Art In Food—A Glimpse of Food Which Looks Too Good to Eat

B2—C1

Module 3

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SUMMARY

Here's What We Will Be Learning in this Presentation:

- Is food an art? How do people make food look too good to eat?
- Food Plating.
- Cake Design as an art.
- Chocolate Sculpting.
- Molecular Gastronomy.
- Exercises.

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VOCABULARY

Elicit: evoke or draw out (a response, answer, or fact) from someone in reaction to one's own actions or questions. For example: Peter's poem elicited mixed responses from the class.

Edible: fit to be eaten (often used to contrast with unpalatable or poisonous varieties). For example: Not all types of mushrooms are edible. OR The food at the party was inedible because it had gone bad.

Avatar: (In this context) an incarnation, embodiment, or manifestation of a person or idea. For example: Mark is the avatar of humility and generosity.
Fondant: a soft creamy preparation of sugar, water, and food flavour that is used as a basis for candies or cake icing. For example: Fondant works better than cream in cake icing, because fondant holds asymmetrical shapes together.

Culinary: of or for cooking. For example: Jack may be great at housekeeping, however, his culinary skills need practice!

Temperamental: (Of an object) sometimes works and sometimes does not. For example: Baking is a temperamental art, either you get a fabulous dish or an absolute disappointment!

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