

Name \_\_\_\_\_

Date \_\_\_\_\_

### Plating and Garnishing Terms (Key)

1. **Balance** \_\_\_\_\_ Providing enough variety and contrast to hold interest
2. **Classical Garnish** \_\_\_\_\_ In classical cuisine, combination of foods placed on a plate to accompany the main item
3. **Focal Point** \_\_\_\_\_ Emphasizes and strengthens the design by giving height and direction
4. **Garnish** \_\_\_\_\_ To decorate or enhance the food with the addition of other items
5. **Gross piece or centerpiece** \_\_\_\_\_ An uncut portion of the main food item
6. **Movement** \_\_\_\_\_ Good design makes the eye move across the plate or platter
7. **Plating** \_\_\_\_\_ The way food is arranged on the plate
8. **Texture** \_\_\_\_\_ How something feels or its visible surface characteristics, such as crispy, creamy, rough or smooth.
9. **Arrangement** \_\_\_\_\_ Where and how things are placed on a dish in order to maximize appeal.
10. **Design** \_\_\_\_\_ The overall plan for how something will look.