

HOW TO EAT DINNER

(AND YOU THOUGHT YOU KNEW!)





- DO NOT arrive early – it is rude
- Best to be on-time or up to 10-15 minutes late
- If you are more than 15 minutes late you should call your host/ess

Bring a gift?

- Wine
 - Flowers (in a vase is a nice touch)
 - Specialty food items
 - Small items for the house
-
- Gifts are **NOT** usually given at a formal party.



Top Rules for Fine Dining



Body and Seating

- Usually place cards at entrance; if none...
 - Wait to be seated by your hostess
 - Strict as to who sits where, embarrassing to be moved
- Host sits at head of table
- To host right, wife of guest of honor
- To host left, spouse of guest of honor

Body and Seating

- When seated
 - Keep feet firmly planted on floor
 - Do not cross legs
 - Do not lean back on chair
 - Do not shake your feet
 - Elbows should be at your sides
 - Sit upright
 - Do not lean over plate while eating
 - Bring food to your mouth

Knives and Forks

- Forks set on the left; spoons/knives on right
- Always work from the far outside in
 - *If unsure wait for the host/ess*
- Take small portions at a time
- Put your cutlery down between each mouthful

Knives and Forks

- Always place on plate, never on table, cross tips of the two pieces – **this tells the server you are not done**
- When finished, place knife and fork together in center of plate vertically
 - Tines of fork should point up
 - Blade of knife should point to the center toward fork
 - These should be pointing to 10 o'clock

Knives and Forks



Continental style - *I'm resting position*



Continental style - *I'm finished position*



Knives and Forks

- Use both your knife and fork to cut food
- Tines of fork should always point down
- When eating foods like peas, do not use fork as a scoop.
- Do not pick up cutlery dropped on floor – server will replace it



Napkins

- Used for one thing only – dab mouth
- Never wipe your mouth
- Do not immediately unfold your napking when sitting down at the table, unless the food is arriving. Unfold and place on your knees taking your cue from the host/ess
- Never tuck your napkin in the front of your shirt – vulgar
- Place on seat if you have to use restroom
- Drops to floor – ok to pick it up
- Never place anything in your napkin – especially food
- Place neatly (not folded) on left side of your plate when done – never on plate

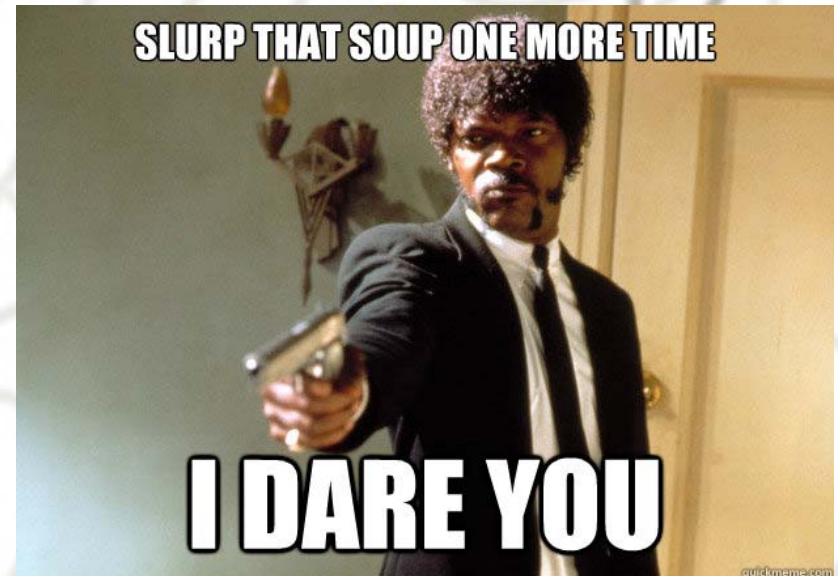


Bread

- Usually small bread plate to your left, if so, use it
- If no plate, use table directly to left of plate
- Do not put bread directly on your dinner plate
- **Never cut bread**, tear with fingers
- Tear off one small mouthful at a time, then use your butter knife to apply a small portion of butter to that piece, and then eat.
- DO NOT butter your bread directly from the butter dish. Instead place a dollop of butter on your bread plate and butter from there.
- Do not butter your bread in the air – keep it on the bread plate when buttering.

