

# Food Styling and Presentation

**Unit:** Preparing Foods

**Problem Area:** Food Preparation

**Lesson:** Food Styling and Presentation

- **Student Learning Objectives.** Instruction in this lesson should result in students achieving the following objectives:

- 1 Summarize the basic food presentation principles.**
- 2 Summarize basic food styling principles.**

- **Resources.** The following resources may be useful in teaching this lesson:

E-unit(s) corresponding to this lesson plan. CAERT, Inc. <http://www.mycart.com>.

"6 Tips for Plating Your Dishes Like a Restaurant Chef," *Eatwell 101*. Accessed Sept. 29, 2015. <http://www.eatwell101.com/food-plating-techniques-plating-tips-dish-presentation-tips-plating-techniques>.

"The Basics of Plating," *Rouxbe Cooking School*. Accessed Sept. 29, 2015. <http://rouxbe.com/cooking-courses/the-basics-of-plating/details>.

Hobday, Cara, and Jo Denbury. *Food Presentation Secrets: Styling Techniques of Professionals*, Firefly Books, 2010.

"Plating Food Techniques for Beautiful Food Presentation," *Chef Food Tools*. Accessed Sept. 29, 2015. <http://cheffoodtools.com/2014/11/03/platingfoodforbeautifulfoodpresentation/>.

"Plating Up! The Secrets to Plating Food!" *Chef Food Tools*. Accessed Sept. 29, 2015. <http://cheffoodtools.com/2014/11/17/plating-up-the-secrets-to-platingfood/#>.

"Proportion," *Merriam-Webster*. Accessed Sept. 29, 2015. <http://www.merriam-webster.com/dictionary/proportion>.



Senyei, Kelly. "10 Tips For Plating Your Food Like A Pro," *The Kitchenthusiast*. Accessed Sept. 29, 2015. <http://blog.kitchenaid.com/10-tips-plating-food-like-a-pro/>.

## ■ **Equipment, Tools, Supplies, and Facilities**

- ✓ Overhead or PowerPoint projector
- ✓ Visual(s) from accompanying master(s)
- ✓ Copies of sample test, lab sheet(s), and/or other items designed for duplication
- ✓ Materials listed on duplicated items
- ✓ Computers with printers and Internet access
- ✓ Classroom resource and reference materials

## ■ **Key Terms.** The following terms are presented in this lesson (shown in bold italics):

- balance
- food presentation
- food styling
- food stylists
- garnish
- offset spatula
- plating
- proportion

## ■ **Interest Approach.** Use an interest approach that will prepare the students for the lesson. Teachers often develop approaches for their unique class and student situations. Three possible approaches are included here.

*Interest Approach #1: Discuss culinary career descriptions, education requirements, and salaries. Have the students research the careers, using sites such as:*

- ◆ <http://www.bls.gov/ooh/food-preparation-and-serving/home.htm>
- ◆ <http://www.culinaryschools.com/being-a-food-stylist>
- ◆ <http://www.theartcareerproject.com/food-styling/887/>
- ◆ [http://jobsearch.monster.com/search/culinary\\_5?](http://jobsearch.monster.com/search/culinary_5?)

*Interest Approach #2: Watch an episode of CHOPPED on the Food Network. Discuss why food presentation is so important in the overall appeal of the dish. Full episodes are available at <http://www.foodnetwork.com/shows/chopped/videos/chopped2.html>.*

*Interest Approach #3: Utilize Rouxbe's information on The Basics of Plating Web site. (See Resources Section.) The instructional videos may be viewed at <http://rouxbe.com/cooking-courses/the-basics-of-plating/details>.*

