

# 3.02 Understand the principle of table manners.

Notebook Bellringer : Write down everything you know about table and restaurant etiquette (5minutes) the group with the most responses receives 5 additional points on the next test.

Teacher Input: Table Manners & Etiquette

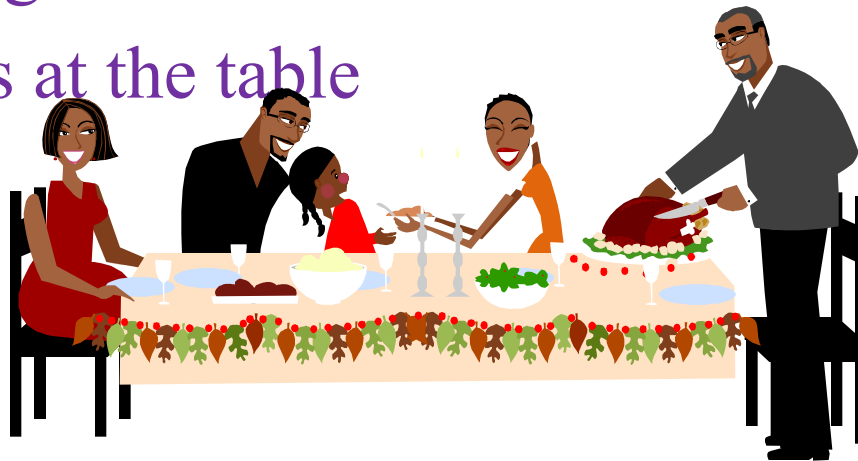
Student Input: Table Manners & Etiquette(graphic organizer)

Student Input: Read Chapter 19, complete all key terms and answer all questions.

(Turn in when Finished)

# 3.02 D Manners and Etiquette

- Manners refers to social behavior
  - ⑩ How a person behaves when with others
- Table Etiquette
  - A set of guidelines to follow when eating
  - Manners at the table





# Why practice good manners?

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- You are more confident knowing what to do.
- When you use good manners:
  - You feel comfortable interacting with others.
  - You show respect for others.
  - You are more relaxed in any situation.

# Preparing for the meal

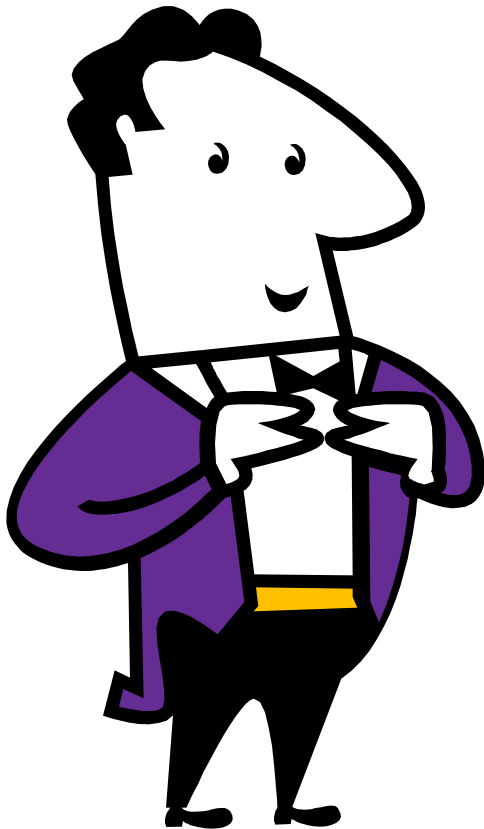
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- Come to the table appearing neat and clean.
  - Remove your hat.
  - Wash your hands and comb your hair before coming to the table for a meal.
  - Do not comb your hair or apply make-up at the table.

# Categories of etiquette guidelines

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1. Preparing for the meal
2. During the meal
3. At the end of the meal
4. Dining away from home



# Preparing for the meal

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- Show respect to elders by letting them go ahead of you.
- Stand behind your chair until everyone is at the table.
- Take your seat when the host invites the guests to be seated.
- It is polite to help the person next to you to be seated.



