Name:  
Grade level/Section:  
Strand:  
Date:

**Written Works 4**

Direction: Identify the following table ware used in food and beverage services.

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ comprises of any hand-held implement for eating or serving food. It includes various spoons, forks, knives, and tongs. It is also called silverware or flatware.
2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ this consists of articles made of fine glass, these includes jugs, pitchers, drinkware, ash trays, vases, and similar articles.
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ this is a collection of fine dishes, bowls, food platters, section dishes, ramekins, cups and saucers, soup spoons, vases, and ash trays made using a translucent ceramic material.
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ this consists of containers/vessels or serving dishes and accessories such as serving bowls, pots, kettles, ice jugs, and water pitcher. These containers are either made from glass or metals such as copper, brass, or stainless steel that are hollow or concave.
5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ these are food warming dishes. They keep the food warm for an adequate time and temperature. They come in two variants: electric or chafer fuel candle and are available in multiple sizes, shapes, and lids.

**Classification of service tools**

Direction: List down the different service tools/table wares and give its standard uses.

1. Chinaware

2. Hollow ware

3. Glassware

4. Cutlery

5. Common bar supplies and accessories