



Culinary Institute
of America

The Art of Plating

Design Principles and Techniques

Day 2





Learning Objectives

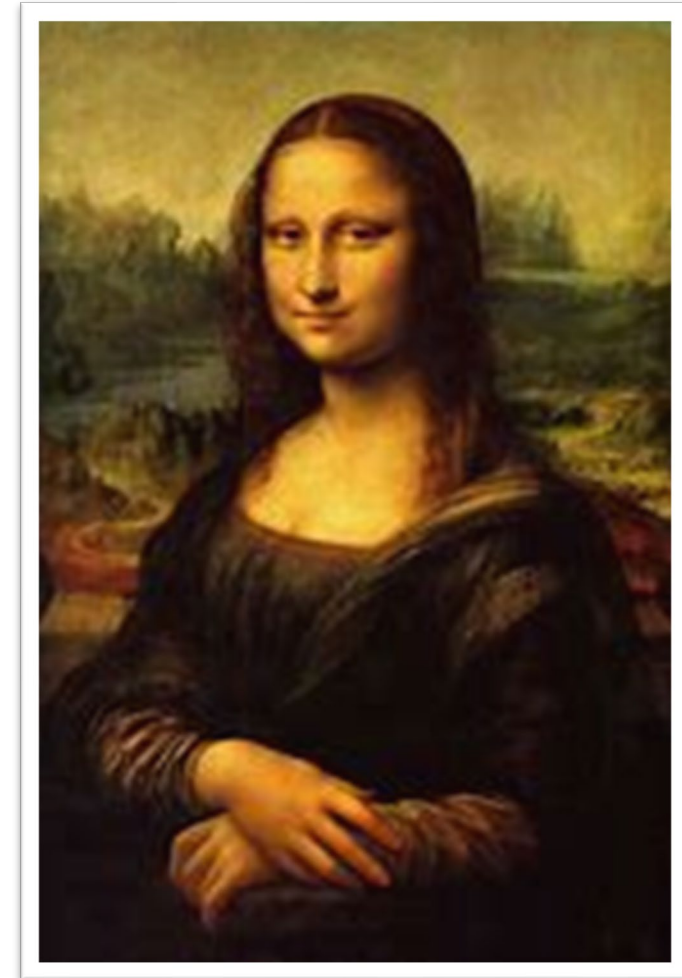
- Identify the three types of meringues and describe their methods.
- Explain the concepts of sabayon and pâte à bombe.
- Describe the essential elements of a successful petit four.
- Explain design principles and techniques used in plated desserts.
- Analyze component selection in plated dessert construction.
- Evaluate key considerations when designing a dessert menu.
- Prepare a range of desserts using standardized recipes with accuracy and consistency.

Plate Composition

Using The Principles Of Art

The basic building blocks of art are comprised of 7 of visual elements:

- Lines
 - Shape
 - Form
 - Texture
 - Space
 - Color
 - Value



The Chef as an Artist



- Artists and chefs share common aspects within their professions
- Although they use different mediums, the intent is the same...
 - The desire to innovate and create works of art, edible or inedible
 - The desire to captivate and please the senses, to evoke emotion and response



Integration of these elements in plating give direction and purpose



Lines

- Lines lead your eye around the composition and communicate information through character and direction
- They can be thick or thin, with sharp or rough edges
- Are varied and can be horizontal, vertical, diagonal, curved, zig-zag, etc.
- Lines convey movement and mood