# CONTENT SUMMARY AND TEACHING STRATEGIES

**Objective 1:** Summarize the basic food presentation principles.

**Anticipated Problem:** What are the basic principles of food presentation?

- I. Food presentation principles
  - A. **Food presentation** is the process of arranging food in an aesthetically appealing manner to provide the best sensory experience. Elements and principles of art (e.g., balance, color, texture, and space) are considered when presenting food. Planning the presentation usually begins long before the food is served. Chefs begin with an idea and a sketch of the food items they are considering. This allows them to see how all the different elements would come together before purchasing ingredients and/or prior to preparing recipes.
  - B. Food presentation is visual. Customers “see” the food before they taste it, so presentation is important. A well-presented dish makes a good first impression and enhances the dining experience. Basic principles of food presentation are planning, plating, visual appeal, texture, proportion, sauce, garnish, and balance. Proper equipment and other considerations are included in the basic principles.
    1. Planning: The planning of a presentation design must consider the venue or theme where the food will be served. Then it is necessary to assess the type and portion size of food to be served as well as customer or client preferences. Planning must note the number of customers for which the food is prepared. The ability to rapidly plate meals for large crowds helps determine the garnish, sauce, and plate size to serve the food in its desired state: hot or cold.
    2. Plating: **Plating** is positioning food on a serving piece, such as a plate. Once the food items are prepared, they must be “readied” for presentation to a customer. Modern plating designs are artistic and often use unique serving pieces and unconventional arrangements of food, sauce, and garnish. Special care is taken to choose an appropriate serving piece and to arrange the food as planned. Traditional plating is designed using the face of an analog clock. For example:
      - a. The starch is placed at 10 o’clock.
      - b. The vegetable is placed at 2 o’clock.
      - c. The protein is placed at 6 o’clock.
    3. Visual appeal: To attain visual appeal, the color, shape, and size of all elements are evaluated. If all items are the same color, same texture, and same consistency, there is no contrast or interest on the plate.
      - a. Color: An example of poor visual appeal is serving mashed potatoes and a whole poached chicken breast. Both items are a bland white, which adds

- no color interest. Similarly, serving the two items on a white plate offers no contrast.
- b. Color and shape: Adding a green or orange vegetable, a brown sauce, and a fresh green herb garnish to a steak enhances the customer's dining experience. The vegetable, sauce, and garnish contrast nicely with the steak and a white plate. Using whole green beans or asparagus spears would add a different shape. Also, an oval or rectangular service plate would add more visual interest.
  - c. Size and number: Visual appeal is achieved on a plate by including different sizes of elements. If serving a whole chicken breast, it could be cut in half or sliced to change the size and appearance. Potatoes could be cut into slices (or cubes) or mashed to change their size and shape. Odd numbers of items are more interesting than even. For instance, when serving new potatoes, three or five should be placed on the plate instead of two or four.
4. Texture: Different textures enhance the visual impact of food presentation. Texture—especially a variety of textures—is an important part of a satisfying dining experience.
- a. A crunchy-shelled cannoli served with a creamy filling is a winning contrast of textures.
  - b. Slicing a stuffed, sautéed pork chop—rather than serving it whole—adds interest and allows better viewing of the different textures.
  - c. Cooking methods alter texture. For instance, carrots have a different texture when served raw, steamed, mashed, and roasted.
5. Proportion: **Proportion** is the relationship between the size, shape, and position of different parts of a meal on a plate. The correct proportions—between different food items, sauce, garnish and serving piece—enhance the presentation. The space between each item is also important. For example, too much space makes the food look disconnected or lost on the plate; too little space makes the food look crowded or sloppy. When creating the plate design, height is important. For instance, food may be stacked. However, if it is stacked too high, it will become unstable. HINT: The food on a plate is often placed lower in the front and higher in the back. This placement draws the eye in and upward and has a more pleasing effect than a “level” presentation.
6. Sauce: Correct sauce placement is essential in creating a high-quality presentation. Sauces may be placed under, on top, or around an item to add interest as well as flavor.
- a. A green pesto sauce contrasts visually and flavor-wise with a sautéed walleye fillet.
  - b. A sauce may be used atop an item, but it should be carefully placed so it does not cover the item entirely. For instance, a brown gravy spooned over a portion of mashed potatoes would add contrast and flavor.
  - c. Sauces are used decoratively and/or to add artistic flair. Placing the sauce in a squeeze bottle allows for better control. A bright red strawberry glaze could be made into a swirl shape beside a slice of cheesecake to add visual interest and additional flavor.