Soup and Pudding

- Spoons (two shapes)
 - Round bowl
 - Egg
- When eating soup
 - Bowl stays on table; never drink soup from the bowl
 - Drink the soup from the edge of the spoon
 - Do not put whole spoon in mouth
 - Don't slurp
- When eating your soup, you should scoop the liquid away from you towards the back of the bowl.



Food in General

- Do not start eating until everyone has their food
 - If hostess allows it, it is ok
- What if you can't swallow it?
 - Excuse yourself and remove it in privacy
 - Do not do it at the table
- Never use toothpick at a table
- You may remove bones, seeds, pits with fingers
- Do not blow your nose at the table

Food in General

- Do not salt food before tasting it – rude
- Snacks/appetizers
 - Must always touch your plate before placed in your mouth
 - Never right from the serving tray into mouth
- Pace yourself
 - This refers to both eating and drinking — wolfing down your food is impolite.
 - Everyone should start and finish at more or less the same time.
 - A good host/ess will have identified the slowest of eaters within their eye line and will keep pace with them.

Glasses and Wine

- Usually two or more glasses
- The glass that is furthest away from you will be used last.
- Right upper side of plate, diagonal pattern
 - Top left glass, red wine
 - 2nd, white wine glass
 - 3rd possibly a sherry glass
 - Water glass to the left of the wine glasses on the right hand side
- Someone offers you a toast
 - You remain seated, while others stand
 - Never touch glasses with other guests when toasting just lift in air
 - Never tap side of your glass with utensil (considered rude) –can damage expensive glasses

Glasses and Wine

- Do not gulp wine
- Purpose of wine is to complement food, not help you become drunk – it is impolite to become drunk
- Never place your hand on top of glass to stop server from refilling, simply tell him/her
- Never hold a glass for him or her to pour
- Hold stemmed glasses from the top of the stem, rather than from the bowl.
 - Stops your hot hands heating up the liquid inside (and thus changing the flavour)
 - Stops you looking like you're an alcoholic

Conversation

The background of the slide features a light-colored, sketchy illustration of hands holding a knife and a fork. The lines are simple and elegant, creating a subtle, artistic backdrop for the text.

- Unless you know ever guest at the table, never discuss:
 - Politics
 - Religion
 - Sex
 - Controversial topics
- Dinner is meant to be enjoyed, not a debate forum

Conversation

The background of the slide features a light-colored, sketchy illustration of several hands and arms. Some hands are raised, some are open, and some are in a fist, suggesting a variety of gestures used in conversation. The lines are simple and fluid, creating a sense of movement and interaction.

- Take equal time to the person sitting on your left and your right
- Talk to strangers
- Do not yell to ends of the table
- Speak in low tones
- If not confident, ask questions about themselves, not personal

General Don'ts

- Don't make a fuss; if you don't like something leave it
- Don't blow on hot food to cool it
- Don't smoke at the table
- Don't photograph table
- Don't use phone at table
- Don't move your plate after meal has been served
- Don't treat servers badly

General Don'ts

- Don't eat chicken or chops with fingers
- Don't hold your fork while you drink
- Don't overstay your welcome

