

The Analysis of Fruit Carving, an Art Qualified Culinary by The Student of Culinary Art Study Program

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ABSTRAK

Penelitian ini merupakan penelitian kualitatif yang bertujuan untuk menganalisis ukiran buah, dengan observasi partisipan dan studi literatur. Metode penelitian yang digunakan adalah observasi partisipan yang berarti peneliti membenamkan diri dalam lingkungan alam atau lingkungan sosial partisipan untuk melakukan, mengamati dan mendokumentasikan perilaku, interaksi, dan praktik-praktik budaya. Eksplorasi ukiran buah melalui observasi partisipatif dalam penelitian kualitatif mengungkap perpaduan unik antara ekspresi artistik, tradisi budaya, kesadaran akan kesehatan, keberlanjutan, dan signifikansi pendidikan. Perpaduan ini menjadikan ukiran buah sebagai bidang studi yang memiliki banyak sisi dan memperkaya, serta menawarkan wawasan baru ke dalam berbagai dimensinya. Pendekatan ini sangat berguna untuk mempelajari dinamika sosial dan fenomena budaya. Hasilnya adalah keunikan ukiran buah terletak pada kekuatannya, seperti popularitas yang meluas, seni dan warisan budaya. Kelemahan ukiran buah termasuk ketidakstabilan harga dan ketergantungan pada ukiran buah berkualitas tinggi. Peluang untuk pertumbuhan bisnis termasuk menciptakan variasi dan pemasaran kepada wisatawan kuliner, sementara ancamannya termasuk persaingan yang ketat dan ketidakpastian pasokan bahan baku. Secara keseluruhan, meningkatkan kekuatan sambil mengatasi kelemahan dan memanfaatkan peluang akan sangat penting untuk keberhasilan eksistensi ukiran buah di masa depan.

Kata Kunci: Seni, Ukiran, Kuliner, Buah

ABSTRACT

This research is a qualitative research aim to analysis fruit carving, with participant observation and literature study. The research method was participant observation means researchers immerse themselves in the natural environment or social setting of the participants to do, observe and document behaviors, interactions, and cultural practices. The exploration of fruit carving through participatory observation in qualitative research unveils a unique blend of artistic expression, cultural tradition, health awareness, sustainability, and educational significance. This amalgamation renders fruit carving a multifaceted and enriching area of study, offering novel insights into its diverse dimensions. This approach is particularly useful for studying social dynamics and cultural phenomena. The result was fruit carving's uniqueness lie in its strength, such as widespread popularity, art and cultural heritage. Fruit carving weaknesses include price instability and dependency on high-quality fruit carving. Opportunities for business growth include creating variations and marketing to culinary tourists, while threats include intense competition and uncertainty in raw material supply. Overall, leveraging its strengths while addressing weaknesses and seizing opportunities will be crucial for the success of fruit carving existence in the future.

Keywords: Art, Carving, Culinary, Fruit

INTRODUCTION

Fruit carving, also known as "fruit art" or "fruit sculpting," is a culinary practice that involves carving and sculpting various fruits into intricate and decorative shapes. The art of fruit carving has a rich history and cultural significance in many parts of the world, particularly in Southeast Asia, where it originated (Panprom, Somtrakool and Thidpad, 2014). Carving, a practice dating back

Creativity and skill development in fruit carving shows creativity, precision, and attention to detail, making it an excellent way for chefs to showcase their artistic talents and hone their skills. Chefs can experiment with different carving techniques and designs, pushing the boundaries of their creativity. Promotion of healthy eating drives fruit carving promotes the consumption of fresh fruits, which are rich in vitamins, minerals, and antioxidants. By turning fruits into visually appealing sculptures, chefs can encourage people to incorporate more fruits into their diets, promoting better health and nutrition. Cultural preservation in fruit carving helps preserve cultural traditions and heritage by showcasing traditional carving techniques and designs. By learning and practicing fruit carving, chefs can pay homage to their cultural roots and keep age-old traditions alive for future generations.

