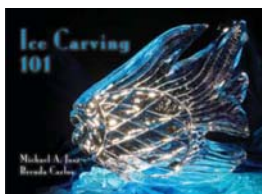




Ice Carving 101

By Chef Michael A. Jasa
and Brenda Carlos



List Price: \$43.99

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Entering the dramatic world of ice carving has never been easier with this introductory guide. Designed with flexibility in mind, the guide focuses on the fundamentals of the tools, composition of ice, carving skills and preparation using a systematic, step-by-step approach. Over 300 instructional photographs support each step and clearly illustrate techniques and procedures. This guide is a simple way to round out the curriculum and teach new culinary students this career building skill. Ideal for a one, two or three-day format, students will learn how to approach the block with confidence and learn all aspects of carving from idea to a finished, three-dimensional piece.

A guide to ice carving—focusing on the fundamentals such as:

- The art and science of sculpture
- How to prepare the carving area
- Tools of the trade
- Template design technique
- Ice transportation, block preparation and chain saw basics
- Basic and advanced carving skills
- Display techniques, photography tips and more!

A systematic approach for each step— teaches this medium of culinary sculpture with definable learning objectives that show the complete process from idea to a three-dimensional finished piece.

Over 300 instructional photographs—capture the basics step-by-step.



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