

# A Study on Vegetable and Fruit Sculpture

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**Abstract:** fruit and vegetable sculpture is an indigenous art and culture. The main purpose of vegetable sculpture is to accompany a dish. The problem is the quality of raw material and skill. Sculpture patterns can be further developed modified adapted from traditional patterns with developed new patterns. New pattern design should be practically applied in hotels daily festivals and celebrations.

**Keywords:** fruit and vegetable sculpture.

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## 1. INTRODUCTION

**“Only a knife knows what goes on to the heart of pumpkin”**

Many Indian people dine out and it is the duty of the food and beverages manager of the restaurant to cater the increasing demand of the guest. The duties accompany the quality and taste of the food and provide a world class service to the guest by the staff. Globalisation has affected the economy. The Indian economical society with opportunity.

The indigenous knowledge and culture create additional value to products. The life style of Indians is changing; dishes and gourmet food required time to prepare and serve require art such as butter fruit vegetable and ice sculpture. The craft of butter fruit and vegetable sculpture requires professional skills. Currently many hotels are famous for the butter fruit vegetable and ice sculpture arranged in banquets and buffet tables of restaurants. The craftsmanship of the chef is very important.

### **Objectives of research:**

- 1) To study the history and origin of vegetable sculpture in India.
- 2) To study the current trends, obstacles for the development of butter fruit vegetable and ice sculpture in hotels.

## 2. RESEARCH METHODOLOGY

The research data was obtained through documents and articles and also obtained study from Marriott hotel.

## 3. RESULT

The history and origin of sculpture in India There is no historical proof of the origin of sculpture in India. Food carving should be incorporated in hotel management course. The craft of fruit and vegetable sculpture are increasingly used in decorating dining arrangement to welcome the guest. The education of fruit sculpture expanded into the hospitality education in India .where fruit and vegetable sculpture flourished as an art skill in hotels. Students and public enjoy craft which lead to new design patterns and sculpture styles that replicate natural flowers.

The major obstacles in fruit and vegetable sculpture in India is the lack of raw materials transmit ion of knowledge ,quality vegetable and fruit needed so that finished sculpture are kept in hotel. There must be consistency in the art form .limited time to prepare and design so they have to compare quality to quantity.

#### **4. DISCUSSION**

Fruit and vegetable sculpture skill and knowledge were diffused to the public. Western culture has affected the art and crafts of sculpture patterns applied in large events; larger set was applied to hotel activities.

The Marriott hotel in Mumbai have developed new patterns and style of fruit and vegetable sculpture that are appropriate for Marriott hotel which must be suitable for the size of the event they are arranged in hotel. Small sculptures of fruit and vegetable sculpture are arranged on plates as a decoration item. The hotel has a chance to display their talent and service.

Where the science of density greater the gravity of chef sculpture is considered as indigenous knowledge which can be obtained through rigorous practice.

The development of sculpture for hotel is a continuous process. Fresh fruit and vegetables can create value for carving. The most important aspect of development is consistent training.

#### **5. CONCLUSION**

Fruit and vegetable sculpture is an indigenous art. The main purpose of fruit and vegetable sculpture is accompanying gourmet dishes. The sculpture is relied on the dishes they serve and also consistent with the design and pattern. Development of pattern and design should be practically thought and displayed in hotels.

#### **6. SUGGESTIONS AND RECOMMENDATIONS**

- [1] Important for developing current and future generation of chefs.
- [2] Fruit and vegetable sculpture should be expanded and introduced into curriculum of all hospitality educations in India.
- [3] Promoting the growth of fresh fruits and vegetables which can be used as a quality raw material.
- [4] Cultural knowledge should be passed down to future generations.
- [5] Expert and skilled chefs should be recognised.