HOST THOUGHTFULLY 039

Think About the Serving Moment



MAKE THE DINNERWARE PART OF THE PLAN.

Consider the plate as well as the food when planning service. Choose dinnerware that suits the course, then have it ready where you will build each guest's meal.

1 Choose for the course

Use the plate or bowl you tested with the dish. Decide whether it should be cool, room temperature or gently warmed for your intended service.

Why: The final serving begins with a deliberate choice rather than a last-minute search.

2 Prepare it appropriately

If warming dinnerware, use only a method approved by its manufacturer. Have a suitable way to handle it comfortably.

Why: You can bring the plates into the sequence without creating another awkward task.

3 Keep the finishing window short

Arrange the food and bring the finished plates to the table promptly. Avoid letting the completed meal wait for unrelated jobs.

Why: The serving moment deserves the same attention as the earlier preparation.

PUT IT INTO PRACTICE

Before the last cooking step

Put the selected dinnerware in its planned place. Keep the plating area clear and the finishing utensils ready.

For a cool course

Choose the serving vessel with the intended temperature and preparation in mind. Keep the food properly refrigerated until needed.

For a warm course

Prepare the dinnerware without relying on it to hold the meal indefinitely. Finish and serve in a manageable sequence.

Check from a guest's position

Picture carrying the plate, setting it down and beginning to eat. Choose a presentation that works through all three moments.

THE PLATING MINDSET

Have the right dinnerware ready, then use a short, practical finishing sequence to bring the meal to the table.