7. Garnish: A ***garnish*** is an item used to enhance a dish. It should add visual interest and flavor. A garnish should add to the overall appeal of the dish; it should not be a distraction. Most chefs would insist on an edible garnish, although occasionally a nonedible one may be used. If, for example, the theme of the meal is tropical, a paper umbrella may be added to a drink or dessert. A sprig of parsley or mint may be used. Either would add a burst of color to an otherwise bland meal. Vegetables and fruits are often carved or sliced and formed into shapes to add visual interest.
8. Balance: ***Balance*** is the placement of all plated items in a pleasing manner that considers visual appeal, spacing, texture, and garnish. A balanced plate has a focal point without any one item being too prominent or overpowering. Balance is also achieved in flavor, color, texture, and nutritional value. The focal point of the dish, whether it is one of the main food items or the garnish, should add to the overall feeling of balance. For example:
  - a. A sweet and fruity sauce balances, especially spicy chutney.
  - b. A slice of plain cheesecake served with a dollop of whipped cream could be dull. Cheesecake is more visually appealing when served with a dark chocolate glaze, fresh strawberries, and a sprig of mint.
  - c. A balanced plate contains a variety of nutrients. Placing pasta, potatoes, and a baguette on a plate would be bland in color and would contain mostly carbohydrates. Although it is not appropriate for every dish to contain all food groups, consideration of nutrition should be given.
- C. Using the proper equipment and tools ensures ease of plating with a professional result. The equipment used varies greatly, depending on the type and quantity of food. An endless variety of tools are beneficial when plating. Having an assortment of tools on hand ensures the plating will be presented with ease and professionalism. Basic plating equipment includes:
  1. Spatula and offset spatula
  2. Tongs and tweezers
  3. Portion scoop
  4. Pastry bag
  5. Skewers and toothpicks
  6. Strainer and slotted spoon
  7. Ladle
  8. Squeeze bottles
  9. Knives (e.g., chef, slicer, boning, and paring)
  10. Kitchen shears
  11. Miscellaneous: molds, egg slicer, apple corer, peeler, and cookie cutters
    - a. Offset spatula: A spatula has a straight, thin metal blade attached to a handle. An ***offset spatula*** is a straight, thin item with a metal blade that has a 45-degree (or a double 45-degree) bend that allows for the hand to be farther away from the food. It is used to precisely place a salmon steak onto a bed of rice pilaf or to easily ice the perpendicular sides of a layer cake.



- b. Tongs and tweezers: Tongs and tweezers are tools—two long arms connected at one end—for lifting or holding objects or food items. Tongs have many uses, including gently arranging a mixed green salad. Tweezers also have many uses, including delicately placing an edible flower onto the top of a wedding cake.
  - c. Portion scoops: Portion scoops are standard-sized scoops used to measure food—cooked and uncooked. Each portion scoop has a handle, usually with a spring release and a scraper arm that shapes and deposits measured food items. The number on the scraper indicates the number of portion scoops in one quart. Portion scoops are used to ensure each plate receives the same amount of product and each customer receives the same amount of food. They may be used to shape mashed potatoes or frozen gelato, too.
  - d. Pastry bag: A pastry bag is a handheld, cone-shaped cloth or paper device fitted with plain or shaped icing tips for piping or depositing icing or whipped cream, mashed vegetables, chocolate, etc. onto plates or desserts.
  - e. Skewers and toothpicks: Skewers and toothpicks serve as tools to secure and/or suspend food (as a grill spit) during cooking or plating. Skewers are typically used to hold a meat, vegetable, and/or fruit kabob together during grilling, cooking, and plating. Toothpicks have many uses, including propping items or holding items together. However, caution must be used to ensure that toothpicks are not accidentally eaten.
  - f. Strainers and slotted spoons: Strainers and slotted spoons are pierced, long-handled tools that have many uses during cooking and plating. For example, they may be used to lift or strain fresh ravioli from boiling water.
  - g. Ladles and squeeze bottles: Ladles are long-handled tools with a hook on one end and a bowl on the other. They have many uses, including filling a bowl with soup or applying a sauce to a dish. Squeeze bottles are also a good choice to apply a sauce because they allow for exact placement of the sauce on the plate or food item.
  - h. Knives: Knives are cutting devices with sharp blades fastened to a handle. Various knives are used for dicing, mincing, slicing, and carving. Knowing which knife to use for the task is an important skill for all kitchen workers.
  - i. Kitchen shears: Kitchen shears usually have texturized rubber or plastic handles that allow the cook or chef to have a slip-free grip. They have many uses, including separating delicate herbs or edible flowers from stems when used as garnishes.
- D. Additional considerations when plating
- 1. It is important to arrange the “best” (prettiest or most perfect) side of the food item up and toward the front of the plate.
  - 2. Hot food should be kept hot and served on a warm plate.
  - 3. Cold food should be kept cold and served on a chilled plate.

4. Before the plate leaves the kitchen, it is important to:
  - a. Check that the edge of the plate is clean.
  - b. Wipe the rim of the plate using a dampened and rolled up cloth. This will ensure that any food that has accidentally rested on the rim of the plate and fingerprints are removed.
  - c. Conduct a final visual check before the plate leaves the kitchen. Look for consistency and completeness.

