

Manners and Etiquette Day 2

Summary

The students will practice correct table setting procedures and identify acceptable manners and etiquette skills to be used with meal service.

Main Core Tie

Food And Nutrition 2

[Strand 3 Standard 3](#)

Time Frame

1 class periods of 90 minutes each

Group Size

Individual

Materials

Handouts:

Table Manners and Introductions

Video:

Etiquette Hotline: Table Manners #9193, Learning Seed, 23 minutes. \$89.00

Resource Book on Manners and Etiquette for reference. Some suggestions might be:

The Art of the Table: A Complete Guide to Table Setting, Table Manners and Tableware by Simon and Schuster

Oops!: The Manners Guide for Girls by Pleasant Co. Publications

Background for Teachers

The teacher needs to have a basic understanding of proper table setting, table manners, rules of etiquette and proper introduction.

Student Prior Knowledge

The student needs to know basic table setting, acceptable table manners and etiquette to be used during meal service and introductions.

Intended Learning Outcomes

The student will learn proper table setting according to the rules of etiquette and practice acceptable table manners while dining or making introductions to each other.

Instructional Procedures

Show Video: Etiquette Hotline: Table Manners by Learning Seed.

Pass out handouts for Table Manners and Introductions. Explain the assignments and allow the students some time to go through and answer the questions. Underline the correct answer to make the sentence correct on the Table Manners.

Then, identify foods you can eat with fingers, spoon, fork, uses for knives. Complete the questions on the Introductions from what they know.

Orally, go through and answer the questions together and explain or demonstrate if necessary to help the students understand the concept. There will be some questions as to why. I like to read out of

some reference books on manners and etiquette to identify a point if necessary.

Authors

[DEBRA PAULL](#)