

Skills for Living

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Chapter 16

Serving Food and Dining Out

- In this chapter, you will learn



Topic 16-1

Serving Food

- In this topic, you will learn to follow several guidelines for serving food, as well as
 - ❖ **Family mealtime**
 - ❖ **Types of meal services**
 - ❖ **Tableware**
 - ❖ **Setting the table**

Serving Food

Objectives for Topic 16-1

After studying this topic, you will be able to

- state how family mealtime can affect family relationships
- describe four types of meal service
- identify tableware included in a place setting
- demonstrate how to set a table properly

Topic 16-1 Terms

❖ meal service

❖ tableware

❖ place setting

❖ cover

Family Mealtime

- Is a time for important social interaction
- Is a chance for parents to teach children
 - ❖ table manners
 - ❖ family customs and traditions
 - ❖ nutrition



Types of Meal Service

- *Meal service* is the way the meal is served
- The type of meal service you use depends on the
 - ❖ menu
 - ❖ number of people you are serving
 - ❖ formality of the occasion

Family Service

- In *family service* or *American service*,
 - ❖ the table is set with plates and flatware
 - ❖ all foods are placed in serving dishes and placed on the table
 - ❖ foods are passed and people serve themselves

Plate Service

- In *plate service*,
 - ❖ individual portions are placed on each plate in the kitchen
 - ❖ plates are brought to the table and placed in front of the diner



Buffet Service

- In *buffet service*,

- ❖ food is placed in serving dishes on a table
- ❖ guests walk around the table and help themselves
- ❖ items should be arranged on the table in the order in which guests will pick them up

English Service

- In *English service* or *head-of-table service*,
 - ❖ flatware is placed on the table in advance
 - ❖ plates are stacked at the head of the table
 - ❖ the server fills each plate and passes it to the diner

Tableware

- *Tableware* refers to the dinnerware, flatware, and glassware
 - ❖ A *place setting* is the dinnerware or flatware that one person would use

Did You Know...

- You can use the wine glass for orange juice and water goblets for any beverage or for desserts



Setting the Table

- The primary goals for table settings are convenience and comfort
- A *cover* is an individual place setting
- Items should harmonize with one another

Clearing the Table

- At the end of a course, you should remove everything that will not be needed for the next course
 - ❖ Remove the serving dishes first
 - ❖ Then remove dinnerware, beginning with the guest of honor

Did You Know...



- When deciding on a centerpiece, you need to be sure you leave room for serving platters and condiments

Summary for Topic 16-1

- After planning and preparing your meals, you will want to serve your food attractively
- Attention to detail can make family mealtime a more pleasant experience
- Choose a style of meal service that suits your menu and the people you are serving
- Select dinnerware, flatware, and glassware that harmonize and complement the dining area
- Set the table for convenience and appearance