**Teaching Strategy:** Many techniques can be used to help students master this objective. Use VM–A through VM–E. Assign LS–A.

## **Objective 2:** Summarize basic food styling principles.

**Anticipated Problems:** What is food styling? What are the basic principles of food styling?

- II. **Food styling** is the process of arranging food in an aesthetically pleasing manner to create the best photograph. Many of the food presentation principles apply. However, some significant differences exist. Because food arranged for photographing is not eaten, flavor and edibility are not considerations. **Food stylists** are people who artfully arrange food to make it visually appealing and tasty. Basic principles of food styling are planning; setting the stage, subject, background or backdrop; and photography composition (lighting and angle). To ensure a food stylist captures a high-quality photo, he or she must conduct the following tasks:
  - A. **Planning:** Food styling plans often begin, as do food presentations, with a sketch. The concept sketch is created and is referred to throughout the planning process. Customer or client preferences are also considered. The intended use of the photograph—online magazine, digital image library, or culinary school-recruiting brochure—affects the way food is styled.
  - B. **Setting the stage:** High-quality photo shoots—including culinary images—consider the subject and then the choices for background/backdrop, lighting, and camera angle to best represent the item(s).
  - C. **Subject:** Visual images of plated foods and meals are often the primary subject of culinary photo shoots. Catering businesses may choose to photograph entire dinner or buffet menus to showcase their ability to produce attractive food in large quantities. Food preparation steps are also common subjects of food photography. For example, to illustrate a recipe for a culinary magazine, each step of a recipe must be documented.

- D. **Background or backdrop:** Backgrounds and backdrops are often referred to as “the setting.” Photographers must consider to what degree the backdrop will be part of the photo.
1. Farmers’ markets may wish to showcase the number and variety of food vendors’ products. The photographer may create a shot that shows the street, the people shopping, a vendor, and food or other related items.
  2. Food is sometimes the only item in a photo. For example, a single raspberry tart is placed on a simple, white plate set on a white tablecloth. As a result, the backdrop disappears.
  3. A restaurant serving crepes may wish to associate its business with France. A backdrop of a French café gives the illusion that the crepes are the same as those sold in France.
- E. **Lighting:** Lighting is important to all photography and is especially important when photographing food. Ideally, the food stylist will arrange the food in the same light in which it will be photographed. If the lighting is dim and a flash is used, the food will appear washed and unappealing. In contrast, florescent lighting may give the food a greenish cast. Care must be taken to adjust the lighting so no unwanted shadows interfere with the subject being photographed. The heat from lights is not as important a factor as in the past because food stylists and photographers do not always use film to capture images. Fortunately, digital photography has eliminated some lighting dilemmas for stylists.
- F. **Angle:** When the stylist arranges food, he or she must keep in mind that the photographer will take photos at many angles. Each angle highlights different aspects of the product.
1. A zoom lens and a straight-on shot photograph may be the best way to capture the knife skills of the chef and his or her creative flair. Capturing the best angle is a combination of experience as well as trial and error. However, if the same subject is to be photographed from the side and/or at a distance, a wide-angle lens may be the best choice.
  2. Tilting a plate slightly forward allows for the focal point to become even more prominent. The angle of the food may be altered to obtain the best photo angle.
- G. **Additional styling considerations:** Food items styled for photo shoots are often not eaten. Therefore, the food may contain inedible components. Glue, foam, shellac, and wood may all be used to assist in styling the food.
1. For instance, fruits that do not have the sheen desired for a photo may be styled with non-food items. Coating the food with a thin layer of glycerin, shellac, or oil could achieve the desired look.
  2. Props, such as blocks, may be used to tilt a plate or bowl or to add height to a display.
  3. Motor oil is often used in place of pancake syrup.
  4. Undercooked meat is typically photographed for cookbooks and magazines because food loses moisture when cooked to certain degrees of doneness. It also loses mass when cooked to certain degrees of doneness.



5. Soap is used to create bubbles.
6. Clear acrylic ice cubes are used in place of real ice cubes because they do not melt.
7. Dyes and paint are used to give food a more appealing color.
8. White glue is sometimes substituted for milk on cereal to ensure that the cereal does not become soggy as quickly. It could be used for a soft filling or decoration.
9. HINT: When the stylist is also the photographer, he or she takes as many photos as possible once the food is styled and lit. Having too many images is better than realizing the “perfect shot” was not taken during the photo session.

