

# Plating and Garnishing Terms

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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