DINING SETTINGS

Whenever you are unsure what to do, simply sit back, wait and watch.

Use the butter knife if one is available.

Break a bite-sized piece off of your bread and hold it on the corner of the bread plate while you butter.

Never butter a whole piece of bread. Take some butter and place it on the bread plate.

If you leave for a few moments during the meal, place your napkin on the back of your chair or seat.

When you leave at the end of the meal, leave your napkin to the left of your dinner plate. Never on the plate!

Place your napkin on your lap when last person is seated.

Place your utensils that you have used on the plate. Never place used utensils on the table cloth.

Use your utensils from the outside in.

Start eating once everyone at the table is served and the host has started eating.

The food will be served from the left and removed from the right.

Be very cautious about ordering alcohol, avoid it or keep a half full glass.

Do not wave or point with a utensil.

Do not cut more that a few bites. See EATING STYLES.

Think of making a circle: eat soup taking the spoon away from you, then bring it towards you over the bowl and sip from the side of the spoon.

Don’t slurp or make noises when eating. Tip the bowl away for the last spoonful.

Take small bites so you can carry on a conversation without long delays for chewing and swallowing.

When finished, place utensils on the plate with fork tines down at the 4 o’clock position.

Know what to order, avoiding foods that are sloppy or hard to eat.

When you have finished soup, always place the spoon in the saucer under the soup bowl.

DINING SETTINGS