Line Quality

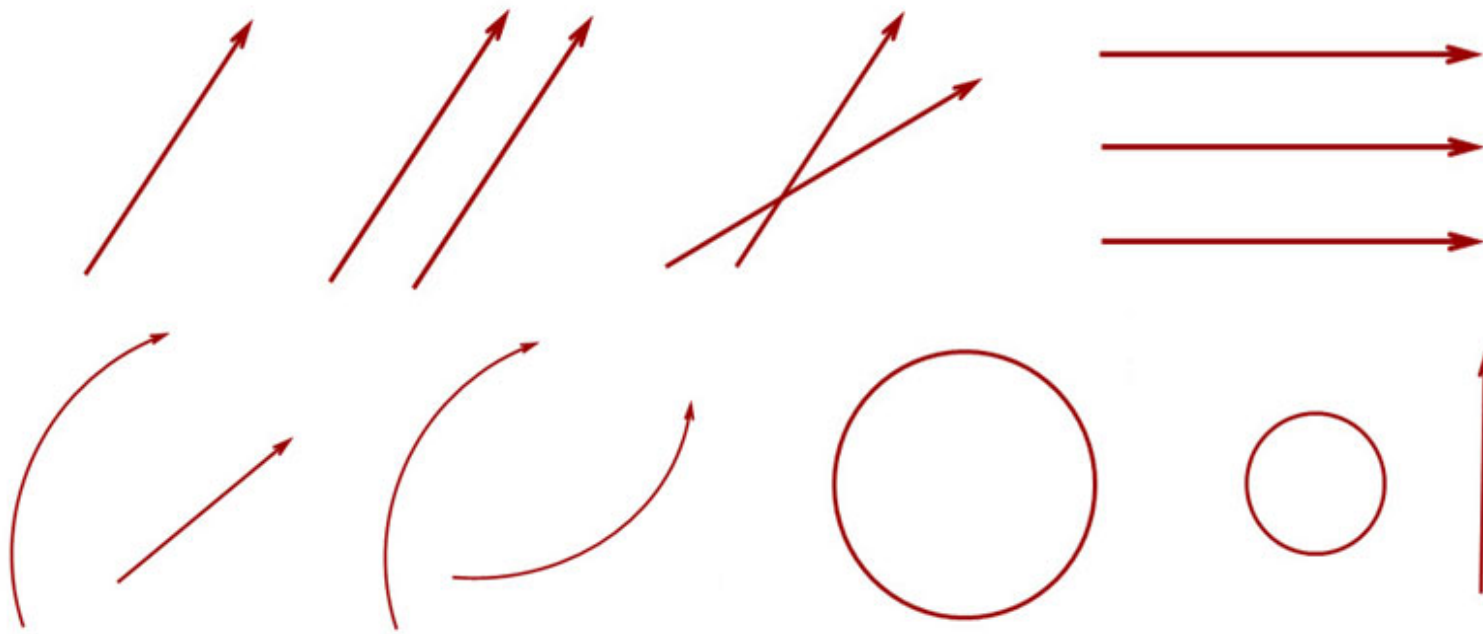
Using thick and thin lines...



