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eTwinning

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Arcos de la Frontera, Spain  
9-13 March, 2015

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# Content

- **Cutlery**
  - **Utensils**
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# Cutlery



# Regular cutlery

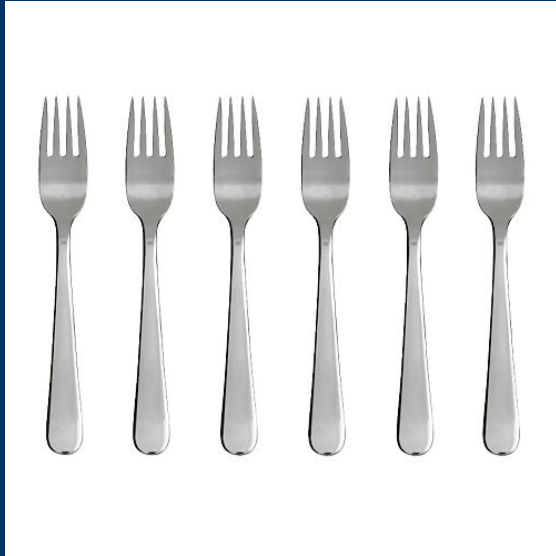
- Soup spoon
- Fork
- Knife



# Desert Cutlery



□ Cake-slice



Desert fork



□ Dessert spoon



Desert knife



# Knife set

Vegetable knife



Bread knife



Utility knife



Chef's knife



# Utensils





□ Soup ladle Pasta server Potato masher Spatula Meat tenderizer



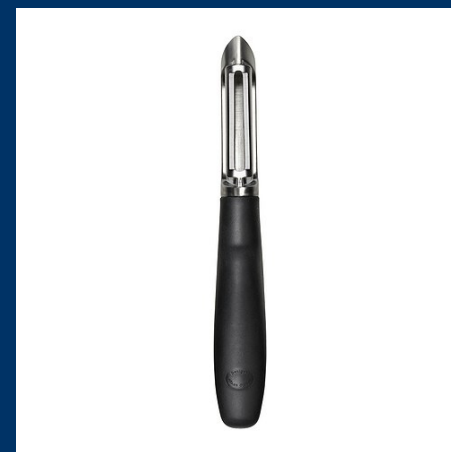
□ Garlic press

Grater

Whisk

Peeler

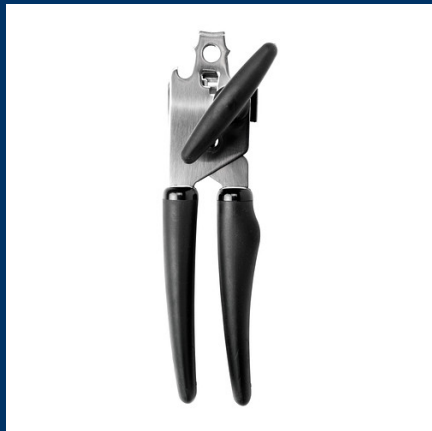
Corkscrew



Mortar and pestel



Can opener



Tongs



Citrus squeezer



