

Dining Etiquette Skills

- “Etiquette is something that is a standard , can’s take legal action.”
- Only people can measure us.

Seating

- ✓ The hostess (the person who is inviting)
- ✓ Host to sit last & sit on the “power seat” (so , you can look at the whole table)
- ✓ Power seat seat- the seat that we unconsciously designate as the one that has the authority.



- ❖ Mind your elbow position- don’t keep your elbow on the table, we keep our hands on the lap.
- ❖ Leave toys, books and pest aside.
- ❖ Pull and push gently.
- ❖ Wait until everyone is seated and served before starring to eat.
- ❖ When you sit down , place the napkin on your lap.(we use napkins to protect our dress)

Napkin

- Where to place ?
- During the meal- on the lap
- Leaving the table -should be left on the table. Sometimes can be placed on seat.
- End of the meal – again have to fold it and keep it on the table.
- If we spill something on the napkin, can be folded with that.

How to use it when wiping your mouth?

- ✓ We don't have use them to wipe.
- ✓ Have to keep a separate personal handkerchief for yourself.

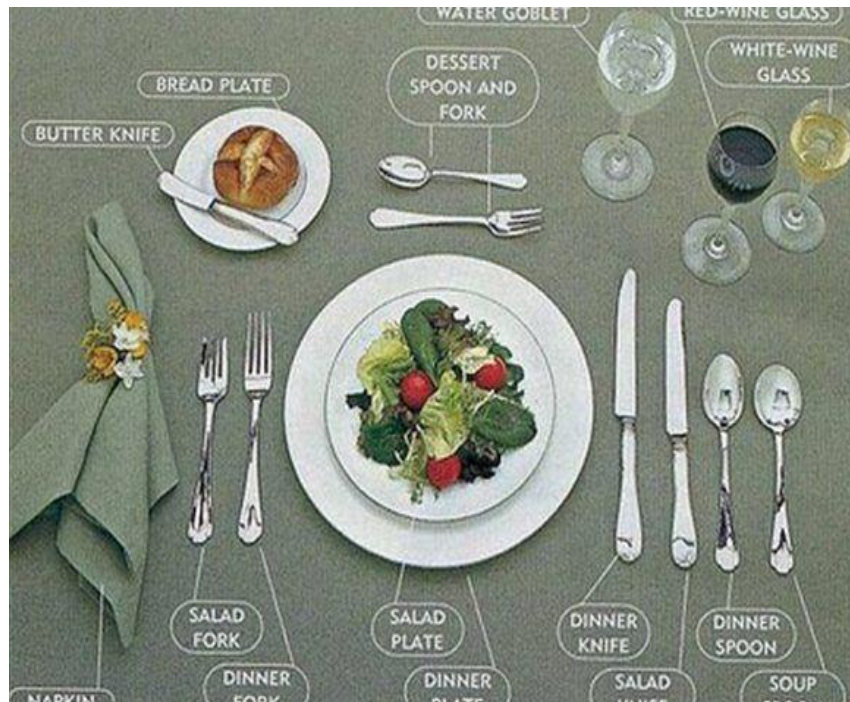
Create a good impression at the table; talk about something common to everyone.(don't talk about personal , religious or political, things) be familiar with utensils (A tool , container or article , especially for house hold use. Belong to you 7 order of courses.)

Packs mean the people who can seat; there are 4 packs likewise.

On 4 pack table , the triangular part in front of the table is our space.

Cruet set means salt and pepper , flower vase menu hold- in the middle for common use.

If there is one hold it is for salt, if there are more holes they are for pepper.



- ✓ If you are a left – hander , they can change if it they want.
- ✓ Wine will be served during a formal dinner. **If you don't want wine , place your fingertips lightly on the rim of the when the server approaches to pour.**
- ✓ (never turn your glass upside down.) say, "I'm not having today" (or this evening or tonight)
- ✓ The first item we gonna get we can identify by the farthest cutlery on the table.
- ✓ The give buns, vines or soft drinks foe the digestion process , and for appetite.

