

# Food Plating Scenario Cards

## Directions:

1. Print the cards double sided and cut them out.

## Food plating activity

1. Divide students into groups of 5 and give each group a set of scenario cards, white dinner plates, and markers.
2. Give each student the Plating a Dish worksheet found in the curriculum.
3. Students select 3 scenario cards and solve a plating challenge using techniques described on the card.
4. Using markers, students should draw their plating solution on the white dinner plates and record their final answers on the worksheet.



[www.realityworks.com](http://www.realityworks.com)

© 2024 Realityworks, Inc. All rights reserved.  
02/2024 | 1070568-01



JOIN US ON



Connect with us to join ongoing conversations about engaging learners, technology tips and issues facing all areas of education.

# ICE SCULPTURE BASE

# AROMA INFUSION

# EDIBLE CONTAINERS

# TEMPERATURE PLAY

Accompanying the dish with  
a scented element, like a  
sprig of smoking rosemary, to  
engage the sense of smell

Presenting the dish on a  
carved ice sculpture, ideal for  
cold entrees or seafood

Combining hot and cold  
elements in one dish for a  
surprising contrast

Using hollowed-out fruits,  
vegetables, or bread as a  
container for the dish

# LAYERED GLASSWARE

# MIRROR GLAZING

# SUSPENDED ELEMENTS

# GRAVITY-DEFYING PRESENTATION

Applying a shiny, mirror-like glaze to the components of the dish, often seen in pastry but innovative for savory dishes

Using transparent glassware to layer and showcase the components of the dish vertically

Plating in a way that makes elements of the dish appear to defy gravity, such as leaning towers or suspended items

Hanging or suspending elements of the dish, such as dried meats or herbs, above the plate for a dramatic effect

# INTERACTIVE PLATING

# EDIBLE PAINT

# FOOD PAIRING MAP

# INCORPORATING ART ELEMENTS

Using food-grade paints or colored sauces to create an artistic scene on the plate

Encouraging diners to interact with their food, such as pouring a sauce themselves or assembling components

Drawing inspiration from a specific art movement or famous artwork in the presentation style

Arranging the components in a way that visually maps out suggested flavor pairings or eating sequences

# MINIATURE GARDEN

# HIDDEN ELEMENTS

# COLOR GRADIENTS

# INFUSED GELS

Concealing parts of the dish under others or inside edible containers for an element of surprise

Creating a small “garden” on the plate using herbs, edible flowers, and microgreens for a natural, earthy presentation

Using flavor-infused gels to add a modern, textural element to the dish

Using ingredients in varying shades to create a gradient effect across the plate

# THEMED PLATING

# CULINARY CALLIGRAPHY

# TEXTURE CONTRAST

# INTERACTIVE HEAT

Writing or drawing on  
the plate with sauces  
or reductions in a  
calligraphic style

Designing the presentation to  
reflect a specific theme, story,  
or cultural reference

Serving a component of the  
dish on a hot stone or salt  
block at the table, allowing  
guests to cook or warm it to  
their preference

Focusing on creating a stark  
contrast in textures, such as  
pairing something crispy with  
a smooth purée