# During the meal

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- A guest should follow the hosts' lead to begin serving and passing the food.
- Be sure everyone is served before beginning to eat.
- Take a little of everything out of respect to the cook.
- Don't take more than your share



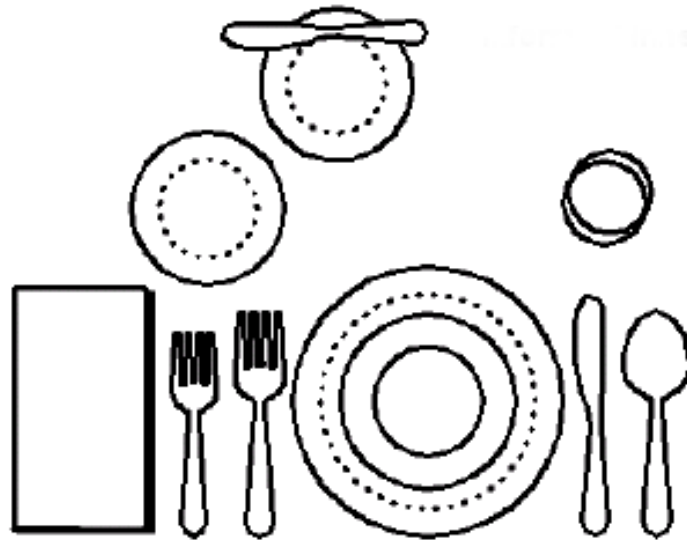
# During the meal

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- The napkin remains in your lap throughout the meal.
  - Blot your mouth lightly and wipe your fingers as necessary.
  - Place the napkin on the seat of your chair if you must leave during the meal
  - At the end of the meal, leave the napkin to the left of your plate.
    - It need not be refolded, but should be neat.



# Eating utensils are used from the outside in



or follow your host



# Soup

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- Dip the spoon into the soup, moving the far edge of the spoon away from you.
- Sit up straight, lift the spoon to your lips
  - Do not rest your arm on the table
  - Do not blow on your soup to cool it
  - Do not crumble crackers into your soup.
  - Eat quietly in our culture

# Sip your soup

- Use the side of the spoon
  - Do not fill your spoon full
  - Only babies need to have the spoon into their mouth to eat
  - Eat quietly in our culture





# Salads

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- Use the salad fork when a salad is served and eaten before the main course
- If the salad is served as part of the meal, use the dinner fork.



# Bread or rolls

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- Place your bread or roll on your bread and butter plate, if one is provided.
- If pats of butter are provided, transfer one from the butter dish to your plate using the tiny fork supplied.
- If a block of butter is provided, use the butter knife to place butter on your bread and butter plate



# Finger Foods

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- Bread or rolls, carrot sticks, celery, corn on the cob, olives, potato chips, and most sandwiches.
- In informal settings, it is permissible to eat chicken and french fries with your fingers



# Main Course

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- Sometimes known as the entrée
- Most North Americans eat the main course using the dominant hand





# Cut food into small bites

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- It is considered impolite to cut all of your food at once.
- Take small bites; chew your food slowly with your mouth closed.
- Lift the food to your mouth; do not lean down to your plate to eat.





# Courteous Behaviors

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- If you cough, sneeze, or need to blow your nose, use a tissue rather than the napkin.
- It is polite to leave the table
  - if you have a long bout of coughing.
  - if you need to blow your nose



# General tips

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- Remove fish bones from your mouth with your finger, spoon, or napkin.
- Deposit fruit pits or seeds in your spoon.
- Do not put food from your mouth on the table, place on the side of your plate
- Use dental floss or a toothpick in private.



