Outline of Instruction

Division: Business
Area: Culinary Skills and Management
Course Number: CSM 216-C
Course Name: Ice Carving
Prerequisite: CSM 201-A/B/C/D/E
Corequisite: CSM 216-A/B/D
Hours Required: Class: 15 Lab: 30 Credits: 2

Course Description/Purpose
The art of ice sculpturing is becoming more popular every day. Many employers look for cooks with this talent. This course teaches the student, through demonstrations and lectures, the art of ice carving. The students also have a considerable amount of hands-on exposure through various ice carving shows, as well as weekly sculptures for theme buffets in Cuisine 1300. Students are required to register for all modules of CSM 216 concurrently.

Major Units
C Introduction
C Equipment
C Sculpturing
C Understanding Ice

Educational/Course Outcomes
Student learning will be assessed by a variety of methods, including, but not limited to, quizzes and tests, journals, essays, papers, projects, laboratory/clinical exercises and examinations, presentations, simulations, portfolios, homework assignments, and instructor observations.

Cognitive Each student will be expected to Identify/Recognize...
C The various uses of ice
C The importance and procedure for tempering ice
C Instructors demonstration of proper carving procedures

Performance Each student will be expected to Demonstrate/Practice...
C Proper use of chain saws
C Proper use of different types of chisels
C Movement of ice with tongs
C Use of templates when carving ice
C Carving of ice for weekly buffets
C Carving of ice for Plymouth Ice Spectacular

Reviewed 7/2006:KT