

TABLE TOPICS

Table Games for Table Settings



personal
impact
international

Instructor's Guide

Table Topics - Table Games for Table Settings™ contains three interactive games for effective teaching and learning about table settings. They can be used in any setting for any number of students.

Photocopy the master copy and use the copies as a teaching tool. Copy as many sets as you need for use in class. You may want a set for each individual, a pair, or groups of two or 3 people.

Game 1: Label the Dining Tools

Instructions

1. Split group into teams
2. Ask teams to identify the dining tools as fast as they can
3. Review answers using Key provided for this activity
4. *(Optional)* Give prize to winning team

Game 2: Label the Place Settings

Instructions

1. Identify the courses being served for each of the nine place settings
2. Review answers using Key provided for this activity.

Game 3: Create Your Place-setting

Option 1 – This option works well in classroom settings or for individual practice:

1. Photocopy master onto card stock for the number of students.
2. Laminate dishes utensil drawings (optional)
3. Sample menu may be copied and provided for each student or projected on Powerpoint
4. Using laminated dishes and utensils, have each student create place settings based on the sample menus
5. Review as a group

Option 2 – Fun activity for dining practicums (luncheons & dinners)

1. Show actual menu on PowerPoint

2. Arrange with catering staff to have all appropriate dining tools stacked on one side of table for each participant.
3. Ask each participant to set his or her own place setting, based on the menu.
4. Review place setting, before meal is served
5. Discuss and demonstrate utensils prior to meal being served.

The following activities work well to reinforce learning outcomes with individuals and groups and may be incorporated into your presentations.

Label the Dining Tools



Notes:

Label the Place Settings



Exercise 1

Top Row - Left to Right:

Bottom Row - Left to Right:



Exercise 2

Top Row - Left to Right:

Bottom Row - Left to Right:



Exercise 3

Top Row - Left to Right:

Bottom Row - Left to Right:

Label the Place Settings



Exercise 4

Top Row - Left to Right:

Bottom Row - Left to Right:



Exercise 5

Top Row - Left to Right:

Bottom Row - Left to Right:



Exercise 6

Top Row - Left to Right:

Bottom Row - Left to Right:

Label the Dining Place Settings



Exercise 7

Top Row - Left to Right:

Bottom Row - Left to Right:



Exercise 8

Top Row - Left to Right:

Bottom Row - Left to Right:



Exercise 9

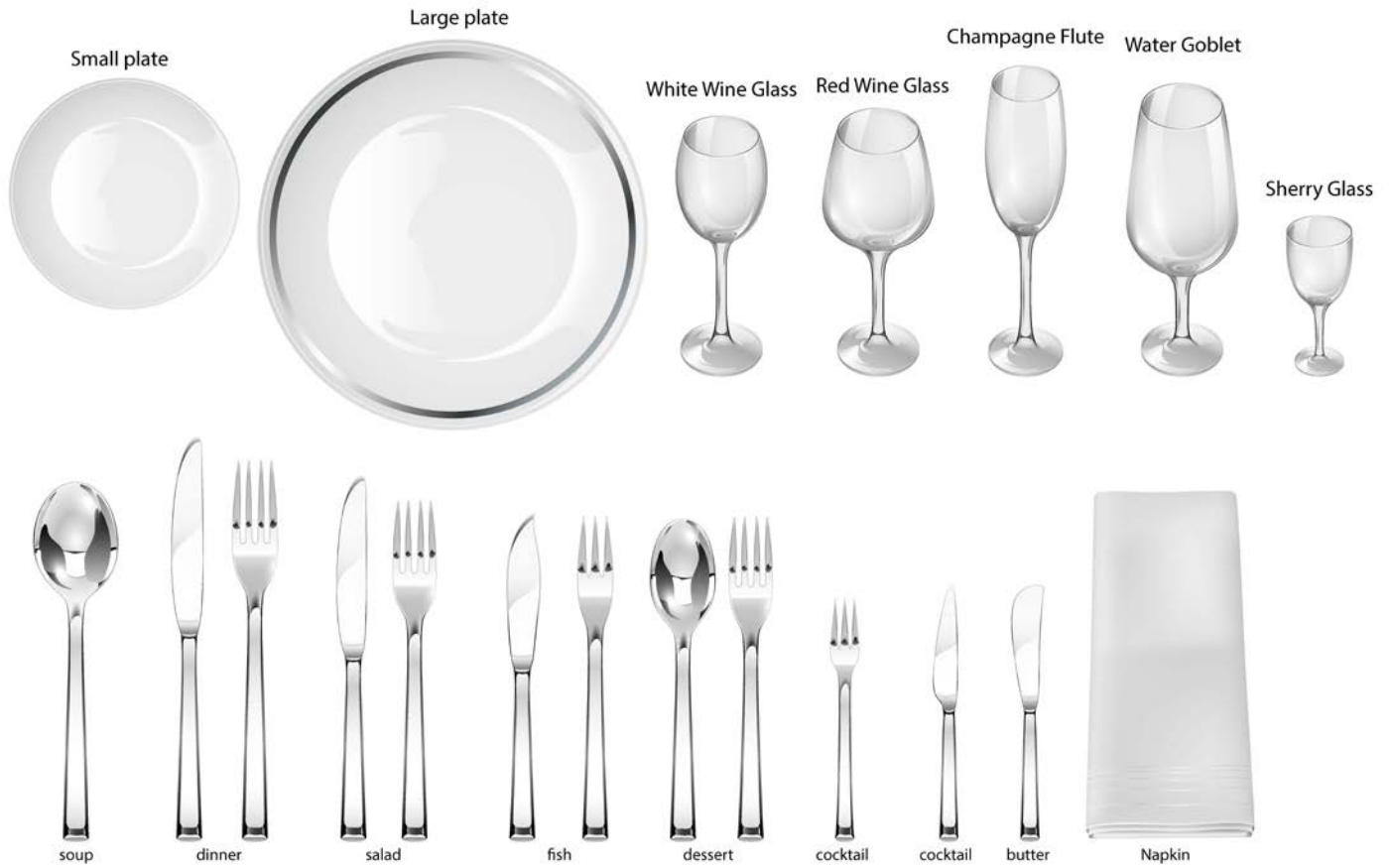
Top Row - Left to Right:

