




Inclusive Skills: Restaurant Service

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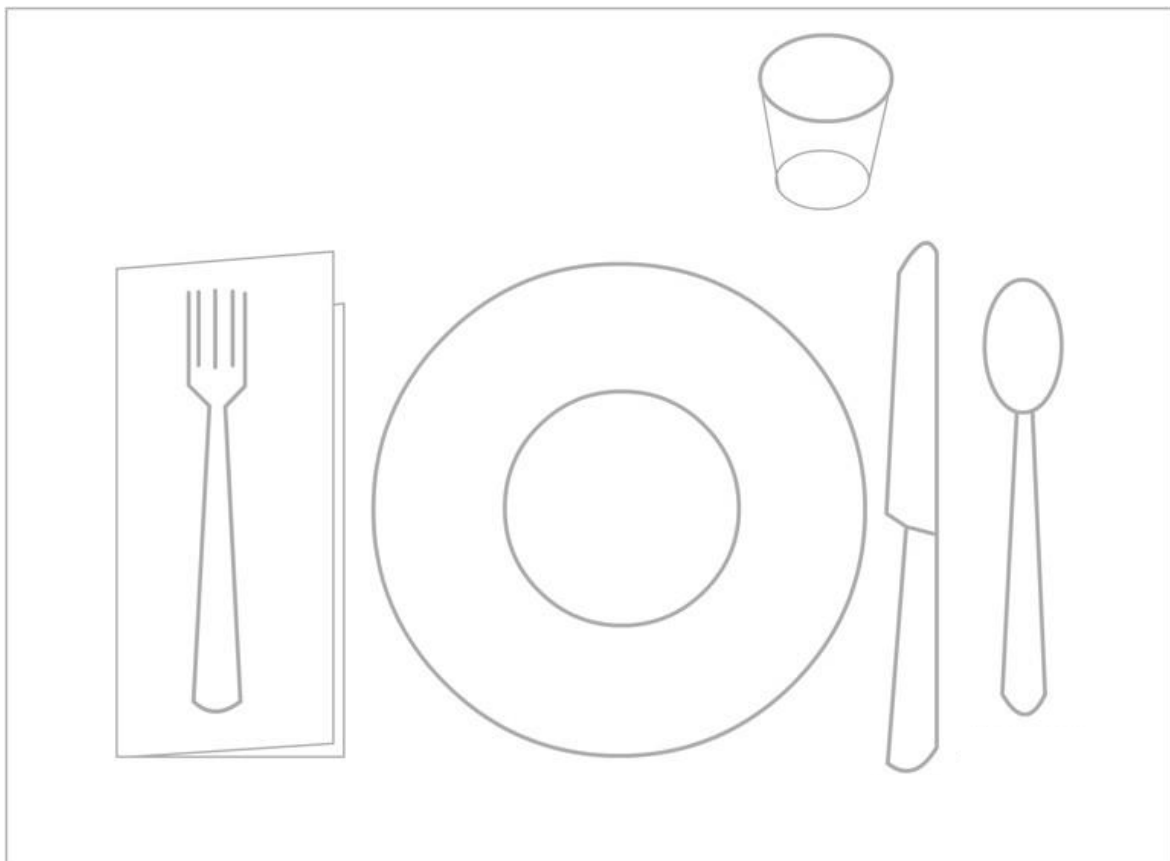
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Pre self-assessment

AC	Skill	I can do it 	I am working on it 	I do not know how to do it 
1	Identify equipment and items to use.			
2	Explain use of each equipment and items.			
3	Identify the type of table setting			
4	Identify the type of meal setting.			
5	Identify the cutlery needed			
6	Arrange the cutlery and plates correctly			
7	Design a centre piece			
8	Create a centre piece			
9	Set the table out correctly			

Task 1: Name the Equipment

Identify the equipment and items to use



Put the correct words to the picture from the word bank

Word bank

Fork	Cup
Spoon	Plate
Napkin	Knife

Task 2: What the equipment is used for?

