

SETTING THE TABLE



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WHY ACQUIRE GOOD MANNERS??

•People want to be around you.

•People, young and old, respect you.

•You will be at ease around members of the opposite sex.

•You develop competence and confidence in yourself.

•Your will always know what to do in any social or private situation.

•Having good manners will enhance career and career advancement opportunities in your future.



TABLEWARE

Everything that goes on a table for a meal.



PLACESETTING

A set of all the pieces of dinnerware, flatware, or glassware for one setting.



The Table Cover

- Everything each person needs to eat a meal.

Includes all:

- Table Linens
- Dinnerware
- Silverware or Flatware
- Glassware



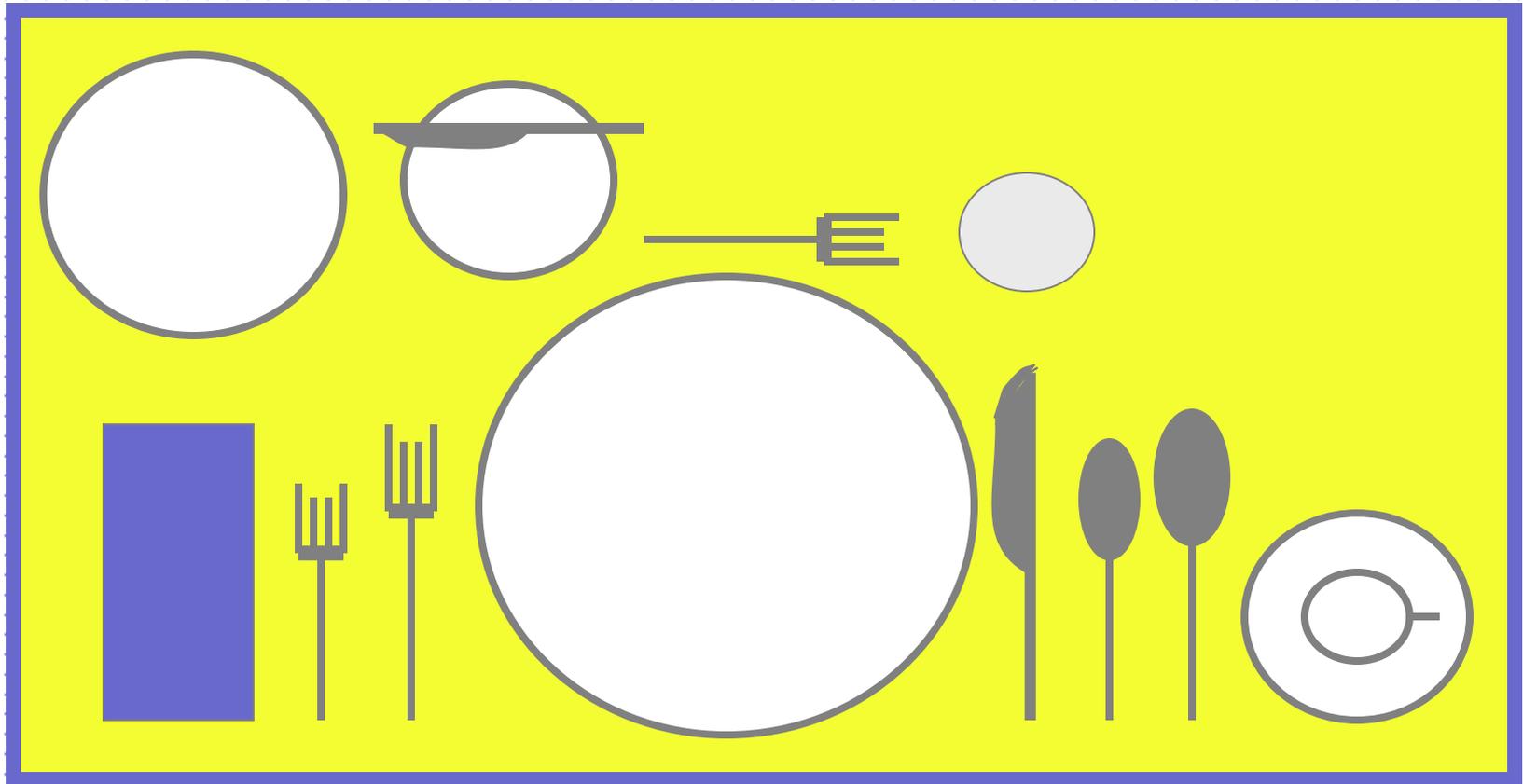
Room to Eat



Allow 24" for each person who will be eating.