There are ,

- 3 course menus-soup, main meal , dessert.
- 4 course menus- soup , salad, meal ,dessert.
- 7 course menus-A7 course dinner menu includes an hors d'oeuvre , soup , appetizer, salad, main course, dessert and mignardise.
- 12 course menus- typically the 12+ course chef's tasting menu consists of hors-d'oeuvres (any of various savory food usually served as appetizers.) amuse- bouche, soup , appetizer, salad, fish, main course , plate cleaner , second main course, chees course , dessert and end of the meal dessert.

Water/ Beverages

- When you sit , the will give water first.
- To sip , not to gulp.
- Wait until your mouth is empty.
- Let the waiter pour water in to the glass.
- Limit alcohol to the minimum.
- Mind your status, you represent the company.
- Monkeysee.com – professional dining videos.
- White vine is chill , red vine is at room temperature.
- Red vine goes with red meat (beef , mutton) white vine goes with poetry (chicken , duck turkey) or fish items . champagne will be served with desserts.
- Vine glasses will be held from the stem.
- Water glass/water goblet will be held from the stem and the body.
- Don't use utensils to call the stewards . just look at him.



Cocktail glass



Brandy balloon



Sherry



Port



Champagne flute



Champagne tulip



White wine



Red wine



Copita



Goblet



Cordial



Margarita



Champagn saucer



Hurricane



Martini



Cooler



Irish coffee



Pony tumbler



Old-fashioned



shot glass



High ball



Pitcher



Beer mug



Lager/pilsner



Collins

Bread Rolls

- This is not a course , it is a common one. Slide plate/ spreader-butter knife.
- Take the butter to the slide plate.
- Give the breakfast to the right-hand side closest person.
- Break and apply butter.
- We eat buns with hands, not from spoons or forks.
- We break the bun in to pieces and then eat slowly
- Buns will be served until the desserts come
- No sandwiches-don't separate the bun and put the butter inside
- Can be served separately or in a common basket

Soup- the first course

- How to identify soup spoon/curry spoon
- We eat soup; we don't drink it
- Holding the soup in the mouth
- Taking soup to the spoon
- Tilting soup to the spoon
- Tilting the soup
- Eating
- Placing spoon when finished
- Can serve in be cup , bowl or plate.

Move the spoon away from your body (12 clock) when eating the soup to avoid spilling you will eat the soup from the edge of the person , you have to learn a little bit toward the soup.

If you want to stop eating the soup , be in a relaxing position when using a soup plate.

The relaxing and finishing position is on a platter when served with a bowl.

The relaxing and finishing position is the same in a soup plate.

Two width of your hand – the distance between the table and your body.

Cutlery

- We start from far to near
- Changing hands – if you are a left-hander, you can change hands,
- Cutting into pieces.
- Fork in the mouth, not knife – We use a knife to cut and a fork to eat.
- Hold and press from the index finger and cover the stem from the palm when using Cutleries. We use the index finger to push.
- The fork is in the left hand and the knife is in the right hand.
- If you are a left-hander you can change it.
- The knife – in right hand – is used for cutting only.
- The fork is held in the left hand to help control the object.
- Put down the knife on the right top edge of the plate (blade facing in).
- The fork is switched to the right hand to lift the cut piece to the mouth – tines) A sharp point, such as that on a fork or antler.) facing upward when bringing food to the mouth.

Main Course

There are two ways to eating

1. European style
2. American style

Don't mix the styles.

Crisscross – A

American style (Zig Zag Style)

The knife – was in my right hand. Used for cutting only.

The fork is held in the left hand to help control the object.

Put down the knife on the right to edge of the plate (blade facing in)

The fork is switched to the right hand to lift the cut piece to the mouth-tines (A sharp point, such as that on a fork or antler.) Facing upward when bringing food to the mouth

Resting & Finishing

Resting position

The knife is on the top right of the plate blade facing in.

The fork between ten to four and eleven to five on the clock, tines facing up.

Finishing Position

Both utensils are between ten to four and eleven to five on the clock.

Fork tines upward and knife blade facing in.