**Teaching Strategy:** Many techniques can be used to help students master this objective. Use VM–F through VM–M. In small groups, have students analyze some online photos of food. Ask them to determine if any non-food items were used.

- **Review/Summary.** Use the student learning objectives to summarize the lesson. Have students explain the content associated with each objective. Student responses can be used in determining which objectives need to be reviewed or taught from a different angle. If a textbook is being used, questions at the ends of chapters may be included in the Review/Summary.
- **Application.** Use the included visual master(s) and lab sheet(s) to apply the information presented in the lesson.
- **Evaluation.** Evaluation should focus on student achievement of the objectives for the lesson. Various techniques can be used, such as student performance on the application activities. A sample written test is provided.

## ■ **Answers to Sample Test:**

### **Part One: Completion**

1. visual
2. lower, higher
3. edible
4. balance
5. offset spatula
6. pastry bag
7. dampened, rolled up cloth
8. angles
9. forward

## Part Two: True/False

1. F
2. T
3. T
4. T
5. F
6. T
7. F
8. F
9. T
10. F

## Part Three: Short Answer

1. Answers will vary but should include two of the following differences between food styling and food presentation:
  - a. Food styling is arranging food to be photographed, and food presentation is preparing food that will be served to customers.
  - b. Flavor and edibility are considerations for food presentation; food styled for the sole purpose of a photograph may not be eaten.
  - c. Food styled may be inedible, and food prepared for presentation must be edible.
2. Individual drawings may vary slightly, but they should show the starch placed at 10 o'clock, the vegetable placed at 2 o'clock, and the protein placed at 6 o'clock.

# Food Styling and Presentation

## ► Part One: Completion

**Instructions:** Provide the word or words to complete the following statements.

1. Serving mashed potatoes and a whole poached chicken breast is an example of poor \_\_\_\_\_ appeal.
2. Often the food is placed \_\_\_\_\_ in the front of the plate and \_\_\_\_\_ in the back.
3. Most chefs insist on a/an \_\_\_\_\_ garnish.
4. Flavor, color, texture, and nutritional value should be considered when trying to achieve \_\_\_\_\_ in the plated meal.
5. The tool with a blade that has a 90-degree bend to allow for the hand to be further away from the food is a/an \_\_\_\_\_.
6. To pipe whipped cream, frosting, or mashed potatoes, a food stylist would use a/an \_\_\_\_\_.
7. To ensure the removal of any food on the rim of a serving plate, as well as any fingerprints, the rim should be wiped with a/an \_\_\_\_\_.
8. When the stylist arranges the food, he or she must keep in mind that the photographer will take photos at many different \_\_\_\_\_.
9. To allow for the focal point to be even more prominent when preparing the plate to be photographed, tilt it slightly \_\_\_\_\_.



## ▶ Part Two: True/False

**Instructions:** Write *T* for true or *F* for false.

- \_\_\_\_\_ 1. When deciding on the number of potatoes to include on a plated serving, even numbers are preferred over odd numbers.
- \_\_\_\_\_ 2. Plating is positioning food on a serving piece, such as a plate.
- \_\_\_\_\_ 3. Food presentation is arranging food in an aesthetically appealing manner to provide the best sensory experience.
- \_\_\_\_\_ 4. The number of customers for which the food is being prepared should be considered during food presentation planning.
- \_\_\_\_\_ 5. Plating is stacking plates for a photograph.
- \_\_\_\_\_ 6. The color, shape, and size of all plated foods are evaluated for visual appeal.
- \_\_\_\_\_ 7. Balance is the placement of all plated items in a random manner.
- \_\_\_\_\_ 8. Sauces should be placed all over the top of an item for the best visual appeal.
- \_\_\_\_\_ 9. A garnish is an item used to enhance a dish.
- \_\_\_\_\_ 10. A good balance of nutrients is a characteristic of the proportion of a plated meal.

### ► Part Three: Short Answer

**Instructions:** Answer the following.

1. Although food presentation and food styling share many of the same principles, there are significant differences. List and describe two important differences between presentation and styling.
2. Traditional plating is designed using the face of an analog clock. Draw a round plate, and label the locations for the starch, the vegetable, and the protein placement.

# FOOD PRESENTATION: PLATING PROCESS

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Plating is positioning food on a serving piece, such as a plate. Once the food items are prepared, they are readied for presentation to customers. Special care is taken to choose an appropriate serving piece and to arrange the food as planned.





