

Gracefulness and Poise: Food Art and Dinnerware

Food art and plating in the home, our schools are very important. Have you heard of the saying that we eat with our eyes first?! This is indeed the truth. A dish can be beautiful in taste and texture but the way it has been placed upon a plate can deter someone from wanting to try it, even if you are trying to convince them that it tastes good they won't want to try it because of how it looks. Take some time and some notes on the beauty of food art and dinnerware.

2 KINGS 4:40 - 41

'So they poured out for the men to eat. And it came to pass, as they were eating of the pottage, that they cried out, and said, O thou man of God, there is death in the pot. And they could not eat thereof. but he said, Then bring meal. And he cast it into the pot; and he said, Pour out for the people, that they may eat. And there was no harm in the pot.'

PLATES AND BOWLS

There are different types of plates that can be used to enhance the appearance of food. There are plates and bowls that are made from many different materials such as glass, ceramic, wood, bamboo, clay, stone etc. In this section we will be showing some examples of different plates and bowls.



These grey & gold marble plates perfect for Feast of Dedication and

Memorial dinners, perfect for enhancing the appearance of meat dishes.



These plates are beautiful and exude power and glory, fit for a King to eat from. Impress your lord with serving his food from this plate to better enhance his dinnertime experience. A beautiful touch like this can really help a king unwind and destress from a very stressful day at work and feel like he is experiencing a slice of the Kingdom.



These stone rectangle plates are fabulous for plating desserts and fancier dishes that have much body and character to it. It will really enhance any dinnertime experiences and make your home become your personal restaurant. Which accentuates your hospitality towards

your lord, family and/or friends.

2. Cutleries

What can really ruin your hospitality is serving loved ones with plastic forks, spoons and knives. These items are very small but important as we use them to eat, it will add so much to any dining experience when one is eating with gold cutleries or even wooden cutleries.



Which type of cutleries would you prefer to eat with? Why? What sort of experience would you get from eating with the plastic cutleries? What sort of experience would you get from eating with the gold cutleries?

What sort of experience would you get from eating with the silver cutleries? The types of cutlery that we use including the plates that we use really do change how someone enjoys their food. Using the correct type of dinnerware can really help loved one practise mindfulness which means to really enjoy what one is eating, enjoy every texture, the smell, the appearance of the food, having all senses engaged.

