Setting Tables with Service and Style
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Types of Dining

• Fine-Dining
• Theme
• Casual Dining
  – Family-style restaurants
  – Neighborhood establishments
  – Grills and buffets
  – Vending machines
• Quick-Service Restaurants
  – Fast food
• Catering Services
  – Contract foodservice
  – Airline meals
  – Hotel and motel restaurants
  – Cruise ship dining
Types of Meal Service

- Modern American Plated Service
- Booth Service
- Banquette Service
- Family-Style Service
- Classical French Service
- Russian Service
- Butler Service
- Buffet service
Culinary Tip

• Using the Correct Hand
  – Right hand
    • beverages and soups
    • clear dishes
  – Left hand
    • solid foods

Restaurant Business: How to Wait Tables

(click on link)
Setting the Table

- Begin with clean linens

Add
- Centerpieces
- Napkins
- Flatware
- Tableware
- Glassware
Place Settings

• Breakfast
• Lunch
• Dinner
• Formal Dinner
Setting a Formal Table Setting

How To Set a Dinner Table

(click on links)
Creative napkin folding can transform an ordinary occasion into a celebration

Fancy Napkin Folding
Lotus Napkin Fold

(click on links)
Questions?
References and Resources

Images:
• Microsoft Office Clip Art: Used with permission from Microsoft.
• Shutterstock™ images. Photos obtained with subscription. (slide 7)

Textbook:

Video:
• Fancy Napkin Folding with Jonathon Stewart
  Easy napkin folding techniques for flair that’s sure to impress
  http://video.about.com/interiordec/Fancy-Napkin-Folding.htm

YouTube™:
• How to Set a Dinner Table
  Figuring out which fork to use for which course can be confusing enough, but having to actually set those forks—and everything else on the table? A recipe for disaster... or a chance to strut your etiquette stuff.
  http://youtu.be/PcTR1B06e-g

• Lotus Napkin Fold
  How to shape a napkin into a lotus fold
  http://youtu.be/0sMr8h6ygs8

• Restaurant Business: How to Wait Tables
  Waiting tables is a multi-tasking endeavor, as a waiter must greet the customers, take drink orders, seat other tables, serve the food properly and maintain an effortless attitude. Understand the job of a professional waiter with information from an executive chef in this free video on the restaurant business.
  http://youtu.be/TbFVPYD-Kfs

• Setting a Formal Table Setting
  The Basics of Setting a Formal Table
  http://youtu.be/qKSHmmNk_5Y