Bottom Row - Left to Right:

**Label the
Dining Tools & Place Settings
KEY**

**The following pages may be used to
evaluate the answers in the previous exercises:**

Key – Label the Dining Tools



Notes:

Key - Label the Place Settings



Exercise 1

Top Row - Left to Right:
*bread plate; butter spreader; dessert spoon;
dessert fork; water goblet; white wine;*

Bottom Row - Left to Right:
dinner fork; napkin; dinner knife; soup spoon;



Exercise 2

Top Row - Left to Right:
*dessert spoon; dessert fork; water goblet; red
wine; white wine;*

Bottom Row - Left to Right:
*fish fork; dinner fork; salad fork; charger;
napkin; salad knife; dinner knife; fish knife;
soup spoon; cocktail fork;*



Exercise 3

Top Row - Left to Right:
*bread plate; butter spreader; water goblet;
white wine;*

Bottom Row - Left to Right:
napkin; salad fork; fish knife; salad knife;

Key - Label the Place Settings

Exercise 4



Top Row - Left to Right:

dessert spoon; dessert fork; water goblet; red wine; white wine;

Bottom Row – Left to Right:

salad fork; dinner fork; charger; napkin; dinner knife; salad knife; soup spoon;



Exercise 5

Top Row - Left to Right:

water goblet; red wine; white wine; sherry;

Bottom Row – Left to Right:

fish fork; dinner fork; salad fork; charger; napkin; salad knife; dinner knife; fish knife; soup spoon; cocktail fork;



Exercise 6

Top Row - Left to Right:

bread plate; butter spreader; dessert spoon; dessert fork; water goblet; white wine;

Bottom Row – Left to Right:

salad fork; dinner fork; napkin; dinner knife; salad knife; soup spoon;

Key - Label the Place Settings



Exercise 7

Top Row - Left to Right:
*dessert spoon; dessert fork; water goblet;
champagne; red wine; sherry;*

Bottom Row - Left to Right:
*dinner fork; salad fork; charger; napkin;
salad knife; dinner knife; soup spoon; cocktail
fork;*



Exercise 8

Top Row - Left to Right:
*bread plate; butter spreader; dessert spoon;
dessert fork; water goblet; white wine;*

Bottom Row - Left to Right:
*napkin; salad fork; fish fork; fish knife; salad
knife; soup spoon; cocktail fork;*



Exercise 9

Top Row - Left to Right:
*bread plate; butter spreader; dessert spoon;
dessert fork; water goblet; red wine; white
wine;*

Bottom Row - Left to Right:
*napkin; dinner fork; charger; dinner knife;
soup spoon; cocktail fork;*

Create Your Own Place Setting

MENU I

A Selection of Flat Breads and Rolls

~

Carrot and Parsnip Soup with Candied Ginger

~

*Roasted Free Range Chicken Breast with Wild Rice and Pancetta
Croquette, Smoked Tomato Vin Blanc*

~

*Milk Chocolate Mousse Tart, Breton Shortbread & Pepper
Caramel*

~

Freshly Brewed Cafe Milano Coffee and a Collection of Teas

~

Mission Hill 'Five Vineyards' Bin 88 Chardonnay

MENU II

Freshly Baked Breads & Rolls

~

Soup of the Day

~

*Grilled New York Steak, Garlic Pepper Sauce, Roasted Root
Vegetables, nugget potatoes*

~

Lemon Cheesecake, Blueberry compote

~

Freshly Brewed Regular & Decaffeinated Coffee or Tea

~

Cabernet Sauvignon, JLOR

Create Your Own Place Setting



soup

dinner

salad

Create Your Own Place Setting



fish

dessert

cocktail cocktail

Create Your Own Place Setting



butter



Napkin

White Wine Glass



Create Your Own Place Setting

Red Wine Glass



Champagne Flute



Water Goblet



Sherry Glass



Create Your Own Place Setting

Small plate



Create Your Own Place Setting

Large plate

