



## **Table Settings**

### **Self-Study & Group Activities**



The following activities work well to reinforce learning outcomes with individuals and groups and may be incorporated into your presentations:

# Label the Dining Tools & Place Settings

## Exercise 1: Label the Dining Tools & Place Settings

1. Identify the dining tools
2. Identify the number of courses in each of the following place settings
3. Check the Key included in this activity.
4. Review



### Notes:

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# Label the Dining Tools & Place Settings



## Exercise 1

Top Row - Left to Right:

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Bottom Row - Left to Right:

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## Exercise 2

Top Row - Left to Right:

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Bottom Row - Left to Right:

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## Exercise 3

Top Row - Left to Right:

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Bottom Row - Left to Right:

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# Label the Dining Tools & Place Settings



## Exercise 4

Top Row - Left to Right:

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Bottom Row - Left to Right:

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## Exercise 5

Top Row - Left to Right:

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Bottom Row - Left to Right:

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## Exercise 6

Top Row - Left to Right:

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Bottom Row - Left to Right:

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# Label the Dining Tools & Place Settings



## Exercise 7

Top Row - Left to Right:

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Bottom Row - Left to Right:

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## Exercise 8

Top Row - Left to Right:

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Bottom Row - Left to Right:

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## Exercise 9

Top Row - Left to Right:

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Bottom Row - Left to Right:

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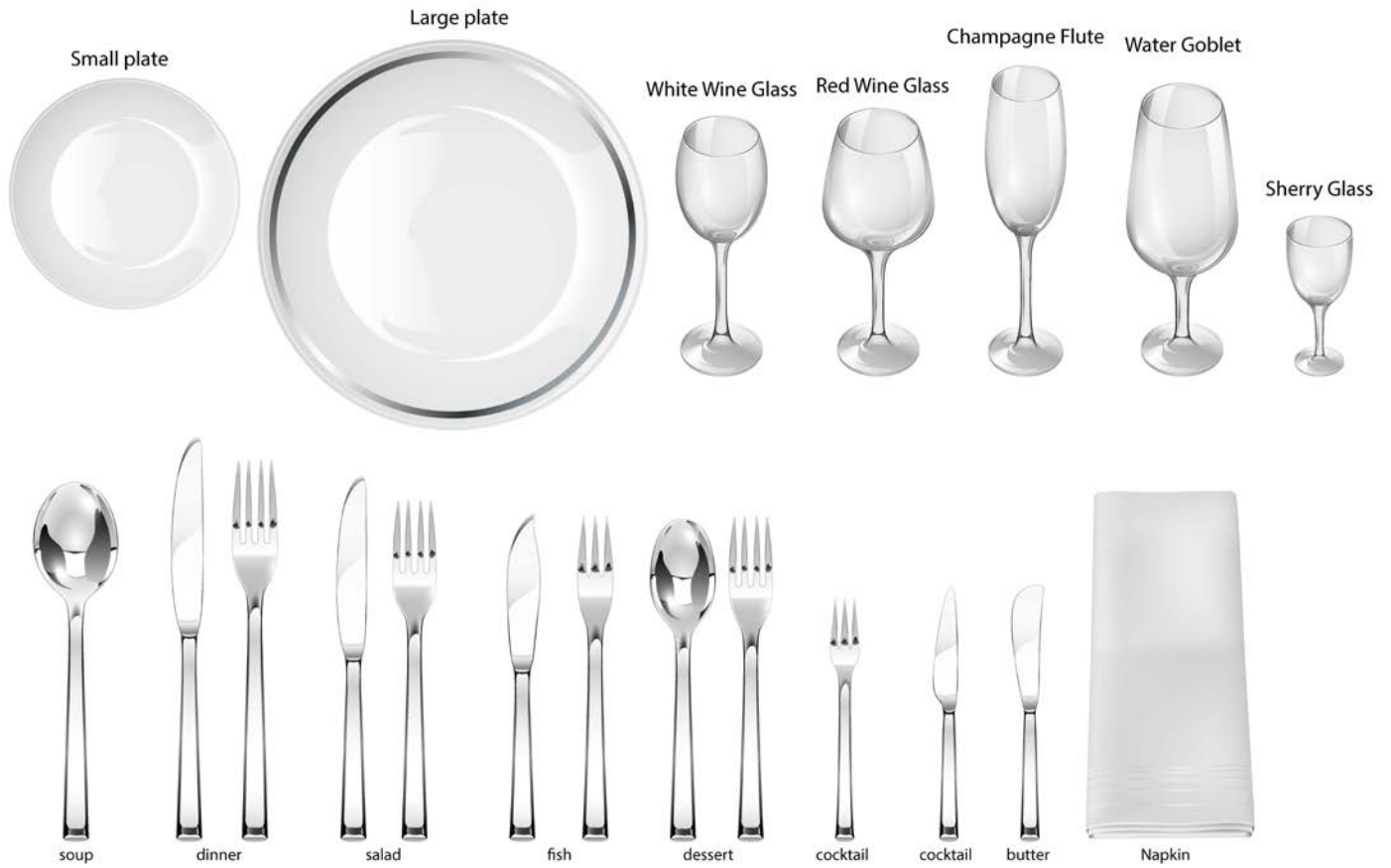
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**Label the  
Dining Tools & Place Settings  
KEY**

