

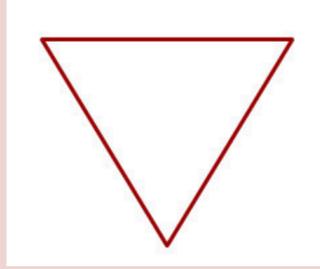
# The Art of Plate Presentation

Components of Artistic Plate Design

## *Lines, Arcs, Circles, Triangles & White Space*

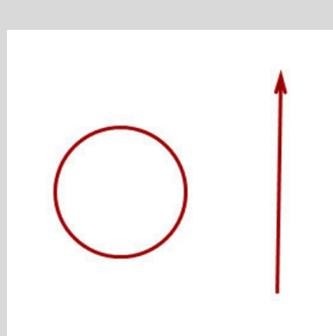
Today's chefs are so talented, so artistic, so visually creative that presentations run the full gamut of super simple to very complex. Here are excerpts from chefs-resources.com

**SIMPLE GEOMETRIC SHAPES ARE THE "SKELETON" OF PLATE DESIGN, THE BASE UPON WHICH THE FLESH IS ADDED**



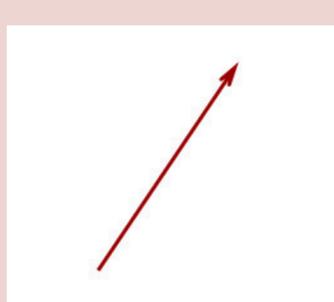
### **CLASSIC TRIFECTA...**

The classic 3 component (starch, veg, protein) design: 10 o'clock, 2 o'clock, 6 o'clock.



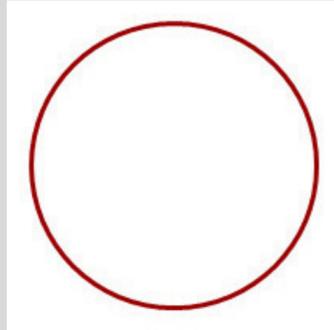
### **LINE & CIRCLE**

Similar to Arc & Line, this offers both a soft and a hard component to the plate. Typically the circle is off-center to the left.



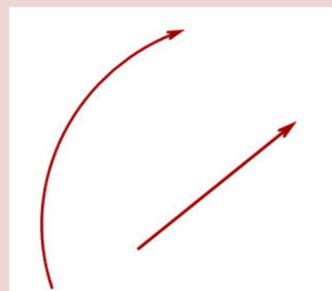
### **SINGLE LINE**

Simple and pure. These presentations take full advantage of white space if used on circular plates.



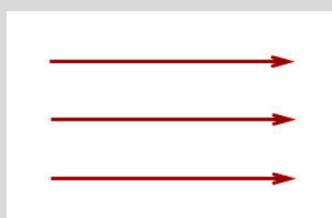
### **CENTERED CIRCLE**

A classic presentation is to center everything, making a tower in the center of the plate, stacking all the components, and then putting a "mote" of sauce around it all.



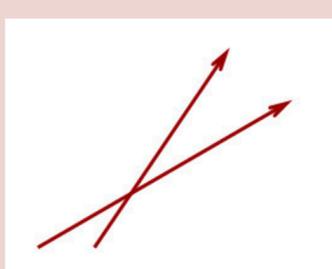
### **ARC & LINE**

A single arc and a single line. This design brings both fluidity (the arc) and stability or strength (the line) to a presentation.



### **HORIZONTAL LINES**

Horizontal lines on the plate are a great way to really feature the full details of what you are displaying because this perspective gives the fullest view of what's being presented. It may be 2 or may lines.



### **TWO LINES - CROSSING**

Two lines crossing like an "X". This design is more interesting, more visually appealing, if the crossing point is off-center.



### **WHITE SPACE**

Leave some areas of the plate empty. This helps to "frame" the items you are presenting, drawing the eye to what is important. If the entire plate is filled with food then there is nothing to see, nothing to look at, because it is just one big mass.

## **LEARN THE WHOLE STORY!!!**

Additional info at Chefs-Resources.com covers these additional aspects of plate presentation: Elevation, Similar -vs- Contrasting Colors, "Know the Clock" for Presentation, Focal Point, Balance, Chaos as a Design, Breaking the Rules, Complexity -vs- Simplicity, Off-Center Designs, Texture as Design and more...

[www.chefs-resources.com/kitchen-management-tools/fond-tidbits-for-chefs/the-art-of-plate-presentation/](http://www.chefs-resources.com/kitchen-management-tools/fond-tidbits-for-chefs/the-art-of-plate-presentation/)

**LEARN MORE PLATE PRESENTATION TIPS TODAY!**

# Chef's Resources

Knowledge for Professional Chefs

Now that we've covered the basics, it's time to learn the whole story about the art of plate presentation.

**DISCOVER MORE AT [WWW.CHEFS-RESOURCES.COM](http://WWW.CHEFS-RESOURCES.COM)**

*Free Culinary Knowledge for Professional Chefs and Culinarians.*