Table Setting Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

***STATION 1 – TABLE SETTING ASSIGNMENT***

On the Ipad go to bowerfoods10.weebly.com 🡪 Meal Planning 🡪 Table Setting Slideshow. Go through the slideshow and answer the following questions!

1. **What is the acceptable height for a centerpiece? \_\_\_\_\_\_\_\_\_\_\_\_\_**
2. **Before calling people to the table for dinner, what should you do? 2 things**
3. **When guest are done their salads, should you leave the plates on the table? \_\_\_\_\_\_\_\_\_\_\_\_\_**
4. **Before serving dinner, make sure you clear the table of all dishes including:**
5. **What are the 3 rules for table setting?**
6. **Basic Table Setting** 
   1. To the left of the plate is the \_\_\_\_\_\_\_\_\_\_\_\_\_
   2. To the right of the plate is the \_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_
   3. The sharp edge of the knife should be towards the \_\_\_\_\_\_\_\_\_\_
   4. To the right of the knife is the \_\_\_\_\_\_\_\_
   5. The \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ goes above the knife
   6. The napkin can be placed under the \_\_\_\_\_\_\_ or on the plate
7. **Draw the Basic Table Setting** – must include, fork, knife, spoon, plate, napkin and water glass.

**Formal table Setting**

1. What are two things to remember when adding a table cloth?
2. If there is a salad, the salad fork goes where?
3. If soup is served, where does the soup spoon go?
4. Where do the coffee cup and saucer go?
5. Draw the Formal Table Setting - must include, salad fork, dinner fork, plate, napkin, knife, soup spoon, beverage spoon, tea cup, saucer, water glass.

***STATION 2 – Learning how to fold napkins - go into red or green kitchens***

Watch the video loaded on the IPAD or <https://www.youtube.com/watch?v=rxi3iQODnCQ>

Draw each folded napkin from the video in the boxes below.

1. **Types of Napkin Folds**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  |  |  |  |  |

1. **Perfect a napkin fold 1** – Choose 1 napkin fold to try, watch the video, try it, try again until it is perfect.
   1. Take a picture of your completed napkin fold
2. **Perfect a napkin fold 2** – Choose 1 napkin fold to try, watch the video, try it, try again until it is perfect.
   1. Take a picture of your completed napkin fold
3. **Perfect a napkin fold 3** – Choose 1 napkin fold to try, watch the video, try it, try again until it is perfect.
   1. Take a picture of your completed napkin fold
4. **EMAIL** - Put all three of your beautiful folded napkin photos in an email to [jbower@rvschools.ab.ca](mailto:jbower@rvschools.ab.ca)

***STATION 3 Setting a Table -Basic Table Setting***

Using one of the circle tables at the front of the class – you and your group need to set a table for **4 people.** You will need to set a Basic Table Setting.

**You must include:**

* Forks
* Knives
* Plates
* Water glasses
* Spoons
* napkin
* Each table setting must be identical, and similarly distanced and organized.
* Call Ms. Bower over when you are done to look at your table setting.

***STATION 4 ASSIGNMENT STATION – Going to a nice restaurant***

Watch the video 🡪 <https://www.youtube.com/watch?v=LAM0JALEjxU> and answer the following questions

**Napkin Etiquette**

1. Put in your lap and don’t \_\_\_\_\_\_\_\_\_\_ \_\_\_ \_\_\_ \_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
2. If you have to leave the table – what should you do with your napkin?

**Soup**

1. When you are done eating your soup – what should you NOT do with your spoon?
2. Instead where should you put your spoon?

**Getting your Server’s Attention**

1. How should you get the server’s attention?

***Station 5 – Setting a Formal Table Setting***

Using one of the circle tables at the front of the class – you and your group need to set a table for **4 people.** You will need to set a Formal Table Setting.

**You must include:**

* Salad Fork
* Dinner Fork
* Plate
* Knife
* Water glasses
* Beverage Spoon
* Soup Spoon
* Tea Cup
* Saucer
* Napkin
* Table Cloth
* Each table setting must be identical, and similarly distanced and organized.
* Call Ms. Bower over when you are done to look at your table setting.

***Station 6 – Assignment #3 Proper Dining Etiquette***

Watch the video loaded on the IPAD or <https://www.youtube.com/watch?v=SQvV4SNeH-U>

You can stop watching at 15:00

1. When is It okay to eat with your mouth open?
2. What should you do with your phone when going to dinner? 2 things
3. Where would the dessert fork spoon be placed if you are having dessert?
4. What should you do with your fork and knife to signal you are done eating?
5. When passing food during an informal meal, what are three things to remember?
6. You should only start eating when:
7. Why should you salt your food only after tasting it?
8. What should you do if someone asks you a questions while you are chewing?
9. If you leave the table, what should you do with your chair?
10. What are 3 things not to do?



    4. Don’t flatten your food

**DONE!!**