WHERE DOES EVERYTHING GO

Tables are set for right-handed people.



24 Inches

STYLES OF MEAL SERVICE

•Style of meal service selected depends on:

•Formality of meal

•The menu being served

•Availability of help

•Number of people being served

CONSIDER FOR EACH...

- The amount of food that will need to be prepared?

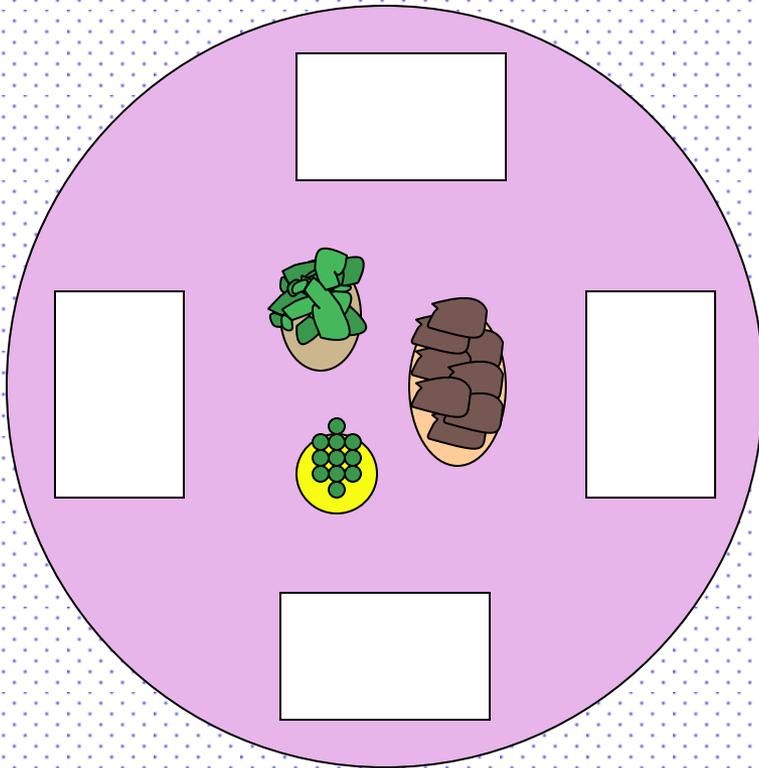
- Who will control what food goes on each plate and in what portions?

- How much time host or hostess will have to spend with family and/or guests?

- Who will carry the burden of the work involved?

- How many dishes will be needed to serve in each style and how many there will be to wash at meal's conclusion?

AMERICAN OR FAMILY SERVICE



- Most often used in homes

- Host fills serving dishes in kitchen

- Diners serve themselves as serving dishes are passed around the table

- Advantages/Disadvantages?

