



Picture Perfect Plate Wars

An artist needs a canvas to present his art, and so does a chef. Join culinary experts to discover industry tips & tricks on plating and garnishing while they compete to become winner of 'Picture Perfect Plate Wars'. Dive deeper by creating your own masterpiece while connecting to Hospitality, Food Production, and Nutrition Services standard 11.5.12.

Event Date & Time:

February 9th, 2021

1:30 PM - 2:00 PM

Event Components:

A mixture of live and pre-recorded demonstrations on garnishing and plating. Culinary experts from across the state will compete in two mini challenges; creating a garnish with fruit and plating a 'picture perfect' breakfast. Students will have a chance to vote for their favorites live on the call. The session will end with a live Q&A, followed by instructions for the student challenge. Questions:

- What are the elements of plating?
- What is the purpose of garnishing?
- What does "you eat with your eyes first" mean to you?

Service Area:

Family & Consumer Sciences

Audience:

9th - 12th Family & Consumer Sciences Students

Students in grades 5-14 interested in careers in culinary arts

State Standards Covered:

FCS - Hospitality, Food Production, and Nutrition Services

- 11.5.12 Demonstrate professional plating, garnishing, and food presentation techniques

Classroom Assignment:

Brownie Desserts: Menu Project

- Directions included below

Brownie Desserts: Menu Project

A new restaurant is opening in town and you have been asked to create a brownie dessert for the dessert menu. You will create a visually appealing brownie dessert for this new restaurant, applying your knowledge of plating desserts. You will bake brownies, decide how you want to plate this dessert and then photograph, name and write a menu description for this decadent brownie dessert.

Day 1—Either provide the brownies (depends on age/skill and class size) or have students bake the brownies (mix or scratch depending on age group/skill). Use remaining class time to make a rough draft design of how you will plate your brownie; you will turn this draft into the teacher.

You may use up to 3 of the following ingredients, but you may not use them all.

Note: You may want to limit the list based on ingredients available/season.

- Whipped cream
- Confectioner's sugar
- Maraschino cherries
- Chocolate shavings
- Cinnamon
- Chopped nuts (only if no allergies in class)
- Coconut flakes
- Fresh berries
- Toffee bits
- Crushed candy canes
- Mint sprigs
- Sprinkles

Day 2—Plate the Brownies Individually plate the brownie according to your plan. Photograph your brownie from several angles for the menu. Each person will then write their own name for the brownie and description.

Day 3—Dessert Menu—Name & Description

Use your brownie pictures along with the name and description you came up with to complete the "Dessert Menu Project"

Further explain your brownie dessert by answering the dessert analysis questions below to help you explain your selection

1. How was color incorporated into this dessert?
2. What textures are used in this dessert?
3. Describe how the space (plate) was used in a creative or interesting way.
4. Identify the vessel used for this dessert.
5. Are there contrasting temperatures? If so, how?
6. What is the focal point of this dessert?
7. Do you think this dessert looks dramatic? Explain why or why not.
8. Would this dessert be in danger of falling over? Explain why or why not.
9. Is there a garnish on this dessert? What is it?