Continental Style

The knife remains in the right hand and the fork in the left – do not shift the fork.

After the food is cut, the knife is used to push it onto fork, which is used to bring food to the mouth.

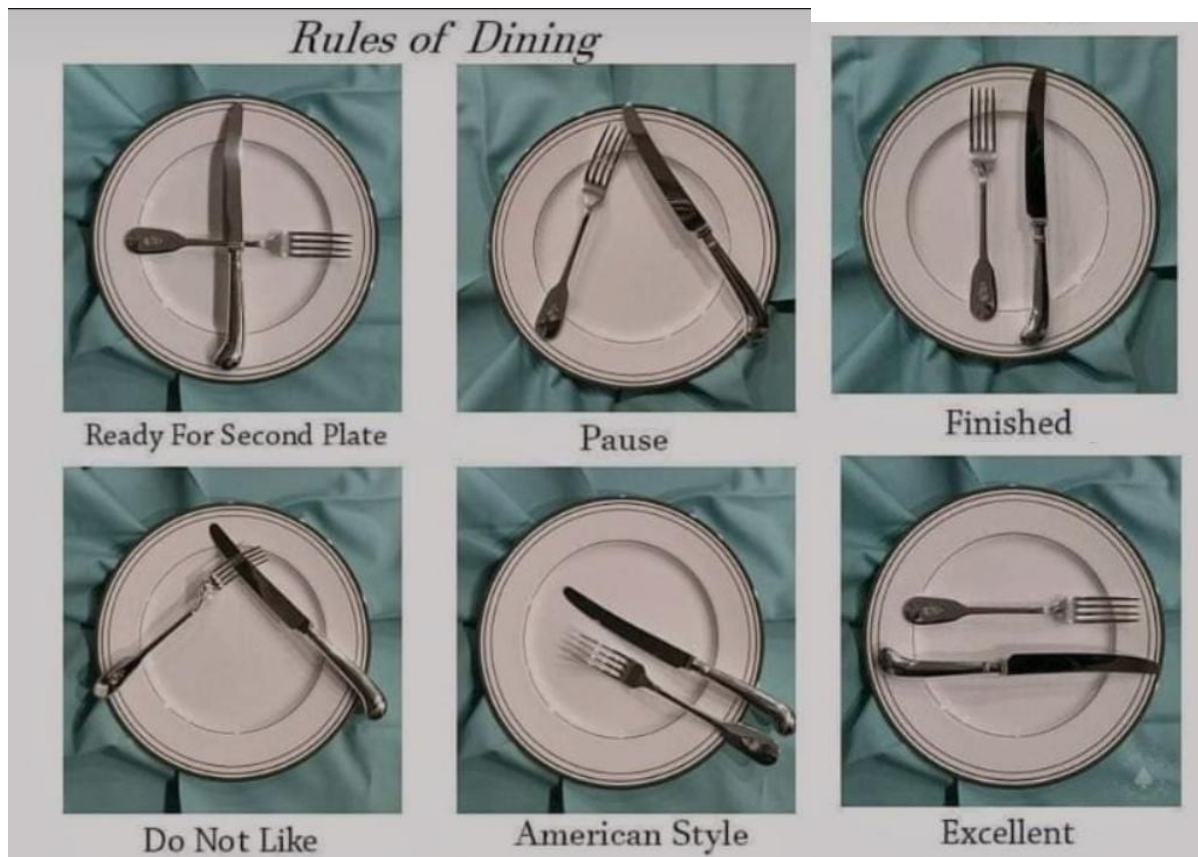
Spear the food with a fork & take it to the mouth with prongs (Each of two or more projecting pointed parts at the end of a fork.) facing downward.

Resetting Position

The fork & knife are crossed in shape.

Fork over the knife & tines faces down.

Finishing Position



- We can request a spoon when eating rice or curry.
- Fine dining restaurants will only serve meat parts only.
- A side plate or the plate itself can be used to put eaten things. Don't put used cutlery on the table.
- The host gets the food at last.
- If the steward doesn't know the host, he looks at the age. And ladies first. Then for kids and after that for the teens.