

FOODS AND NUTRITION II – TABLE SETTING AND ETIQUETTE LECTURE

OBJECTIVES: <ol style="list-style-type: none"> 1. Students will identify and practice skills associated with meal service. 2. Students will identify and demonstrate table setting techniques. 3. Students will identify how table setting influences the appearance of the food, sets the tone/feeling of the meal, and makes people feel important. 4. Students will identify and demonstrate correct etiquette while dining. 	STANDARD: Students will apply skills for consumerism and budgeting as it applies to meal planning, meal management, and meal service.
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BELL RINGER	DESCRIPTION: Bell Ringer Question	MATERIALS: Bell Ringer Cards
TIME: 5 min.		
CONTENT: <ol style="list-style-type: none">1. Have the students answer the following question on their bell ringer cards, “Where do you properly place a napkin while setting the table?” (on the plate, in the glass or on the table next to the fork)2. When done, have the students return their cards to the class basket.		

ACTIVITY 1 (Individualistic)	DESCRIPTION: Table Setting	MATERIALS: <i>TABLE SETTING AND ETIQUETTE STUDY GUIDE</i> <i>TABLE SETTING WORKSHEET</i> Table Setting and Etiquette PowerPoint Table Setting Worksheet Key
TIME: 30 min.		
CONTENT: <ol style="list-style-type: none">1. Hand out the “Table Setting Worksheet” to the students. Have the complete it to the best of their ability. Once they are done, show the class slide 3 and compare their worksheets with the slide. (slides 2-3)2. Hand out the “Table Setting and Etiquette Study Guide” to the students and have them take notes throughout the discussion today.3. Discuss with the students what influences the table setting. (slide 4)4. Discuss the three components of a place setting. (slide 5)5. Define what a cover is in table setting. (slide 6)6. Discuss the proper dinnerware placement. (slide 7-8)7. Discuss the various types of flatware. (slide 9)8. Discuss proper flatware placement. (slide 10-12)9. Discuss proper glassware placement. (slide 13)		

10. Discuss the proper placement of a napkin. (slide 14)

PROCESS QUESTIONS:

1. When setting a proper table, in what ways does it influence the meal?
2. Name the three components of a place setting.
3. What is a cover in table setting?
4. Where do you properly place the following dinnerware items: dinner plate, bread/butter plate, salad plate, and soup bowl?
5. Name the types of flatware.
6. Where do you properly place the following flatware items: forks, knives, and spoons?
7. Where do you properly place the following glassware items: water goblet, other beverage glasses, cup and saucer?
8. What three places are appropriate to place a napkin when setting a table?

REFERENCES:

Information found in the Foods & Nutrition II Curriculum Guide – Utah State Office of Education

ACTIVITY 2 (Individualistic)	DESCRIPTION: Etiquette	MATERIALS: <i>TABLE SETTING AND ETIQUETTE STUDY GUIDE</i> <i>TABLE MANNERS WORKSHEET</i> Table Setting and Etiquette PowerPoint Table Manners Worksheet Key
TIME: 30 min.		
CONTENT: <ol style="list-style-type: none">1. To begin the etiquette section of the lesson, show the carton on slide 15 to the class. Ask them, “Why is it you choose not to use proper manner at the table?”2. Hand out the “Table Manners Worksheet” to the students and have them complete it. When they are done, discuss the answers with them.3. Discuss table etiquette with the students. (slide 17)4. Discuss the common rules of etiquette. (slide 18-24)		
PROCESS QUESTIONS: <ol style="list-style-type: none">1. How do you properly sit down at a table?2. When passing food, which direction does it go?3. What do you do with your napkin throughout the meal? What can you use it for? Where do you place the napkin if you must leave the table? Where do you place the napkin when you are done with your meal?4. How should you properly sit at a table?5. How do you properly eat a roll or bread with butter?6. What is the appropriate amount to tip your waiter or waitress?7. Name four cell phone etiquette rules that should be followed during meal time.		
REFERENCES: Information found in the Foods & Nutrition II Curriculum Guide – Utah State Office of Education		

SUMMARY:

If you apply basic principles of setting the table, table service and manners you can create a pleasant atmosphere so that your relationships and appearance of food are enhanced. Good manners show respect for others.

STUDENT EVALUATION:

Instruct the students to fill out the study guide throughout the lecture today. Encourage discussion and answer any questions the students may have throughout the lesson. At the end of class, have the students keep their study guides to prepare for the upcoming test. There will be no homework today.

TEACHER EVALUATION:**OPTIONAL ACTIVITY:**

Possible videos to show your class:

1. "The Table Manner Murders" by learningzonexpress.com, 15 minutes.
2. "Etiquette Hotline" by learningseed.com, 23 minutes.