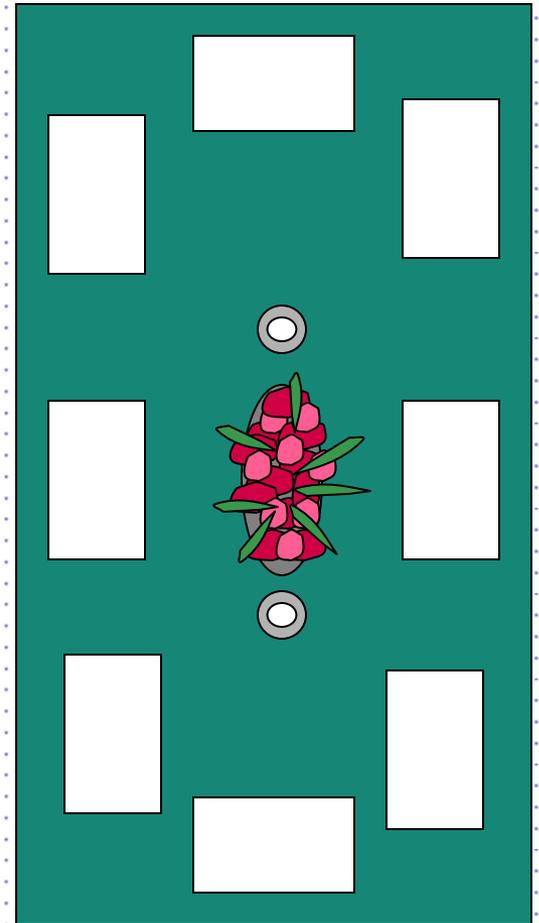
FORMAL, RUSSIAN or CONTINENTAL STYLE

- Serving dishes are never placed on the table

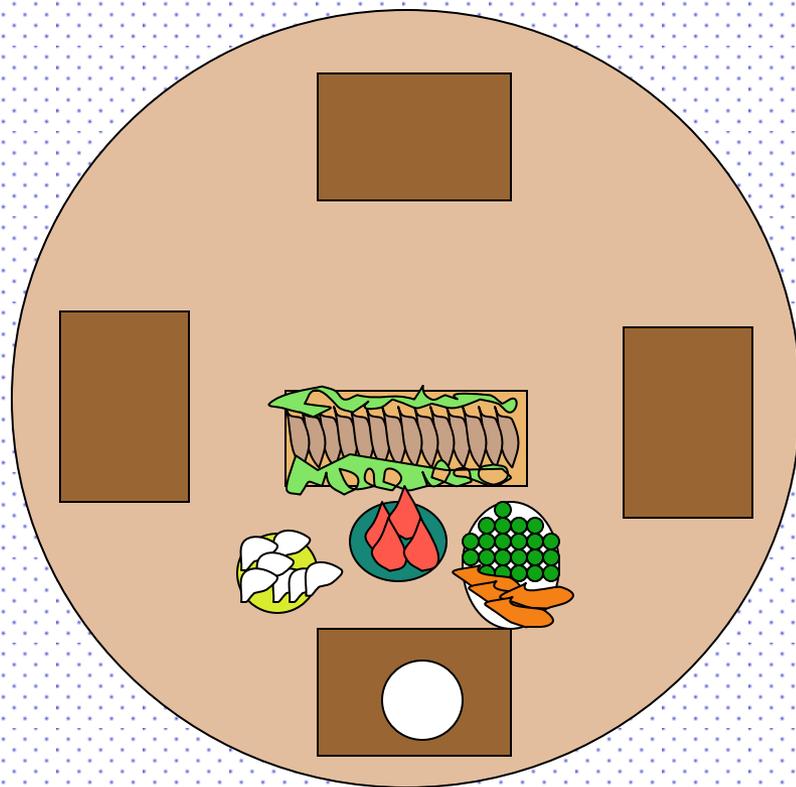
- Servants or outside help fill plates course by course in the kitchen and serve guests individually

- Dinnerware and silverware are removed after each course is completed, new is brought with each new course

- Advantages/Disadvantages?



ENGLISH SERVICE



Hostess

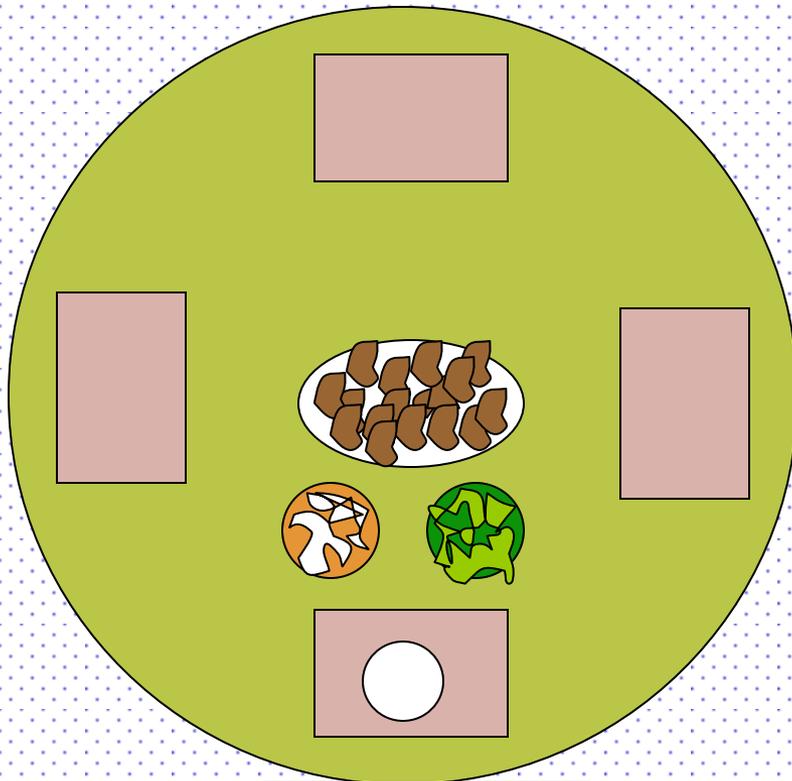
- Serving dishes filled in kitchen and placed in front of hostess along with a stack of dinner plates.

