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| <b>Teacher</b>        | VALENZUELA, AILEN C.    | <b>Learning Area</b>     | TVL – HE<br>FOOD & BEVERAGE<br>SERVICES |
| <b>Quarter</b>        | 3 <sup>rd</sup> Quarter | <b>Date</b>              | January 28, 2025                        |
| <b>Course/section</b> | 11 - HE                 | <b>Time and Building</b> | 7: 30 am– 9:30am, 11 –<br>HE Room.      |

### DETAILED LESSON PLAN

| I. OBJECTIVES   |   |  |
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| A. Content Standards  | The learner demonstrates understanding of concepts, and principles in preparing the dining room/ restaurant area for service.   |  |
| B. Performance Standard   | The learner demonstrates knowledge and skills in food and beverage service related to table setting, table skirting, and napkin folding in accordance with the proper procedures and guidelines.  |  |
| C. Learning Competencies (KSA)  | LO 3. Set – Up tables in the dining area<br><b>TVL_HEFBS9-12AS-Ie-f-3</b><br><br>At the end of the lesson, the students should be able to:<br>a. Discuss table setting, napkin folding and table skirting<br>b. Value the importance of table set – up in the dining area<br>c. Demonstrate table set – up including the napkin folding and table skirting. |  |
| II. CONTENT   |   |  |
| A. Subject Matter   | <b>TVL – HE F&amp;B SERVICES<br/>SET – UP TABLES IN THE DINING AREA</b>   |  |
|   | Time Frame:   | 2 Hours  |
|   | Teaching Strategy/ Methodology:   | Inductive Methods                              |
|   | Content Knowledge Within and Across Curriculum:   | Recitation and Visual Communication            |
|   | Teaching Materials:   | Visual aid, Printed Materials, Tape and Marker |
|   | Delivery Setting:   | Face to face                                   |
|   | Values Integration:   | Cooperation and Critical Thinking              |
| III. LEARNING RESOURCES   |   |  |
| A. References (DepED)   | K to 12 Basic Education Curriculum Technology and Livelihood Education Learning Module in Food and Beverage Service NCII  |  |
| Other References  | TVL- Food and Beverage Services NCII, First Quarter-Module 5: SET UP TABLES IN THE DINING AREA CURRICULUM GUIDE for Food and Beverage Service NCII  |  |
| IV. PROCEDURES  |   |  |
| A. Reviewing the previous lesson or presenting the new lesson (2 minutes) | Teacher’s Activity  | Student’s Activity                             |
|   | 1. Prayer<br><br>Father in Heaven, Thanks thee for this day that you’ve given us. Thanks, thee for all the resources that we have to make this discussion more efficient. We ask thee for wisdom and guidance as we go through this afternoon. We may have an interactive and productive discussion this  | Amen.  |

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|  | <p>afternoon. We love you. In Jesus name, Amen.</p> <p>2. Greetings</p> <p>Good morning, Class!<br/>How are you, Class?<br/>That's great!</p> <p>3. Classroom Management</p> <p>Okay, kindly pick up the trashes you can see in the classroom and put it in the trash bins and also kindly arrange your chair properly.</p> <p>4. Checking of Attendance</p> <p>Before anything else, let me check your attendance. Say present if your name is called</p> <p>5. Review of Previous Lesson</p> <p>Okay class, what was our last topic last meeting? Anyone?<br/>Yes, (student)</p> <p>Anyone else?</p> <p>Very good! Let's give them a round of applause</p> <p>6. Motivation</p> <p><b>GUESS THE ZOOMED PICTURE!</b></p>  <p><b>PRE- TEST!</b></p> <p>1. Which of the following is the FIRST step in setting a table?</p> <p>a) Placing the silverware<br/>b) <b>Laying the tablecloth or placemats</b><br/>c) Arranging the glassware<br/>d) Folding the napkins</p> | <p>Good afternoon, Ma'am!<br/>We are fine Ma'am!</p> <p>Yes, Ma'am<br/>(Picking up the dirt and arranging the chairs)</p> <p>Yes, ma'am!<br/>(Present/Absent)</p> <p>(Raised hand)</p> <p>(Students performed the motivational activity)</p> |
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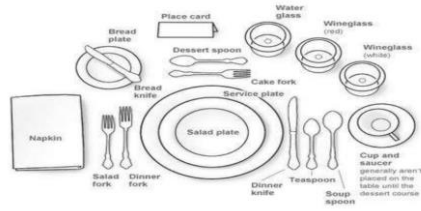
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|  | <p>2. Where should the dinner fork be placed in relation to the dinner plate?</p> <p>a) To the right of the plate<br/>b) Above the plate<br/><b>c) To the left of the plate</b><br/>d) Diagonally across the plate</p> <p>3. In a formal table setting, where does the salad fork typically go?</p> <p>a) To the right of the dinner fork<br/><b>b) To the left of the dinner fork</b><br/>c) Above the dinner plate<br/>d) Next to the dessert spoon</p> <p>4. Which glass is typically placed furthest to the right in a formal table setting?</p> <p><b>a) Water glass</b><br/>b) Wine glass<br/>c) Juice glass<br/>d) Champagne flute</p> <p>5. What is the purpose of a charger plate (also known as an underplate)?</p> <p>a) To hold the bread plate<br/><b>b) To protect the tablecloth and provide a base for other dishes</b><br/>c) To serve the main course<br/>d) To hold the dessert utensils</p> |   |
| <b>B. Establishing a purpose of the lesson</b>             | <p><b>ANALYSIS</b></p> <p>1. How did you feel with the PRE-TEST?</p> <p>2. What problems did you encounter in answering the PRE- TEST?</p>  | <p>Student 1: The activity was difficult even though it's just a 5 items question. Because I have no prior knowledge with it.</p> <p>Student 2: The problem I encountered during the activity is that I am confused and not familiar with that.</p> |
| <b>C. Presenting examples/ instances of the new lesson</b> | <p><b>ANALYSIS</b></p> <p>What do you think will be our lesson for today? It is connected with our previous activity.</p> <p>Who can give us an answer?</p> <p>Thank you, very well observed.</p> <p>Since we are done with the pre- test, let's proceed with our discussion.</p>   | <p>Student: I think it about table set up...</p>  |

