

Fruit Display For knife practice

Equipment:	Ingredients
chopping board and mat knife - paring or utility skewers and toothpicks Dining plates Empty box for usable leftover fruit Your imagination - the more vivid the better	Various seasonal fruit as available Edible flowers as available

Method:

Remember to clean up your workstation as you go

You will be making your fruit display directly onto your dining plate, and eating outside.

1. Observe the available fruits and equipment.
2. You will need share the produce evenly and fairly amongst your team. Take no more than a fair portion of ingredients.
3. Spend some time planning your individual display. You can utilise some of the non-edible parts. Think about, for example, how you can make use of watermelon rind.
4. Cut your fruits into any shapes you like and arrange them onto your dining plate.
5. You may use toothpicks and skewers.
6. Place into the box any unused fruit that is still good, so it can be frozen for later.
7. When finished, take your plate to the middle bench for a photo.
8. Clean your knife and other equipment, and reset your trays before we eat.

It is never safe to leave a sharp blade in the sink

