

# CA A270: ICE CARVING

Item	Value
Curriculum Committee Approval Date	03/13/2019
Top Code	130630 - Culinary Arts
Units	1 Total Units
Hours	27 Total Hours (Lecture Hours 9; Lab Hours 18)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	Yes
Basic Skills	Not Basic Skills (N)
Repeatable	Yes; Repeat Limit 1
Grading Policy	Standard Letter (S)

## Course Description

Course on Ice Carving and Design Techniques: Emphasis is on carving the medium of ice for the Culinary Arts and Hospitality Field, Methods of Ice Carving, Fabrication of an Ice Block, Professional tools and chisels, safe ice carving techniques, art and design principles, display and lighting, and fusing techniques. TB clearance required. Students are required to follow dress standards and policy of the Culinary Arts Department. This course may be taken two times. ADVISORY: ART A107 or ART A141. Transfer Credit: CSU.

## Course Level Student Learning Outcome(s)

1. Design, fabricate, and display a single block of ice.

## Course Objectives

- 1. Fabricate an ice block
- 2. Design an ice sculpture
- 3. Make a clay model
- 4. Create an ice template
- 5. Carve a single ice block
- 6. Carve a multi-block display
- 7. Sharpen and maintain ice-carving equipment and tools
- 8. Write a timeline for ice transportation and display
- 9. Transport a single block ice sculpture
- 10. Demonstrate proper lifting and safety techniques

## Lecture Content

Lecture and Laboratory History of ice carving Safety and lifting issues for ice carvers Adapting the medium of ice for ice sculpture presentations Making of a clear ice block. Carving and Ice Bowl. Drawing exercise. Clay model exercise Logo template assignment Lecture and Laboratory Fabrication and sculpting of an Ice Logo Luge clay model assignment Luge template assignment quiz 1 Lecture and Laboratory Fabrication and sculpting of an Ice Luge Multi-block template Quiz 2 Lecture and Laboratory Fabrication and sculpting of a multi-block ice display. Quiz 3 Final Project Lecture and Laboratory Transportation of Ice Sculptures Timeline of ice display

## Lab Content

Lecture and Laboratory History of ice carving Safety and lifting issues for ice carvers Adapting the medium of ice for ice sculpture presentations Making of a clear ice block. Carving and Ice Bowl. Drawing exercise. Clay model exercise Logo template assignment Lecture and Laboratory Fabrication and sculpting of an Ice Logo Luge clay model assignment Luge template assignment quiz 1 Lecture and Laboratory Fabrication and sculpting of an Ice Luge Multi-block template Quiz 2 Lecture and Laboratory Fabrication and sculpting of a multi-block ice display. Quiz 3 Final Project Lecture and Laboratory Transportation of Ice Sculptures Timeline of ice display

## Method(s) of Instruction

- Lecture (02)
- Lab (04)

## Instructional Techniques

1. Demonstration
2. Lecture
3. Direct practice

## Reading Assignments

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## Writing Assignments

1-2 hours per week Write planning reports for ice-sculpture set-up Proficiency demonstration of ice sculpture templates Proficiency demonstration of ice sculpture clay models Proficient at sharpening ice chisels Proficient at changing ice-carving chain saw blades Proficient at using an electric chainsaw for ice sculpting Proficient at using die-grinders for ice sculpting Proficiency demonstration of ice logo sculpture Proficiency demonstration of ice luge sculpture Proficiency demonstration of multi-block ice sculpture

## Out-of-class Assignments

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## Demonstration of Critical Thinking

1. Homework
2. Exams
3. Laboratory experience
4. Projects

## Required Writing, Problem Solving, Skills Demonstration

1. Write planning reports for ice-sculpture set-up 2. Proficiency demonstration of ice sculpture templates 3. Proficiency demonstration of ice sculpture clay models 4. Proficient at sharpening ice chisels 5. Proficient at changing ice-carving chain saw blades 6. Proficient at using an electric chainsaw for ice sculpting 7. Proficient at using die-grinders for ice sculpting 8. Proficiency demonstration of ice logo sculpture 9. Proficiency demonstration of ice luge sculpture 10. Proficiency demonstration of multi-block ice sculpture

## Eligible Disciplines

Culinary arts/food technology (food service, meat cutting, baking, waiter/ w...: Any bachelors degree and two years of professional experience, or any associate degree and six years of professional experience.

## Other Resources

1. Instructor provided reference material via course management program (Canvas).
2. Instructor provided handouts.