

Plated Appetizers Scenario Cards

Directions:

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

Small plated appetizers activity

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



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SAUCING AROUND

BRUSH STROKE

QUENELLE

MICROGREENS

Using a sauce or purée, a brush is used to create a sweeping or artistic stroke on the plate

Drizzling sauce around the food rather than over it, to enhance presentation and flavor separately

Tiny, young greens used to add a delicate, sophisticated touch to dishes

Technique of shaping a soft substance into an elegant, three-sided oval using two spoons

STACKING

FOAMS AND AIRS

CONTRAST

EDIBLE SOIL

Creating light, airy foams, or
airs, to add a modern, textural
element to the dish

Layering ingredients
vertically to build
height and visual
appeal on the plate

Creating a crumbly, soil-like
component, often using
ingredients like nuts or
breadcrumbs for texture and
visual interest

Using ingredients with
contrasting colors and
textures to create a visually
striking plate

GARNISH ART

NEGATIVE SPACE

RING MOLDS

TWEEZER PLATING

Deliberately leaving part of the plate empty to highlight the plated food

Adding edible decorations, such as herbs, flowers, or fruit carvings, to enhance the visual appeal

Using tweezers for precise placement of delicate ingredients

Using circular molds to shape and stack ingredients neatly and uniformly

DECONSTRUCTED PRESENTATION

MOSAIC

SPHERIFICATION

POWDERED INGREDIENTS

Arranging small, colorful
pieces of food in a mosaic-like
pattern for visual appeal

Presenting the components of
a classic dish separately in a
modern, artistic way

Using dehydrated and
powdered ingredients for
dusting or creating intense
flavor spots

Molecular gastronomy
technique where liquids
are shaped into spheres,
resembling caviar

FLUID GEL

GLAZING

CHARRED OR BURNT ELEMENT

ASYMMETRY

Applying a glossy coating to food, often used for meats or vegetables to add sheen and richness

Technique to create a smooth, spreadable gel from flavorful liquids for a unique texture

Intentionally arranging elements on the plate in an asymmetrical fashion for a modern, artistic look

Adding a charred ingredient to contribute a smoky flavor and dramatic presentation