**The following pages may be used to  
evaluate your answers in the previous exercise:**

# Dining Tools at a Glance



## Notes:

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# Place Settings at a Glance



## Exercise 1

Top Row - Left to Right:  
*bread plate; butter spreader; dessert spoon;  
 dessert fork; water goblet; white wine;*

Bottom Row - Left to Right:  
*dinner fork; napkin; dinner knife; soup spoon;*



## Exercise 2

Top Row - Left to Right:  
*dessert spoon; dessert fork; water goblet; red  
 wine; white wine;*

Bottom Row - Left to Right:  
*fish fork; dinner fork; salad fork; charger;  
 napkin; salad knife; dinner knife; fish knife;  
 soup spoon; cocktail fork;*



## Exercise 3

Top Row - Left to Right:  
*bread plate; butter spreader; water goblet;  
 white wine;*

Bottom Row - Left to Right:  
*napkin; salad fork; fish knife; salad knife;*



# Place Settings at a Glance

## Exercise 4



Top Row - Left to Right:

*dessert spoon; dessert fork; water goblet; red wine; white wine;*

Bottom Row – Left to Right:

*salad fork; dinner fork; charger; napkin; dinner knife; salad knife; soup spoon;*



## Exercise 5

Top Row - Left to Right:

*water goblet; red wine; white wine; sherry;*

Bottom Row – Left to Right:

*fish fork; dinner fork; salad fork; charger; napkin; salad knife; dinner knife; fish knife; soup spoon; cocktail fork;*



## Exercise 6

Top Row - Left to Right:

*bread plate; butter spreader; dessert spoon; dessert fork; water goblet; white wine;*

Bottom Row – Left to Right:

*salad fork; dinner fork; napkin; dinner knife; salad knife; soup spoon;*

# Place Settings at a Glance



## Exercise 7

Top Row - Left to Right:  
*dessert spoon; dessert fork; water goblet;  
champagne; red wine; sherry;*

Bottom Row – Left to Right:  
*dinner fork; salad fork; charger; napkin;  
salad knife; dinner knife; soup spoon; cocktail  
fork;*



## Exercise 8

Top Row - Left to Right:  
*bread plate; butter spreader; dessert spoon;  
dessert fork; water goblet; white wine;*

Bottom Row – Left to Right:  
*napkin; salad fork; fish fork; fish knife; salad  
knife; soup spoon; cocktail fork;*



## Exercise 9

Top Row - Left to Right:  
*bread plate; butter spreader; dessert spoon;  
dessert fork; water goblet; red wine; white  
wine;*

Bottom Row – Left to Right:  
*napkin; dinner fork; charger; dinner knife;  
soup spoon; cocktail fork;*

# Create Your Own Place Setting

## **Exercise 2: Group Activity – Create Your Place-setting**

**Option 1 – This option works well in class room settings or for individual practice:**

1. Cut out utensil drawings
2. Laminate utensil drawings (optional)
3. Read menu read each sample menu
4. Create place setting based on sample menu
5. Identify the number of courses in each place setting.

## **Option 2 – Fun activity for dining practicums (luncheons & dinners)**

1. Show actual menu on PowerPoint
2. Arrange with catering staff to have all appropriate dining tools stacked on one side of table for each participant.
3. Ask each participant to set their own place setting, based on menu.
4. Review place setting, before meal is served
5. Discussed and demonstrate utensils prior to meal being served.

## **Create Your Own Place Setting**

### ***MENU I***

*A Selection of Flat Breads and Rolls*

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*Carrot and Parsnip Soup with Candied Ginger*

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*Roasted Free Range Chicken Breast with Wild Rice and Pancetta  
Croquette, Smoked Tomato Vin Blanc*

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*Milk Chocolate Mousse Tart, Breton Shortbread & Pepper  
Caramel*

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*Freshly Brewed Cafe Milano Coffee and a Collection of Teas*

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*Mission Hill 'Five Vineyards' Bin 88 Chardonnay*

### ***MENU II***

*Freshly Baked Breads & Rolls*

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*Soup of the Day*

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*Grilled New York Steak, Garlic Pepper Sauce, Roasted Root  
Vegetables, nugget potatoes*

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*Lemon Cheesecake, Blueberry compote*

~

*Freshly Brewed Regular & Decaffeinated Coffee or Tea*

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*Cabernet Sauvignon, JLOR*

## Create Your Own Place Setting



soup

dinner

salad

## Create Your Own Place Setting



fish

dessert

cocktail cocktail

## Create Your Own Place Setting



butter



Napkin

White Wine Glass



## Create Your Own Place Setting

Red Wine Glass



Champagne Flute



Water Goblet



Sherry Glass





## Create Your Own Place Setting

Small plate



## Create Your Own Place Setting

Large plate

