

Webinar:

Engaging Ways to Teach Food Plating and Presentation in Your Culinary Courses



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Who is Realityworks?



We partner with educators, administrators and industry leaders to ensure our offerings meet their needs and make lessons truly meaningful.



Presented by

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What we will discuss today...

- Food Plating and Presentation Activities
- Food Plating and Presentation Resources
- Career Explorations and Connections
- New Food Plating and Presentation Kit
- Free Resources
- Q&A

Food Plating and Presentation Activities



Videos

[How to Plate Food like a Pro Chef | Food Plating Tips Techniques | Kunal Kapur Food Presentation Art \(youtube.com\)](#)
(2:38)

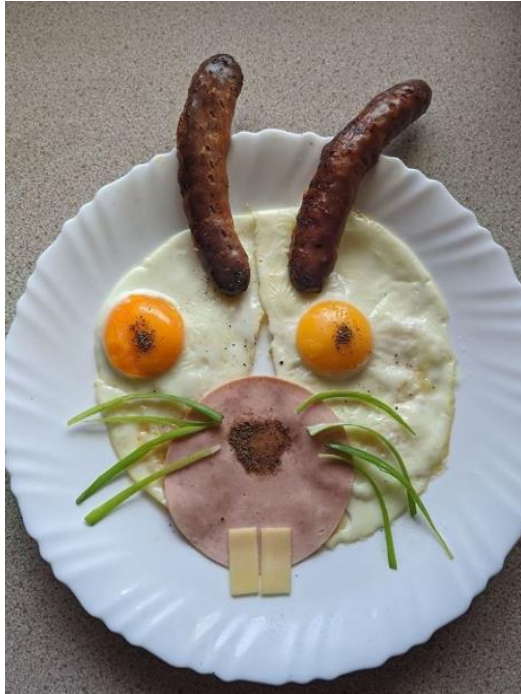
[Basic Food Plating Techniques \(youtube.com\)](#) (1:39)

[Essential Elements of Plating \(youtube.com\)](#) (6:50)

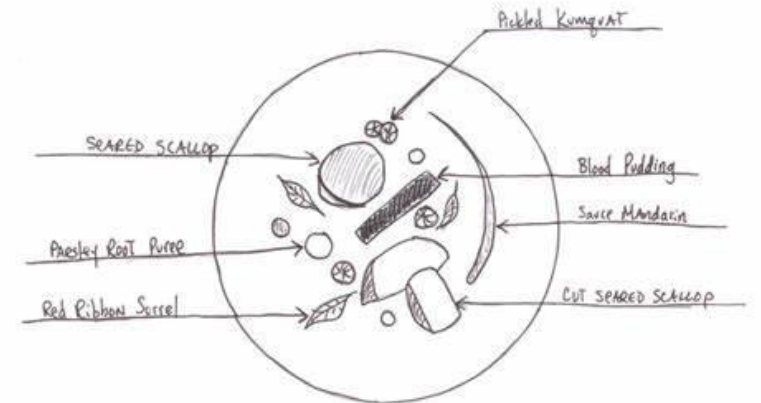
[How to Plate Like a Chef \(youtube.com\)](#)
(1:23)



Do This, Not That!

