

A TWO DAYS WORKSHOP ON VEGETABLES & FRUITS CARVING

Date: 10th and 11th October 2019





Dr. A. Jafar Ahamed, Coordinator, Dept. of Hotel Management & Catering Science delivers the welcome address.



Chef. P. Kalaivanan, Director, Academy of Carving and Culinary Arts, Chennai demonstrates the carving techniques.



STUDENTS ARE PROVIDED WITH HANDS ON TRAINING

DISPLAY OF VEGETABLES AND FRUITS SCULPTURES





FLOWER CARVED IN WATER MELON



VEGETABLE PEACOCK





Interaction Session

