




# Foundation Skills: Restaurant Service

## Pre-Competition Activity

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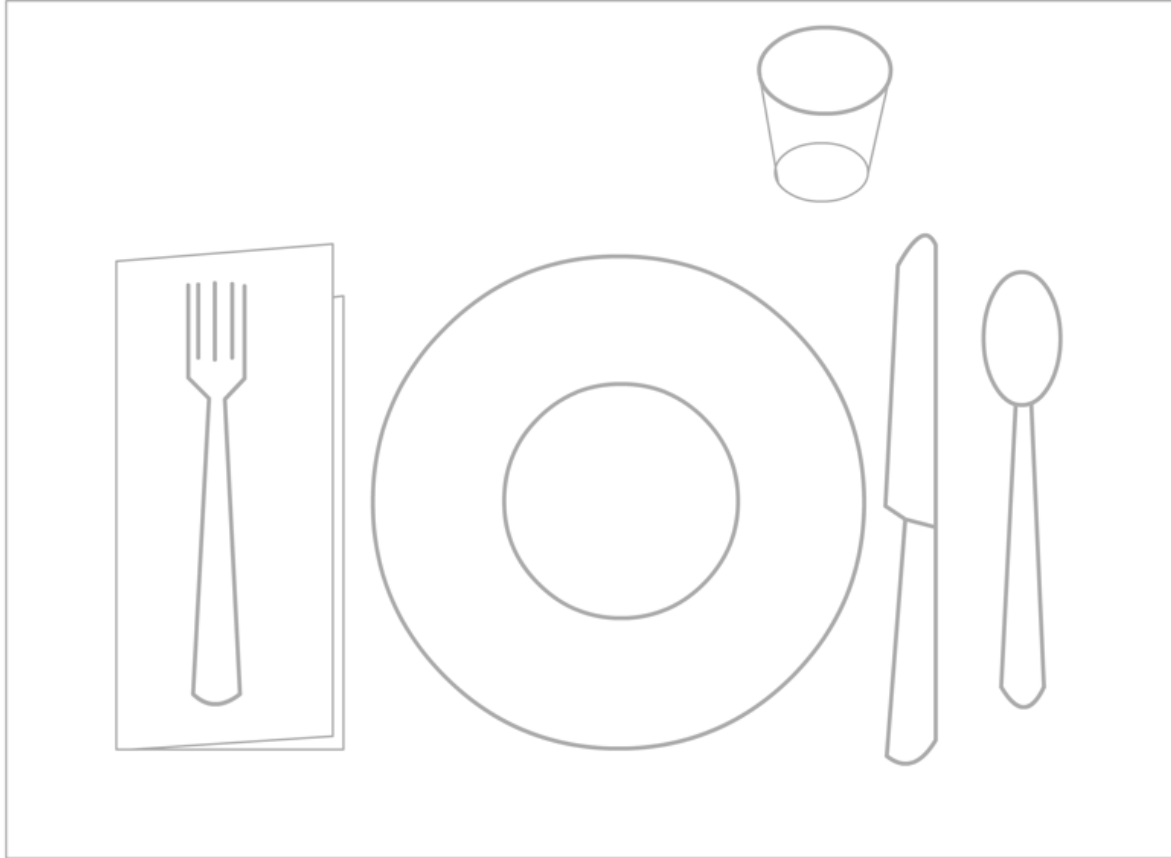
### Pre self-assessment

