

MODERN PLATING TECHNIQUES TO ELEVATE FOOD PRESENTATION

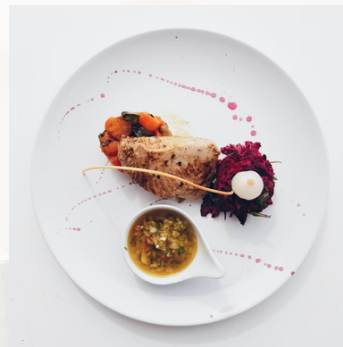
1. **Clean, Minimal Plating | Visual story telling:** Focus on the star ingredient. Less is more.
2. **Strategic Use of Negative Space:** Highlight the main elements by leaving some areas empty.
3. **Leading lines:** Drawing the viewer's eye to key elements.
4. **Layering Textures:** Add depth and intrigue by combining different textures on the plate.
5. **Colour Contrast:** Use contrasting colours to make the dish visually appealing.
6. **Garnishes:** Fresh herbs and edible flowers can add a pop of color and freshness.
7. **Modern Plating Techniques:**



Bathing



Nordic



Freeform



Hide and Seek

<https://www.unileverfoodsolutions.us/chef-training/food-service-and-hospitality-marketing/food-photography-and-food-plating-tips-and-techniques/modern-food-plating-presentation-styles.html>



SEE MORE EXAMPLES HERE!

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