Name _____ Date ____ Class ____

Chapter 18

Study Guide A

Serving Food

Directions: Read chapter 18, and answer the following questions about serving food. Later, you can use this study guide to review.

1.	What is included in a place setting?
2.	Explain the functions of table linens and describe what they are.
3.	In what order should flatware be arranged on a cover?
4.	Where do you place a cup and saucer in a place setting?
5.	Explain the difference between family service and plate service.
6.	Describe how to set up a buffet table.
7.	What is a reception, and how is the food usually served?
8.	Explain the difference between an hors d'oeuvre and a canapé.

Nam	ne Date Class
	Chapter 18 Study Guide (continued)
9.	List positive effects on teens who frequently eat dinner with their parents.
10.	Identify three ways to create a pleasant dining atmosphere.
11.	Give three tips for packing lunches.
12.	Name three things that make grilling easier and safer.
13.	List safety tips for packing picnics.
14.	Explain how a theme can help in planning a party.
15.	Why is a schedule helpful in entertaining?

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Chapter 18

Study Guide B

Serving Food

Directions: Read chapter 18, and answer the following questions about etiquette. Later, you can use this study guide to review.

1.	What is table etiquette?
2.	In what way can good table manners be an asset in the working world?
4.	How should you handle coughing or sneezing at the table?
3.	What do you do with the spoon after stirring a cup of coffee?
5.	When invited to someone's home for dinner, why should you arrive on time, neither early nor late?
5.	If everyone in the group wants to pay for his or her meal in a restaurant, what should you do?
7.	What is a gratuity?

Nam	Date Class
	Chapter 18 Study Guide (continued)
8.	What manners show consideration in a fast-food restaurant? Identify at least two.
9.	What should you do if there is a problem with your meal?

Activity 1

Chapter 18

Serving Food

Picnic Time

Directions: Picnics are a great way to entertain because everything is done ahead of time. Having what you need when you get to the picnic place requires planning ahead.

Assume that you and your friends are planning a picnic, and your job is to bring everything but the food. Using your textbook as a guide, make a picnic checklist of all the nonfood items you will need for a picnic. Include tableware, utensils, cleanup items, and anything that will make your picnic a safe success. In the space below, write a checklist to keep with the picnic basket.

Picnic Checklist			

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Chapter 18

Activity 2

Serving Food

Recipe for an Enjoyable Meal

Directions: Read the paragraph about meals in the Landerly household. On the lines below, list the problems the Landerly family has at dinner. Using ideas from your textbook, suggest a way to correct each problem.

Dinnertime is very informal in the Landerly home. Everyone's schedule is different, so the family rarely eats together. Mr. Landerly wants the family to eat together and occasionally calls for everyone to be present at the dinner table. When this happens, dinner is thrown together, and no one bothers to decorate the table or even set it properly. Everyone is cranky from a long day of work and school. The teens resent not being out with their friends and the younger children are constantly poking each other. The television is usually on because the parents like to watch the news. Jason is especially grumpy because he always has to clean up when the family eats together.

Name _____ Date ____ Class ____

Activity 3

Chapter 18
Serving Food

Talking It Out

Directions: Write the dialogue for each of the following situations. In the first situation, a person is calling a restaurant to make a reservation for four people for Saturday night at 8:00 p.m. In the second situation, a guest is calling the host to say he or she will be late for dinner. Write dialogue for each person in the situation.

Ma	king a Reservation
Arı	riving Late

Activity 4

Coming Foo

Chapter 18

Serving Food

What's Right with This Picture?

Directions: Imagine the dinner table scene described in the paragraph below, and identify eight ways that Jan used her etiquette know-how according to the *Table Etiquette* listed in the textbook. Write your responses in the space provided.

When sitting at the dinner table conversing with two of her sisters while waiting for the other family members to arrive, Jan unfolds her napkin and places it on her lap. Jan's mom begins their meal with a savory clear soup. After dipping her spoon away from herself in the soup bowl, Jan carefully sipped the soup from the side of the spoon. She said to her mom, "This is really great soup—I can hardly wait for the rest of the meal." She sits up straight in her seat and continues eating her soup. While waiting for the main course, Jan felt a sneeze coming on. She covered her nose with her napkin and turned away from the table. Jan's mom served a main course of meatloaf, roasted potatoes, steamed broccoli, and crusty biscuits. After serving herself and passing the dishes to other family members, Jan cuts each food into manageable pieces as she eats it. She breaks her roll into bite-size pieces before buttering. Jan uses a piece of roll to push her last piece of potato onto her fork. Jan asks her sisters about their day while they converse during a dessert of cookies and hot cocoa. Jan gently stirs her cocoa and places the spoon on the saucer when she is finished. Jan waits for the other family members to finish before heading off to do her homework.

Jan's Etiquette Know-How

1.	 	 	
2.			
-			
3.			
6.			
7.			
8.			