pieces and gourmet foods.

Topics

1.0 Carvings

Objectives

Upon completion of the topic the student will be able to:

- 1.1 discuss the principles of carving fat and ice
- 1.2 demonstrate the principles of carving fat and ice

Content

- Carving instruments
- Carving techniques
- Methods of carving fat
- Methods of carving ice

2.0 Sugar Craft

Objectives

Upon completion of the topic the student will be able to:

- 2.1 define the following terms: pastillage, krokant, royal icing, pulled sugar and chocolate.
- 2.2 demonstrate the use of pastillage, krokant, royal icing, pulled sugar and chocolate as food art presentations.

Content

- Preparation techniques for:
 - Pastillage
 - Krokant
 - royal icing
 - pulled sugar
- Preparation techniques for chocolate presentations

2.0 Basic Sugar Boiling

Objectives

Upon completion of the topic the student will be able to:

- 2.1 discuss the use of sugar at different degrees
- 2.2 produce a number of flavourings, sauces and decorative pieces for garnish
- 2.3 select and display a center-piece using boiled sugar.

Content

- Definition of sugar boiling
- Principles of sugar boiling
- Preparation of flavourings, sauces and decorative pieces for garnishes

3.0 Preparation of Gelatin, Pate, Terrine, Mousse

Objectives

Upon completion of the topic the student will be able to:

- 3.1 define patties, terrines and mousses.
- 3.2 demonstrate the preparation of “gelatins”, “pates”, “terrines” and “mousses”.

Content

- Definitions
- Preparation techniques
 - gelatins
 - pates
 - terrines
 - mousses

4.0 Marketing

Objectives

Upon completion of the topic the student will be able to:

- 4.1 discuss food art as a marketing tool for restaurants
- 4.2 discuss the methods of merchandising

Content

- Marketing techniques
- Merchandising techniques

Instruction Format

Lectures
Demonstration
Practice
Video presentation

Assessment and Evaluation

- Complete show-pieces in:
 - fat carving – 20%
 - sugar craft – 20%
 - pates, mousses and terrines – 20%
- Demonstrate use of pastillage or croquant – 20%
- Theory test – 20%

Recommended Text

Food Style: the Art of Presenting Food Beautifully,
Molly Siple and Irene Sax

Garnishing: the Basics and Beyond, Constance Quan

Edible Art: Tricks and Tools for Master Centerpieces
from Carved Vegetables, 2006, Narahenapitage
Sumith Premalal De Costa, published by Schiffer
Publishing

Fruit and Vegetable Carving, 2008, M E Lobo,
published by Brijbasi Art Press

Resources

International School of Sugarcraft, Book 2, N Lodge;
published by Merehurst.

Attendance

Students are encouraged to attend all class sessions as all information presented may not be covered in the required text. Participation of students is an integral component of the learning process.