# FOOD PRESENTATION: PLATING LARGE GROUPS

How would the plating plan differ for this group of 75 to 100 diners versus an individual plating plan? What could be the challenges in plating for a large group?





# FOOD PRESENTATION: PLATING FOOD CATEGORY LOCATIONS

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Traditional plating is designed using the face of a clock. The starch is placed at 10 o'clock, the vegetable at 2 o'clock, and the protein at 6 o'clock. Modern designs are generally more artistic, utilizing unique serving pieces and unconventional arrangements of food, sauce, and garnish.



# FOOD PRESENTATION: PLATING AND GARNISHING TOOLS 1

Using the proper tools ensures ease of plating with a professional result. Find each tool on this list: portion scoop, zester, butter curler, melon baller, offset spatula, vegetable peeler, channel knife, skewer, and apple corer.



# FOOD PRESENTATION: PLATING AND GARNISHING TOOLS 2

The equipment used will vary greatly, depending on the type and quantity of food. Identify each tool on this list: tongs, knives, pastry bag, ladle, and kitchen shears.





# FOOD STYLING: SALAD AND SOUP

Food styling is arranging food in an aesthetically pleasing manner to create the best photograph. This Italian salad (insalata caprese) is visually appealing. It contains tomatoes, zucchini, olive oil, and buffalo mozzarella cheese. In what order would you assemble this salad to ensure it is pleasing to the eye? What would be the order for the tomato soup—basil leaves, cream, and fresh ground pepper?



# FOOD STYLING: BEEF STEAK ENTRÉE

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Which version of these two filet mignon entrées do you think is more aesthetically pleasing? Specifically, what makes it more appealing?



# FOOD STYLING: VEAL CHOP ENTRÉE

Which version of these two veal chop entrées do you think is more aesthetically pleasing? Specifically, what makes it more appealing?





# FOOD STYLING: DESSERTS

Food items styled for photo shoots are often not eaten. Therefore, the food may contain inedible components. Glue, foam, shellac, and wood may be used to assist in styling the food. From what might the filling in the cannoli be created?



# FOOD STYLING: SAUCES

Correct sauce placement is essential in creating a high-quality presentation. Sauces may be placed under, on top, or around an item to add interest as well as flavor.



# GREEN HERB GARNISHES

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A garnish is an item used to enhance a dish. It should add visual interest and flavor. A garnish should add to the overall appeal of the dish; it should not be a distraction.





# FOOD STYLING AS A CAREER

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Food styling is arranging food in an aesthetically pleasing manner to create the best photograph. Lighting is especially important when photographing food. Ideally, the food stylist would arrange the food in the same light in which it would be photographed.



# FOOD STYLING: USES FOR STYLED PHOTOS

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Food-styled photos are used for restaurant menus, cooking network videos, online magazines, digital image libraries, billboards, food packaging, and culinary school recruiting brochures.



# Food Presentation Design Sketch

## Purpose

The purpose of this activity is to sketch a food presentation.

## Objectives

1. Review notes regarding the basic principles of food presentation and styling.
2. Sketch a plate presentation for a given scenario.
3. Label the food presentation and styling techniques used in the plating plan.

## Materials

- ◆ lab sheet
- ◆ class notes
- ◆ writing utensil
- ◆ blank piece of copy paper or poster paper
- ◆ pencil and eraser

## Procedure

1. Review notes regarding the basic principles of food presentation and styling.
2. Choose one scenario from the following choices:
  - a. *Jenny Sue's BBQ Shack* is creating a new menu with photos. They want to showcase their most famous dish: The Country BBQ Platter. The platter includes baby back ribs, mashed potatoes, green beans, and corn bread.
  - b. An Asian restaurant—*The Lotus Blossom*—is opening and needs an advertising flyer to entice customers. The dish featured on the front cover is Stir-Fry Shrimp with mixed vegetables and white rice.





- c. A catering business—*The Pastry Caterer*—has a new head chef. She wants to showcase the decadent desserts. On the business Web site, she wants to include a photo of chocolate cake with a cherry glaze and a mint leaf garnish.
3. On your paper, sketch the plating plan using the information from the scenario you selected. Remember to reference (consult notes) basic food presentation principles and styling techniques.
4. Label each food component on the sketch. Then write three to four sentences to describe the basic food presentation principles and styling techniques you used in the plating plan.
5. Display your plating plan in the classroom.
6. Turn in your sketch and written description to your instructor.