

Title: Report on Certificate Course in 'Ice Cake Making'



Introduction: This report provides an overview and evaluation of the Certificate Course in Ice Cake Making offered at Swami Sahajanand Bharati College of Education, Shrirampur. The course aimed to introduce students to the art of creating ice cakes, equipping them with the necessary skills and knowledge to design and assemble ice sculptures that resemble traditional cakes. This report outlines the objectives, curriculum, activities, and outcomes of the course.

Objectives:

1. To familiarize students with the techniques, tools, and materials used in ice cake making.
2. To develop practical skills in carving, shaping, and assembling ice sculptures to create cake-like structures.
3. To enhance creativity and design sense in ice cake decoration, incorporating various patterns, textures, and color effects.
4. To foster an understanding of ice cake presentation and exhibition techniques.

Course Curriculum: The Certificate Course in Ice Cake Making spanned a duration of 2 weeks and included the following modules:

1. Introduction to Ice Cake Making:

- Overview of ice cake making as an art form, its history, and its significance in the culinary and hospitality industries.
- Understanding the properties of ice and its suitability for sculpting cake-like structures.
- Introduction to the tools and equipment used in ice cake making.

2. Ice Carving Techniques:

- Step-by-step guidance on ice carving techniques, including block selection, shaping, and detailing.
- Practice of basic carving techniques to create cake-like forms, such as tiers, layers, and decorations.
- Introduction to safety precautions and handling techniques while working with ice.

3. Ice Cake Decoration:

- Techniques for creating intricate textures, patterns, and designs on the ice cake surface.
- Exploration of color effects using food coloring, lighting, and other decorative elements.
- Incorporation of additional materials, such as edible decorations, to enhance the cake-like appearance.

4. Presentation and Exhibition:

- Understanding the art of presenting ice cakes, including suitable display setups, lighting, and backdrop selection.

- Techniques for preserving and maintaining the integrity of ice cakes during exhibitions and events.
- Introduction to professional ice cake exhibition practices and competitions.

Activities and Practical Sessions:

1. **Classroom Lectures:** Instructors delivered theoretical lessons on ice cake making techniques, design principles, and presentation strategies.
2. **Hands-on Practice:** Students actively participated in practical sessions, working with ice blocks and practicing carving, shaping, and decorating techniques.
3. **Design Workshops:** Experienced ice cake artists and professionals were invited to conduct workshops, sharing their expertise and demonstrating advanced techniques.
4. **Ice Cake Exhibition:** Students had the opportunity to showcase their ice cake creations in a college exhibition, allowing them to gain practical experience and receive feedback from visitors.

Outcomes and Impact:

1. **Skill Development:** Participants developed a strong foundation in ice cake making, acquiring skills in carving, shaping, and decorating ice sculptures to resemble cake-like structures.
2. **Creativity and Design Sense:** The course nurtured students' creativity and design sense, enabling them to create unique and visually appealing ice cake creations.
3. **Technical Proficiency:** Students gained proficiency in handling ice, using ice carving tools, and creating intricate details and textures on ice cakes.
4. **Presentation Skills:** The course equipped students with the knowledge and techniques to effectively present and exhibit ice cakes, considering factors such as lighting, display setup, and preservation.

Conclusion: The Certificate Course in Ice Cake Making at our B.Ed. College successfully introduced students to the art of creating ice cakes, developing their skills in ice carving, shaping, and decoration. The course fostered creativity, design sense, and technical proficiency among participants. Students gained practical experience in presenting and exhibiting ice cakes. Based on its success, it is recommended that the college continues offering such vocational courses to empower students with artistic skills and explore unique avenues in the culinary and hospitality industries.