

ROMA FIRENZE BOLOGNA PALERMO CATANIA NAPOLI MILANO TORINO

## SPECIALISTIC COURSE ON THAI ART OF CARVING AND SCULPTURE ON FRUITS AND VEGETABLES

The course on Thai art of carving fruit and vegetables aims to teach the basic techniques of the ancient Thai art of carving fruits and vegetables, through which it is possible to achieve real floral masterpieces and sculptures with shapes of animals in order to garnish dishes, foods, desserts and ice cream, or as decoration for table centerpieces. The lessons delivered by the extraordinary Thai artist Mantanà Varlotta, will focus on the techniques and on the methods of use of knives and various tools required to complete the carvings according to the two main types of sculpture: the sculpture of the peel and the three-dimensional sculpture. Learning the art of the plant sculpture is a significant added value for chefs, confectioners, ice cream makers, bartenders and maîtres that nowadays tend to embellish, with this type of imaginative and charming decorations, their gastronomic and culinary traditions, as well as the presentation of the table and the mise en place for exclusive banquets and ceremonies.

### EDUCATIONAL SCHEDULE

- Introduction and brief history of the origin of Kae-Sa-Luk, the Thai art of carving fruits and vegetables
- Preservation techniques of carved and sculpted fruit and vegetables
- Use and knowledge of carving equipment
- Sculpting techniques of peel fruit and vegetables (cucumbers, melons, pumpkins, turnips, eggplant ...)
- Techniques of three-dimensional carving of fruits and vegetables (carrots, radishes, watermelons, pumpkins, melons, papaya, zucchini, white turnip ...)
- Realization of engravings and sculptures of fruit and vegetables for decoration of dishes, desserts and centerpieces.

<b>START COURSES</b>	every month
<b>DURATION</b>	15 hours (5 lessons of 3 hours)
<b>N° STUDENTS</b>	Course delivered only in individual formula
<b>TARGET</b>	Restaurant hotel department operators or in other facilities (Chef, Pastry, Ice cream makers, Barman, Commis, Maitre, Food & Beverage Managers, Restaurateurs, Wedding Planner ...) and amateurs interested in learning the techniques for presenting their buffet and their tables in an original and innovative way
<b>FREQUENCY</b>	Customizable to the needs of the participant
<b>ORARIO LEZIONI</b>	Customizable to the needs of the participant
<b>COST</b>	€ 1000,00 + VAT 22%
<b>INSTALLMENTS</b>	€ 220,00 VAT included at the registration + n. 2 installments of € 500,00 VAT included

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