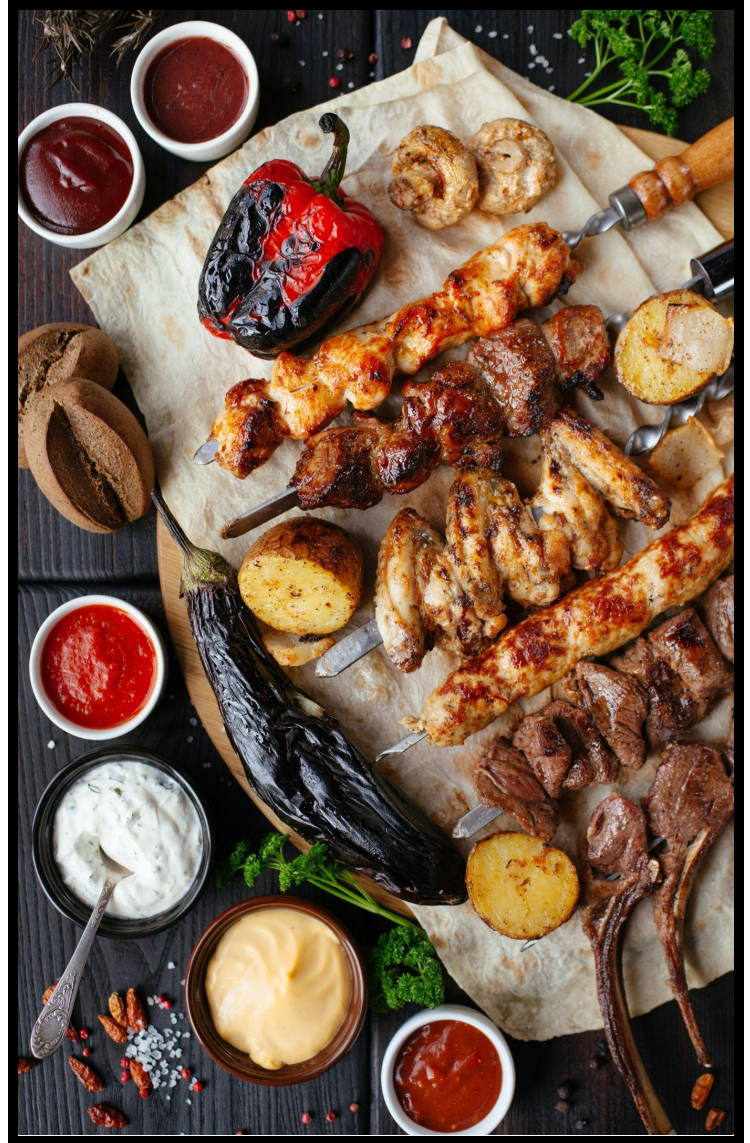
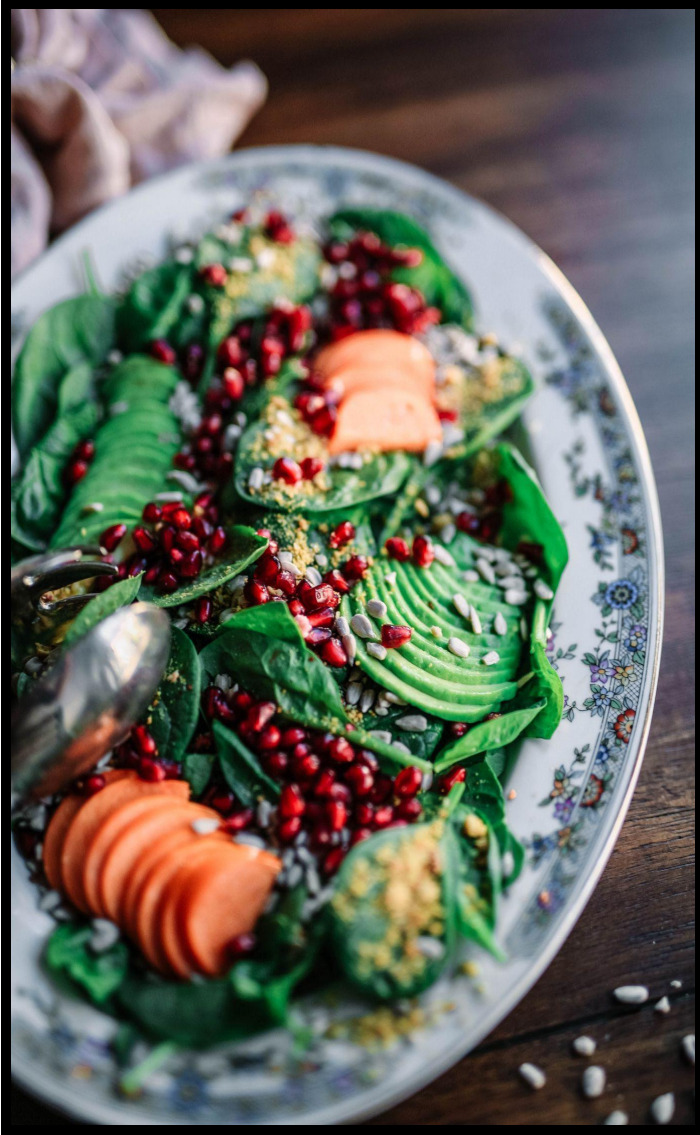
FOOD ART

In this section we will present you with examples of how to be creative in plating food to enhance any dining experiences. In addition, when one is making food for oneself you can still practise food art to get into the habit of learning how to be graceful and poised in plating and serving food.

Lunches and Dinners

There are various ways to present food, whether it be in the centre of a plate or spread all over the dish. Food can be presented in a way to make it easy for someone to eat their food as shown in the photo with the burger and knife. When serving dishes with grains it can be plated as normal or moulded into a square or circle bowl to create an interesting shape with the grain to enhance its appearance.





Salads being plated beautifully, some people may shy away from eating salads but please stay tuned to DOS Culinary as we will show you how to make delicious tasting salads that you, your lord, your family and friends will enjoy.

A really good way to plate meat is on wooden dishes or chopping boards and also stone rectangle plates. It really changes the appearance of the meal and changes the atmosphere of the dining experience.



Burger on a stone rectangle plate with a knife in the middle which helps make it easier to eat the burger, some may wish to cut the burger in half to eat it rather than eating it whole.

DESSERTS

There are many different ways to present desserts from the way that we bake it and then decorate it to the way that we put it on a bowl or a plate and dress it with sauces, fruits, chocolate shavings, flowers, and different decorative displays to enhance any dining experience.



Cakes decorated with fruits and flowers.



Brownies decorated with ice cream and sauce.



Pastries dressed with strawberries and cream.



Cheesecake smothered in sauce and chocolate shavings on a black rectangle plate. These plates are the most common type of plates to

see in top notch restaurants.



Fruit displays are the life of a party, the intricacies, the attention to detail, the designs that we can do with the medicine of the earth is endless.



Watermelon is used as a base/cake slice for other fruits to be dressed on top of it which is a beautiful form of food art.

We hope that this article has helped to give inspiration and an idea on how to properly plate food and the types of dinnerware to use when serving your lord, your family, and friends in a graceful and poised way.