

LESSON PLAN

Title: Place setting etiquette	Name: Kimberly Seely
Target Audience: Catering Employees	Method: Application

Terminal Objective -Catering employees will be able to demonstrate how to set a place setting correctly.	Terminal Concept -Properly set tables are essential for a professional and enjoyable dining experience.	
Domain Cognitive	Taxonomic Level Application	

References
<http://emilypost.com/advice/table-setting-guides/>
<https://www.napkinfoldingguide.com/>

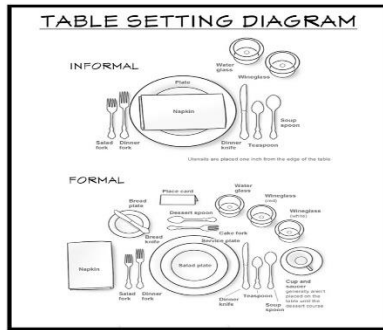
Preparation
 -Print table setting guide
 -Retrieve tablecloths, glasses, silverware, dishes and napkins
 -Bring Gloves

Pre-assessment Ask: What do you know about dining etiquette? Have you been to catering events? What was your experience? What napkin folds are you familiar with, if any? Time (if in class):	Introduction Pre-assessment questions Time: 5 minutes
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Supporting Objectives	Content Outline	Time	Learning Experiences
Employees will be able to identify which place setting style to use based on the meal served.	Informal setting: 2 or 3 course meal <ul style="list-style-type: none"> • Salad fork and dinner fork • Water glass and wineglass, • Soup spoon and teaspoon (dessert spoon) 	10 min	<ul style="list-style-type: none"> • Break into two smaller groups. Have each group be assigned one meal type and list the dishes and silverware needed for that meal. • Give each employee a handout of the formal and informal table settings that are used.

Employees will demonstrate three different napkin folding techniques

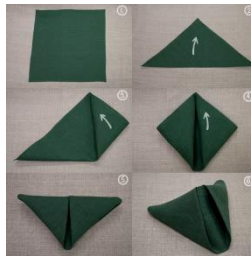
- Dinner knife, plate and napkin



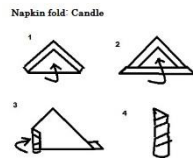
Formal setting: 5 course meal

- Salad, dinner and cake fork
- Water glass and 2 wine glasses
- Soup spoon, teaspoon and dessert spoon
- Dinner knife and Bread knife
- Dinner plate, bread plate and salad plate
- Name card and Napkin

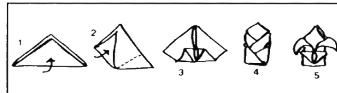
Triangle Fold



Candle Fold



The Crown Fold



8 min

- Employees will practice the two different table settings. Assign each person to their own table so that they cannot use their peers' examples as they practice

- Explain the steps of each napkin fold. Go slow enough that they can follow.
- Give napkins to employees and let them practice each fold.

Assessment

Ask employees to demonstrate how to properly set the table. Give correction if needed. 8 min

Closure

Ask if there are any final questions. Thank the employees for participating. Let them keep their handout for reference.