🍽️ Plating and Serving

DOs & DON'Ts

✅ DOs

- ✅ Keep food **separated on the plate** (unless dish requires mixing).
- ✅ Plate so it looks **even and balanced** (not all food on one side).
- ✅ Wipe plate edges 🧽 before serving — no spills or drips.
- ✅ Present meals neatly, even if portion size varies by resident.
- ✅ Make MC plating **simpler & easier to eat** (ex: ravioli = noodles plain ➡️ sauce on the side).
- ✅ Adapt plating for **finger foods** or simplified presentation when needed.
- ✅ Respect resident dignity: food should look appetizing and cared for.
- ✅ Communicate with Resident Assistants 💬 if adjustments are needed.

🚫 DON'Ts

- 🚫 Don't let sauces, gravies, or juices run all over the plate.
- 🚫 Don't overcrowd — avoid piling everything into one section.
- 🚫 Don't send out **messy or sloppy plates** (food falling off edges).
- 🚫 Don't put toppings (like sour cream on tacos) that MC residents won't understand or manage.
- 🚫 Don't ignore requests from RAs/residents — advocate or allow staff to advocate if a change is needed. Easter Egg! Screenshot and send to Crystal for your prize!
- 🚫 Don't rush presentation — a neat plate saves time later.

✅ **Remember:** A clean, balanced plate shows care and dignity. For MC residents, simpler plating = greater independence and success at mealtime.