

ACTIVITY

Etiquette

Directions: Using proper etiquette during meals will help make eating more enjoyable for everyone. Read the following sentences. Mark each sentence that describes good table manners with an X.

- 1. Sheri often holds her head with one hand while she eats.
- 2. To avoid making her family wait, Minda always stops what she is doing the moment she is called to a meal.
- 3. After eating a spoonful of cereal, Tim quickly dipped his spoon into the sugar bowl and sprinkled it on his cereal.
- 4. Simone does not disturb other people at the table; when she wants something, she reaches over and takes it.
- 5. When Tyler isn't using his knife, he places it across the top of his plate.
- 6. Vicki takes small bites and eats slowly.
- 7. Lindsey cools his soup by holding each spoonful level with his mouth and blowing lightly on it before placing it in his mouth.
- 8. As Waggoner eats, he raises his fork and at the same time bends to lower his head toward the plate, popping the food into his mouth where they meet.
- 9. When Thai realized he had a bone in the mouthful of fish he was chewing, he covered his mouth with his napkin and quietly removed the bone.

Directions: Using good manners also is important when eating out. On the lines below, list five tips you want to remember when eating in a restaurant.

- 10. _____
- 11. _____
- 12. _____
- 13. _____
- 14. _____

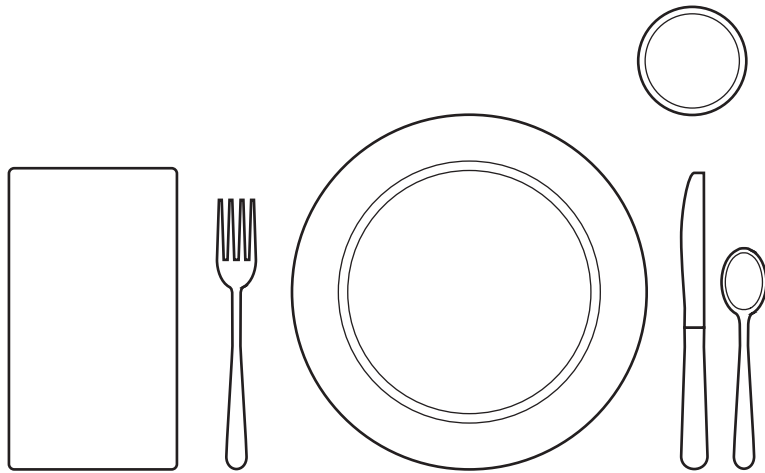
ACTIVITY

Place Settings

Directions: In the spaces below, draw a diagram to show the correct placement of the listed items for each type of place setting. Label each item with the corresponding number.

