

TURNING PASSION INTO CAREER

CERTIFICATE IN FRUIT & VEGETABLE CARVING

5 SESSIONS

SATURDAYS
2:00PM - 6:00PM

MIB COLLEGE, PJ NEW TOWN

Creativity and precision come together in this one-of-a-kind Certificate, allowing you to produce beautiful pieces of art from everyday ingredients.

Fruit and vegetable sculptures are used in events, parties, spreads, or even as highlight pieces to elevate your plating! Learn various knife skills and carving techniques from our chef with decades of experience.

SESSIONS:

1. Carrot, papaya, cucumber
2. White radish, long brinjal, yam, mango
3. Pumpkin, guava, red chilli
4. Beetroot, honeydew, green capsicum
5. Watermelon, onion, garlic



UNIQUE HIGHLIGHTS

- FREE CARVING KNIFE SET & CHEF BOOK
- APRON & CAP PROVIDED
- INGREDIENTS PROVIDED