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|   | <p>At the end of the lesson, the students should be able to:</p> <ol style="list-style-type: none"> <li>Discuss table setting, napkin folding and table skirting</li> <li>Value the importance of table set – up in the dining area</li> <li>Demonstrate table set – up including the napkin folding and table skirting.</li> </ol>  |                              |
| <p><b>D. Discussing new concepts and practicing new skills #1</b></p> | <p>Are you ready to listen?</p> <p>Now, let's discuss first the rules in Laying Covers/Table Set – Up</p> <p>We have, General Rules for Table Setting.</p> <ol style="list-style-type: none"> <li>Before setting the table, ensure that the chairs and tables are in their best condition and correct positions, the tabletop should be clean and that the table is level and not wobbly.</li> <li>Always consider the convenience and comfort of the guest in placing the table appointment.</li> <li>Be creative and artistic in setting the table but make sure it will not contradict the principles in table setting and be careful not to overcrowd the table.</li> <li>For formal setting, the table on which a tablecloth is to be spread should be first covered with silence or base cloth (Damask), for the following reasons: <ul style="list-style-type: none"> <li>to protect the diner's wrists and elbows from the table's sharp edges</li> <li>to keep the tablecloth firmly in place</li> <li>to protect the surface of the table and prevent the rattling of crockery and cutlery, and</li> <li>to absorb moisture in case liquid spills on the table.</li> </ul> </li> <li>Carry equipment to the table on clean trays or service plate, handling dinnerware by the edge without touching the surface, glassware by the stems or base and flatware by the handles.</li> <li>Sanitize, check and set aside damaged and soiled table appointments. Crockery and cutlery should be spotlessly clean, and the glassware should be well-polished. Chipped or cracked equipment should not be used.</li> </ol> | <p>Students: Yes, ma'am!</p> |

