

Plating and Garnishing Terms (Key)

1. **Accompaniments** _____ A vegetable or starch served with the main item.
2. **Balance** _____ Providing enough variety and contrast to hold interest
3. **Bouquetière** _____ A bouquet of vegetables
4. **Classical Garnish** _____ In classical cuisine, combination of foods placed on a plate to accompany the main item
5. **Focal Point** _____ Emphasizes and strengthens the design by giving height and direction
6. **Garnish** _____ To decorate or enhance the food with the addition of other items
7. **Gross piece or centerpiece** _____ An uncut portion of the main food item
8. **Movement** _____ Good design makes the eye move across the plate or platter
9. **Plating** _____ The way food is arranged on the plate
10. **Ravier** _____ An oval relish dish