This chapter concerns itself with the appearance of food rather than with cooking techniques. The material is meant to be studied not for its own sake but for its application to the food preparations that you learn in the rest of your studies. While it may seem very theoretical at first, it has many practical uses.

After studying Chapter 28, you should be able to:

1. Explain why attractive food presentation is important.
2. Serve food that is attractively arranged on the plate or platter, with proper balance of color, shape, and texture.
3. Identify common terms from classical garniture that are still in general use today.
4. Garnish a banquet platter with attractive and appropriate vegetable accompaniments.
5. Plan and arrange attractive food platters for buffets.

A. Terms

Fill in each blank with the term that is defined or described.

________________________ 1. To add an edible decorative item to food.

________________________ 2. A decorative edible item added to food.

________________________ 3. A type of buffet serving only appetizers, usually to accompany drinks.
4. The centerpiece of a cold buffet platter.

5. An oval relish dish.

6. Bread slices cut into triangles or heart shapes, toasted, and used as garnish.

7. A portion of a ground or finely chopped food made into an oval shape using two spoons.

B. Garnish Review

In the blanks provided, write the specific food items or ingredients that the garnish terms refer to.

1. Niçoise
2. Dubarry
3. Lyonnaise
4. Parmentier
5. Printanière
6. Judic
7. Primeurs
8. Florentine
9. Princesse
10. Bouquetière
11. Doria
12. Jardinière
13. Vichy
14. Forestière
15. Crécy
16. Fermière
17. Clamart
18. Provençale
C. True/False

<table>
<thead>
<tr>
<th>T</th>
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<tbody>
<tr>
<td>1. The main meat or fish item on a plate is always placed in the center.</td>
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<td>2. The term garnish sometimes refers to vegetable accompaniments.</td>
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<td>3. A T-bone steak should be plated so that the bone is toward the back of the plate, away from the customer.</td>
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<td>4. To make the portions look generous, the meat and vegetable items on a plate should be piled up against each other.</td>
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<td>5. Every buffet platter requires a centerpiece.</td>
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<td>6. Filet mignon plated with various garnishes is listed on the menu as &quot;filet mignon with garni.&quot;</td>
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<td>7. A simple garnish should always be edible, even if it is not intended to be eaten.</td>
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<td>8. Deep-fried foods are usually not suited for chafing-dish service.</td>
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<tr>
<td>9. On a buffet, sauces and dressings should be placed next to the items with which they are to be eaten.</td>
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D. Review of Cold Platter Design

Following the principles outlined on pages 887–889 of the text, draw diagrams of food arrangements on each of the four platters outlined below. Develop your own designs; do not copy the examples in Figure 28.1. In the blanks provided, you may indicate what foods you are using. Use your ideas, or whatever food items are assigned by your instructor. (A platter may have more than one main food item and/or more than one garnish; for example, slices of veal pâté and slices of pickled veal tongue as two main items on one platter.)

Centerpiece

Main Item(s)

Garnish(es)
Centerpiece

Main item(s)

Garnish(es)

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