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|  | <p>7. The establishment monogram/logo should be visible to the guest.</p> <p>8. Each cover should be well-balanced, and it should observe ideal space for a cover, the opposite side should be exactly similar, so as to give a well-balanced look.</p> <p>So, that's the rules in laying table covers/ table napkins.</p> <p>Here are some examples picture of table set up</p> <p>What is mise en place?</p> <p>Thank you,</p> <p>Mise-en-place involves:</p> <ul style="list-style-type: none"> <li>• Side stations should be stacked with sufficient covers for resetting the restaurant after the first sitting is over. Extra linen, crockery, cutlery, glassware and ashtrays should be kept handy so that they are readily available for use.</li> <li>• Cruets sets should be cleaned and filled on a daily basis.</li> <li>• Sauce bottles should be filled and the necks and tops of the bottles wiped clean</li> <li>• Butter, condiments and accompaniments for service should be kept ready for use when needed.</li> </ul> <p><b>Preparing Condiments</b><br/>The condiments are kept according to the theme of the F&amp;B service. For example, if the establishment is serving Italian food, the staff needs to prepare shakers of dried herbs, salt, and pepper flakes. In European restaurants, they typically keep salt, sugar, and pepper as basic condiments. When the guests leave the tables, the serving staff needs to check the condiment containers and replenish them if required.</p> <p><b>How to set up a table?</b></p> <p>1. Clean and sanitize table.</p> | <p>It is a French term which means “put into place” preserve preparation.</p> |
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|  | <p>2. Check the stability of tables and chairs.</p> <p>3. Lay over the tablecloth. (All four should fall even distance from floor.)</p> <p>4. Tablecloth should be free from wrinkles, holes and stains.</p> <p>5. The length of the tablecloth must be at the level of the chair.</p> <p>6. Set up centerpiece together with salt and pepper shaker.</p> <p>7. Wear gloves prior setting up the silverware and dinnerware.</p> <p>8. Place knife with cutting edge towards the plate and one inch above the edge of the table.</p> <p>9. Place fork with tines pointed up and one above the edge of the table</p> <p>10. Put the dinner knife and fork at 12” apart.</p> <p>11. Place butter spreader across the top edge or right of butter plate. Place bread and butter plate at the left side of cover.</p> <p>12. Place the water glass at the right of the cover above the dinner knife.</p> <p>13. Fold napkins carefully and place at the center of cover.</p> <p>Are you still with me class?</p> <p>Now, let’s continue the discussion</p> <p><b>STANDARDS OF TABLE SET-UP</b></p> <p>1. <b>Completeness</b></p> <ul style="list-style-type: none"> <li>➤ all utensils such as tableware, glasses, and other equipment are set up on the table prior to serving orders.</li> <li>➤ Coffee or tea must go with sugar and milk/creamers</li> <li>➤ Place mats are set up when the table is not covered with a tablecloth.</li> <li>➤ Any required conditions are set up before services.</li> <li>➤ Client requirement as stated in the event order are available and properly installed before the of the function.</li> </ul> <p>2. <b>Cleanliness and condition of equipment</b></p> <ul style="list-style-type: none"> <li>➤ make sure that all equipment are clean, good condition and well sanitized before putting them on the guest table.</li> <li>➤ There no wobbly tables and chairs.</li> </ul> | <p>Students: Yes, ma’am!</p> |
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|  | <ul style="list-style-type: none"> <li>➤ There are no chipped, cracked, or stained glassware.</li> <li>➤ Linen is fresh, clean, and ironed, without holes, spots or stains.</li> <li>➤ Place mats are clean and without foul odor</li> </ul> <p>3. <b>Balance and uniformity</b></p> <ul style="list-style-type: none"> <li>➤ There is a balance spacing between covers and chairs</li> <li>➤ Cutleries must be 1 inch from the edge of the table</li> <li>➤ Set-up the same glass and cutleries in the table.</li> <li>➤ Silverwares are aligned properly.</li> </ul> <p>4. <b>Order</b> – all service equipment is placed on the appropriate side of the cover.</p> <ul style="list-style-type: none"> <li>➤ <b>Right side:</b> glasses, spoon, knife and cocktail fork.</li> <li>➤ <b>Left side:</b> fork and side dishes</li> <li>➤ <b>Top:</b> Water glass and wine glass must be on upper right side 1 inch from the tip of dinner knife</li> <li>➤ <b>Center:</b> condiments and flower vase</li> </ul> <p>5. <b>Eye appeal</b></p> <ul style="list-style-type: none"> <li>➤ the whole set-up must be presentable</li> <li>➤ The presidential table and buffet table are skirted for banquet function</li> <li>➤ Appropriate color combinations are used</li> <li>➤ Appropriate centerpieces and other decors are used.</li> </ul> <p>6. <b>Timeliness</b></p> <ul style="list-style-type: none"> <li>➤ the set-up must be set up 30 minutes prior to the operation.</li> </ul> <p><b>TABLE SETTING</b><br/>Learn the pattern of table setting in your restaurant and dress tables according to instructions.<br/>In case of doubt, check with the dining room hostess or head waiters.</p> <p><b>FORMAL DINING</b><br/>This type of table set- up is required for formal events like corporate lunch or dinner, or a wedding party. The formal dining contains multiple courses and second helpings are not offered.</p> |  |
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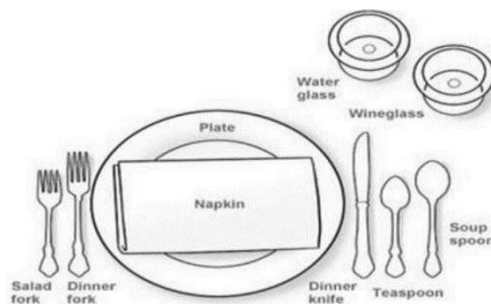


I have a sample video in formal dining set-up.

What did you observe to that video?

### INFORMAL DINING

This table setup is required for informal events like holiday parties and family gatherings. Casual dining can contain multiple courses and service staff offers or serves second rounds of helping when a guest requests for it.