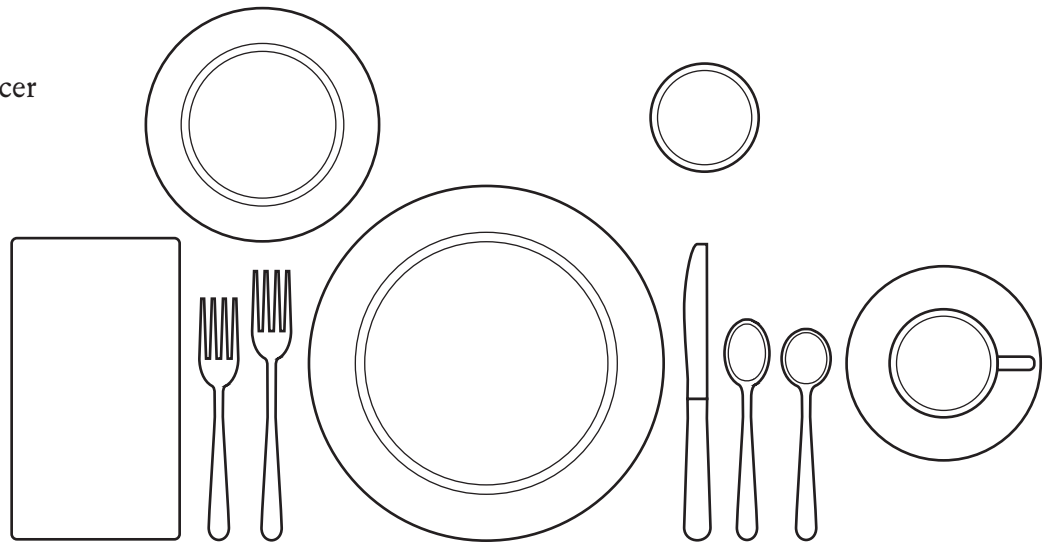
Simple Family Meal

1. Beverage glass
2. Dinner plate
3. Fork
4. Knife
5. Napkin
6. Spoon



Formal Meal

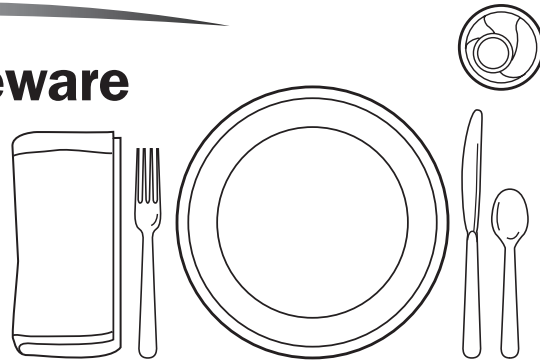
1. Cup and saucer
2. Dinner fork
3. Dinner plate
4. Knife
5. Napkin
6. Salad fork
7. Salad plate
8. Soup spoon
9. Teaspoon
10. Water glass



Serving a Meal

Using Tableware

Directions: Read the menus listed below. On the lines provided, write the tableware you would use to serve the meal.



1. Grilled cheese sandwich, pasta salad, slice of watermelon, ice water, milk.

2. Lasagna, green tossed salad, garlic bread, chocolate pie, ice water, milk.

3. Potato soup, turkey sandwich, carrot and celery sticks, mixed fruit, hot cider.

4. Pork chop, mashed potatoes, corn, gelatin salad, biscuits, ice water.

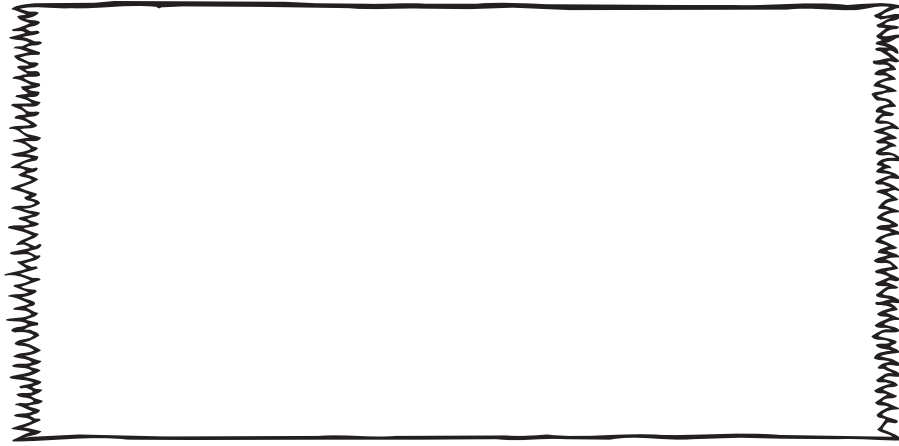
5. Oatmeal, whole-wheat toast with peanut butter, orange juice, coffee.

Serving a Meal

Place Settings

Directions: On the placemat below, draw a place setting with each tableware item in the correct position. Label each item with its number.

1. dinner plate 2. salad plate 3. napkin 4. tumbler 5. cup and saucer
6. knife 7. dinner fork 8. salad fork 9. teaspoon



Directions: You are serving the menu listed below. Decide which tableware item or items your guests would use to eat each food. Write the numbers of the tableware needed next to each food item. Use the numbers from the place setting above.

Menu

- _____ 10. Meatloaf
_____ 11. Twice-baked potato
_____ 12. Mixed vegetable casserole
_____ 13. Tossed salad
_____ 14. Wheat dinner rolls
_____ 15. Milk