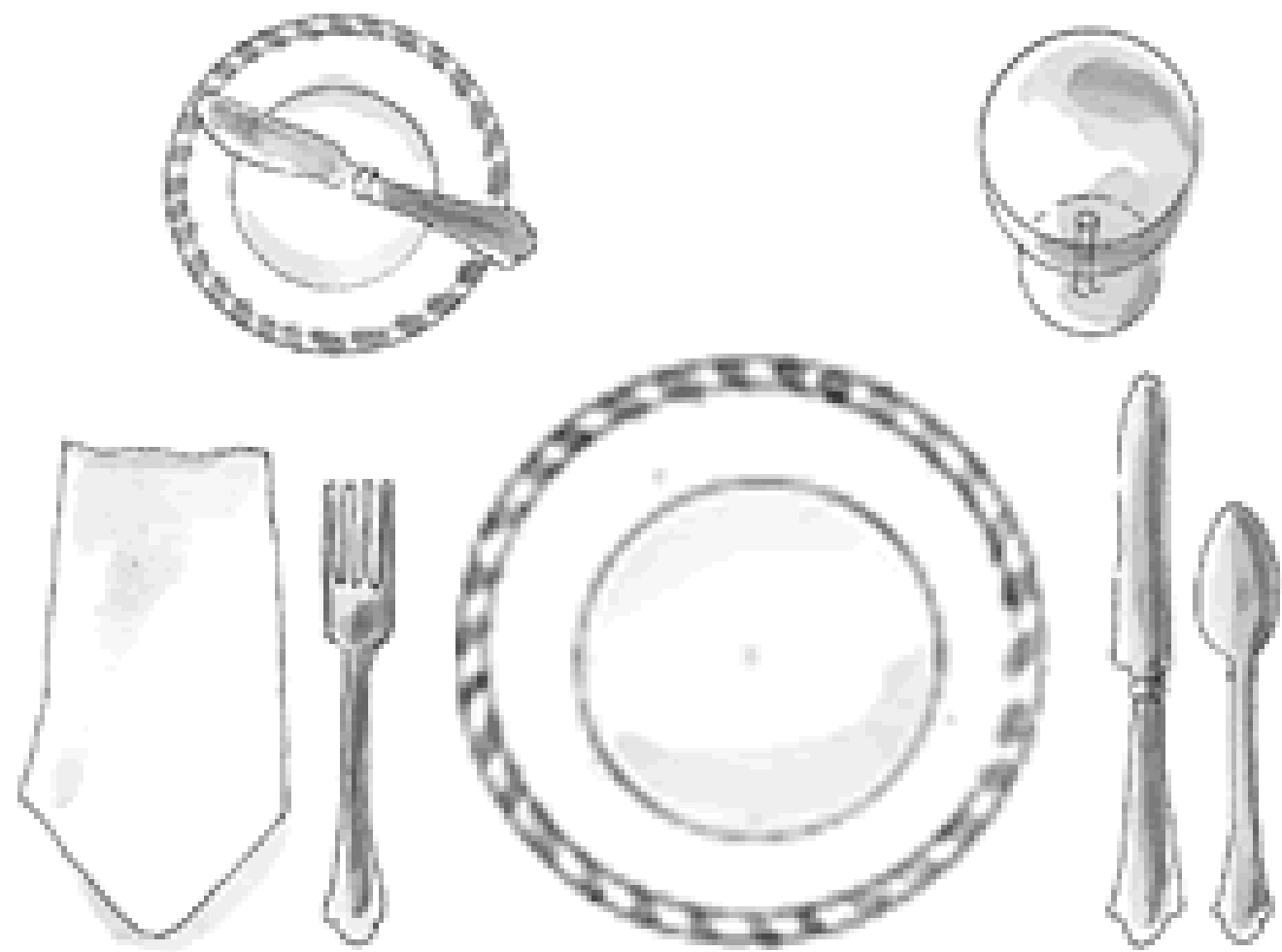
Be sure to stay THANK YOU as you leave and mail a thank you note.