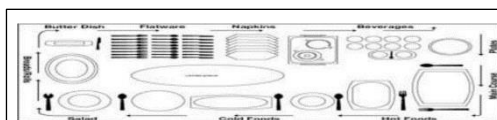


I have a sample video in formal dining set-up.

What did you observe?

### BUFFET TABLE

This set up is required for catering to large groups of people. Buffet table setting can be done in numerous ways depending upon the size and shape of the place, the menu, and the number of guests.



- The food items are placed in a sequence from lightest to heaviest, starters to desserts, or

Student: for me ma'am, there is a lot needed utensils, cutlery and glassware to prepare to be able to achieved that kind of set- up.



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|  | <p>coolest to warmest.</p> <p>➤ Cutlery is placed on the guest tables.</p> |  |
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|  | <ul style="list-style-type: none"> <li>➤ Glasses, cups, and saucers are placed on a separate table to avoid congestion.</li> <li>➤ Table decoration pieces are placed that they do not interfere with the food items.</li> <li>➤ Plates are stacked not more than 15 plates per stack.</li> <li>➤ Paper napkins are placed between the plates.</li> </ul> <p>I have a sample video in formal dining set-up.</p> <p>What did you observe?</p> <p><b>Breakages are caused by the following factors:</b></p> <p>1. Mechanical impact. This results from an object-to-object contact. To avoid mechanical impact, observe the following rules:</p> <ul style="list-style-type: none"> <li>➤ Do not stack dishes too high.</li> <li>➤ Avoid handling glasses in bouquet (holding several pieces in one hand at the same time)</li> <li>➤ Never put cutleries into glasses.</li> <li>➤ Do not overload bus pans.</li> <li>➤ Do not dump glasses into sinks.</li> </ul> <p>2. Thermal shock. It is the abrupt exposure of breakable equipment such as crystal glasses, chinaware, from sudden change in temperature, resulting in cracks or breakage. To avoid thermal shock, observe the following:</p> <ul style="list-style-type: none"> <li>➤ Never put hot water in a chilled or cold glass and vice versa</li> <li>➤ Allow chilled or cold bowl, china or glass to warm up at room temperature before heating them in a microwave oven</li> <li>➤ Never put hot water in any glass or container that is not heat resistant</li> </ul> <p>3. Improper handling and misuse of equipment. It is the use of equipment for other purpose than what it is intended for. Among the malpractices that should be avoided include:</p> <ul style="list-style-type: none"> <li>➤ Scooping ice with a glass. An appropriate ice scooper must be used.</li> </ul> |  |
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|  | <ul style="list-style-type: none"> <li>➤ Using knives for opening cans. The can opener must be used for such purpose.</li> </ul> <p>4. Improper racking and stacking of glasses and tableware, especially those of different sizes and shapes. Some precautionary measures include:</p> <ul style="list-style-type: none"> <li>➤ Instead of stacking glasses, place them in appropriate racks to prevent mechanical impact.</li> <li>➤ Stack tableware using the decoy system.</li> <li>➤ Tableware of the same kind and size should be stacked together for an even stacking. Otherwise they become vulnerable to breakage.</li> </ul> <p>5. Inattentiveness or absent-mindedness. They occur when service personnel are absent-minded or inattentive while executing service especially when they are carrying heavy trays and breakable equipment.</p> <p>6. Improper bussing. Busboys and waiters must observe the following:</p> <ul style="list-style-type: none"> <li>➤ Make sure that the trays or bus pans are not overloaded.</li> <li>➤ Observe the 3S in bussing: Scrape, Stack, Segregate</li> <li>➤ Use appropriate trays such as a bar tray with a cork for bar items; rectangular or oval tray for chinaware, etc.</li> <li>➤ Place trays in well-balanced position, with heavy items placed at the center.</li> <li>➤ Carry trays, supporting it using the palm rather than fingers.</li> <li>➤ Make sure that bottom of the trays is clean and free from oil and dirt.</li> </ul> <p>7. Environmental factors. The following measures must be observed:</p> <ul style="list-style-type: none"> <li>➤ Make sure that the floor is neither wet nor slippery. Food, water, beverages that spill on the floor must be cleared immediately.</li> <li>➤ Any broken tile must be immediately repaired as it can cause falls or accidents.</li> </ul> |  |