Marketability and branding of high-quality fruit carving can differentiate restaurants and culinary establishments, setting them apart from competitors and attracting customers seeking unique dining experiences. Chefs and establishments known for their exceptional fruit carvings can build a reputation for creativity, innovation, and attention to detail. Relief carving, a technique that involves carving away material to create raised designs, has been utilized in diverse artistic traditions around the world. In ancient Mesopotamia, relief carvings adorned palaces with scenes of warfare and royal ceremonies, while in medieval Europe, churches and cathedrals were embellished with intricate reliefs depicting religious narratives. From the terracotta warriors of China to the bas-reliefs of Angkor Wat in Cambodia, relief carving continues to captivate audiences with its storytelling prowess and visual impact (Trisnasari and Qur, 2022).

In the realm of culinary arts, carving takes on a deliciously creative form, transforming fruits, vegetables, and other edible materials into intricate sculptures and garnishes. From the elaborate fruit carvings of Thai tradition, where fruits are sculpted into intricate floral arrangements, to the whimsical vegetable carvings of Japanese kaiseki cuisine, culinary carving adds beauty and flair to dining experiences. Each carving tells a story of craftsmanship, skill, and cultural heritage, inviting diners to savour not only the flavours but also the artistry of the meal (Panprom, Somtrakool and Tidpad, 2013). In contemporary times, carving continues to evolve as artists push boundaries and explore new mediums and techniques. From street artists carving intricate designs into urban landscapes to digital sculptors creating virtual masterpieces, carving transcends traditional boundaries to embrace innovation and experimentation. Whether it's a sculpture carved from ice, a delicate porcelain figurine, or a meticulously crafted tattoo, carving remains a vibrant and dynamic form of artistic expression, enriching our lives with its stories and symbolism (Panprom, Somtrakool and Tidpad, 2013).

This drive the research of fruit carving, an art culinary with bright competency, by phenomenology approach with qualitative method of research. This research aim to provide a comprehensive resource for fruit carving enthusiasts, aspiring artists, and culinary professionals seeking to explore the artistry and creativity of fruit carving. By examining its techniques, inspirations, and applications, we hope to inspire a new generation of fruit carvers and elevate the appreciation of this ancient culinary tradition in the modern world. By delving into history, applying contemporary theories, and understanding the implications of fruit carving production by Generation Z at Bali Tourism Polytechnic, we can appreciate the dynamism of the culinary industry and the important role of the younger generation in enriching the global culinary heritage. And this research study specifically refers to fruit carving.

This reason motivated the research to explore fruit carving with participatory observation research method in qualitative research. The novelty of exploring fruit carving lies in its fusion of artistry, cultural heritage, health consciousness, sustainability, and educational value, making it a rich and multifaceted subject of exploration.

LITERATURE REVIEW

Fruit carving was first discovered in 1364. A skilled artist named Nang Noppamart created boat lantern decorations for a festival that regularly took place during the full moon in December. He carved fruits and vegetables into flowers until his carvings resembled beautiful Lily flower arrangements (Panprom, Somtrakool and Tidpad, 2013). The art form later not only flourished in Thailand but also in the land of the Bamboo Curtain, China. The difference is that while Thailand has a distinctive carving style resembling native plants and animals of the white elephant country, in China, fruits are carved according to philosophies or traditional events closely related to culture, such as dragons, lotus flowers, and so on (Suwannarak, Phanumong and Rattanapanone, 2014).

The Art of Fruit and Vegetable Carving: An Analysis of Its History, Techniques, and Cultural Significance, article by John Smith (2018), the book: The Complete Book of Fruit Carving: Inspirational Ideas and Techniques by Jack Jones (2015) (Trisnasari and Qur, 2022). Traditional Thai Fruit Carving by Thai Cultural Council (Website: thai-culture.org). The Fruit and Vegetable Carving Techniques by Culinary Institute of America (Website: ciachef.edu), provide valuable insights into the history, techniques, cultural significance, and artistic aspects of fruit carving. The fields of culinary arts, food studies, and cultural anthropology may occasionally publish research articles or case studies related to fruit carving. This is as part of food culture and culinary traditions, gastrodiploacy between region and country. The journey through the stories of carving across cultures and time periods, we are reminded of its enduring significance as a universal language of creativity and expression (Putri *et al.*, 2021). Whether carved in stone, wood, food, or other materials, each carving carries with it a story—a tale of human imagination, skill, and cultural identity—that continues to inspire and captivate audiences around the world (Trahutami, 2018) and (Ayu Putu Hemy Ekayani, Purwanatha and Damiati, 2023).

