Plating and Garnishing Terms

1. _______________________ A vegetable or starch served with the main item.

2. _______________________ Providing enough variety and contrast to hold interest

3. _______________________ A bouquet of vegetables

4. _______________________ In classical cuisine, combination of foods placed on a plate to accompany the main item

5. _______________________ Emphasizes and strengthens the design by giving height and direction

6. _______________________ To decorate or enhance the food with the addition of other items

7. _______________________ An uncut portion of the main food item

8. _______________________ Good design makes the eye move across the plate or platter

9. _______________________ The way food is arranged on the plate

10. ________________________ An oval relish dish