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|  | <ul style="list-style-type: none"> <li>➤ Use doors that open both ways and with a glass panel to see people coming in and out of the door.</li> <li>➤ Check for other safety hazards and take corrective action to prevent accidents and injuries.</li> </ul> <p><b>Proper Storage of Equipment</b></p> <ol style="list-style-type: none"> <li>1. Clean and wipe dry all equipment before storing them.</li> <li>2. In sorting: <ul style="list-style-type: none"> <li>➤ Scrape all left over by hand</li> <li>➤ Sort dishes according to size</li> <li>➤ Stack dishes in separate pile</li> <li>➤ Invert cups and saucers when placing them in racks</li> <li>➤ Pre-soak silverwares, glass cream servers, and warm servers</li> </ul> </li> <li>3. In racking: <ul style="list-style-type: none"> <li>➤ Rack dishes according to size</li> <li>➤ Do not overcrowd dishes. Overcrowding results in poor cleaning and increases the possibility of breakage.</li> <li>➤ Rack silverwares in special containers with their handles down. Avoid stacking too much. The ideal is 15 pieces per compartment.</li> <li>➤ Stack trays evenly and wash them separately.</li> </ul> </li> <li>4. Handle dishes by the edge cups, silver by the handle, stemmed glasses by the stem, and tumblers by the base.</li> <li>5. Keep the dish storage area clean at all times to protect from pest infestation.</li> <li>6. Keep dish or rack away from the exit end of the machine</li> </ol> <p><b>PRACTICE TASK 1:</b></p> <ol style="list-style-type: none"> <li>1. It is a French term which means “put into place” preserve preparation. (<b>Mise en place</b>)</li> <li>2. It is a set of cutleries, glasses, napkin, etc. for one person, as used on a table. (<b>Table set- up</b>)</li> </ol> |  |
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|   | <p>3-5. Give at least 3 on how to set – up a table?</p> <ol style="list-style-type: none"> <li>It is the abrupt exposure of breakable equipment such as crystal glasses, chinaware, from sudden change in temperature, resulting in cracks or breakage. <b>(Thermal shock)</b></li> <li>This set up is required for catering to large groups of people. <b>(Buffet table/ Buffet setting)</b></li> <li>This table setup like holiday parties and family gatherings is for? <b>(Informal dining)</b></li> <li>This type of table set- up like corporate lunch or dinner, or a wedding party is for? <b>(Formal dining)</b></li> <li>What is the importance of table set -up in food and beverage services?</li> </ol>   | <p>(The students are participating the practice 2.)</p> |
| <p><b>E. Discussing new concepts and practicing new skills #2</b></p> | <p>Let us now continue the discussion.</p> <p>Are you ready to listen?</p> <p>Thank you.</p> <p><b>NAPKIN FOLDING</b></p> <p>A folded napkin is placed on the table for the guest's use to contribute to the presentation of the cover and the whole dining environment. The way in which the napkin is presented depends on the type of establishment and the type of service.</p> <p>It is an advantage if napkin folds are kept simple, as less handling is involved. However, some establishments require more elaborate folds for aesthetic reasons.</p> <p><b>PYRAMID NAPKIN FOLD</b></p> <p>Procedure:</p> <ol style="list-style-type: none"> <li>Lay the napkin face down in front of you.</li> <li>Fold the napkin in half diagonally.</li> <li>Rotate the napkin so the open end faces away from you.</li> </ol> | <p>Yes, ma'am!</p>                                      |

