



# 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