add character and life to the piece

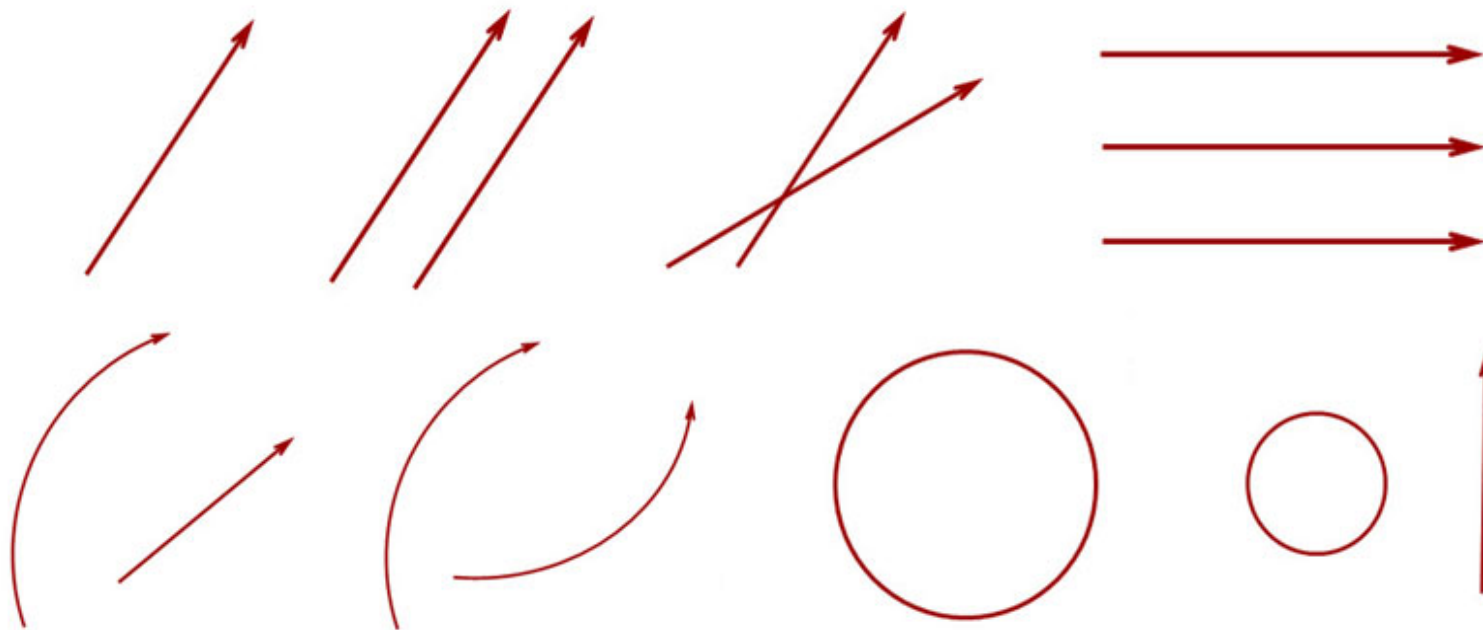


Lines create motion on a flat surface





Templates make it easier to visualize the results They act as the skeleton of your plate!

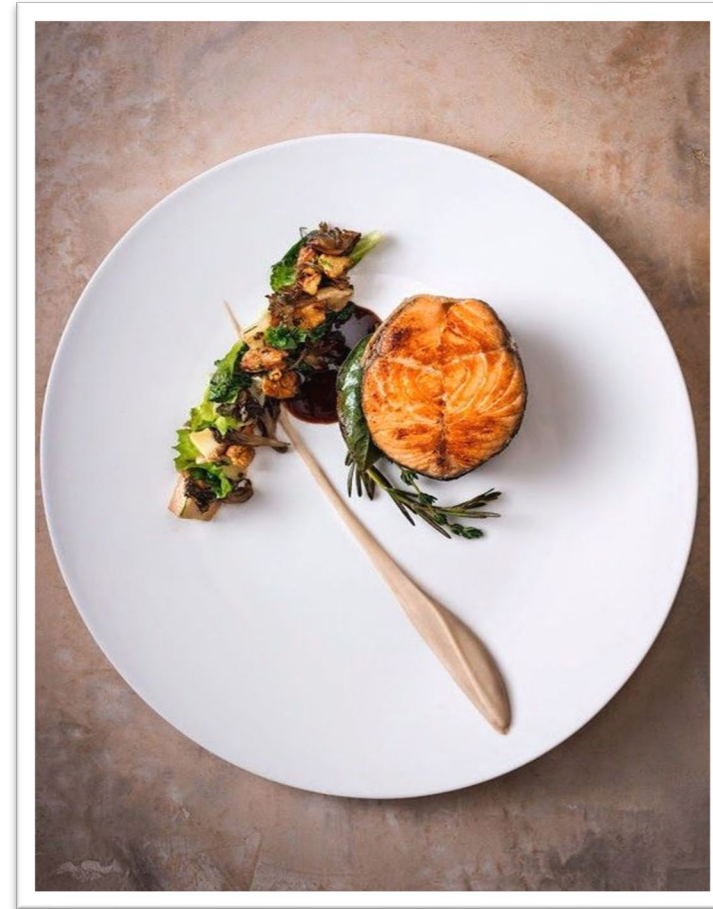


Lines express feeling!