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|  | <ol style="list-style-type: none"> <li>4. Fold the right end up to meet the far corner, ensuring the edge of this new fold lays on the centerline as shown.</li> <li>5. Repeat the last step with the left side, folding the left tip up to the far corner, creating a diamond shape with a seam running down the center.</li> <li>6. Turn the napkin over keeping the open end facing away from you.</li> <li>7. Fold the napkin in half by bringing the farthest point of the diamond up and back to the nearest point.</li> <li>8. Turn the napkin over again this time keep the open end facing towards you.</li> <li>9. Fold the napkin along the center seam to create a neat, sturdy pyramid. If your napkin won't stand neatly, apply a little starch.</li> </ol> <p>Let's watch the video.</p> <p><b>BISHOP'S HAT</b></p> <p>Procedure:</p> <ol style="list-style-type: none"> <li>1. Lay the napkin face down in front of you.</li> <li>2. Fold the dinner napkin in half so that the open end is facing you.</li> <li>3. Fold the far – right corner diagonally towards you, resting the points in the center of the side closest to you.</li> <li>4. Fold the near- left corner diagonally away from you, resting it so that it lays right next to the previous fold.</li> <li>5. Flip the napkin over and orient it so it points to the far – left and the near- right.</li> <li>6. Fold the bottom half of the napkin up and away from you, laying it so the far edges run on top of one other.</li> <li>7. Reach underneath the napkin and pull up the flap on the right, making the near – side come to two points as seen in the picture.</li> <li>8. Gently roll the left half of the left triangle over and tuck its end underneath the right triangle.</li> <li>9. Flip the napkin over with points pointing away from you.</li> </ol> |  |
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|  | <ol style="list-style-type: none"> <li>10. Gently roll the right half of the right triangle and tuck its end underneath the left triangle.</li> <li>11. Open up the hat and press the material inside down to fill it out so that it becomes circular.</li> </ol> <p><b>BIRD OF PARADISE</b></p> <p>Procedure:</p> <ol style="list-style-type: none"> <li>1. Lay the napkin face down in front of you.</li> <li>2. Fold the napkin in half.</li> <li>3. Fold the napkin in quarters.</li> <li>4. Fold the napkin in half diagonally, creating a triangle.</li> <li>5. Orient the triangle so the open tip is facing away from you.</li> <li>6. Fold the right corner diagonally towards you. Laying it down along the centerline of the triangle, making a new tip pointing towards you. Ironing the napkin can make this important to fold a whole lot easier.</li> <li>7. Do the same with the left corner, fold it diagonally toward you and press it down next to the previous fold.</li> <li>8. Fold the wings that you just made in folds in number 6 and 7 under so that you can have your original triangle shape back. Once again, an iron can make a world of difference.</li> <li>9. Fold the triangle in half by bringing the center seam towards you and allowing the ends to fall.</li> <li>10. This bird's almost ready to fly but give it some feathers. While holding the base firmly to keep your folds together, pull up the four 'flaps' created by the napkin's corners.</li> </ol> <p><b>ROSEBUD NAPKIN</b></p> <p>Procedure:</p> <ol style="list-style-type: none"> <li>1. Lay the napkin face-down in front of you.</li> <li>2. Fold the napkin in half diagonally.</li> <li>3. Orient the napkin so the open-end points away from you.</li> <li>4. Fold the far- right corner up diagonally so that the point rests on top of the far corner. The edge</li> </ol> |  |
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|  | <p>of this new flap should lay right on the center line.</p> <ol style="list-style-type: none"> <li>Repeat step four on the other side, bringing the left- most corner up to meet the far corner, creating a diamond shape.</li> <li>Flip the napkin over while keeping the open end pointing away from you.</li> <li>Fold the bottom of the napkin up about <math>\frac{3}{4}</math> of the way as shown and press the fold down well.</li> <li>Flip the napkin over.</li> <li>Curl both sides up so they meet in the middle and tuck one into the other.</li> <li>Let it stand straighten it out.</li> </ol> <p><b>CROWN NAPKIN</b></p> <p>Procedure:</p> <ol style="list-style-type: none"> <li>Lay the napkin face – down in front of you.</li> <li>Fold the napkin in half diagonally.</li> <li>Orient the napkin so the open ends are pointing away from you.</li> <li>Fold the right – corner up so that the point rests directly on top of the middle – corner. The edge of this new flap should lay on the center line of the napkin.</li> <li>Repeat step four on the other side, bringing the left- most corner up to meet the middle- corner, creating a diamond shape.</li> <li>Flip the napkin over while keeping the open end pointing away from you.</li> <li>Fold the bottom of the napkin up about <math>\frac{2}{4}</math> of the way and press this fold down well.</li> <li>Fold the smaller triangle down so the point rests on the near edge of the napkin. Press.</li> <li>Curl the left and right sides of napkin up so they meet in the middle and tuck one into the other.</li> <li>Let it stand then tug where needed to even up and round out.</li> </ol> <p><b>STANDING FAN</b></p> <p>Procedure:</p> <ol style="list-style-type: none"> <li>Lay the napkin face – down in front of you.</li> </ol> |  |
|--|---|--|