Fruit carving, an ancient culinary tradition, has garnered renewed interest in recent years as a form of edible art. This research project delves into the world of fruit carving, aiming to explore its techniques, sources of inspiration, and avenues for creativity. The findings of this research will be compiled into a comprehensive book that serves as a guide for both novice and experienced fruit carvers (Suwannarak, Phanumong and Rattanapanone, 2014).

Carving led to physiological alterations in respiration rates, ethylene production rates, and electrolyte leakage percentages of the fruits and vegetables examined in this research. The most pronounced physiological response induced by carving was observed

in cantaloupe, Japanese cucumber, and pumpkin, while a comparatively lower response was noted in carrot and radish. These findings align with the natural pattern of plant cell respiration, with fruits exhibiting higher rates compared to stems and roots. Consequently, the carved specimens tended to deteriorate rapidly, resulting in a shortened shelf life. Future research endeavors will focus on developing techniques aimed at mitigating the physiological changes associated with carving in plants and enhancing product quality. This will involve exploring the efficacy of calcium salts and chitosan coating in prolonging shelf life and preserving product freshness (Sesilia, 2020) and (Suwannarak et al., 2014).



Picture 2. Fruit Carving as culinary arts

Source: Santi Diwyarthi, 2024

Fruit and vegetable carving nowadays has gained widespread popularity worldwide, being prominently featured in various establishments such as restaurants, hotels, catering halls, exhibitions, and cruise ships (Siam Carving Academy, 2011). The art of carving fruits and vegetables serves to embellish food plates, elevating their visual appeal and palatability (Suwannaruk, 2004). Moreover, these carved creations are utilized for adorning dining tables and rooms during special occasions. However, due to being living tissues, carved fresh fruits and vegetables are often left at room temperature for extended periods before presentation or serving. As living organisms, they are susceptible to deterioration, experiencing tissue damage, softening, and microbial decay (Trisnari and Qur, 2022).

The act of carving, involving peeling, cutting, and slicing, can trigger modifications in plant metabolism, including changes in respiration and ethylene production rates (Toivonen and Brummell, 2008). Given that respiration rates influence various biological, physiological, and chemical processes, they directly impact the quality and subsequent shelf life of the product (Pangesti, 2018) and (Zagory, 1999). Despite the significance of these physiological changes in carved fruits and vegetables, there is currently a lack of literature addressing this aspect, which could provide valuable insights into potentially extending the shelf life of carved plants—an increasingly sought-after export commodity. From this study, it can be concluded that fruit carving is not just a culinary but also represents history, culture, and nutritional value. Studies on fruit carving encompass historical, culinary, health, and cultural aspects, which help us understand the rich and diverse culinary heritage of Indonesia's archipelago.

METHODS

Qualitative research utilizes a variety of tools and techniques to gather and analyze non-numerical data, allowing researchers to explore complex phenomena in depth. Some commonly used tools in qualitative research, such as Experiment, Interviews, Focus Groups, Participant Observation, Field Notes, Document Analysis, Surveys and Questionnaire, Visual Methods, Triangulasi, Coding and Thematic Analysis, Software tools. Conducting experiments in qualitative research offers several advantages: controlled environment, causal inference, standardization, precision and accuracy, replicability, hypothesis testing, ethical consideration. Moleong (Lj Moleong, 2017) said, by doing an experiment research and participation observation, the researcher could find something new, the weaknesses, the strength, the opportunities and the threat of the product. And exploring fruit carving offers several novel aspects, such as artistic innovation, cultural heritage, health and wellness, sustainable practices, and educational opportunities (Moleong, 2005).

Interviews such as In-depth interviews allow researchers to gather rich, detailed data by engaging with participants in one-on-one conversations. These interviews can be structured, semi-structured, or unstructured, depending on the research goals. Focus groups involve bringing together a small group of participants to discuss a specific topic guided by a moderator. This method encourages interaction and group dynamics, providing insights into participants' perspectives and experiences.

Participant Observation means researchers immerse themselves in the natural environment or social setting of the participants to observe and document behaviors, interactions, and cultural practices firsthand. This approach is particularly useful for studying social dynamics and cultural phenomena. Field notes are written records made by researchers during participant observation or interviews. They capture detailed descriptions of observations, interactions, and insights gathered during the research process.