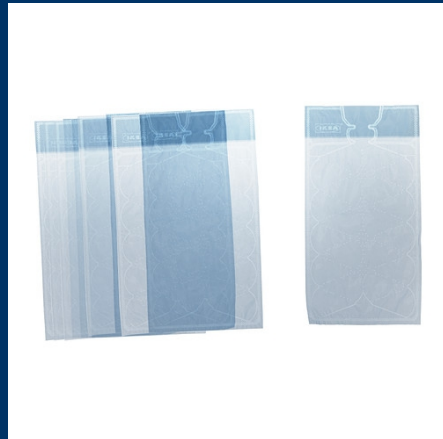
Egg slicer



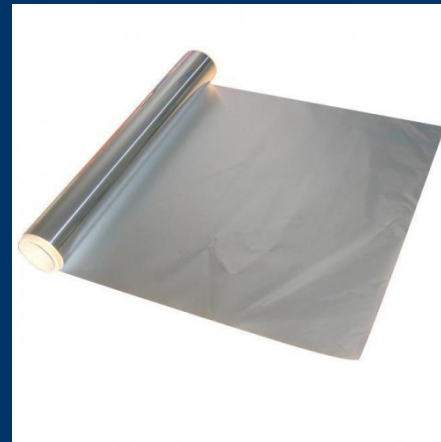
Scissors



Ice cube bags



Kitchen foil



Baking paper

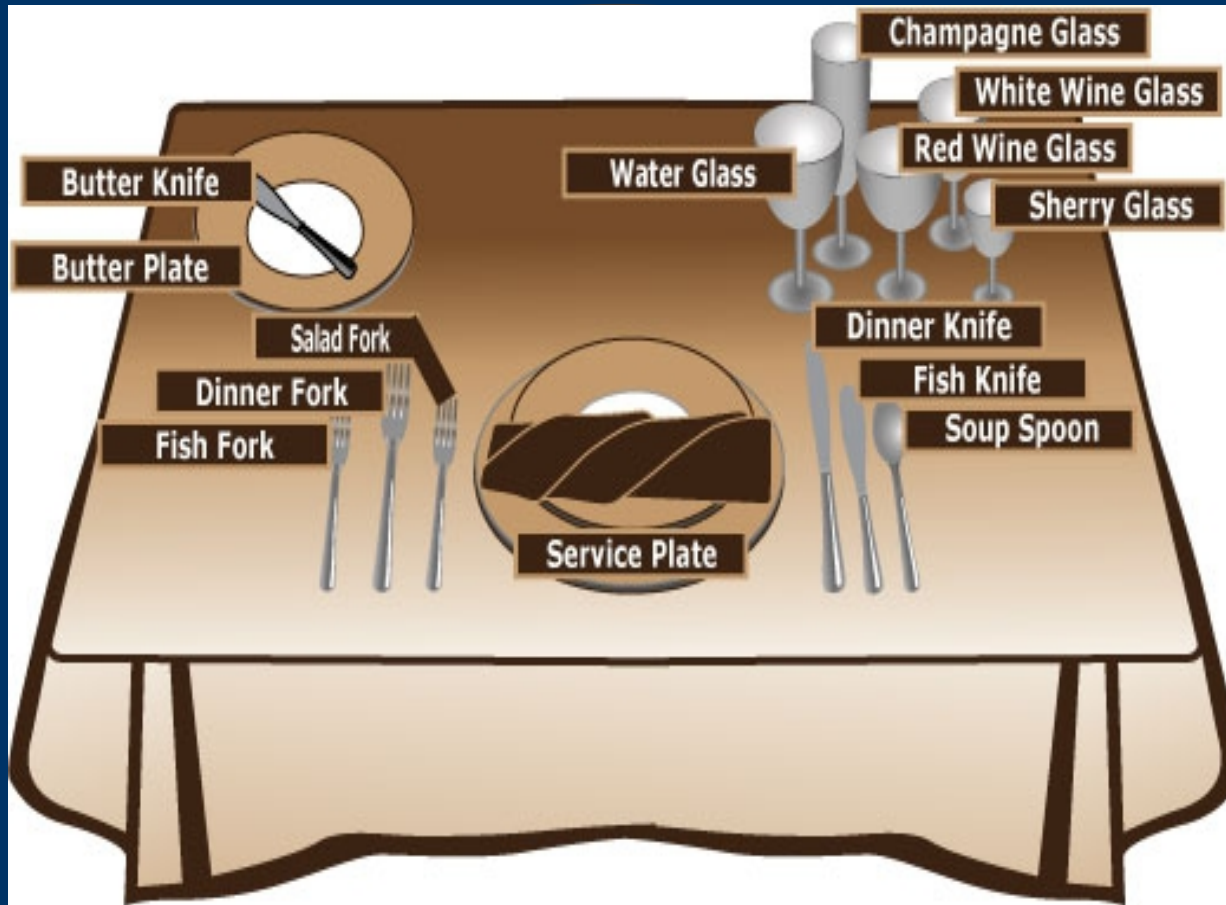


# Table Setting



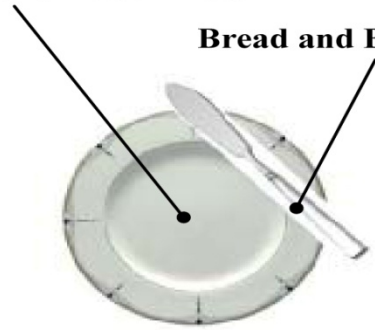
- ▣ *General Table Setting Guidelines*
- ▣ •The lower edges of the utensils should be aligned with the bottom rim of the plate, about one (1) inch up from the edge of the table.
- ▣ •To avoid hiding a utensil under the rim of a plate or bowl, lay it approximately one (1) inch away from the plate's side.
- ▣ •To eliminate fingerprints on the handle, hold flatware by the "waist," the area between the handle and the eating end of the utensil.
- ▣ •Elbow room requires a minimum of 15 inches between place settings, or approximately 24 inches from the center of one place setting to the middle of the next.

