Teacher Answer Key

Case Study

1. Saucing around the base instead of over the top kept the crisped skin from going soggy and left the food visible rather than covered in one brown color. Warming the plate kept the food hot instead of letting cold ceramic pull heat out, and the parsley and zest added the green color and bright aroma a brown braise lacks.

2. Appearance changes how food is actually experienced rather than only how it is judged from a distance, and expectations set by the look of a plate carry into the first bite. Group A also physically degraded their dish by pouring sauce over crisp skin and using a cold plate, so the food really did arrive soggier and cooler.

Multiple Choice

1. D

2. B

3. C

Matching

1-B, 2-D, 3-E, 4-A, 5-C

Fill-in-the-Blank

1) negative, 2) warmed, 3) odd

Short Answer (Sample Responses)

Q1: Appearance changes how food is actually experienced, since diners rate identical food as better when it is arranged well and the look sets expectations that carry into the first bite. Plating choices also change the food physically, as saucing over crisp skin or using a cold plate makes the dish soggier and cooler.

Q2: Braises, roasts, and fried foods are dominated by brown and beige, and a plate of brown food reads as tired no matter how good it tastes. A green or red element such as herbs, scallions, roasted peppers, or paprika lifts the entire plate immediately and costs almost nothing.

Q3: A garnish must be edible, must relate to the dish, and must add real flavor, texture, color, or aroma. A parsley sprig dropped on because the plate looked empty relates to nothing in the dish and adds nothing a diner would choose to eat, so it reads as filler.