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Foodways A 4-H Folkpatterns Project – Table Makeup: Everyday vs. Special Occasion/Garnishing: The Art of Decorating Food with Food  
Michigan State University Cooperative Extension Service  
4-H Club Bulletin

Marsha Mac Dowell, Simon Bronner, Martha Brownscombe, Claire Fitzgerald, Yvonne Lockwood, Betty MacDowell, Elizabeth Poe MSU Museum; Pat Hammerschmidt, Wanda Lamphere, Ethelyn Swanson, Kim Swanson, Christine Tucker, 4-H  
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# Table Makeup: Everyday vs. Special Occasion

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Food Presentation

**PURPOSE:** To increase awareness of how different people set their tables and to develop visual awareness of table settings

**YOU'LL NEED:** Pencil, crayon, marker, or pen  
Newsprint

**TIME:** One or more meetings

**HOW TO DO IT:** Pretend that you are looking down at the top of your table. Draw the shape of the table on which you eat everyday meals. Pretend that you are looking at one of the meals that you eat everyday—this could be breakfast, lunch, or dinner. Draw all of the things that you would find on the table (dishes, placemats, napkin holder, flatware, etc.). Be sure to draw them exactly where they would be placed.

Next draw the shape of the table on which you eat special meals. Draw all of the items that you would find on your table at a special meal.

Write a description of the things that you have drawn. If you know of any special stories associated with the way you set your table, who sets it, or individual items used in setting the table, be sure to include them in your description.

**NOW WHAT?**

1. Share your drawings with the rest of the members of the group. Make a bulletin board or library display of your drawings. Prepare an exhibit as a school or fair project.
2. Find pictures in old books and new magazines of how people set their tables for different occasions. Make a report or display on the differences that you find in different time periods, holidays, countries, or regions.



Food Presentation

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# Garnishing: The Art of Decorating Food with Food

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- PURPOSE:** To learn what food garnishing is and why it is used in food presentation
- YOU'LL NEED:** Paper and pencil  
A camera with color film (if available) or a sketch pad
- TIME:** Varies
- HOW TO DO IT:** Interview people to find out if they garnish foods and how they do it. For instance, you might ask a family cook, a neighbor, a teacher, a chef, a cake decorator, or a friend the following questions:
- What foods do you garnish?
  - What foods become the garnishes?
  - Are some garnishes intended to be eaten? Why?
  - What occasion(s) warrants garnishing?
  - Where did you learn how to do it?
- Explore the reasons a professional cook has for garnishing food. If possible, photograph foods being made into garnishes. Also photograph the finished product—a beautifully decorated plate of food.
- NOW WHAT?**
1. Make a display of your photographs and the information you collected.
  2. Arrange for a garnish-making demonstration.