

TABLE SERVICE/ETIQUETTE QUIZ

Name _____ Period _____ Assign # _____

I. SHORT ANSWER

1. The way you set your table influences three things. Name these three things.
2. How can atmosphere be established?
3. Name 4 things you could use as a centerpiece.
4. Draw a simple placesetting:
5. What is the rule of thumb in table setting?
6. Select and describe either buffet style or formal service.

7. List 3 reasons why good table manners are important.

II. TRUE OR FALSE

- 8. Sterling silver is 98.5 percent silver.
- 9. Don't start to eat before the host, hostess, or guest of honor does.
- 10. Unless the group has more than eight people, wait until everyone is served before you start.
- 11. If for some reason you cannot eat a food that is being passed around the table, simply pass it on or just take a little and leave it on your plate.
- 12. Cut a large piece of food up all at once.
- 13. Cover your mouth if you talk with a mouth full of food.
- 14. Blow on hot food to cool it off.
- 15. Between courses or after dinner, you may put your elbows on the table if you feel more comfortable.
- 16. If you spill something, mop it up quickly with your napkin. If it is major, ask the host/hostess what you can do to help the situation.
- 17. Use your napkin when you cough, sneeze, or blow your nose.