2. Fold the napkin in half and orient the open end towards you.
3. Fold the napkin like an accordion starting at the narrow end. Leave one end with two to three inches of unfolded napkin too support the standing fan.
4. Fold the napkin in half with the accordion folds on the outside.
5. Grasp the unfolded corners where they meet on the open end and fold them diagonally, tucking them under the accordion folds.
6. Open it and let it stand.

### **ROSE NAPKIN FOLD**

Procedure:

1. Lay the napkin face- down in front of you.
2. Fold the two right corners of the napkin in so the tips rest at the center.
3. Fold the remaining two corners of the napkin in so the tips meet with the last two at the center.
4. Begin folding the outer corners in so they meet at the center.
5. Once all of the tips are folded you are folded you are left with a square about  $\frac{1}{4}$  the size of the unfolded napkin.
6. Flip it over.
7. Fold the corners in so they meet at the center and place something sturdy at the center, or hold it with your fingers.
8. While maintaining the downward pressure at the center of the napkin, reach underneath each corner and pull out the flaps to create petals.
9. Remove the center weight and your rose should look as shown in the picture.
10. You can reach under the center of each side and pull out a second set of petals to fancy it up some more. Place something at the center and you're done!

### **THE SAIL**

Procedure:

1. Lay the napkin face- down in front of you.
2. Fold the napkin in half and orient the open end.

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|--|---|--|
|  | <ol style="list-style-type: none"> <li>3. Fold the far- right corner diagonally to the center of the side that is closest to you. The edge of this flap should run down the center of the napkin.</li> <li>4. Repeat the last step with the other side, folding the far- left corner diagonally to rest right alongside the previous food.</li> <li>5. Fold the napkin along the crease and make it stand on its short end.</li> </ol> <p><b>TABLE SKIRTING</b></p> <ul style="list-style-type: none"> <li>- Is used to decorate tables for different tables for different occasions, for elegance, and to cover the actual table.</li> </ul> <p><b>POINTS TO CONSIDER IN TABLE SKIRTING:</b></p> <ol style="list-style-type: none"> <li>1. Decide on the design that fits the occasion.</li> <li>2. Prepare needed materials: <ul style="list-style-type: none"> <li>- Cloth</li> <li>- Table skirt</li> <li>- Thumbtacks</li> <li>- Thimble</li> <li>- Pins</li> </ul> </li> <li>3. Lay the top cloth and fastened with thumbtacks at the edge of the table.</li> <li>4. Pull the cloth to straight the surface.</li> <li>5. Locate the center of the table and fold the cloth towards it to get the middle.</li> <li>6. Fasten the cloth with pins at the center with the middle half of the cloth.</li> <li>7. Apply various designs such as the diamond style, pleated box type, ribbons style, diamond with crumpled top, butterfly, single pleats, escalope, etc.</li> <li>8. All sides of the table should be equally skirted and covered.</li> </ol> <p><b>GUIDELINES FOR SKIRTING</b></p> <ul style="list-style-type: none"> <li>- Be sure that the table legs are firm and in order</li> <li>- Use clean and well-pressed linens</li> <li>- Never use tailored pins</li> <li>- Pins and thumbtacks must not be seen as much as possible</li> </ul> |  |
|--|---|--|

- Observe “Floor length” or the height of the skirt it should be an inch above the floor.
- There must be a balance of design
- Observe color harmony for linens used

#### **DIFFERENT KINDS OF SKIRTING**

##### **1. GATHERED OR SHIRRED**

- Gathered or shirred table skirts are a popular choice due to its simplicity and affordability. A gathered or shirred table skirt is a fabric drape drawn together by threads along the top them providing extra body to the skirt. A tighter gather gives a table skirt a full, ruffled appearance.

##### **2. BOX PLEAT**

- A box pleat table skirt is a made from sequence of back – to – back knife pleats. Box pleated table skirting is best suited for professional conferences or business meetings. It gives the table a neat, tailored appearance. It also has more pronounced projection than a simple knife pleat, which adds dimension.

##### **3. FRENCH BOX PLEAT**

- French box pleats provide more volume than standard box pleats, its pleats are narrower than a regular box pleats, giving the bottom of the table skirting a fuller appearance. It works equally well in casual or elegant settings.

##### **4. PLASTIC**

- If budget and the ease of cleanup are topmost consideration, consider plastic table skirting. Vinyl fabric can be fashioned into simple gathers or knife pleats. This is a cost- effective way to dress tables for any occasion.

##### **5. FRINGE**

- Fringe table skirting is a playful addition to party tables. Metallic tissue and raffia fringe skirts have a number of imaginative uses. This kind of decorative fringe is a good substitute for table skirting and a serve as a festive wall border for special celebrations.

