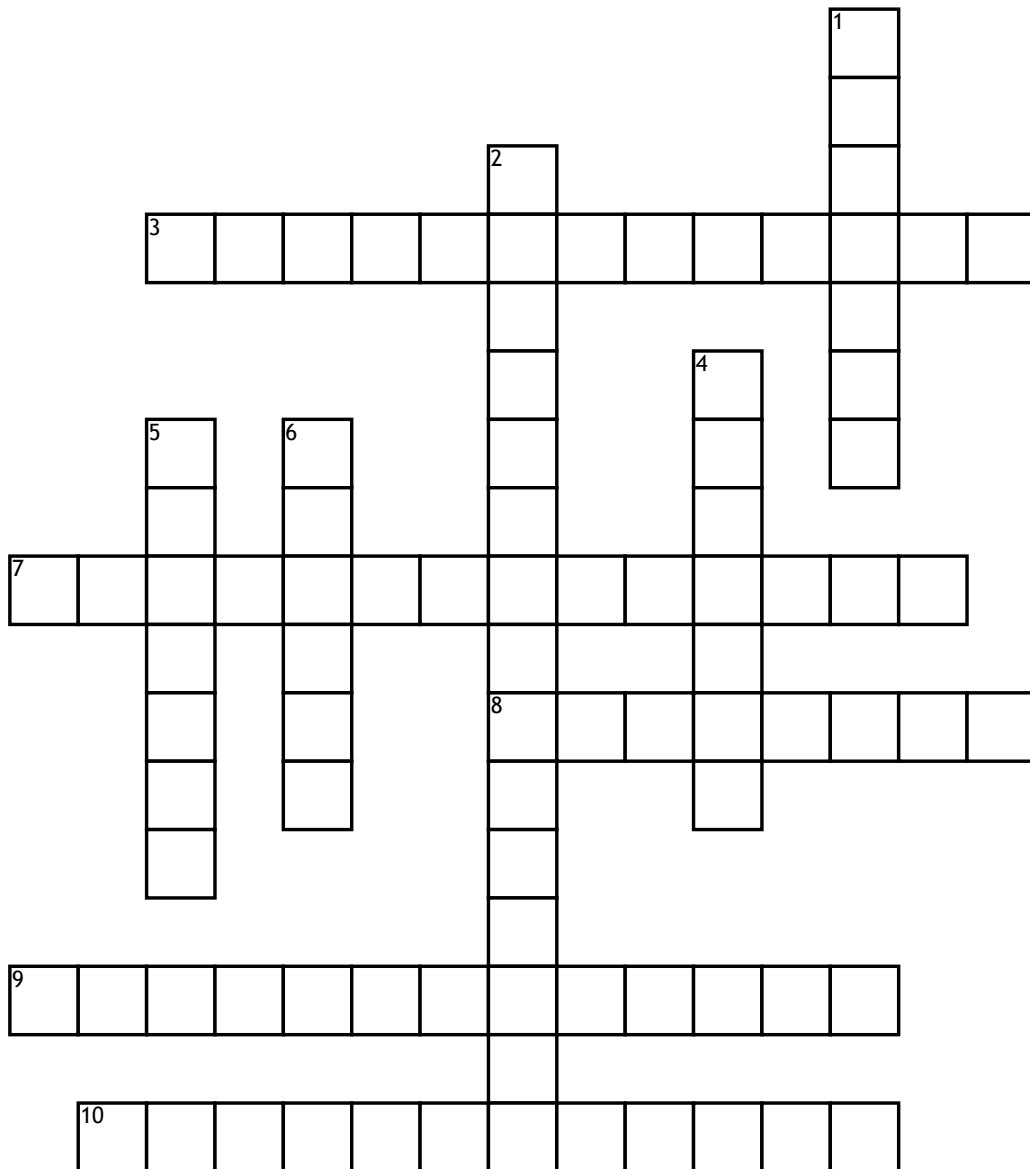


Name: _____

Date: _____

PLATING DESSERT



Across

- 3. SINGLE DESSERT: _____
- 7. THIS MEANS ENSURING THE RIGHT QUANTITY OF FOOD IS SERVED OR PREPARED
- 8. IT SHOULD BE THE MAIN FOCAL POINT OF THE DESSERT PRESENTATION
- 9. _____: SMALLER PORTION
- 10. THIS COMPONENT IS ADDED FOR THE DISH NOT TO LOOK DRY

Down

- 1. ONE OF THE MAIN GOAL OF PLATED DESSERT IS TO _____ THE COSTUMER.
- 2. IT ADDS A CRUNCH TO A DESSERT
- 4. PROCESS IN PRESENTING A DISH
- 5. THE FINAL COMPONENT OF PLATED DESSERT
- 6. THE COMPONENTS MUST BE _____.