

Give your dish a THEME

TIME TO GET CREATIVE!

It's all about: **PRESENTATION**

your dish can greatly contribute to expressing  
your event theme ...

Professional Event  
Planners go to  
extremes in  
presenting their food  
thematically





**SLIDER BAR**

SLIDER BAR  
...  
...





So what can YOU do here in class to **PRESENT** your food thematically?

Take your  
basic dish  
from this -





To this



By selecting themed:

- serving dishes
- garnishes
- decorations

you can bring  
your theme to the  
table with just a  
little creativity.



When you look at how you have plated, garnished and decorated your food - it should reflect the theme.

Serving plates, bowls, trays are a good start



There are lots  
of themed  
platters



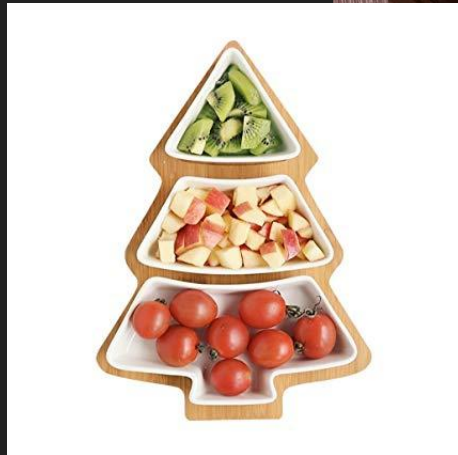












Think of different ways to place your food on the plate









Maybe you don't even NEED a plate



You can serve your food in all kinds of containers

















KETCHUP & MUSTARD !





Adding props or decorative items to your plate is an easy way to get your theme across









MR. POTATO HEAD  
FRIES

the



The decorations can be edible too

Flags,  
small signs  
or  
decorative  
picks are  
easy









**SUPER  
STRENGTH**

**MIND  
READING**

**SHAPE  
SHIFT**

**PICK YOUR  
SUPERPOWER!**

And while more time consuming, actually making your food itself thematic can be a real attention getter.





CRAB WICHES





DIPLOMA  
COOKIES

CINNAMON  
RONDOR  
S



Now think about your theme . . .

Think about your food . . .

And bring them together!