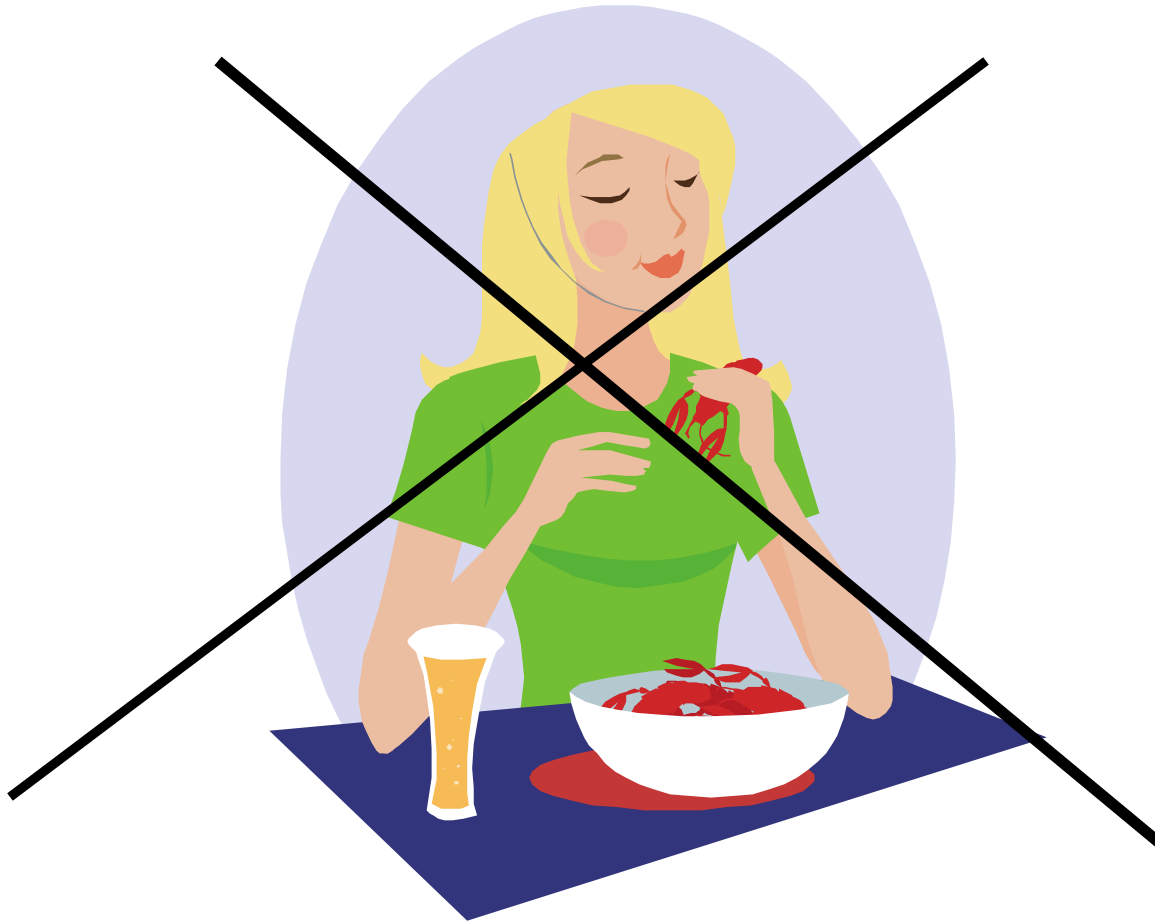
# Accidents

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- If you spill anything,
  - use your napkin to mop up the spill.
  - If the spill is large or very messy, seek the assistance of you host.
- If you drop a utensil
  - leave it on the floor and request a replacement.

# Keep your arms and elbows off the table

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# Be polite

- Contribute appropriately to the conversation so that the meal is a pleasant experience for all present.
- Use “Please” and “Thank you”



# End of the meal

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- Silverware should be at the 5:00 position with the tines down to indicate you have finished
- Leave your loosely folded napkin at the left of the plate.
- Do not stack plates, unless asked by host.





# End of the meal

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- Remain seated until all have finished.
- Host will indicate the meal is over and can leave the table.
- Help clear the table at informal meals.



# Clearing the table

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- Remove the serving dishes first
- Refill beverages
- Remove the main course plates, salad, bread and butter plates. Do not stack plates at the table.
- Check that everyone has an eating utensil.
- Serve the dessert





# Dining Out

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- Proper table service follows several basic principles.
  - The server will place an individual servings in front of you.
  - The server will serve all food from your left, using the left hand
  - The server will clear dishes from your right using the right hand.
  - Beverages will be served from the right.



