



MUSLIM COLLEGE OF EDUCATION

Accredited with 'B' Grade by NAAC

No.1, New Street, Thiruvithancode,
Azhagiamandapam - 629 174

CERTIFICATE COURSE IN Vegetable Carving



Affiliated to Tamil Nadu Teachers Education University- Chennai.

CC : 10915, 10936, Recognised by SRC (NCTE) New Delhi

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Course Co-ordinator : **Mr. Shanu**
Resource Person : **Dr. T. Shalu Kumar**
HoD Dept. of Hotel Management
Muslim Arts College

Vegetable Carving

The purpose of fruit and vegetable carving is to make food more attractive, more appetizing, and also easier to eat. Vegetables and fruits are the most fragile foods and carving is an art which involves patience, skill and creativity. Muslim College of Education along with IQAC organised a one-day vegetable carving programme on 09/02/2023. Mr. J. Shanu, Board Member of Food Science, M.S. University and Assistant Professor at HMSC, Muslim Arts College was invited as the resource person to conduct a programme on vegetable carving for student teachers. The workshop was very informative, interactive and interesting. He explained all the methods of carving in a stepwise manner which was easy to grasp and demonstrate. Participants of the programme together made carvings using vegetables and fruits. He also taught how to create a bouquet out of vegetables and greens. The programme was very useful and learnt basic carvings like rose, spirals, different kind of flowers out of carrot, cucumber, beetroot, raddish etc. The programme was found to be more beneficial and student teachers can implement these skills in practical sessions and in their future career life.

