



Date: November 12, 2021
Time: 9:00 a.m. to 3:00 p.m.
Host School: Columbus State Community College
Location: Mitchell Hall, 250 Cleveland Ave, Columbus, Ohio 43215
Instructor: Chef Joshua Wickham and Titus Arensberg

Topic: Knife Skills/Carving

Learning Objectives:

- Learn about and discuss teaching carving and professional level knife skills through an interactive live lecture with professional Carver Titus Arensberg and Chef Joshua Wickham.
- Discover and witness the finer points of ice carving through a live demonstration by a carving professional
- Explore fruit and vegetable carving with lecture and guided hands-on experience.
- Learn new techniques and strategies for teaching students knife skills. This will include a knife skills self-assessment and hands on experience.

As the Senior Director for The School of Hospitality Management and Culinary Arts at Columbus State, Joshua Wickham oversees all operations and academics within the hospitality department. Chef Wickham spent the majority of his culinary career in fine dining, and recently transitioned to higher education administration. He has been involved in culinary and hospitality for over 20 years, serving in many facets of the industry. Chef Wickham is very involved in the ACF through accreditations and practical evaluations and enjoys helping student reach their dreams.

Titus Arensberg is a Certified Professional Ice Carver by NICA and Master Pumpkin Carver. Titus currently carves for "Rock on Ice" a central Ohio staple. Some of his other accomplishments are:

- Lead Ice Carver
- Lead Food Artist
- Three-time Ohio State Food Art Champion
- Past winner of food art competition The Carve

- Professional Division Winner at the 2016 U.S. National Ice Carving Championships.

Agenda:

8:00 AM – 9:00 AM

Meet and Greet w/Continental Breakfast

9:00 AM – 9:15 AM

Introduction/Welcome, **Wasserstrom Culinary Theater rm 104**,
Chef Joshua Wickham, *Senior Director, Sport Exercise Studies & Hospitality Programs* (<https://www.linkedin.com/in/joshua-wickham-91a47191/>)

9:15 AM - 9:45 AM

Lecture “The Art of Carving” Titus Arensburg, *Lead Carver, Rock on Ice*,
(<https://www.facebook.com/titus.arenberg>)

10:00 AM - 11:00 AM

Demonstration “Ice Sculpting”, outside under the Canopy, Titus Arensburg,

11:00 am to 12:00 pm

Break for lunch

12:30 PM to 3:00 PM

Hands-On Participation

(Two 75 minutes sessions running at the same time with a break and lab switch in the middle)

- Kitchen A: Teaching Lab, rm 318, Teaching Basic Knife Skills with Chef Joshua Wickham
- Kitchen B: Teaching Lab, rm 320, Hands-on fruit/vegetable carving with Titus Arensburg

3:00 PM

Session Ends

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