

Name: _____ Date _____

Food Presentation

Answer the questions in the space provide, points are in the (bracket).

1. Define the following terms: (3 points)

a. **Appetite**

b. **Stimulate**

2a. Name the six factors in food presentation. (3 points)

a. _____

b. _____

c. _____

d. _____

e. _____

f. _____

2b. Match the terms in question 2a with question 2b. (6 points)

Hot food should be served piping hot and cold food must be served chilled. _____

Soft, firm and crunchy _____

It should begin softly, gradually building to a grand finale. _____

Eye appeal can be gained not only through color but through _____

Should always complement the appearance and flavor of the food _____

The use of fruit and vegetables with a meat dish will always improve _____

3. Name the following garnishes and state which food will be suitable for each.(8points)

a.



Name: _____

Suitable food: _____

b.



Name: _____

Suitable food: _____

c.



Name: _____

Suitable food: _____

d.



Name: _____

Suitable food: _____