General Do's

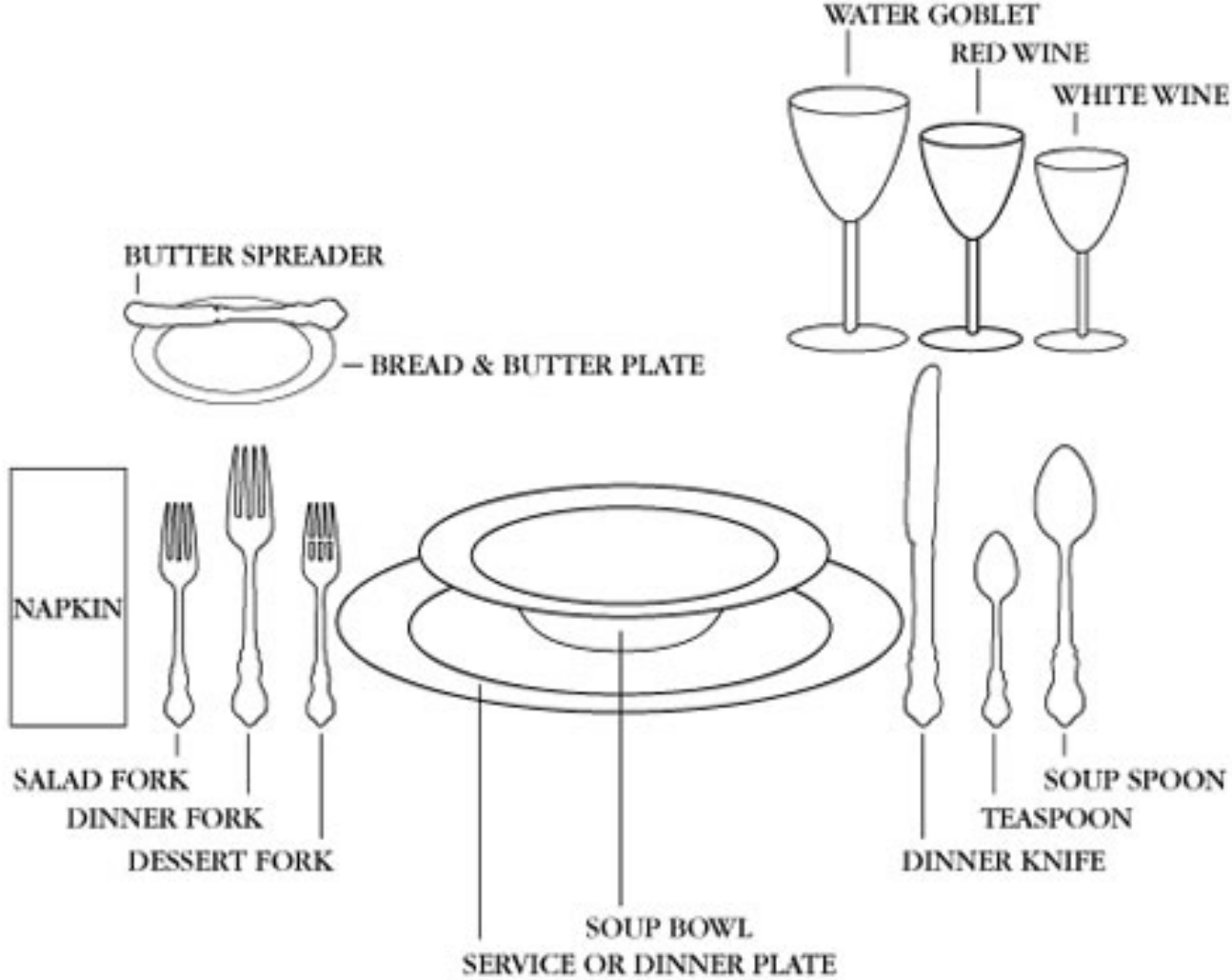
- If you are ever served something (or forget which utensil to use) that you have no idea how to tackle then just watch to see what your host or the most learned guest at the table is doing. Then copy.
- At a restaurant, if you are seated first, then you should wait for all parties to be seated before ordering your meal.
- At a restaurant, you should ask the host what they recommend so you know a price range.
- You should only order an appetizer or dessert if the host does.
- Be sure to stay THANK YOU as you leave and mail a thank you note.

