

Name _____

Date _____

Plating and Garnishing Terms

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