What are each of the pieces equipment used for?

Fork: _____

Knife: _____

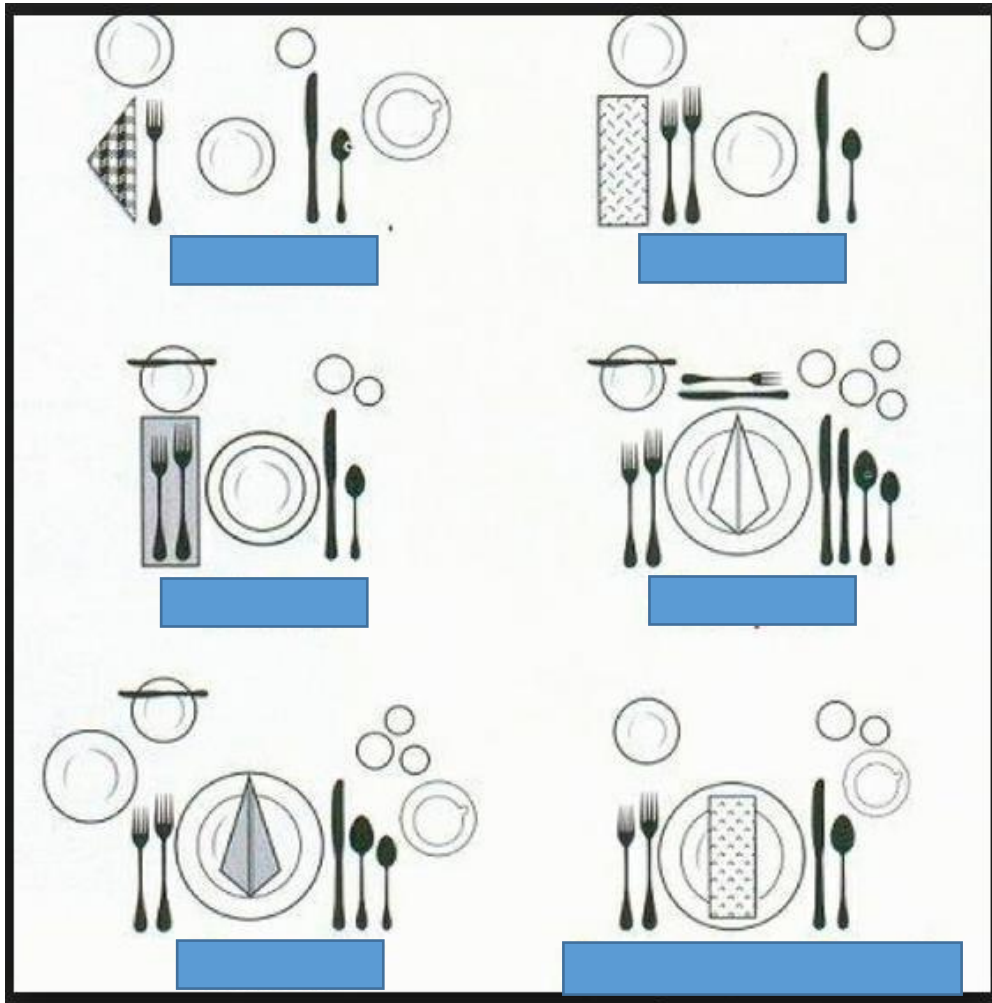
Spoon: _____

Plate: _____

Cup: _____

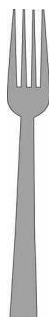
Napkin: _____

Task 3: Identify the different types of table setting



- Word Bank**
- European
 - Dinner
 - Breakfast
 - Lunch
 - Brunch
 - Formal

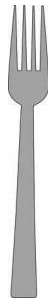
Task 3 Equipment and examples of table settings