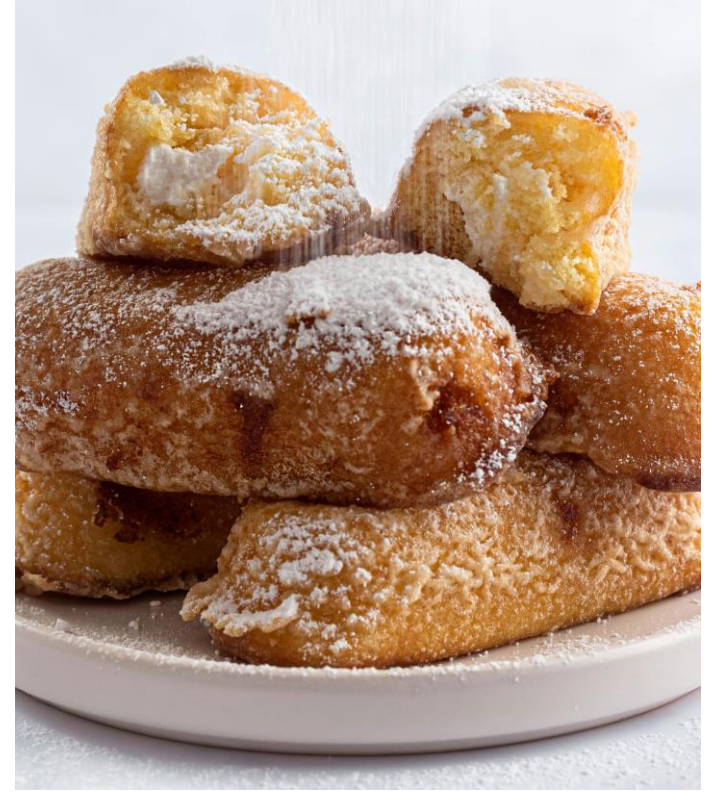


Practice on Paper



SEA SCALLOPS, Kumquat, Parsley Root, tangerine, black pudding.





Twinkie Challenge

Fruit and Vegetable Art



Plating Trend Research Project





Food Presentation Challenge Day

Blind Plating



Food Plating and Presentation Resources



Food Plating and Presentation Resources

- Visual Appeal of Food Plating
- <https://www.txcte.org/resource/lesson-plan-visual-appeal-plating-food>
- Food Styling and Presentation
- <https://www.isbe.net/CTEDocuments/FCS-L700101.pdf>
- Plating and Styling Brownies
- <https://www.familyconsumersciences.com/2017/03/plating-styling-brownies/>
- 10 Professional Food Plating Tips
- [10 Professional Food Plating Tips, from Chefs](https://www.unileverfoodsolutions.ca)  [\(unileverfoodsolutions.ca\)](https://www.unileverfoodsolutions.ca)

Food Plating and Presentation Resources

- Food Preparation and Presentation – Essentials in Child Care Food Service
- [Food Preparation & Presentation | Virtual Lab School](#)



Career Exploration and Connections





Food Photographer for a Day

Food Stylist



Choose one type of food stylist to do a deep dive into for career exploration.

- Commercial Food Stylists
- Editorial Food Stylists
- Culinary Magazine Food Stylists
- Cookbook Food Stylists.
- Television and Film Food Stylists
- Social Media Food Stylist
- Product Packaging Food Stylists
- Restaurant Menu Food Stylists
- Stylists
- Health and Wellness Food Stylists
- Event Food Stylists
- E-commerce Food Stylists

Banquet Chef, Head Chef, Sous Chef

[Culinary-Career-Exploration-curriculum-free-asset.pdf](#)
[\(realityworks.com\)](#)

Lesson 1

- 9 page free lesson / research project in Restaurant & Food / Beverage Services positions
- Could adapt this to just chef types of positions that use food plating and presentation skills

- Learn job duties of each
- Scenario-based project to write a job description for four related positions
- Self-assessment at the end



Other Culinary Lesson Plan Sources

- [Lesson Plan: Famous Chefs and Entrepreneurs | CTE \(txcte.org\)](http://txcte.org)
- [Lesson Plan: Where Shall We Eat? Culinary Dining Concepts | CTE \(txcte.org\)](http://txcte.org)
- [Chef Career Pop Up Lesson Plan.pdf \(fcclainc.org\)](http://fcclainc.org)
- [Escoffier](#) How to Become a Chef Guide



CTSO Competitive Events

- Skills USA
 - Baking and Pastry Arts
 - Culinary Arts
- FCCLA
 - Culinary Food Art
 - Pastry Arts Technical Skills Decorating
 - Baking and Pastry STAR Event
 - Culinary Arts STAR Event



NEW

Food Plating and Presentation Kit

Introduce food plating and presentation principles through hands-on activities, scenarios, and comprehensive curriculum.



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Food Plating and Presentation Kit

Curriculum 12 Lessons

16.5-25 teaching hours

Introduction to Plating and Plating Tools
The Importance of the Plate
The Art of Arrangement
Plating Techniques
Correcting Mistakes
Portion Size
Plating Trends
Dessert Plating and Presentation
Breakfast Plating and Presentation
Garnishing
Fine Dining Experience
Appetizers

Product Overview

Kit includes:

- Model Food Set
 - 2 breads
 - 2 flower breads
 - 2 croissants
 - 6 greens
 - 3 bok choy
 - 2 chickens
 - 1 grilled chicken
 - 2 porks
 - 1 steak
 - 2 lemons
 - 2 limes
 - 2 oranges
 - 3 bunches of grapes
 - 3 sets of black cherries
 - Model set bag
- 10 Chef Plating Toolkits
 - Stainless steel offset spatula
 - 3 culinary tweezers
 - Saucer-decorating spoon
 - Plating spoon with solid bowl
 - Slotted plating spoon
 - Culinary packet roll
- 20 dinner plates
- 20 dry erase markers
- 10 microfiber cloths

Access curriculum and additional resources:



- Curriculum
- Slide presentations
- Scenario cards
- Vocabulary cards
- Student completion certificate

Order more kits at
www.realityworks.com

FOR EDUCATIONAL USE ONLY

Note: Clean food models with disinfectant wipes. Do not submerge in water.

