

Resin Charcuterie Board Participant Guide

Materials Overview

What you'll find at your workstation:

- ☐ Epoxy resin & hardener.
- ☐ Mica powders
- ☐ Wooden charcuterie board
- ☐ Gloves & masks
- ☐ Tissues, paper towels, wipes
- ☐ Mixing cups & wooden sticks
- ☐ Small pouring cups
- ☐ Painter's tape
- ☐ Scissors or craft knife
- ☐ Heat guns & blowtorch.
- ☐ Trash bags

Understanding Resin

What is Resin?

It is a viscous liquid that hardens into a transparent or opaque solid, depending on the type of resin used. Resin is a versatile material that can be molded, shaped, and colored to produce a variety of objects with different properties.

When the resin is mixed with a hardener, a chemical reaction occurs that causes the monomers to link together and form a solid. The hardener acts as a catalyst, speeding up the chemical reaction and ensuring that the resin cures properly. The exact curing time and temperature depend on the type of resin and hardener used but is typically within 24 to 72 hours. Once cured, resin is rock hard, glossy, durable, and resistant to chemicals and water.

Today we are working with food safe epoxy Brand name (resin + hardener) that cures into a glossy, durable finish. This is Ideal for functional art like trays, charcuterie boards, coasters.

Mixing Ratio

- ❑ The Usual mixing ratio will be 1:1 by volume but always check your brand's instructions. Read all the directions to use before working with resin.
- ❑ Mix slowly for 3–5 minutes, scrape sides and bottom. Keep it aside for 1 min and then mix again with the mica powder.
- ❑ Mixing too fast creates bubbles, and incorrect ratios can leave your piece sticky or rubbery. If the measurements are incorrect the piece might not even harden

Working time

- ❑ After mixing, you have 10 - 15 minutes to work before it starts getting thick. Once it's mixed, the clock starts ticking! So, plan your design before you mix.
- ❑ Divide the mixed resin into separate containers and add colorants like mica powder or pigments to achieve desired hues.
- ❑ Today we are creating a seascape charcuterie board. So, the colors we will be using are blues, teals and white.

Color Magic: Mica Powders & Additive

- ❑ Mica Powders - Adds shimmer and opacity. You can use different colors to layer and create depth.
- ❑ Alcohol inks - Adds dimension and depth.
- ❑ You can also add gold flakes, dried flowers, glitter or metallic dusts. Please be mindful that they have to be completely dry.

Before beginning, you will need to do two things:

Protect your workspace with plastic sheets.

Have disposable cups or pizza saver to elevate the boards. This allows the resin to flow over the edge and drip onto the protected work surface.

Step-by-Step Demonstration:

- ❑ Pre-design your board.
- ❑ Tape the back of your board with painter's tape.
- ❑ Mix resin and hardener. - Let it sit for 2–3 minutes to allow bubbles to rise.
- ❑ Add mica to separate cups, mix each color.
- ❑ Begin pouring:
- ❑ Start with clear resin to design your outer element.
- ❑ Add your darkest color.

- ❑ Layer in lighter tones or complementary shades.
- ❑ Add a white resin line with white mica for ocean effects.
- ❑ Spread gently with gloved hands.
- ❑ Use a heat gun for wave effect. Push the white lines outward to create "foamy" waves. You can also use a blowtorch to pop the remaining bubbles.

Pour and Cure the Resin:

- ❑ Carefully pour the colored resin into the mold, ensuring it covers the desired area.
- ❑ Once poured, your board should be left untouched in a dust-free area. Even a fingerprint can ruin the finish.
- ❑ Let the resin cure completely according to the manufacturer's instructions, which typically takes 24 - 72 hours.
- ❑ Once cured, carefully remove the drips and tape from the charcuterie board to clean the resin drips.

Finish the Board:

- ❑ Use a scraper, sandpaper or knife to remove any excess resin from the edges. You can use a heat gun or hair dryer to soften the drips.
- ❑ Sand the surface smoothly and apply food-safe wax or oil to protect the wood and enhance its appearance. Do not allow the oil to touch the resin portion of the board or else the resin might discolor or there might be a film on the design.

Charcuterie board care

- ❑ Use dish soap and water: Dish soap is perfectly safe for cleaning off tougher food bits.
- ❑ Oil your board regularly: Frequent use can dry out the wood, but regular oiling will keep it looking beautiful and protect it from moisture that causes warping.
- ❑ Dry thoroughly after rinsing: Don't leave your board sitting on a dish rack. Instead, use a towel to remove excess water and prevent damage.
- ❑ Avoid the dishwasher: The intense heat and water will warp your board.
- ❑ Skip abrasive scrubbers: Steel wool and other abrasive tools can scratch and damage the finish. Instead, opt for gentle dish soap, plastic scrapers, and hot water.
- ❑ Never soak your board in water: Prolonged exposure to water will cause warping.

- ❑ Keep bleach away: Bleach can stain or excessively dry out the wood, leaving it damaged and brittle.
- ❑ Avoid olive or vegetable oils for seasoning: These oils can turn rancid over time, leaving your board with an unpleasant smell that might affect the foods you serve.
- ❑ Don't store in closed spaces: Airflow is key to preventing moisture buildup. Store your board where it can breathe—on display in your kitchen, on a counter, hanging on the wall, or even in a large pantry with proper airflow.

Do's and Don'ts (5 minutes)

Do's

- ❑ Wear gloves & a respirator.
- ❑ Tape your backside.
- ❑ Mix slowly and scrape sides.
- ❑ Test colors on a sample first.
- ❑ Cover your work while curing.

Don'ts

- ❑ Don't touch uncured resin.
- ❑ Don't mix in humid environments.
- ❑ Don't pour more than your board can hold.
- ❑ Don't leave it uncovered while curing.
- ❑ Don't clean the tools in your kitchen sink.

It's your turn to create a charcuterie board. Enjoy the session!