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|  | <p><b>6. SWAG</b></p> <ul style="list-style-type: none"> <li>- Most table can be fitted with detachable swags that are placed over any kind of cloth table skirting. Swags are commonly attached with overlap clips that will not flatten or damage the table skirt pleating. Swags are an easy way to dress up an otherwise plain table skirt.</li> </ul> <p>So, that's the end of our discussion for today.</p> <p>Any question, class?<br/>Clarification?</p> <p>Are you ready to for the quiz?</p> <p>So, let's start!</p> <p>Get ¼ sheet of paper, write your name, section and the date.</p> <p>Ready?</p> <p><b>PRACTICE 2:</b></p> <ol style="list-style-type: none"> <li>1. Is placed on the table for the guest's use to contribute to the presentation of the cover and the whole dining environment.<br/><b>(Napkin folding)</b></li> <li>2- 5. Give at least 4 napkin folding design.</li> <li>6. Is used to decorate tables for different tables for different occasions, for elegance, and to cover the actual table. <b>(Table skirting)</b></li> <li>7. it is a popular table skirt choice due to its simplicity and affordability.<br/><b>(Gathered or Shirred)</b></li> <li>8. a kinds of table skirts provide more volume than standard box pleats, its pleats are narrower than a regular box pleats, giving the bottom of the table skirting a fuller appearance?<br/><b>(French box pleat)</b></li> <li>9. If budget and the ease of cleanup are topmost consideration, these kinds of table skirting are considered. <b>(Plastic)</b></li> <li>10. table skirt is a made from sequence of back – to – back knife pleats. It is best suited for professional conferences or business meetings. <b>(Box pleat)</b></li> </ol> |  |
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| <b>F. Developing mastery (Leads to Formative, Authentic Assessment)</b> | <b>ACTIVITY: Think and Draw</b><br><br><b>Directions:</b> illustrate the formal dining and informal dining of table set-up.<br>Note: ensure that your drawing is presentable and neat. The location of table appointments must also be placed properly in accordance to the required setup.  |   |             |       |   |   |  |   |  |   |  |   |                                  |   |
|---|--|---|-------------|-------|---|---|--|---|--|---|--|---|----------------------------------|---|
| <b>G. Finding practical applications of concepts</b>                    | What is the importance of table set-up in restaurants?<br><br>What is the importance of mise en place in restaurant or aby establishment?  | Student: For me, ma'am, it's important because it creates a good first impression and contributes to a positive dining experience.<br><br>Student: "Mise en place" is important in any establishment because it reduces hassle during service. When everything is prepped and organized, you're ready for whatever comes your way |             |       |   |   |  |   |  |   |  |   |                                  |   |
| <b>H. Generalization and abstractions about the lesson (2 minutes)</b>  | For the summary of the lesson, what have you learned throughout the discussion we had? (At least two student who can summarized the whole lesson.)   | Student: To summarize our discussion, we covered table setting/setup for formal dining, informal dining, and buffet dining. We also learned about napkin folding, which I enjoyed, and table skirting.  |             |       |   |   |  |   |  |   |  |   |                                  |   |
| <b>I. Evaluating the learning (12 minutes)</b>                          | <b>NAPKIN FOLDING</b><br><br>Demonstrate the different styles in napkin folding.<br>1. PYRAMID<br>2. BISHOP’S HAT<br>3. BIRD OF PARADISE<br>4. ROSE BUD<br>5. CROWN<br>6. STANDING FAN<br>7. ROSE<br>8. THE SAIL<br><br><b>SCORING RUBRICS</b> <table><tr><th>DESCRIPTION</th><th>SCORE</th></tr><tr><td>Demonstrated 100% of the procedures in napkin folding</td><td>5</td></tr><tr><td>Demonstrated 75% of the procedures in napkin folding</td><td>4</td></tr><tr><td>Demonstrated 50% of the procedures in napkin folding</td><td>3</td></tr><tr><td>Demonstrated 25% of the procedures in napkin folding</td><td>2</td></tr><tr><td>Did not perform the given tasks.</td><td>1</td></tr></table> |   | DESCRIPTION | SCORE | Demonstrated 100% of the procedures in napkin folding | 5 | Demonstrated 75% of the procedures in napkin folding | 4 | Demonstrated 50% of the procedures in napkin folding | 3 | Demonstrated 25% of the procedures in napkin folding | 2 | Did not perform the given tasks. | 1 |
| DESCRIPTION   | SCORE  |   |             |       |   |   |  |   |  |   |  |   |                                  |   |
| Demonstrated 100% of the procedures in napkin folding                   | 5  |   |             |       |   |   |  |   |  |   |  |   |                                  |   |
| Demonstrated 75% of the procedures in napkin folding                    | 4  |   |             |       |   |   |  |   |  |   |  |   |                                  |   |
| Demonstrated 50% of the procedures in napkin folding                    | 3  |   |             |       |   |   |  |   |  |   |  |   |                                  |   |
| Demonstrated 25% of the procedures in napkin folding                    | 2  |   |             |       |   |   |  |   |  |   |  |   |                                  |   |
| Did not perform the given tasks.  | 1  |   |             |       |   |   |  |   |  |   |  |   |                                  |   |
| <b>J. Additional activities for application or remediation</b>          | <b>ASSIGNMENT:</b><br><br>1. Research more about the different types of table skirting<br>2. What are the key points that we should remember in setting the dining atmosphere<br>3. What is the importance of having ambience on the dining area.  |   |             |       |   |   |  |   |  |   |  |   |                                  |   |
| <b>I. REMARKS</b>   |  |   |             |       |   |   |  |   |  |   |  |   |                                  |   |
| <b>II. REFLECTION</b>   |  |   |             |       |   |   |  |   |  |   |  |   |                                  |   |

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| A. Number of learners who earned 80% in the evaluation   |  |
| B. Number of learners who require additional activities for remediation who scored below 80%   |  |
| C. Did the remedial lesson work?<br>Number of learners who have caught up with the lesson      |  |
| D. Number of learners who continue to require remediation                                      |  |
| E. Which of my teaching strategies is more effective?  |  |
| F. What difficulties did I encounter that my principal or supervisor can help me solve?        |  |
| G. What innovation or localized materials did I use/discover that I wish to share with others? |  |

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