- Hostess fills plates and passes them from guest to guest until everyone is served

- Advantages/Disadvantages?

COMPROMISE SERVICE

- Compromise between Formal and English service



Hostess

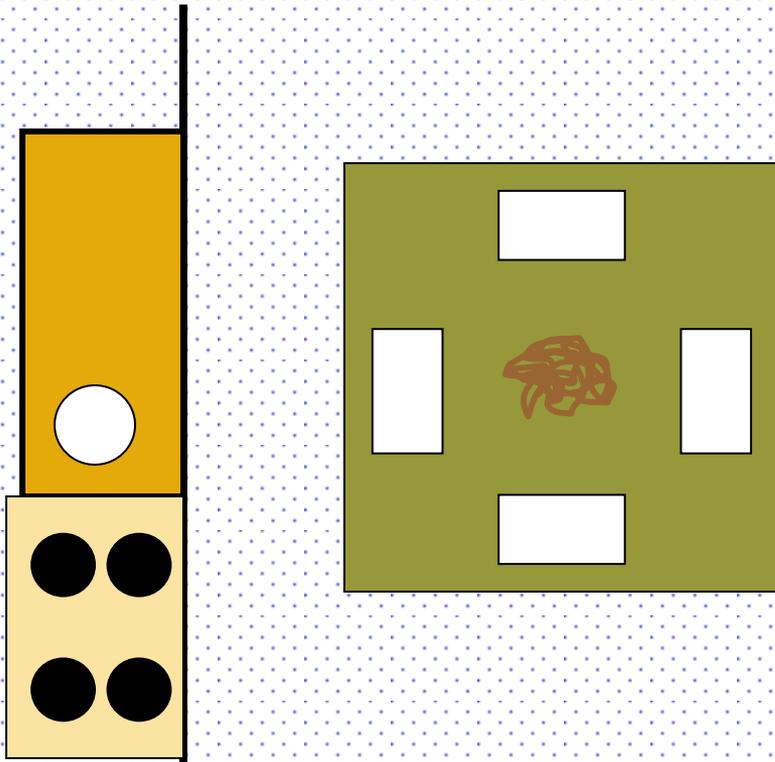
- Salad or dessert course served from the kitchen.

- Other courses are dished and served by the host or hostess at the table as in the English style.

- One person acts as the waiter to clear table between courses.

- Advantages/Disadvantages?

BLUE PLATE SERVICE



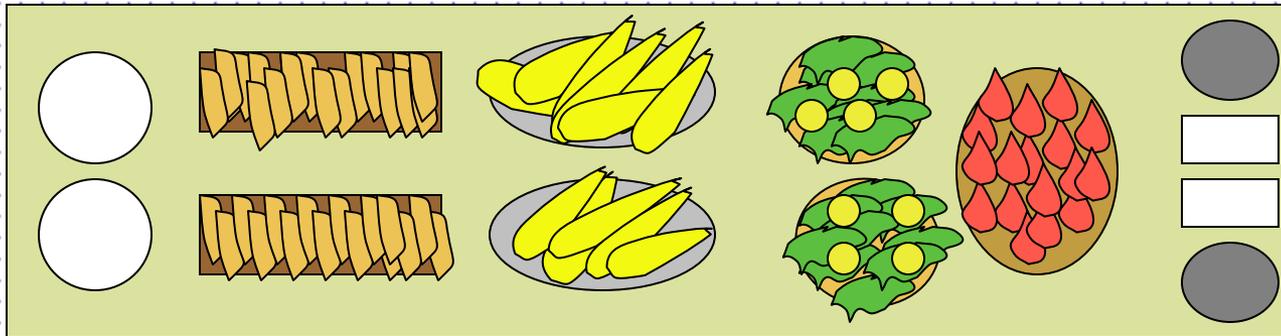
- Cover is set with everything except the dinner plate.

- Plates are filled in the kitchen by hostess and carried into dining area.

- Hostess offers second helpings and serves from kitchen again.

- Advantages/Disadvantages?

BUFFET SERVICE



- Used for serving large groups of people

- Serving table holds all linens dinnerware, and glassware

- Guests serve themselves filling plates with their food choices

- Areas for guests to sit and eat need to be provided.

- Advantages/Disadvantages?

Works Cited

www.webplaces.com/search/

