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Set the Table for dinner

Step 1: Identify the Problem.
   a. The task at hand is to "set the table for dinner". After careful consideration, the actual question being asked is "How can we appropriately present the table to our guests to optimize their dining experience and minimize over-reaching across the table"

Step 2: What do I need to know to answer the question?
   a. Every item on the table
      i. Does the table need butter knives or steak knives? Wine glasses or Sippy cups? Soup spoon or dinner spoon?
   b. Beginning point of data
      i. What is the occasion? Dinner party (Formal), Casual (Party), Basic.
      ii. How many people are coming?
      iii. Where should we place the items on the table?
      iv. For this assignment; lets utilize a casual environment, 8 attendees
   c. What are we collecting data for?
      i. To know how to appropriately set the table for the occasion and guest convenience

Step 3: All the things I need to find/Pull data
   a. Materials needed: Plate, Fork, Knife, Spoon, Napkin, Water glass, Centerpiece, Table cloth(x8)
   b. Where are we going to get the materials?
      i. From the pantry

Step 4: Organize the Data; This is what i need to collect
   a. We have tweaked the original problem to "How can we appropriately present the table to our guests to optimize their dining experience and minimize over-reaching across the table"
   b. First we need to figure out the ambiance we want to have, next we need to know how many people are attending, then we need to know what materials to put on the table, in addition we need to know where to get said materials, we place each item on the table in an appropriate manner so no guest has to reach too far for any utensil, lastly we have dinner

Step 5: Identify and find Relationships
   a. We are looking for the amount of people **connected to** the amount of utensils
      i. The atmosphere of the dinner is **connected to** how to set the table
      ii. Putting materials on the table is **connected to** getting them from pantry

Step 6: To find a solution

    a. Work backwards: In order to have dinner you must set the table; In order to set the table you need to know what type of event you're having and how many people are coming. You need to know how many people are coming to know how many utensils to put out/where to place food. Once you know how many materials you need then you can grab them from the pantry (database) and begin setting the table accordingly.

Step 7: Presentation

I was tasked with: Setting the table for dinner.

The source of the problem was actually figuring out what occasion are we setting the table for, how many people are we setting the table for, and what we need to put on the table so our guests are accommodated.

To set the dinner table accordingly; First you must know what type of event you're hosting and how many people you want to attend. Next you must create a list of utensils that will be needed for the guests at said dinner. Then you must grab the items from the pantry to begin setting the table. Next you arrange each utensil on the table so that each guest has 1 fork, 1 spoon, 1 knife, 1 cup, 1 napkin and 1 plate. Lastly guests have arrived and the 1st thing they see is a beautifully arranged table and food comes right out.