Warning: Choking hazard. Contains small parts.



Food Plating and Presentation Kit

- Pricing \$999
- SKU: 10862332



Features



Students will learn plating techniques and then apply them in 5 or more lab activities



Students will use real tools of the trade, plating toolkits for their plating activities



A food model kit allows for practice before using expensive consumables



Classroom management allows for 20 students to be doing these activities simultaneously



Scenario cards present challenges to students for problem-solving and critical thinking



Printable vocabulary cards weave language arts skills into each lesson while students learn the terminology used professionally

Hands-on Activities

Lesson Topic	Materials	Activity
Introduction to Plating and Plating Tools	Tool kit Digital vocabulary flashcards	BUFF Acronym - balance, unity, focal point and flow Introduction to plating tools Vocabulary flashcard activity
The Importance of the Plate	Dinner plate, dry erase marker and microfiber cloth	Anatomy of a Plate (label the buffer border, cheek, bottom); Choosing plates based on color, size, shape and texture
Location on the Plate/Food Arrangement techniques	Dinner plate Model Food Set	Activity – Using simulated food, present a plated food prior to the lesson as a small group. Be prepared to explain why you plated as you did. Activity – at the end of the lesson, using simulated food, make changes to the plated food prepared earlier based on new information learned.
Preparing the Plate/ Plating techniques	Dinner plate, dry erase marker and microfiber cloth; plating techniques scenario cards	Activity - Choose a plating techniques scenario card, solve the scenario using a plating technique that students have learned about and draw the solution on the plate.
What Not To Do	Worksheet printed from curriculum	Common Mistakes Photo Activity – Each small group is assigned a common mistake (ie. uneven portions, cluttered plate, mismatched colors, messy plating, lack of attention to detail). Groups should research pictures of a wrong example and then a right example of a specific common mistake in plating.
Portion Size	Dining plate	Activity - Practice learning about and identifying proper portion size for items being plated. Each student or group is tasked with finding objects that represent appropriate-sized foods (i.e., deck of cards for portion size for meat) to create apportion size model set.
Plating Trends	Presentation handout from workbook	Activity - Research a food plating trend and create a short presentation or food plating example using this trend – rustic, geometric, deconstructed, minimalistic, monochromatic, natural/organic, retro-inspired.
Plating Practice – Basic –Dessert	Plating toolkit Plating rubric from curriculum	Lab Activity - Plate a brownie, dessert (perhaps ice cream with sundae garnishes) or off the shelf dessert like Twinkie. Have the toolkit available for use.
Plating Practice – Breakfast	Plating toolkit Plating rubric from curriculum	Plan a breakfast menu – each lab should make or have available a minimum of 3 items and then plate it. Have the toolkit available for use.
Plating Practice - Garnish	Plating toolkit Plating rubric from curriculum Model Food Set	Use the simulated food set to plate a meal, then add real garnish of choice to the plate.
Plating Practice – Fine Dining Entire Meal	Plating toolkit Plating rubric from curriculum	Part 1 - Plan a meal with a protein, starch, and vegetable and plate it using the toolkit. Part 2 - Food photography – take photo of a plated meal and create a social media post with a photo and caption (talk about lighting, angle, props).
Plating Practice – Appetizer or Small Plate	Plating toolkit Plating rubric from curriculum Appetizer or Small Plate scenario card	Activity – Choose an Appetizer or Small Plate Scenario Card challenge – item(s) to be plated. Using the Plating tools, plate the item identified on the scenario card.

Free Activity From the Food Plating and Presentation Kit

Plating Size Principles

Instructions: Identify a common object and/or the approximate size that represents proper serving size of various foods based on the lecture information and independent research.

Food Category	Specific Food Item	Comparison (Common Object or Item)	Serving Size Represented by Comparison Object
Dairy: Milk and Milk Products			
Fruits			
Grains, Breads, and Cereals			
Meat, Beans, and Nuts			
Vegetables			
Other			

Food Plating in the Classroom



Free Resources From Realityworks

- [Free Lessons](#)
- [Free Posters](#)
- Check out our [Blog!](#)



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