# Dining with a group

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- Wait until everyone at your table is served before you begin eating.
- Don't begin eating until all the food is passed if service is family style.



# Continental Style is more formal

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- The fork is held in the left hand and the knife in the right.
  - After cutting one bite of food, the food is transferred to the mouth with the fork still in the left hand, tines facing downward.
  - This eliminates the transferring of cutlery from hand to hand.



# Zig-Zag Style

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- The knife is laid down and the fork is switched to the dominant hand
  - Do not set the knife on the table nor should you “bridge” the plate and table with the knife.
- Food is lifted to the mouth with the fork tines up
- The fork is held like a pencil between the fingers.



# Well mannered people

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- Don't put more on the fork or spoon than can easily be chewed and swallow at one time.
- Avoid talking with food in the mouth
- If asked a question, wait to answer until the food is chewed and swallowed.
- Take small bites so they can respond quickly to the conversation..



# As you are eating

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- Swallow the food in your mouth before taking a sip of a beverage.
- Drink carefully; avoid slurping or gulping.
- Your knife and fork should not bridge the plate,
- The knife should not be placed between the tines of the fork



# While eating

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- When pausing during the meal, cross your knife and fork on the center of the dinner plate
- When finished place the knife and fork (tines down) in the five o'clock position.
- Leave your plate where it is.
  - do not push it away, stack it, or pass it to others to stack



# The end of the meal

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- When the host places the napkin on the table beside the plate.
- Thank the host or cook for the meal.
- You may rise and leave the table when your host rises.
- At a no-host meal, wait until everyone is finished.





# When dining in a restaurant

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- You are a guest
- Do not do anything that would embarrass you or the host
- Be considerate of the other patrons



# Cell phone manners

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- It is rude to use a cell phone during the meal
  - If you **must** take a call, excuse yourself.
- If you use the phone in public
  - Speak quietly so others don't have to hear your conversation.
  - It is rude to use blue-tooth type devices with your phone in public.



# When dining out

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- Texting or opening your phone destroys the ambience of a restaurant.
- It is rude to use a cell phone in a public rest room.



# Restaurant manners

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- You can't afford the restaurant unless you can afford the minimum 15% tip.
- If you have a problem with your food, politely ask the waiter to take it back.
  - Do not expect the rest of your table to wait for your plate to return.
  - Is it really worth making a spectacle of yourself and making other people wait when they are finished eating?



# Good manners need to be practiced and used in formal and informal situations

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- If you become accustomed to using good manners
  - You are more confident
  - You are more comfortable
  - You can think about making others comfortable
  - You show respect for other people

# Culture and tradition influence table manners



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## Western Culture

**Do not slurp your soup**

**Eat everything on your plate**

**Keep your silverware in your hands as you eat**

**Eat the meat, leave the starches**

## Eastern Culture

**Nosily eating soup is a complement to the cook.**

**Do not clean your plate it is an insult to the host that not enough food was provided.**

**Lay the chopsticks down every few bites.**

**Don't leave any rice, it is sacred and must be eaten.**



# Additional Guidelines...

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- Try some of every food served even if you don't like it or don't think you will.
- Avoid playing with foods on your plate.
- Ask to have foods passed to you, rather than reaching in front of someone else or across the table.
- Eat quietly with your mouth closed. Wait to speak until you have swallowed any food in your mouth.
- Take small bites. Eat all that you take on your fork or spoon in one bite.
- Look neat and talk about cheerful topics to make mealtimes pleasant.
- Pass food at the table to the right with your left hand. Try not to blow on soup to cool it - it is not polite.
- Cut salad with a knife if the pieces are too large to fit in your mouth.
- Use a small piece of bread as a “pusher” to help guide food onto your fork.
- Break off a whole piece of bread or roll into 2 or more small pieces.
- Leave your silverware on the plate or saucer under a bowl when you have finished.