

Unit 308: Produce and present advanced main course dishes using standardised recipes

Activity 9: Advanced fish, shellfish and crustacean main course plating

Using the recipes and dishes provided by the tutor earlier in the session, in small groups design how the dish would be presented on the plate and served to the guest. You must provide a justification on the design and service of the dish.

Fish dish:

Design of dish
Justification

Shellfish dish:

Design of dish
Justification

Crustacean dish:

Design of dish
Justification