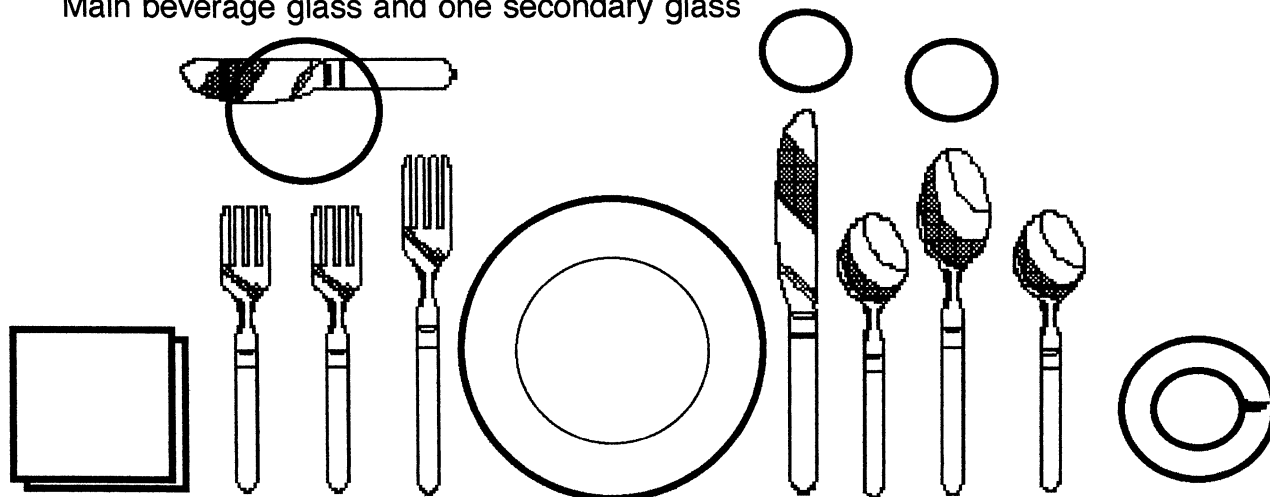


**TEACHER BACKGROUND INFORMATION
DINING OUT**

Advance Preparation:

Using the demonstration table so that everyone can see or a *Hook and Loop Board, set a formal table using: (See diagram below)

- | | |
|---|-------------------------------|
| Appetizer fork and spoon | Coffee cup and saucer |
| Dinner plate | Dinner knife, fork, and spoon |
| Bread and butter plate and knife | A napkin |
| Main beverage glass and one secondary glass | |



Be sure to include a centerpiece and nice table cloth. When possible, try to obtain a menu from a restaurant.

Activity Scenario:

Set the stage for the activity by using the following "pretend" strategy. Tell the students, "Today I am rich and will take all of you out to your favorite restaurant for dinner. Where would you like to go?" (Let them respond.)

"Who do you want to be your date for the evening?" (Let them respond.)

"Before we go, we need to review some standard restaurant terminology so everyone will feel comfortable and be aware of what's happening. Some of these terms are:

- | | |
|---------------|-------------------------------------|
| valet: | parks car (also needs to be tipped) |
| host/hostess: | male/female greeter-seater |
| server: | male/female order taker-server |
| busperson: | clears tables |
| coat check: | hangs (also needs to be tipped) |

Review with the students things like how to sit in a chair, remove coats, open doors, etc. Mention that if girls want to remove their own coats, open their own doors, etc., boys should allow them that freedom. Both parties should feel comfortable during the evening.

TEACHER BACKGROUND INFORMATION
DINING OUT - Page 2

"Dates, how do you know what to order so that you don't spend too much?" (You ask: "What sounds good to you?" or "What are you going to order?")

Review some standard menu terminology, such as:

a la carte:	each item priced separately
entree:	main dish
gratuity:	tip
course:	successive parts of a meal

Discuss the following:

(Throughout the discussion, remove and add flatware, dishes, and glassware to the demonstration table or hook and loop board as each item is covered.)

1. What are the courses of the meal and their sequence.
2. From which side the waiter serves food and pours beverages.
3. Where the bread plate is and how to butter bread.
4. How steaks are served and the difference between well done, medium rare, etc.
5. What to do if there is a problem with your food.
6. The appropriate styles of transferring food to your mouth--European and American.
7. What to talk about at the dinner table.
8. What is meant by "crumbing the table".
9. The various types of desserts that can be ordered, e.g., Cherries Jubilee, Baked Alaska, Chocolate Mousse, Bananas Foster, etc.
10. How much gratuity to leave.
11. How to eat soup.
12. Which is the drink glass and which is the water glass.
13. Which piece of flatware to use for each course.
14. Who should do the ordering.
15. Any other items that pertain to public eating.

*Hook and Loop Boards can be ordered from NASCO. They run about \$125.00. They are worth it as they can be used for so many things including this activity.