

## 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.**

