



DEPARTMENT OF TOURISM AND HOSPITALITY MANAGEMENT
Jamia Millia Islamia

WORKSHOP
On
“Plate Garnishes and Simple Carving Techniques”



DEPARTMENT OF TOURISM AND HOSPITALITY MANAGEMENT

Chef Umashankar Dhanapal
Joint Secretary, SICA

Chef Yeshwanth
Youngest Culinary Olympics Winner

"Plate Garnishes and Simple Carving Techniques"

SEPTEMBER 3, 2021, 11 AM
<https://meet.google.com/piy-pxwf-bxg>



Friday, 03 September 2021

Food art is the act of preparing, cooking and presenting food in creative ways. It incorporates everything from elaborate plating that we see in fine dining establishments to both simple and intricate fruit and vegetable carvings that are meant to be decorative in nature.

It is hard to say exactly when food art, vegetable carving, food sculpting, and other artistic ways forms of vegetable art first started. The history of vegetable carving is disputed but many people believe it to have begun in Thailand 700 years ago. Others believe that vegetable carving originated in the time of the Early Chinese Dynasties, notably the Tang Dynasty (AD 618-906) and the Sung Dynasty (AD 960-1279).

Fruits and vegetables can be used to create items that are meant for a decorative purpose. You will often find examples of food carving at weddings, parties and receptions. An interesting thing about these food carvings is that they are edible. Some food carvings are quite simple and can be easily done at home. Others are quite elaborate and require a lot of skill and practice.

We at the Department of Tourism and Hospitality Management, gave an added advantage to our students of attending a training sessions specially designed for them to acquire the skills needed to translate creative ideas into sophisticated forms through fruits & vegetable. For our students to master this art, we organized Carving Workshop by Culinary Olympics award winning carvers Chef Umashankar Dhanapal and Chef Yeshwanth Kumar Umashankar. They demonstrated different carvings and plate garnishes using different fruits and vegetables.

The workshop saw an unprecedented attendance of around 50 students from BHM 5th and 7th semester. The session was marked by the presence of department teachers like Dr.Shweta Chandra and Md.Haleem.The event was inaugurated by welcoming of the experts by Dr.Priya Singh, Assistant Professor,Department of Tourism and Hospitality, Jamia Millia Islamia.

The session began with sharing the insights about the simple techniques and equipments involved in the process of carving. The experts shared their journey of becoming carving chefs and how can students master the art of carving. The participants were privileged to see the live demonstrations done by the chefs using mango, tomato, cucumber and spring onion. The experts also emphasized how carved vegetables and fruits can be used as plate garnishes which can enhance the overall plate presentation. The experts also shared how to display carved items as buffet centerpieces. Chefs also shared some tips on how to store and what care and precautions one need to take for the carved items. The culinary experts also motivated the students by showing the brighter prospects as carvings chef and conveyed best wishes to all the aspiring budding professionals. The session concluded with the Question and Answer session, where queries of participants were addressed by the resource persons.

Towards the end, Dr. Priya Singh delivered the vote of thanks on behalf of DTHM, Jamia Millia Islamia. She expressed her gratitude towards the experts for delivering the meaningful session. She further added, DTHM will continue to pioneer and explore ways and means of empowering its fraternity through focused platforms which will try to impart hands on knowledge through various hospitality workshops.