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Hw Assignment #2: Set the table for dinner

### Step 1: Identify the Problem

My family, I, and some guests are having dinner at home soon, but the table is untidy and unorganized and missing necessities. In the case of "Set the table for dinner" we need to figure out a way to arrange and prepare the dining space.

### Step 2: What do I need to know

To effectively make arrangements and preparation of the dining space,

- What items are needed? Tableware requirements, for ex: plates, utensils, bowls, etc
- How am I going to make arrangements for the tableware? (placements of the utensils, etc)
- Are we having a casual or a formal meal? (determines the settings)
- Are there going to be any dietary needs? (ensures proper tableware)
- Any decorations needed?
- Is the table nice, tidy, or organized?
- When will dinner be served? (to know when to set the table on time)

### Step 3: Address the questions + Data Collection

Guest Information: How many guests are attending? Any dietary needs?

There are roughly 5 guests attending (excluding family members) and none of them have any dietary needs.

Tableware requirement: What items are needed in setting up a table? Their tidiness/condition?

There will be plates, utensils, napkins, tablecloth, etc which will be enough for each person along with extras in case anything goes wrong. They will all be cleaned and in good condition.

Meal Information: What type of food is being served?

It would just be a pretty casual dinner along with a standard course outline of appetizers, main dish, and finishing off with dessert.

Dining Space: What is the shape/size of the table?

The table is a rectangular/oval ish shape that is pretty big and can fit roughly 10-15 people.

Setting Style: Any decorations incorporated? Traditional or modern?

Our dinner will most likely be traditional with minor decorations included to accentuate the style a bit.

Timing: When will dinner be served?

Dinner will be served around late afternoon, knowing this will ensure the table will be set and ready beforehand.

#### Step 4: Data Organization

##### Guest Information:

5 guests, no dietary needs.

##### Tableware:

Plates, Utensils (fork, knives, spoons), glasses (water, wine), and napkins, each item is 1 per guest.

##### Meal:

Casual dinner, Appetizer: Salad Dressing, Main Dish: Lobster with Creamy Pasta, Dessert: Green Tea flavored crepe layered cake.

##### Dining Space:

Rectangular/Oval Shaped table, 10-15 seats available with proper spacing.

##### Setting Style:

Traditional, with a bit of candles and light up.

##### Timing:

Dinner starting time: 6:00 pm, Table setup time: 30 mins beforehand.

#### Step 5: Find and Identify the Relationship

Cause: We invited multiple guests to come for a casual dinner.

Effect: The table needs to be set to accommodate the guests as well as to prepare a meal.

#### Step 6: Find the Solution

The steps needed to set the table for dinner is

- take notice of the information of your guest, their meal type, how many guests will be coming
- pick the right table size with a tablecloth, make sure its clean and tidy
- arranging all the necessary tableware such as utensils, plates, napkins
- including any traditional theme or decorations to enhance the scenery and give it a warm feeling to the dinner
- Having one final check to ensure everything is carefully set up a good 30 mins before the guest arrive

#### Step 7: Presentation/ Tell the story

Since My family and I are having 5 guests over for a casual dinner. I came up with a clear and concise plan to set the table up for dinner step by step. I would gather up the guest information to see their likes/ dislikes and how many guests are going to show up. Start setting up the table by tidying up and preparing the tableware of napkins, utensils, and plates. Allow such space for when serving the appetizers, dishes, and desert. Prep the tablecloth so everything is easy to clean up and keep the table more clean. Give it one final touch with candles and mini decoration to accentuate the setting. Make sure to have everything prepared 30 mins before the dinner starts.

