

DOS & DON'TS OF TABLE SERVICE

I WATCH THE FILM 😊 AFTER WATCHING MOVE ON TO THE FOLLOWING EXERCISES 😊



II DECIDE WHETHER THE SENTENCES ARE TRUE OR FALSE.

- 1) When you handle glassware, you should pick up stemmed glasses by the bowl with your fingertips on the rim.

T / F

- 2) When you service wine, you leave the glass on the table.

T / F

- 3) During clearing the table, you can't stack anything on the plate while plate is still on the table.

T / F

- 4) You mustn't clear the charger and bread plate before the dessert is served.

T / F

- 5) You should serve dishes to the customers from the left and clean the table from the right.

T / F

III FINISH THE SENTENCES.

- 1) Pick up silverware by the _____.
- 2) Lift the glass off the table by the _____.
- 3) While wine servicing, twist slightly your wrist to reduce _____.
- 4) When setting a table, make sure the _____ chair _____ the table cloth.
- 5) Coffee service is done with a service _____.

IV EXPLAIN WHAT THE RULE OF THUMB IS.

