



The Fruit Carver Class

Master Fruit Carving Immersion Training



Carl Franklin Jones, World Renowned Food Artist

Learn the Art and Skill of Freehand Fruit Carving from a Master Carver and Teacher.

Carl's students learn faster with freehand style training.

This intense immersion course is the fastest way to become a skilled fruit carver. Fruit carving is a great hobby, but also a skill sought by Hotels and Caterers.

Fruit Carving Master Class - Outline

Module One: Introduction to Fruit Art

History
Styles of Carving
Tools Used
Safety
Hand positioning
Muscle Memory

Module Two: Observation of Live Carving

Learning the Techniques and Terms

Module Three: Hands on Carving

V - Cuts
Carving Leaves using V - Cuts.
Hand / Eye Coordination Practice

Module Four:

Freehand Pattern Carving
Creating Patterns
Carving in Layers.
Confidence Building Exercises

Module Five: Carving Flowers

Easy Flower Designs
Overlapping Petals
Confidence Building Exercises

Module Six: Combining Designs

Flowers and Leaves.
Creating a Bouquet of Flowers
Spacing and Easy Transitions
Confidence Building Exercises

Module Seven: Lettering and Logos

Template Lettering
Template Logos
Confidence Building Exercises

Module Eight: Deconstructed Carving

Removing Flower Carvings for Garnishes
Confidence Building Exercises

Module Nine: Designing Fruit Trays

Color, Texture and Layout
Garnishing Elements
Skewering Fruits
Confidence Building Exercises

Module Ten: Building a Stunning Centerpiece

Basics of Design
Grouping and Filling Spaces
Holding and Storing Fruit Carvings
Confidence Building Team Contest

Design Elements Optional

Radish Roses
Leek Flower
Lemon Baskets
Butterflies
Apple Flowers
Beet Flowers
Smiling Orange
Zucchini Flower

