



Table Setting

By: Ashtyn Humphreys and Melina Kostal

Steps of Completion

1. Theme
2. Table Appointments
3. Table Covering
4. Place Setting
5. Centerpiece
6. Menu



Theme and Table Appointments

Choose your theme and table appointments.

Theme- The idea you center your table setting around.

Table Appointments- Any items used to set the table.



Themes

- ★ Formal
- ★ Casual
- ★ Picnic
- ★ Birthday
- ★ Any other fun idea



Table Covering

Something to cover the table space
12 inch space
Table cloth/place mat



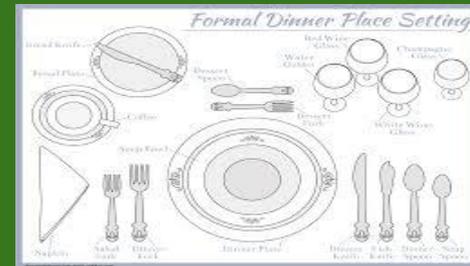
Place Setting

1. Allow 20 to 24 inches for each person's place. This is called a "cover".
 - (a) If place mats are used, they may be flush with the edge of the table or at a distance of not more than one to one and one-half inches from the table edge.
 - (b) Napkins, handles of flatware and the edge of the large plate should be 1" from the edge of the table or even with the edge of the place mat if it is more than 1" from the table edge.
 - (c) A tablecloth should hang down 10" over side of table.
2. Use only the flatware and dishes that are needed. The dinner fork goes to the left of the plate. The salad fork goes to the left of the dinner fork if the salad is served first. The knife is placed to the right of the plate with the cutting edge toward the plate. The teaspoon is put next to the knife.
3. The napkin goes on the left with the open corner nearest the fork and the edge of the table. This is so the napkin will unfold easily onto lap by grabbing corner.

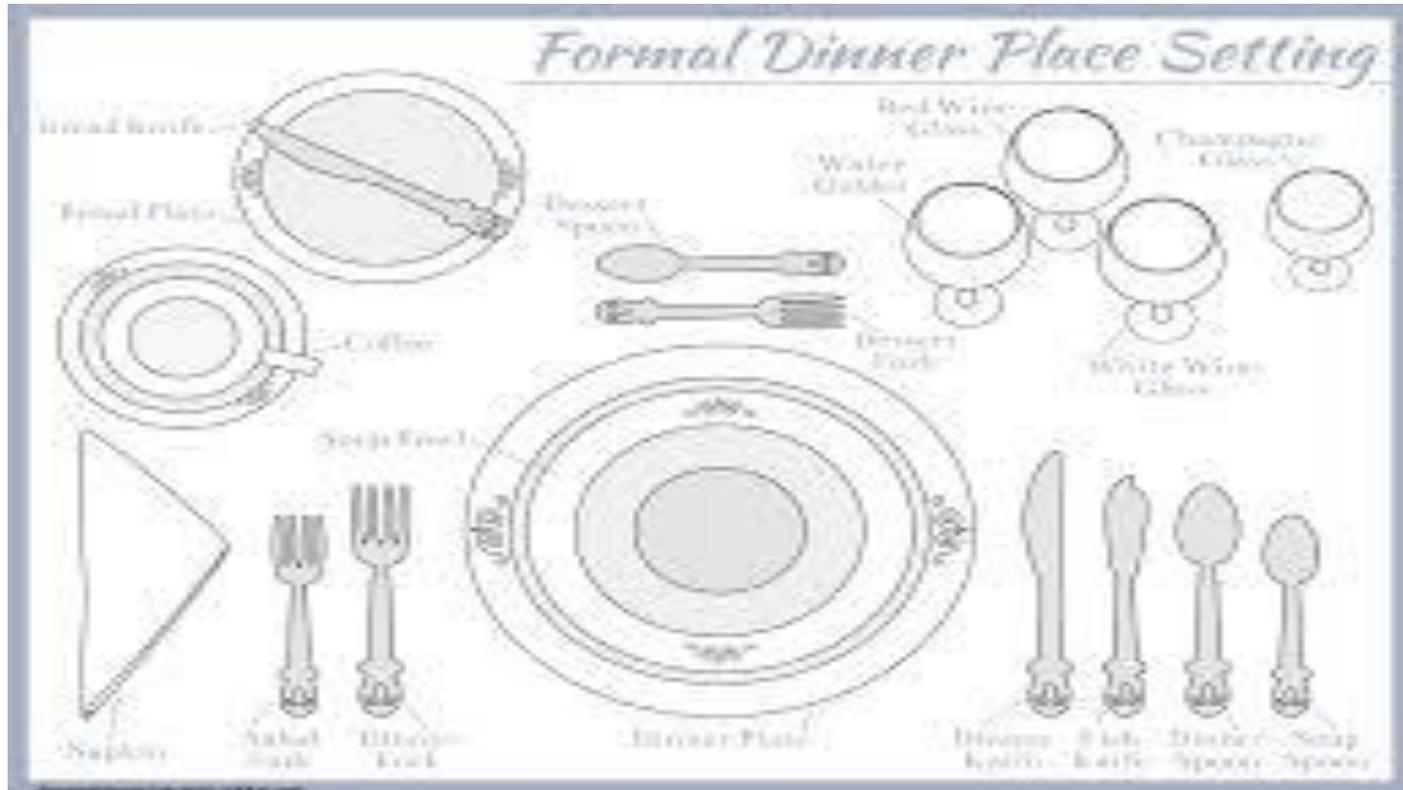


Place Setting Continued

- Put goblet or tumbler about $\frac{1}{2}$ inch above the tip of the knife. If more than one glass is used, place the second one to the right of the first glass.
- The cup and saucer go to the right of the knife and about 3 inches in from the edge of the table with the handle turned for easy use. If no glass is used, the cup goes slightly to the right of the tip of the knife. The teaspoon may be placed on the saucer parallel with the edge of the table, at right angles to it, or placed to the right of the knife.
- The bread and butter plate is placed just above the forks with the butter knife parallel to the edge of the table or at right angles to it.
- If a separate salad plate is used, place it to the left of the bread and butter plate above the napkin. If a bread and butter plate is not used, the salad plate or bowl is placed above the fork.
- Dessert flatware may be placed on the dessert plate at the time of serving or may be laid just before dessert is served. You can lay the dessert flatware when you set the table. Just be sure that there is no confusion about its use.



How to set up the table



Centerpiece

pick something to match the theme



Menu

- come up with a menu that goes with the theme
- Make sure to include foods to represent all parts of the my plate



Review

1. Theme
2. Table Appointments
3. Table Covering
4. Place Setting
5. Centerpiece
6. Menu

Thank You!