

FOOD DESIGN

M C C H Q B U S G V D X J H N P M F Z T F E Z J
W B T H C O L O U R F N S R X M M D O L E H M X
G M W Q U C H A R S B E V C R F T R U Q W V J V
O C F S A D J P T F R C C O R J A N E M Z A Q E
S T Y L I N G O B F U H Q O E E F L A V O U R L
I L U M T O R J I N H H A C A P A B A L A N C E
L G K X O A E N D P R O D U C T Y T U J G J O G
L I V Z G B E Y V R A T S M E E B T I K W H N R
U N S E R E C O F W I M C J W K B Z O O H I S F
S G Y Y V Q I M I Z Z K O F A M I E E T N H M N
T R U E I K R J B L U E P R I N T K H F O J H O
R E M G C H P Y R D Y T C K A V W X V Z A R Q I
A D U E W N Y V Y C A M S D R F G W Z S I S P T
T I X R Y S E H W S Q D A E N E W T Y K M Z Y A
E E E U D Z D I T A Q U C A D Q S S K E P L Y T
K N W T E C M E T N B N L T Y U Z H B T R I H N
I T P A W V V P E A E P A N I I Z O O C O H S E
Z S A R X Q X Q E I P N S D S P B C S H V G I S
Y W C E U X H Q N L B N E Y G M N M B Z I V N E
H I K P H F N E F B U A P X A E R C I K S E R R
R Y A M S T V J Y W Z M V Y L N L X I R E S A P
H Z G E K N T E G D U B A O C T E K A O E H G C
S E E T O D R A F T Y F A R O L F M J N D T K X
V I S C W Y N E V A L U A T I O N Z M W J A X G

presentation	end product	temperature	ingredients	convenience
blue print	illustrate	evaluation	improvise	equipment
prototype	patience	creation	flavour	storage
balance	package	garnish	styling	budget
colour	sketch	aroma	taste	draft
fresh	price	safe	plan	idea