

1. Identify the problem

I want to set the table for family dinner at 7:00 PM, so by 6:45 PM, everything should be in order for us to start dinner on time.

2. What do I need to know to answer the question?

What: How many people are coming to dinner? What dishes, utensils and glasses will be required?

Where: Around the table, where will they all be sitting? Is there space for everyone?

When: Dinner at 7:00 PM, how much time will it take me setting the table?

How: First, I will get all the plates, utensils, and glasses from the kitchen and arrange them in their proper places for each guest.

3. Identify all the data I need to collect:

Guest count: 5 people

Things needed:

5 dinner plates

5 sets forks, knives, and spoons

5 drinking glasses

5 serviettes

4. Organize the data:

Guest count: 5 people, so I'll need 5 of each.

Table format:

Plates are set in front of each chair. Forks go to the left side of the plate. Knives and spoons go to the right side of the plate. Glasses should be above the plate, and napkins go beside or on top of the plates.

How much time does it take to set everything up? About 15 minutes.

5. Find and identify the relationship:

Table setting: Each plate should be equally spaced; there shouldn't be crowding.

Table size: I need to make sure that there is enough space for everybody and also for having dishes in the middle.

6. To find a solution:

Plan: Set the first 5 plates, utensils glasses and napkins. Set the table settings equally around the table, allowing space in the middle for serving dishes. It will take 15 minutes to set the table, starting at 6:30 PM to finish by 6:45 PM.

7. Presentation (tell a story):

I have a clear plan in mind, collect the dishes and utensils, and lay the table by 6:45 PM. That will give me ample time to ensure that all settings are evenly spaced and prepared for 5 guests at 7:00 PM. Starting at 6:30 PM keeps it organized and gives me time to do other things. This will keep things smooth and stress-free in the future.