Dinner Fork



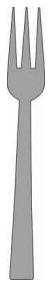
Spoon



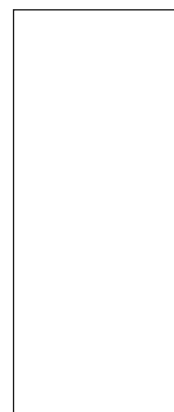
Salad Fork



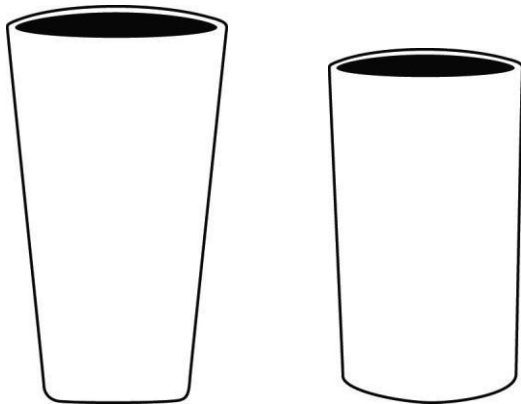
Knife Dessert



Dessert Fork



Napkin



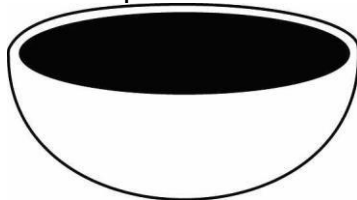
Milk Glass Juice/Water Glass



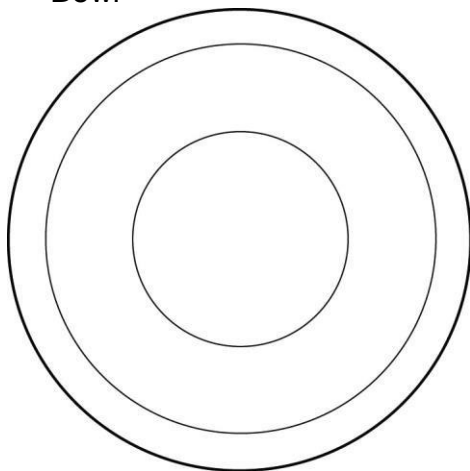
Cup and Saucer



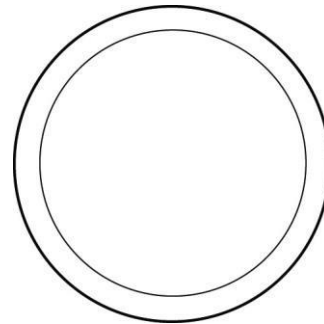
Dessert Cup



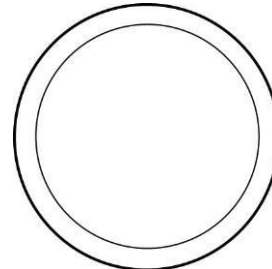
Bowl



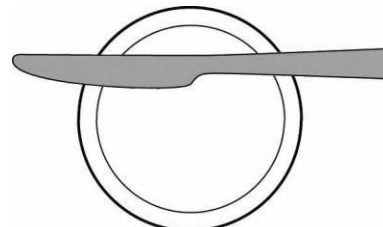
Dinner Plate



Salad Plate



Dessert Plate



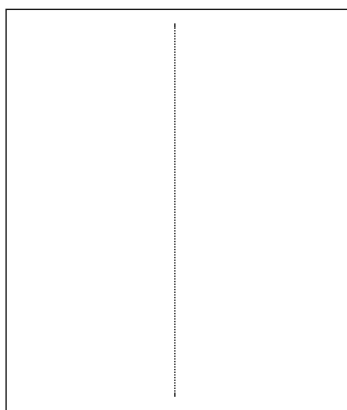
Bread and Butter Plate
with Knife

Basic Table Setting:

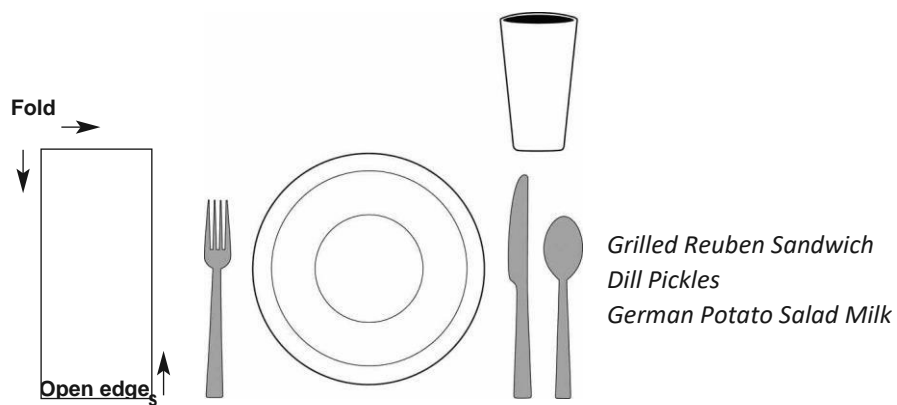
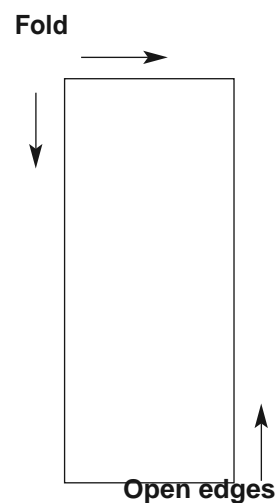
(may be used at any meal)

Your menu and recipe influence the number and type of dinnerware, flatware, and glasses/cups that you choose for your place setting.

Unfolded Napkin



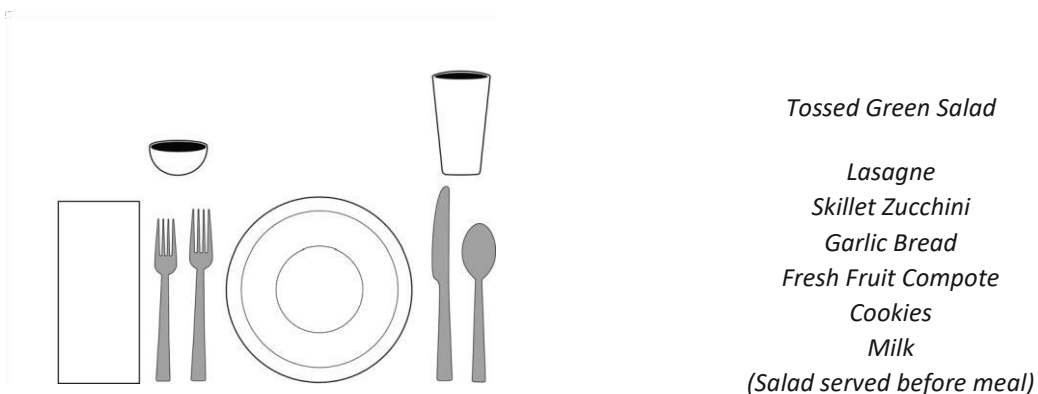
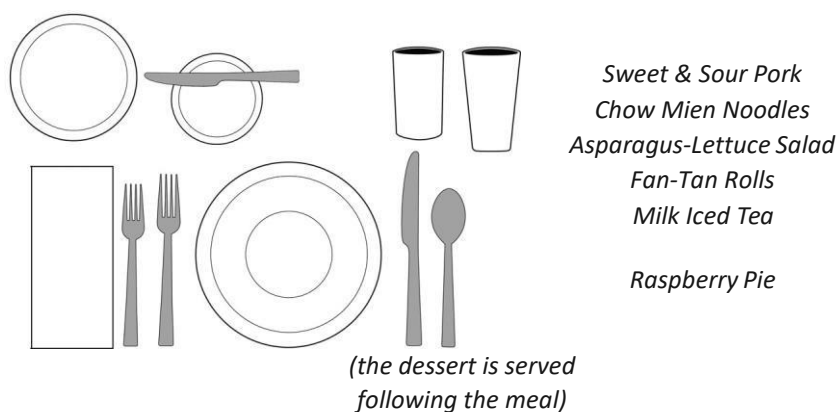
Folded Napkin