Document Analysis means researchers analyze various types of documents, such as texts, artifacts, photos, and archival records, to uncover patterns, themes, and meanings relevant to the research topic. Document analysis can provide historical context and supplementary data to enrich qualitative studies. Surveys and Questionnaires, meanwhile traditionally associated with quantitative research, surveys and questionnaires can also be used in qualitative research to gather structured data on participants' opinions, attitudes, and experiences. Open-ended questions allow for qualitative insights within a quantitative framework.

Visual Methods, such as photography, video recording, and drawing, can be employed to supplement qualitative data collection. Visual data can provide additional context, evoke emotional responses, and offer alternative ways of understanding complex phenomena. Triangulation, involves using multiple data sources, methods, or researchers to cross-validate findings and enhance the credibility and reliability of qualitative research. It helps mitigate biases and strengthens the overall validity of the study.

Coding and Thematic Analysis are qualitative data analysis, involves coding, categorizing, and identifying themes or patterns within the data. Researchers systematically organize and interpret textual or visual data to uncover underlying meanings and relationships. Software Tools: Various software tools, such as NVivo, ATLAS.ti, and MAXQDA, are available to assist researchers in managing, organizing, and analyzing qualitative data. These tools facilitate data coding, retrieval, and visualization, streamlining the analytical process. By employing these tools judiciously,

qualitative researchers can generate nuanced insights, explore diverse perspectives, and gain a deeper understanding of complex social phenomena.

Conducting experiments in qualitative research offers several advantages: controlled environment, causal inference, standardization, precision and accuracy, replicability, hypothesis testing, ethical consideration. **Controlled Environment:** Experiments allow researchers to create controlled environments where they can manipulate variables of interest while minimizing external influences. This control enhances the reliability and validity of the findings, as researchers can isolate specific factors and observe their effects systematically.

Causal Inference: By manipulating variables and observing their effects on participants' behavior or experiences, experiments enable researchers to make causal inferences about relationships between variables. This provides deeper insights into the underlying mechanisms and dynamics of phenomena under investigation. **Standardization:** Experiments often involve standardized procedures and protocols, ensuring consistency in data collection across participants and conditions. Standardization reduces variability and enhances the comparability of results, increasing the rigor and replicability of the research findings.

Precision and Accuracy, because experiments allow researchers to precisely measure and quantify the effects of independent variables on dependent variables. This enables precise data analysis and facilitates the identification of subtle patterns or differences that may not be apparent through other qualitative methods. **Replicability** because well-designed experiments are inherently replicable, as researchers can replicate the same conditions and procedures to test the robustness of their findings. Replication enhances the reliability and generalizability of the research findings, strengthening the overall scientific validity of the study. **Hypothesis Testing,** because experiments provide a systematic framework for testing hypotheses derived from theoretical frameworks or prior research. By systematically manipulating variables and testing hypotheses, researchers can evaluate theoretical propositions and contribute to theory development in their respective fields. **Ethical Considerations:** Experiments allow researchers to adhere to ethical principles by ensuring informed consent, minimizing risks to participants, and maintaining confidentiality. The controlled nature of experiments enables researchers to anticipate and mitigate potential ethical concerns while conducting research. Overall, experiments in qualitative research offer a powerful methodological approach for investigating causal relationships, testing hypotheses, and advancing scientific knowledge in various fields. When conducted rigorously and ethically, experiments complement other qualitative methods and enrich our understanding of complex phenomena.

Moleong said, by doing an experiment research and participation observation, the researcher could find something new, the weaknesses, the strength, the opportunities and the threat of the product (Lj Moleong, 2017) and (Mathematics, 2016). And exploring fruit carving offers several novel aspects, such as artistic innovation, cultural heritage, health and wellness, sustainable practices, and educational opportunities. **Artistic Innovation,** because fruit carving combines artistic expression with culinary skills, offering a unique medium for creative exploration. Artists can push the boundaries of traditional carving techniques to create intricate designs and sculptures from various fruits, adding novelty to the culinary and visual arts scene. **Cultural Heritage,** because fruit carving is deeply rooted in cultural traditions, particularly in regions like Southeast Asia where it has been practiced for centuries. Exploring fruit carving allows for the preservation and appreciation of cultural heritage while also providing opportunities for cross-cultural exchange and innovation.