- Butter should be waiting on butter plates, the glasses filled with water, and the wine ready to be served before the guests are seated.
  - The water glass should be placed approximately one (1) inch from the tip of the dinner knife.
  - Place knives with blades facing the plate.
  - Do not place over three pieces of flatware on either side of the plate at one time (except forks if an oyster fork is used).
  - When an uneven number of people are seated, the odd-numbered place settings are laid opposite the middle of the even-numbered place settings.
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- To avoid clutter, the general rule for a any table setting is to include no more than three utensils on either side of the dinner plate at a time. The exception is the oyster (or seafood) fork, which may be placed to the right of the last spoon even when it is the fourth utensil to the right of the plate. The initial table setting for a typical formal dinner should look something like this:

**Bread and Butter Plate**



**Bread and Butter Knife**

**Dessert Fork**



**Tea Spoon**



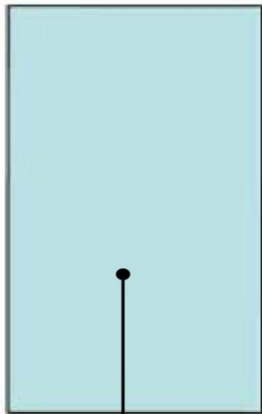
**White Wine Glass**



**Red Wine Glass**



**Water Goblet**



**Napkin**



**Salad Fork**



**Dinner Fork**



**Dinner Plate**



**Dinner Knife**



**Salad Knife**

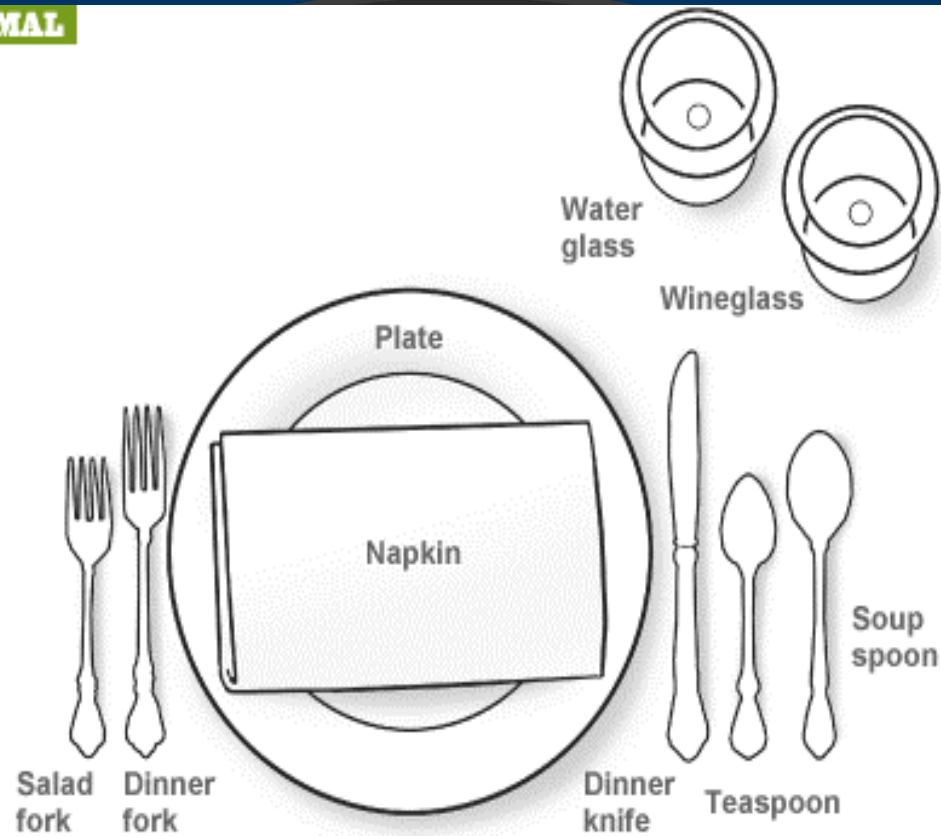


**Coffee/Tea Cup**



**Saucer**

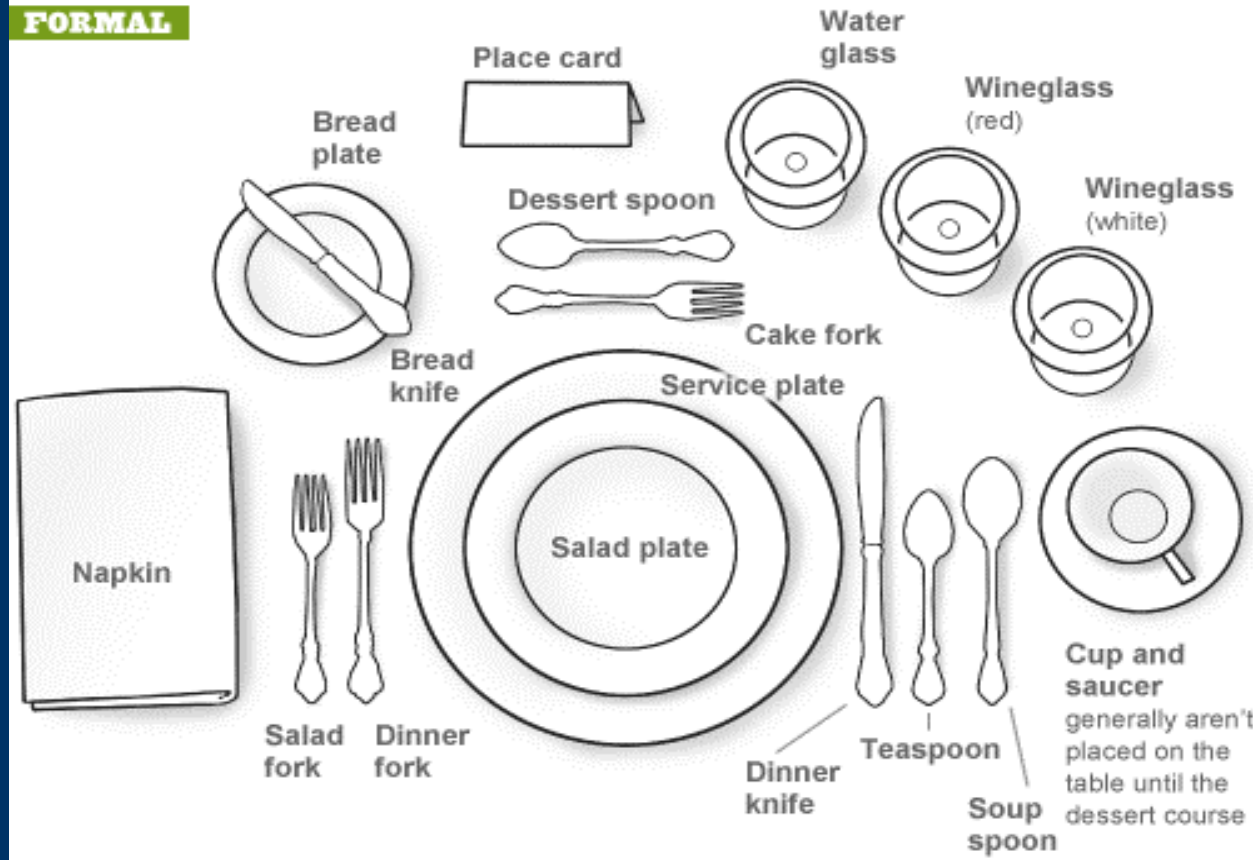
**INFORMAL**



Utensils are placed one inch from the edge of the table

# Informal table setting

**FORMAL**



# Formal table setting



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For further information visit:

[http://www.etiquettescholar.com/dining\\_etiquette/table\\_setting/place\\_setting/flatware/spoons.html](http://www.etiquettescholar.com/dining_etiquette/table_setting/place_setting/flatware/spoons.html)

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*From now on, mind your table manners,  
please ;)*

**THANK YOU FOR YOUR ATTENTION!**

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