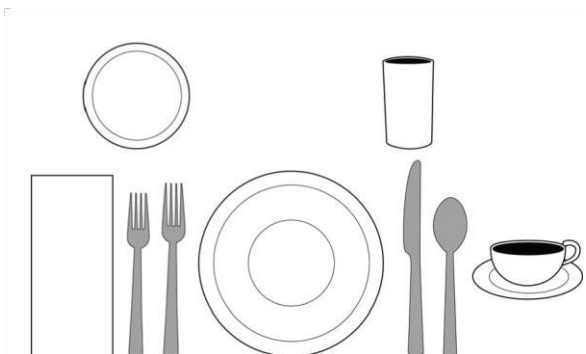




Dinner/Lunch:

Your menu and recipe influence the number and type of dinnerware, flatware, and glasses/cups that you choose for your place setting. In casual family settings, bread plates are often not needed.



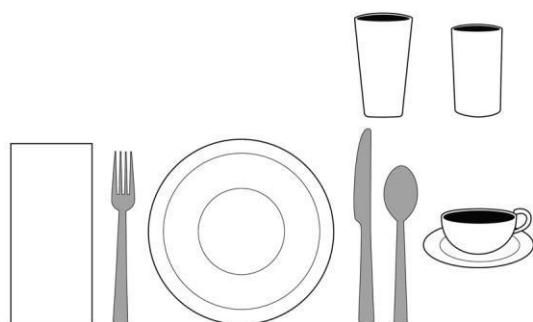


*Beef Roll-Ups
Buttered Noodles
Green Peas w/ Mushrooms
Perfection Salad
Crusty Rolls
Coffee Milk*

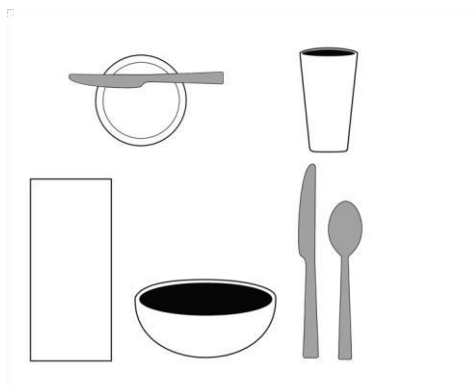
*Blueberry Cheesecake
(the dessert is served following the meal)*

Breakfast:

Your menu and recipe influence the number and type of dinnerware, flatware, and glasses/cups that you choose for your place setting.



*Tomato Juice
Toasted English Muffins
Sausage Links Milk Coffee*

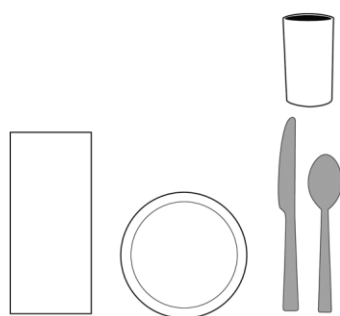


*Oatmeal Granola with Fresh Strawberries
Toast Orange Marmalade Milk

**May use a separate bread plate
or the plate under the bowl.*

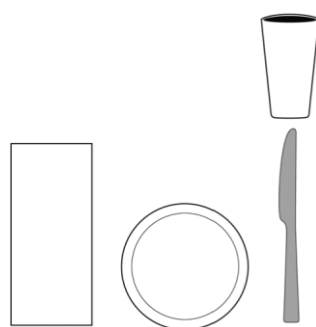
Snack Menu:

Your menu and recipe influence the number and type of dinnerware, flatware, and glasses/cups that you choose for your place setting.



