

Name _____ Period _____ Date _____

DINING OUT

1. Match the word to the proper term:

- | | |
|--------------------|--------------------------------|
| _____ a la carte | a. greeter/seater |
| _____ valet | b. successive parts of a meal |
| _____ host/hostess | c. tip |
| _____ entree | d. hangs coats |
| _____ server | e. main dish |
| _____ gratuity | f. parks car |
| _____ course | g. each item priced separately |
| _____ coat check | h. clears tables |
| _____ attendant | i. order taker/server |

2. In the space provided, draw a formal place setting:

3. How do you know what to order with your date? _____

4. T F An appetizer comes at the end of the meal

5. T F An appetizer prepares the stomach for the main dish.

6. The server pours water on the _____ and serves on the _____

7. What is the proper way to butter bread? _____

Where is the bread plate located? _____

8. How do you properly eat soup? _____

DINING OUT - Page 2

9. What should you do if something is wrong with your food? _____

10. List the two styles of eating and the difference between them.
_____: _____
_____: _____
11. Describe how the following steaks would look when served:
rare _____
medium rare _____
medium well _____
well _____
12. What does the server do before serving dessert? _____
13. List two popular desserts served at restaurants:

14. What is a gratuity? _____ How much should it be? (What percentage?) _____
15. If your bill came to \$65.25, how much tip/gratuity should you leave? _____
16. The first course of a meal is called: _____
17. Who should do the ordering? _____
18. Where do you put the napkin if you must leave for a few minutes?

19. Where do you put the napkin when you leave at the end of the meal?

20. Does the boy need to rise when the girl excuses herself? _____
21. What should you do with your gum? _____
22. What should you do if you spill, break, or drop something? _____
