DINING ETIQUETTE





Sequence:

- → Introduction to dining etiquette
- + Etiquettes related to,
- Arrival and sitting down
- Table setting
- Using Napkin
- Ordering and being served
- During the meal
- > After finishing the meal
- > End





- Proper etiquette is essential for making a favorable impression at both lunch/dinner interviews as well as in social business situations.
- So, dining etiquette is very useful in everyone's daily life



Arrival and sitting down:

- ♣ Arrive on time and call ahead if you know you will be late.
- → Do not place the personal stuff on the table. (Eg: bags, purses, sunglasses, cell phones, or briefcases on the table.)
- + Have proper posture and keep elbows off the table.

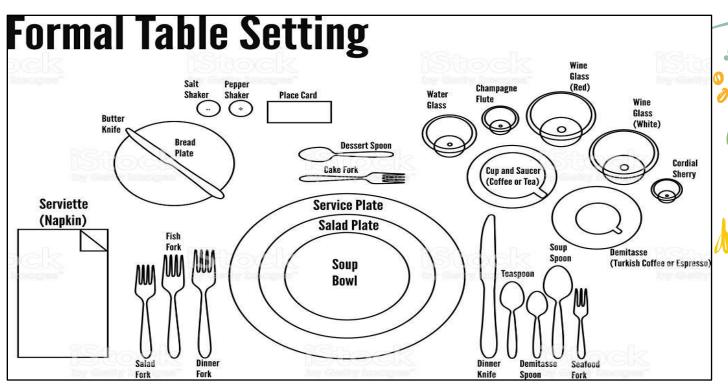


Table Setting:

- → When there are variety of eating utensils, follow the guideline that "start at the outside and work your way in."
- → Do not talk with the utensils and never hold a utensil in a fist.
- *Set the utensils on your plate, not on the table, when you are not using them.



The formal Table Setting:



Using the Napkin:

- → Typically, you want to put your napkin on your lap (folded in half with the fold towards your waist) soon after sitting down at the table, but follow your host's lead.
- → The napkin should remain on your lap throughout the entire meal.
- → Place your napkin on your chair, or to the left of your plate, if you leave the table as a signal to the server that you will be returning.



- When the host places their napkin on the table, this signifies the end of the meal.
- → You should then place your napkin on the table as well.



Ordering and being served:

- → Do not order the most expensive item from the menu, appetizers, or dessert, unless your host encourages you to do so.
- → Avoid ordering items that are messy or difficult to eat (i.e. spaghetti, French onion soup).
- → Wait for everyone to be served before beginning to eat.



During the Meal:

- + Eat slowly and cut only a few small bites of your meal at a time.
- + Chew with your mouth closed and do not talk with food in your mouth.
- → Pass food items to the right (i.e. bread, salad dressings).
- Pass salt and pepper together, one in each hand.
- → Taste your food before seasoning it.



- Bread should be eaten by tearing it into small pieces, buttering only a few bites at a time. Do not cut bread with a knife or eat whole.
- → Gently stir your soup to cool it instead of blowing on it. Spoon your soup away from you.
- → You do not have to clean your plate. It is polite to leave some food on your plate.
- → Do not use excessive amounts of sweeteners no more than two packets per meal is the rule of thumb.



After finishing the meal:

- → When you are finished, leave your plates in the same position, do not push your plates aside or stack them.
- Lay you fork and knife diagonally across the plate, side by side, pointing at 10:00 and 4:00 on a clock face. This signifies to the wait staff that you have finished.
- → Always remember to thank your host.



Different Eating Styles

★ Continental or European Style

 Cutting the food with the right hand and using the left hand to hold the food while cutting and when eating.

↑ American Style

• Cutting the food with the right hand and holding the food with the left, then switching hands to eat with the right hand.



Thank You

