

by Yvonne Gentzler, Ph.D Liz Romero, Ph.D.



Goodheart-Willcox Co., Inc. Tinley Park, Illinois

# 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 customsand 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**

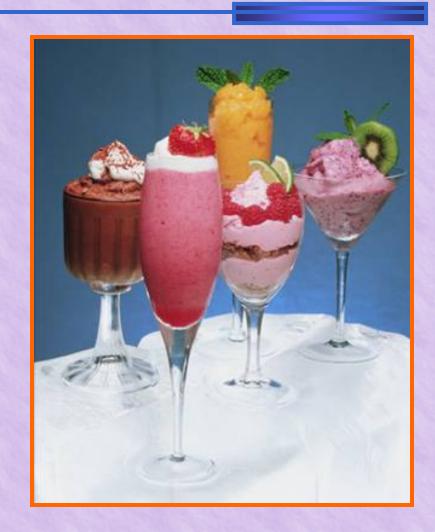
- In English service or head-of-table service,
  - flatware is placed on the table in advance
  - plates are stacked at the head of the table
  - the server fills each plate and passes it to the diner

#### **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