Lemon Bread

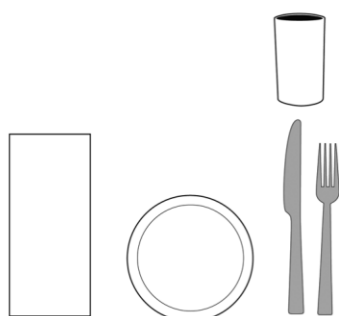
Refreshing Orange Sipper



Whole Wheat Muffins

Whipped Strawberry Butter

Milk



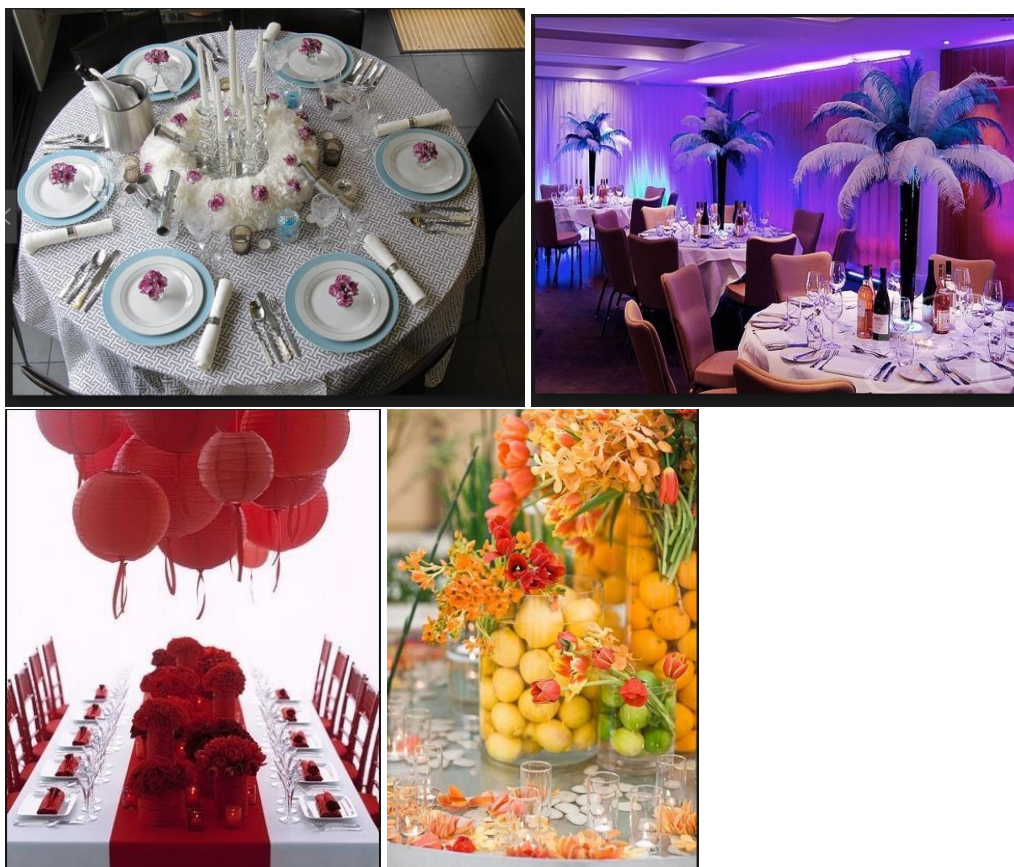
Pizza Sandwiches

Strawberry-flavored Milk




Creating and designing a centrepiece

1. What is your theme
2. Sketch out ideas for the theme
3. Select equipment and materials needed
4. Work out size of centrepiece
5. Practice building a centrepiece.

Here are some examples of a centrepiece



Final Self-Assessment

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