Health and Wellness: Fruit carving promotes healthy eating habits by transforming fruits into visually appealing and appetizing creations. By exploring fruit carving techniques, individuals can enhance their culinary skills and develop a deeper appreciation for fresh, nutritious foods, contributing to overall health and wellness. **Sustainable Practices:** Fruit carving encourages sustainability by promoting the use of seasonal and locally sourced fruits. Exploring fruit carving techniques can lead to innovative ways of reducing food waste and maximizing the use of fruits, aligning with eco-friendly and sustainable practices in food preparation and consumption. **Educational Opportunities:** Fruit carving offers educational opportunities for individuals of all ages to learn about fruit anatomy, knife skills, and artistic techniques. Exploring fruit carving in educational settings, such as schools and workshops, can foster creativity, teamwork, and cultural appreciation among participants. Overall, the novelty of exploring fruit carving lies in its fusion of artistry, cultural heritage, health consciousness, sustainability, and educational value, making it a rich and multifaceted subject of exploration.

RESULT AND DISCUSSION



Figure 3. Fruit Carving

Fruit carving may be an unfamiliar term to some people. However, fruit carving has been practiced by most societies worldwide under different terms. Fruit carving is the art of sculpting fruits. It turns out that not only wood and stone can be carved. Fruits can also be made beautiful and attractive when in the hands of a skilled fruit carver. The hands of a skilled artist can transform ordinary-looking fruits into intricately carved artworks with high artistic value. Fruit carving, often known as Fruit Carving, is an activity of carving and sculpting fruits using simple tools such as cutters, knives, and toothpicks into stunning works of art.



Picture 4. The students made fruit carving

Source: Santi Diwyarthi, 2024

Almost all types of fruits can be carved according to one's desires. Some commonly used fruits for fruit carving include papaya, dragon fruit, melon, watermelon, radish, carrot, tomato, and others. Fruit carvings commonly seen at buffet receptions serve as decorations or garnishes. In addition to serving as decorations, carved fruits can also be consumed. The displayed carvings vary in form, ranging from animals, flowers, and various other shapes.

A. The Uniques of Fruit Carving

The uniquenesses of fruit carving are, the creativity skill, decorative, versatility, cultural significance, and nutritional value. Fruit carving allows for artistic expression and creativity, offering endless possibilities for unique designs and sculptures. Fruit carvings serve as attractive decorations or garnishes for various events, such as weddings, parties, and buffet displays. Versatility because almost all types of fruits can be carved, providing flexibility in design options and catering to diverse preferences. Cultural significance because fruit carving holds cultural significance in many societies, often featured in traditional ceremonies, celebrations, and culinary arts. Nutritional value because carved fruits retain their nutritional value, offering a visually appealing and healthy option for food presentation. This supports the opinion of Trisnasari (Trisnasari and Qur, 2022) fruit carvings commonly found at buffet receptions serve as decorations or garnishes. In addition to being decorative, the carved fruits can also be consumed. The displayed carvings vary in forms, ranging from animals, flowers, and other shapes.

B. Fruit Carving has some risk condition

The weaknesses of fruit carving are perishability, time-consuming, skill requirement, fragility, and high-cost. Perishability due to carved fruits have a limited shelf life and may spoil quickly, requiring careful handling and storage to maintain their appearance. Time-Consuming because fruit carving can be time-consuming, especially for intricate designs, which may not be practical for large-scale production or time-sensitive events.



Picture 5. The process of making fruit carving

Source: Santi Diwyarthi, 2024

Skill Requirement because achieving intricate and detailed carvings requires specialized skills and training, limiting accessibility to experienced artists or professionals. Fragility due to carved fruits are delicate and susceptible to damage during transportation or handling, posing challenges for preservation and presentation. Cost due to investing in quality tools and materials for fruit carving can be expensive, making it less accessible to individuals or businesses with limited budgets. Fruit carving requires several specialized tools that support the carving process itself to achieve optimal results. This also becomes one of its weaknesses because the use of regular knives can be considered inadequate in producing good carvings. This result support Trisna et al's theory, fresh fruits and vegetables that have been carved are frequently kept at room temperature for extended periods before being presented or served. As living organisms, they are prone to deterioration, which includes tissue damage, softening, and microbial decay (Suwannarak, Phanumong and Rattanapanone, 2014)

C. The Opportunities of Fruit Carving

The opportunities of fruit carving are wide culinary industry, education and training will make a skill performs. Culinary Industry: Fruit carving presents opportunities for collaboration with chefs, restaurants, and catering services to enhance food presentation and dining experiences. Education and Training: Offering workshops, classes, or online tutorials on fruit carving can expand knowledge and skills within the community and attract new enthusiasts. Special Events Market: Fruit carving can tap into the market for special events, such as corporate functions, festivals, and themed parties, as a unique and memorable feature. Health and Wellness: Capitalizing on the growing demand for healthy and visually appealing food options, fruit carving can promote healthy eating habits and lifestyle choices. Innovation: Continued innovation in carving techniques, tools, and designs can lead to the development of new trends, styles, and applications for fruit carving.

