FOOD CARVING & DESIGNS 2024

**Food artistry, that edge of attractiveness restauranteurs seek, a fantasy chefs utilize which draws a sense of appreciation when plating foods full of flavors and color blends that delight our taste buds and are eye candy for our minds. This is well beyond the token leafy projections barista used atop of our café drinks and beyond the use of oranges spiral peel for color, sprigs of green plants or herbs atop of sandwiches, soups, and even steaks with garlic butter. Food carving delves into the full use of knives and special tools designed during the days of Asian dynasty's and is burdened in traditions of Thai royalty and Chinese dynasty's from as far back as 618-906 AD.**

## Fruit and Vegetable Carving

The creation of something beautiful, transforming simple food into a decorative edible delight from what a mind conceives has always been a dynamic ability most of us ponder upon. Food carving, steeped in historical tradition, is known as Kae Sa Luk in Thai or Mukimono in Japan dated back to the 14th and 16th centuries respectively. Yet, it has modern life in Asian cultures.

As far back as the 14th century, we found that such artistic skill stemmed from women serving the royal palace. These women were challenged with transforming simple fruits or vegetables into creative visuals to excite the culinary aspect of social gatherings and state festivals. They adopted the practice of using the natural beauty, array of colors within and outside of fruits and imagined imagery, animals, flowers, and legendary creatures where formed and displayed as table presentations. It was also a means to uplift dull colored plates and settings. Back then, the most popular food items were watermelons, apples, strawberries, pineapples, and oranges. The watermelon is especially used as it too can become a server form for other fruits. These selected fruits are exemplary of provide such a great color contrast.

The use of fruit carvings to garnish and upscale the appearance of a dish was extremely common and hence, became a part of chef training a long time ago. Yes, it had become a professional technique and those who've mastered the skill set lend their services to restaurants, professional caterers, hotels, resorts, etc…..In training one finds that there are two forms of carvings, (1) Skin Carving and (2) Three Dimensional Carving. Skin caring make use of the outer skin of a fruit or vegetable while the latter denotes carving a fruit or vegetable into a 3-dimensional object. The depth of the creation dictates the time it takes as some focused visions require varied steps, stages and concentration at length.

The key to this art form is the use of a carving tool kit featuring specialized knives. The true secret to fruit carving is mastering ones knife skills to a point of precision, control and safety

which professionals only develop over an extensive period of time with constant repetition. Typically, a chef or artist begins using basic plans such as floral patterns, shapes, citrus peels, cucumber lace or radishes as decorative garnishes. Once this happens, over a lengthy time, he or she moves in to more complex cuts and shapes weaving into 3D imagery using multiple fruit types and vegetable into desired arrangements.

These mental mystical creations are great for evening events or special occasions such as weddings, featuring elegance in curvy and detailed carvings to coincide with gourmet menu items. The visual appeal is so fascinating to guest and provides that extra wow most host are seeking from invitees. The masters ascend and graciously showcase their work through events as a reflection of their depth of skill as well as inspiration. It in turn generates continued business that can only be picturesque on websites, blogs, and art exhibitions.

## Fruit & Vegetable Designs

Since the 1980's, fruit and vegetable carving caught on in the United States and has affirmed it's place as a pleasing art form in the hospitality industry. It too compliments the further use of 'ice' imagery which stands alone or maintains a cool, moist setting for the fruits and vegetable served at these varied events. For simple view, YouTube offers a diverse collective of food art videos with visual of apple swans, watermelon roses, kitty cat oranges, banana figures and a host of other lovable characterization all from the minds of professional chefs and food artist.

Some fruit carving professionals attend culinary academies and others workshops or classes under the guidance of experienced carvers. There too is a growing list of organized educational programs outside of culinary academies through which one can learn this traditional food art form. Though it has solid roots in the Asian community, it has academic access across the globe. There are lengthy class forms which promote professional 'mastery' and short-term class options for those who desire the ability for specific use.








## References

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## More Fruit and Vegetable Illusions……