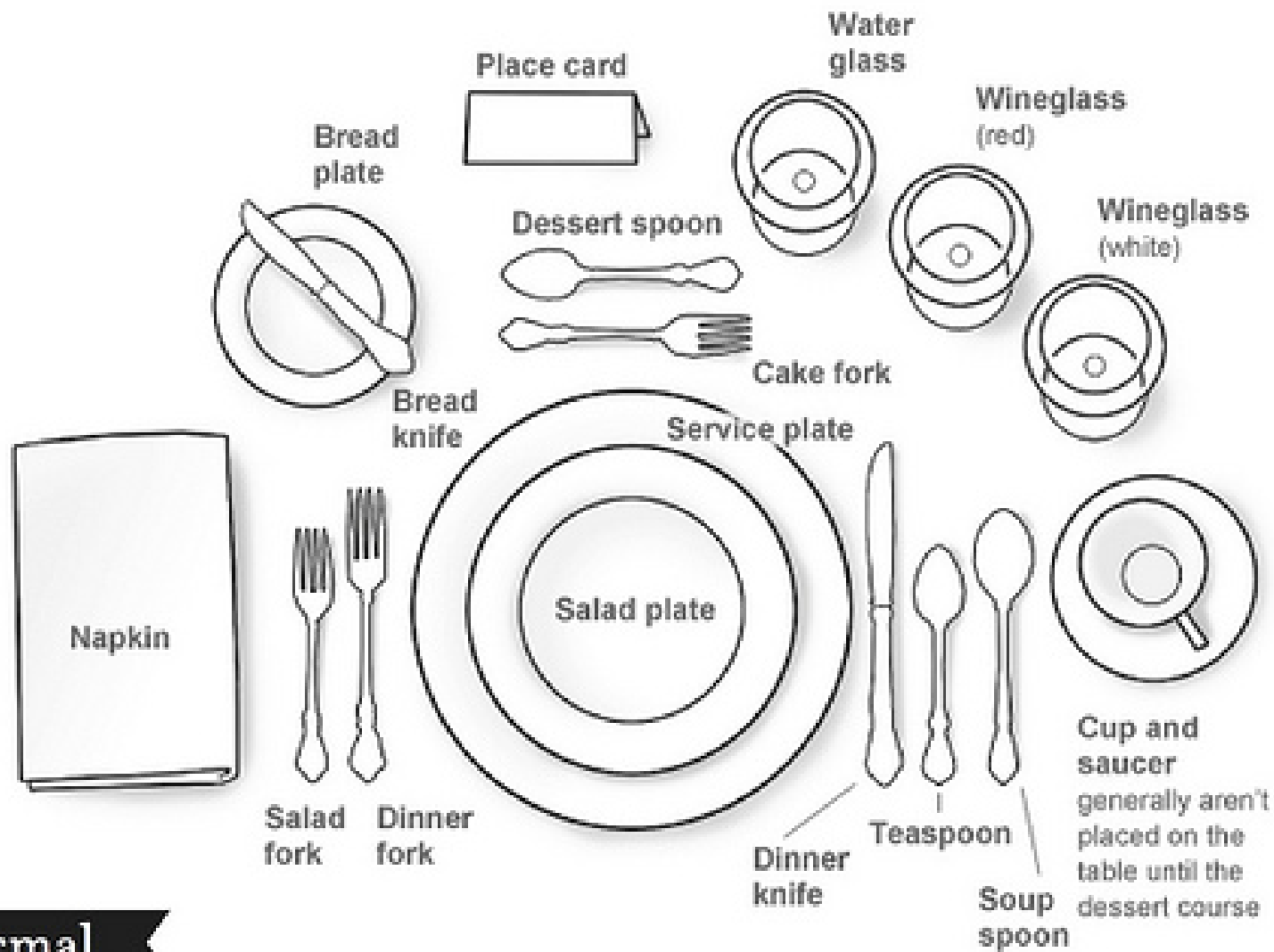
The background of the slide is a light beige color with a pattern of hand-drawn, sketchy cutlery items. There are several spoons, knives, and forks scattered across the page. The lines are thin and grey, giving it a casual, artistic feel. The text is centered in the middle of the page.

Semi-Formal Place Setting explained



How do you set a formal dinner table?





formal

- 1 Salad Fork
- 2 Fish Fork
- 3 Dinner Fork
- 4 Napkin
- 5 Butter Knife
- 6 Bread Plate
- 7 Dessert Spoon
- 8 Dessert Fork
- 9 Place Card
- 10 Salad Plate
- 11 Soup Bowl
- 12 Service Plate
- 13 Salad Knife
- 14 Meat Knife
- 15 Fish Knife
- 16 Soup Spoon
- 17 Tea Spoon
- 18 Seafood Fork

Formal Dinner Place Setting

- 19 Water Goblet
- 20 Champagne Flute
- 21 Red Wine Glass
- 22 White Wine Glass
- 23 Sherry Glass