- The *arc* provides *fluidity* (movement), where as the line symbolizes strength and direction of purpose
- The circle provides a soft element and contrasts nicely with a strong line



Crossing Lines



Horizontal Lines



Two Lines



Off Center Lines



Single Lines



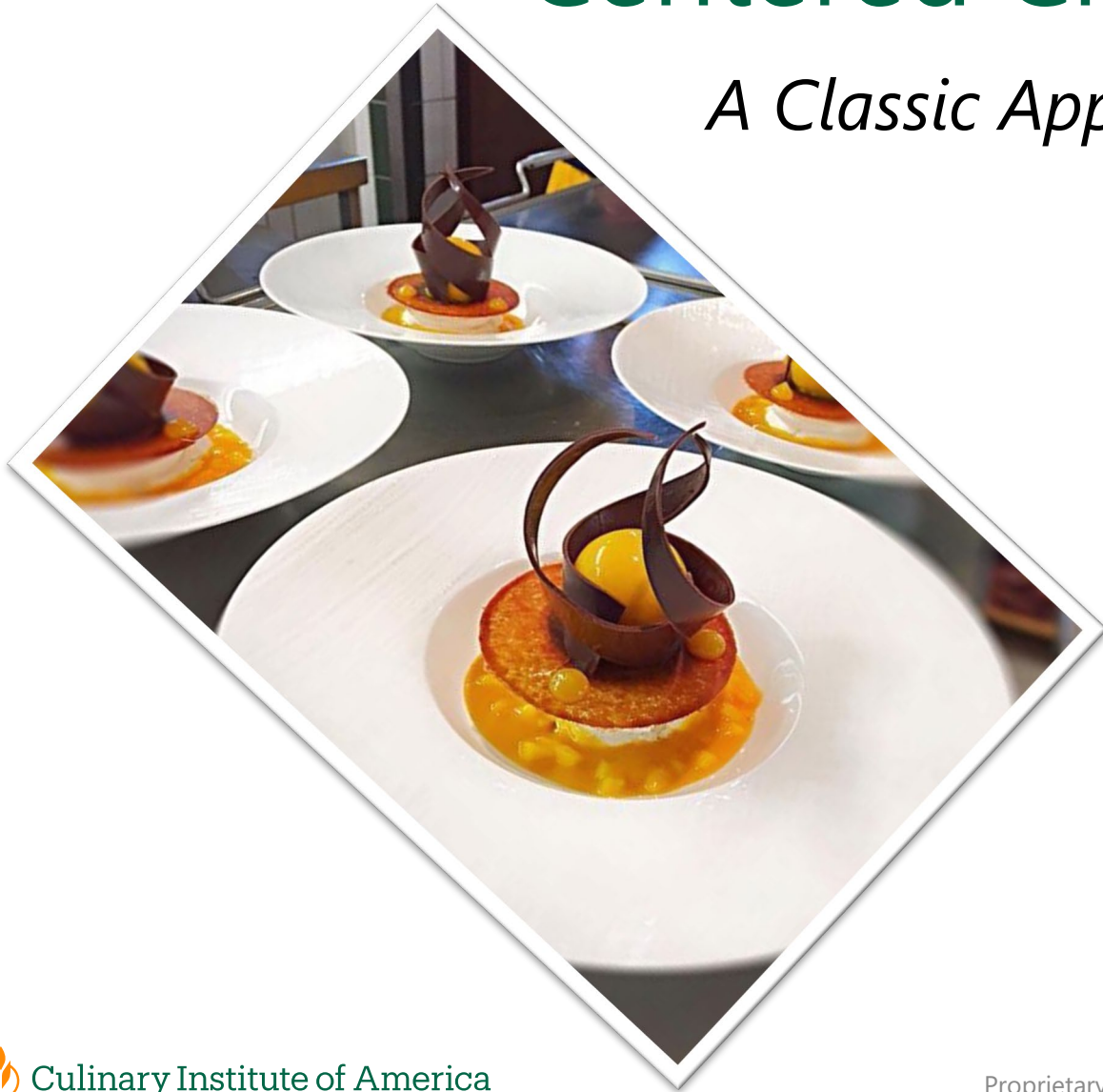
Arcs

Dance in and out of the focal point, providing movement and grace



Centered Circle

A Classic Approach



Structured Chaos



...Not easy to pull off without making a mess

Squiggles/ Curves

Flow in and out of the plate



Triangle

Triangulation of lines contrast organic forms and helps in placement



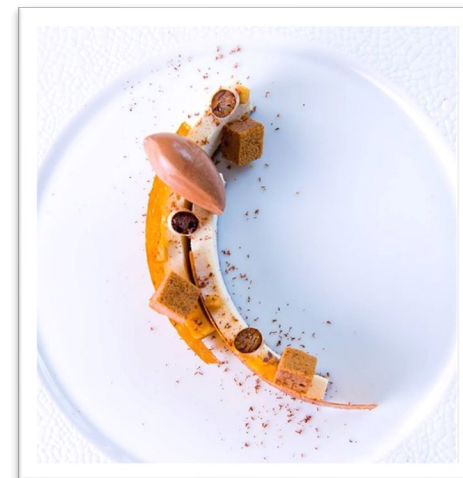


Circle and Line



Arc and Line

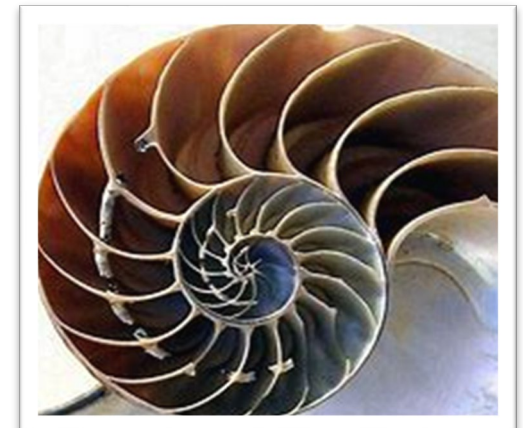
Creates stunning impact



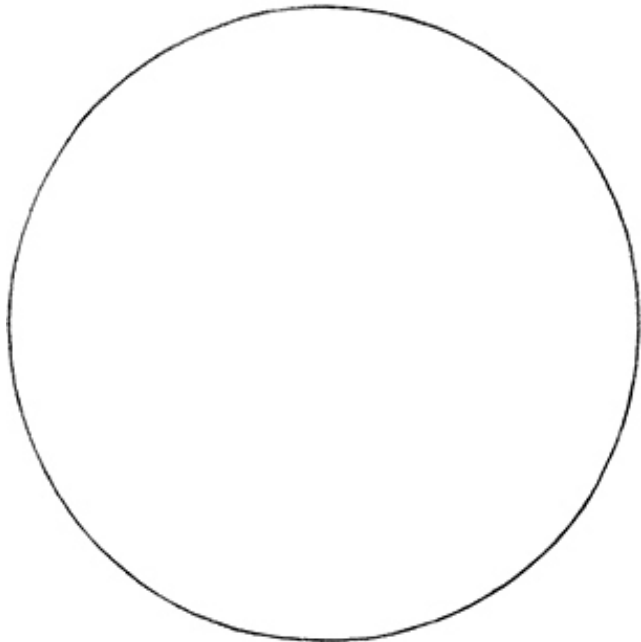
Shape/ Form

Used to create a sense of space and substance

- **Geometrical** are mathematical forms such as circles and triangles
- **Organic** are forms that come from nature such as leaves and sea shells
- **Shapes** are 2-dimensional and flat (circle)
- **Forms** are 3-dimensional with height, width and depth (sphere)



Shape



- A shape is created when a line is enclosed
- 2-dimensional
- Width & height

vs

Form



- A form encloses volume
- 3-dimensional
- Width, height, & depth

Shape/ Form



Geometrical Shape

Organic Form

Form

Space

- The area used or unused in a composition
- Deals with the illusion of depth on a flat surface
- Positive space is the area the objects/subject occupies
- Negative space is the blank area the objects/ subject does not occupy
- Negative space allows the eye to rest
- Use negative space to make the food 'pop'



