



FOOD PLATING AND PRESENTATION KIT

CERTIFICATE OF COMPLETION



12 topics addressed:

1. Introduction to Plating and Plating Tools
2. The Importance of the Plate
3. The Art of Arrangement
4. Plating Techniques
5. Correcting Mistakes
6. Portion Size
7. Plating Trends
8. Dessert Plating and Presentation
9. Breakfast Plating and Presentation
10. Garnishing
11. Fine Dining Experience
12. Appetizers

Student name

has successfully completed the Food Plating and Presentation Kit curriculum

On _____
Date

From _____
Name of school/organization

Teacher Signature