

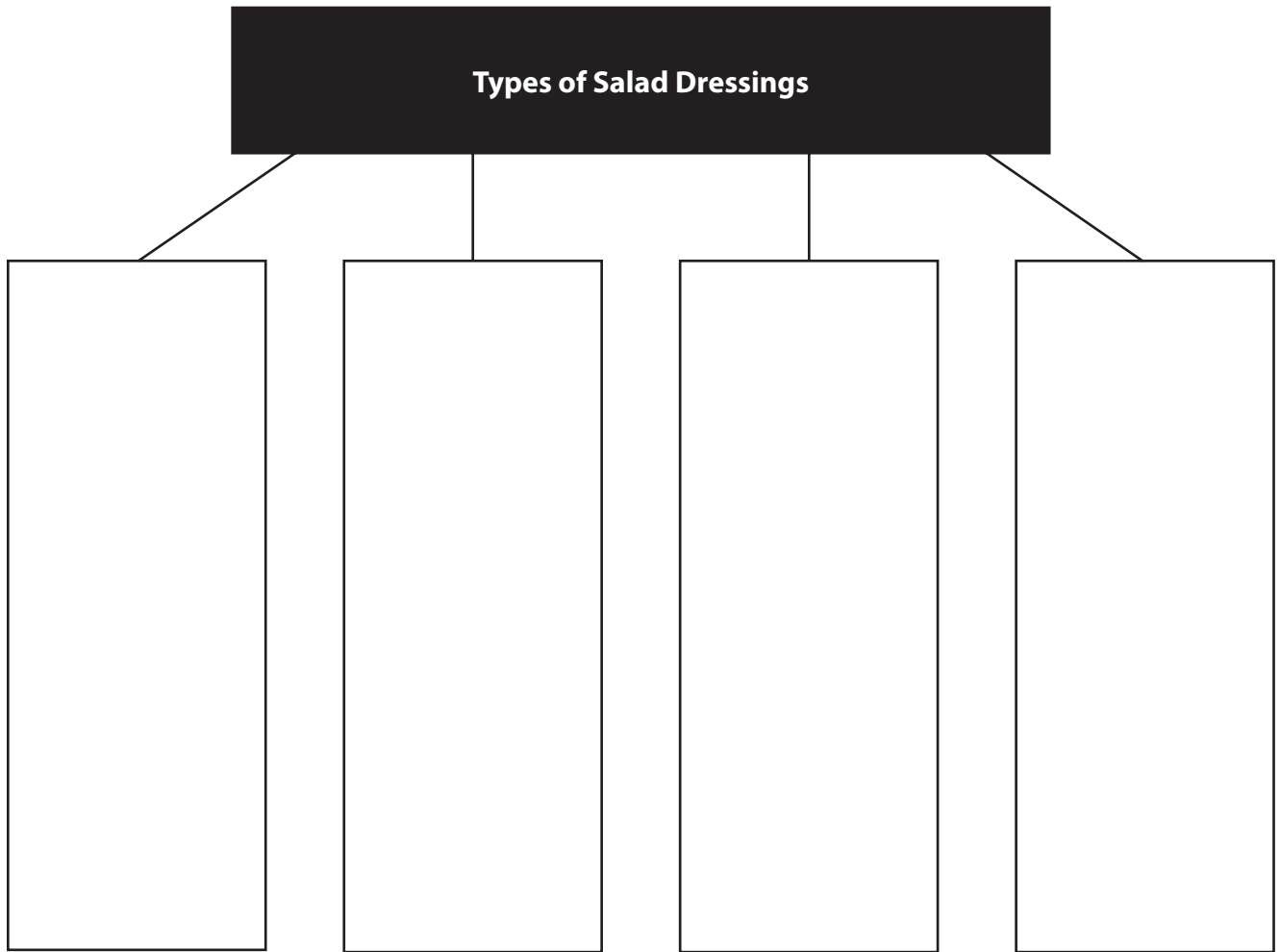
# Section 18.1 - What Is Garde Manger?

In this section, you will learn about different garnishing tools. Use a chart like this one to match the nine garnishing tools with the ingredients for which they are suited.

Garnishing Tool	Ingredients

# Section 18.2 - Salads and Salad Dressings

As you read, use a tree diagram like this one to list the four different types of salad dressings.



# Section 18.3 - Cheese

Before you read, use a KWL chart like this one to write down five things that you already know about cheese, and what you would like to learn about cheese. Use the last column to take notes about new information as you read.

## Cheese

What I Know	What I Would Like to Know	What I Have Learned

# Section 18.4 - Cold Platters

There are four steps to making canapés. As you read, use a sequence chart like the one below to list these steps.

**Making Canapés**