Negative Space

Amplifies the elements



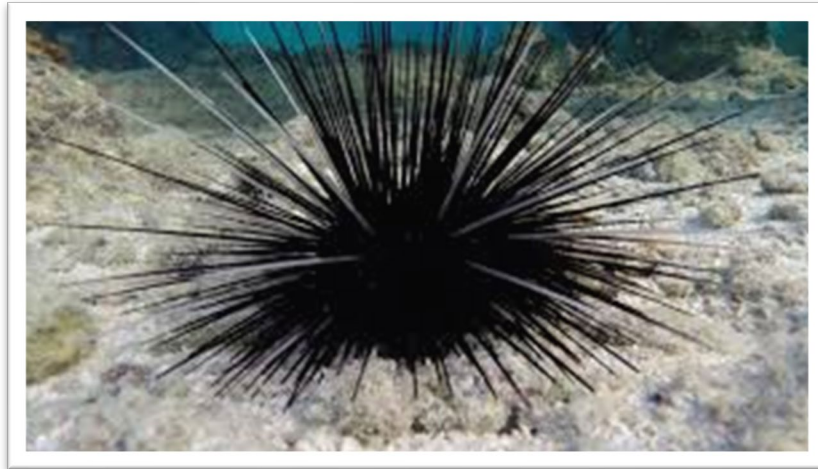
Positive
Space

Negative
Space



Texture

- The surface quality
- How an object feels, or how it looks like it feels
- Rough, smooth, slippery, bumpy, gooey, sharp, cool, warm
- Engages the senses, sight and sense of touch involved



Color

- Color is made up of three properties:
 - **Hue:** name of color
 - **Value:** its lightness or darkness
 - **Intensity:** quality of brightness or strength
- Light is needed in order to see color
- Color is broken down into 3 categories
 - Primary, Secondary, Intermediates
- Use color schemes to enhance appeal or make impact



Avoid distractions...

