

Garnishing-- Mini-Lesson for Food Preparation

Using the food you've been assigned, create a slide of information to present to the class. The goal is to help everyone learn techniques to create an aesthetically pleasing garnish. Incorporate the following into your presentation:

- Title the slide with your assigned food and your name
- Describe the garnishing technique(s) used & include tools needed to perform (cite source). *Be sure to keep skill in mind when selecting your technique--not too simple or too difficult.*
- Include a picture that illustrates the garnishing technique with your assigned food
- Include a hyperlinked YouTube clip of the garnishing technique in action; include a picture. You may create your own if necessary
- Share/Present your information with the class

Garnish-Sample

To add edible food items, such as fruits, vegetables, herbs and sauces to foods or plates to enhance the taste and visual appeal of what is being served.

Tool: Paring Knife (recipesips.com)



The strawberry fans are used as a garnish for this dessert.

Garnishing in Action



Criteria	Present	Not Present
Food & Your Name Included in Title (2)		
Description/Tools/Citation of Source & Clip with working links (12)		
Appropriate Images & Layout & Use of Space (5)		
Free from Spelling Errors (3)		
Oral Presentation (loud & clear & familiar with materials (don't read verbatim) (8)		

List of Foods: Cut Apart for Random Selection

Strawberry(ies)	Lemon or Lime	Orange(s)
Zucchini	Cucumber	Tomato
Melon	Onion	Pepper
Cantaloupe	Grape(s)	Radish
Celery	Scallion(s)	Avocado
Pineapple	Carrot	Apple