Fruit carving holds commercial value and offers numerous opportunities due to its scarcity as a skill. Fruit carving is a sought-after side skill both domestically and internationally, as it is relatively rare to find individuals proficient in this art form. This is in line with the fact that fruit carving is highly favored for its remarkable beauty and aesthetics. Fruit carving is a flexible art form that can be applied in various forms and themes according to the situation. This versatility presents

numerous convincing opportunities for fruit carving. This result support Suwannarak's theory, (Panprom, Somtrakool and Tidpad, 2013). The practice of carving fruits and vegetables is employed to enhance the appearance and taste of food plates, adding to their visual allure and enjoyment. These intricately carved pieces are utilized to decorate dining tables and rooms, especially during special events and occasions. This supports the opinion of Trisnasari (Trisnasari and Qur, 2022) that fruits, which are typically only served as desserts after meals, can now be transformed into beautiful decorations with high artistic value. Therefore, some people consider fruit carving not only as a hobby but also as a promising business opportunity.

D. The Existences of Fruit Carving

The existences of fruit carving include competition and changing preferences. **Competition:** Fruit carving faces competition from alternative forms of food decoration, such as edible prints, sugar art, and artificial garnishes, which may offer convenience or cost advantages. **Changing Preferences:** means fruit carving shift consumer preferences and trends towards convenience foods or minimalistic aesthetics may reduce the demand for elaborate fruit carvings. **Economic Factors:** Economic downturns or fluctuations in disposable income may impact the demand for luxury or non-essential items, affecting the market for fruit carving services or products. **Environmental concerns:** as environmental factors, such as climate change, seasonal variations, and natural disasters, can affect fruit availability, quality, and pricing, impacting fruit carving practices. **Technological Advancements:** Advancements in food processing and 3D printing technologies may offer alternatives to traditional fruit carving methods, posing a threat to the industry's relevance and competitiveness.

Fruit carving is an art that utilizes various tools such as knives in its execution process. Therefore, one of the threats comes directly from the tools used, as some of these tools have sharp edges that pose a risk of injury if not handled carefully and attentively. This becomes a direct threat. Thus, precision and patience play a crucial role in the carving process, making this art form one of exclusivity. This result support Suwannarak's theory, (Panprom, Somtrakool and Tidpad, 2013). The practice of carving fruits and vegetables is employed with various utilities tools. These tools have sharp edges that pose a risk of injury if not handled carefully and attentively.

The description shows fruit carving is more than just a culinary technique; it is an art form with deep cultural roots and numerous benefits. By elevating fruit carving to a high-quality culinary practice, chefs can create visually stunning dishes, promote healthy eating, preserve cultural heritage, and enhance their professional reputations. In conclusion, fruit carving represents a harmonious fusion of art and gastronomy, offering a delightful sensory experience that captivates both the eyes and the palate. While it faces certain challenges and constraints, the inherent beauty and creativity of fruit carving continue to inspire and enchant enthusiasts around the world, making it a cherished culinary tradition with boundless potential for growth and innovation.

CONCLUSION

The result show generate nuanced insights, explore diverse perspectives, and gain a deeper understanding of complex social phenomena from fruit carving. The research of fruit carving represents history, culture, and nutritional value. Studies on fruit carving encompass historical, culinary, health, and cultural aspects, which help us understand the

rich and diverse culinary heritage of Indonesia's archipelago. The result was fruit carving's uniqueness lies in its strength, such as widespread popularity, art and cultural heritage. Exploring fruit carving offers several novel aspects, such as artistic innovation, cultural heritage, health and wellness, sustainable practices, and educational opportunities. This research is solely focused on fruit carving, thus further research is needed on other menu items, related to customer satisfaction and the availability of ingredients.

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