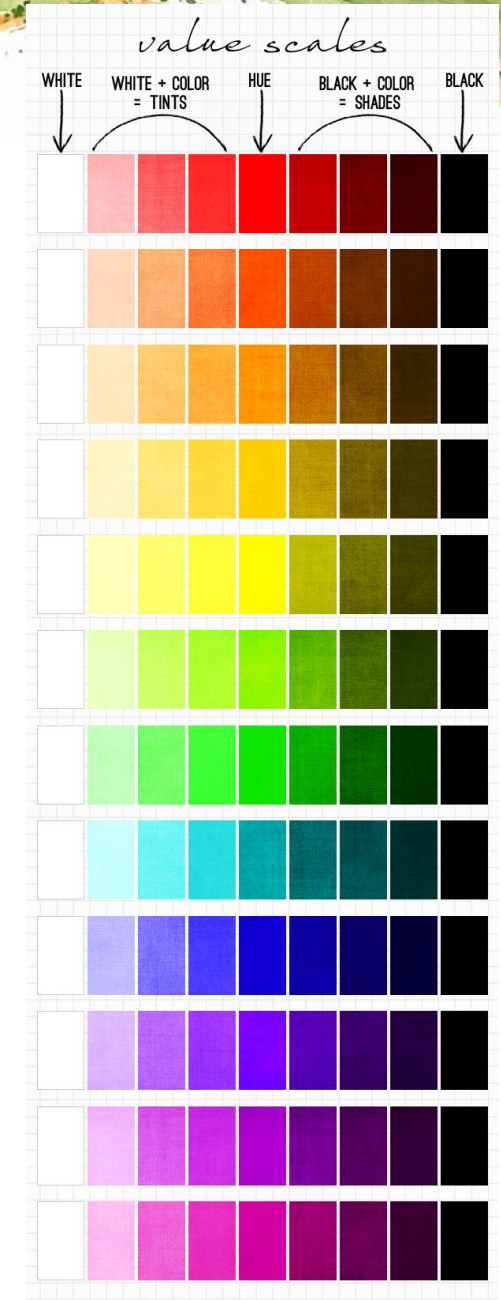
Like colored foods



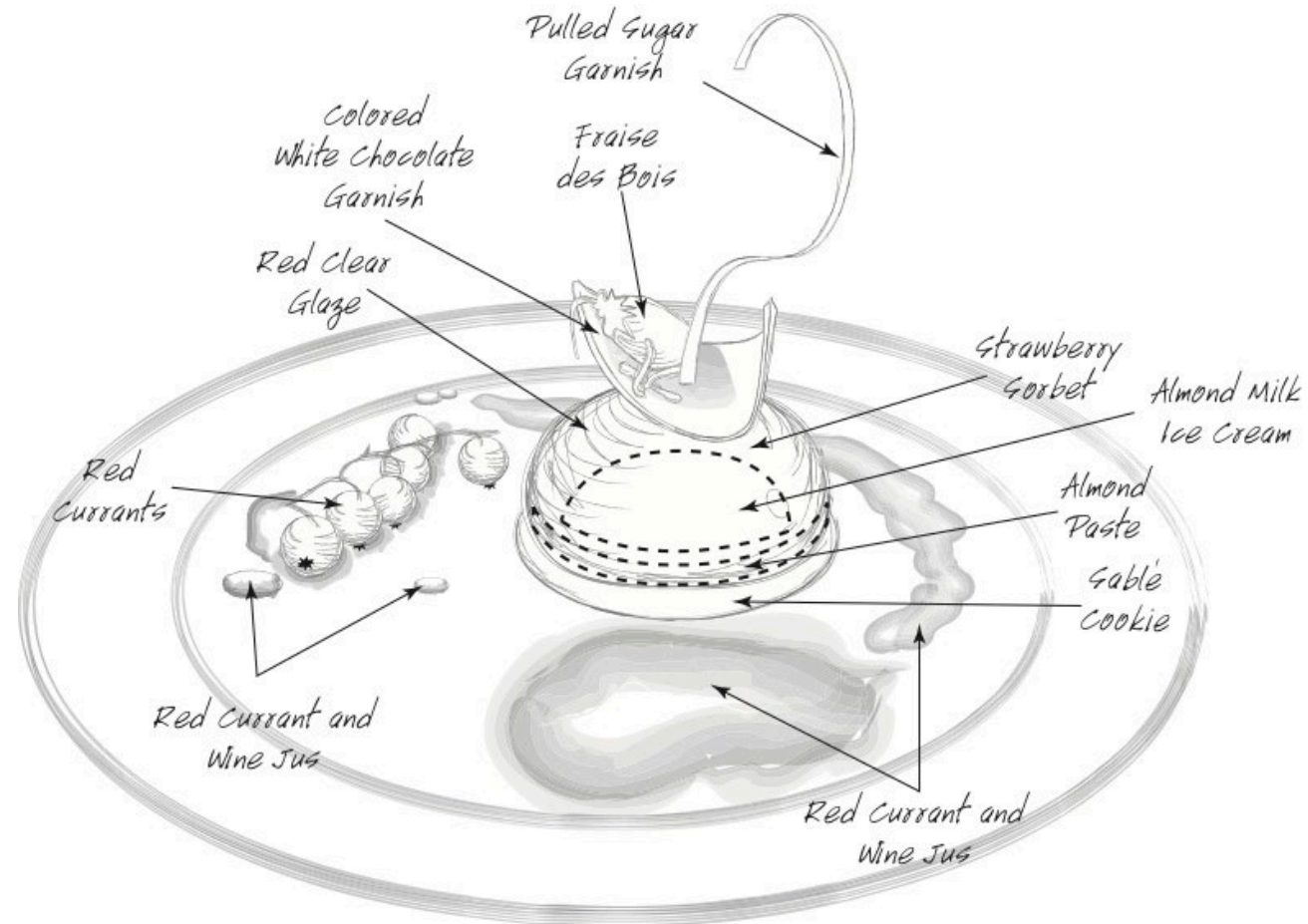
...but there are exceptions to any rule!

Value

- The hue's lightness and darkness
- A color's value changes when white or black is added



Visualize and Draw Your Creations in Advance



By applying these artistic elements, the culinary artist can execute inspiring plates with a sense of purpose and confidence





Daily Plan: **Chef Demos**

- Reconstituting Whipped Ganache
- Lining Tart Rings

Daily Plan: Production Assignments

1

Team

- Graham Cracker Crumble
- Reconstitute Coulis
- Whipped Ganache
- Reconstitute Cheesecake
- Cut Fresh, Local Fruit

2

Team

- 'Ulu Shortbread
- Cut Fresh, Local Fruit

3

Team

- Reconstitute Rice Pudding
- Bake Crumble
- Assemble Glasses

4

Team

- Bake Chocolate Tart Dough
- Dark Chocolate Whipped Ganache
- Cocoa Soil
- Paddle Milk Chocolate-Caramel Ganache
- Paddle Chantilly



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Any Questions?