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: \_\_\_\_\_

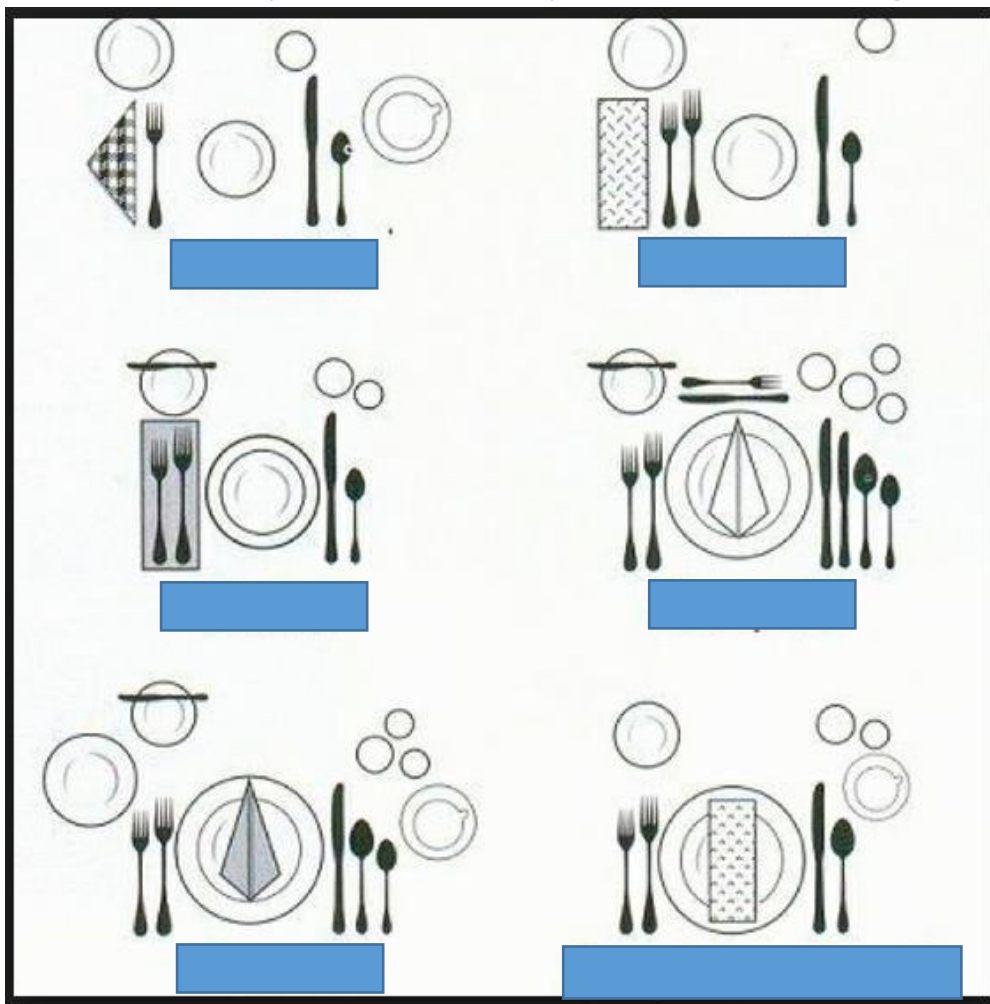
Spoon: \_\_\_\_\_

Plate: \_\_\_\_\_

Cup: \_\_\_\_\_

Napkin: \_\_\_\_\_

## Task 3: Identify the different types of table setting

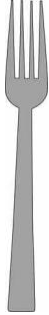


### Word Bank

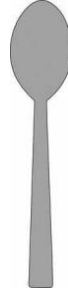
European  
Dinner  
Breakfast  
Lunch  
Brunch  
Formal

## Task 3 Equipment and examples of table settings

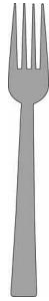
### Glossary of Table Setting Utensils:



Dinner Fork



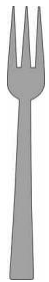
Spoon



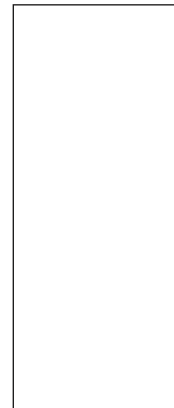
Salad Fork



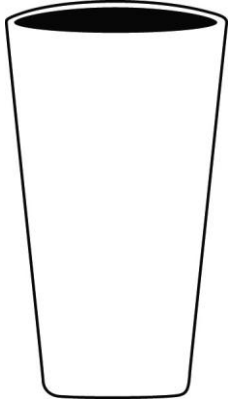
Knife Dessert



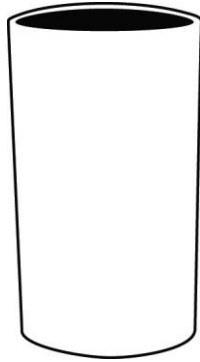
Dessert Fork



Napkin



Milk Glass



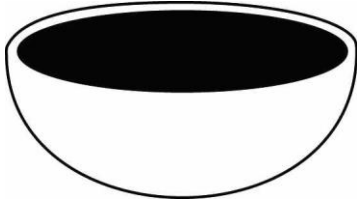
Juice/Water Glass



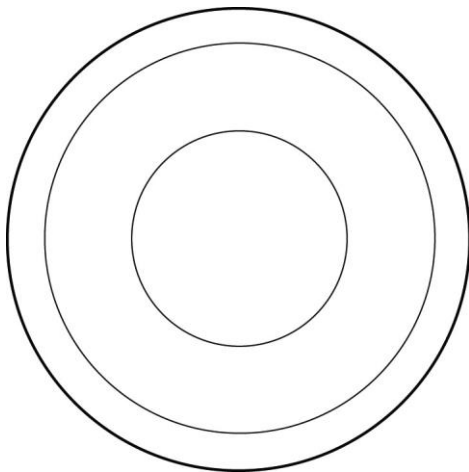
Cup and Saucer



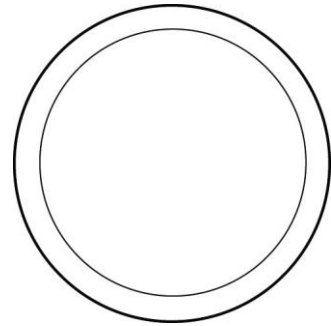
Dessert Cup



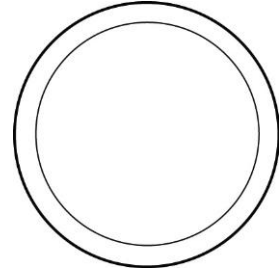
Bowl



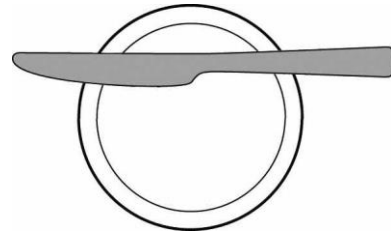
Dinner Plate



Salad Plate



Dessert Plate



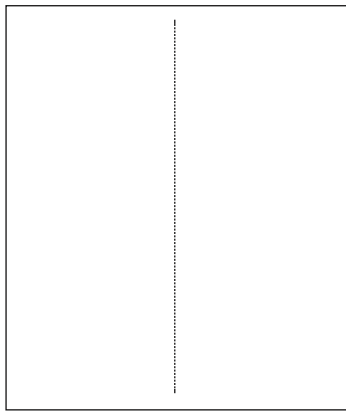
Bread and Butter Plate  
with Knife

## Basic Table Setting:

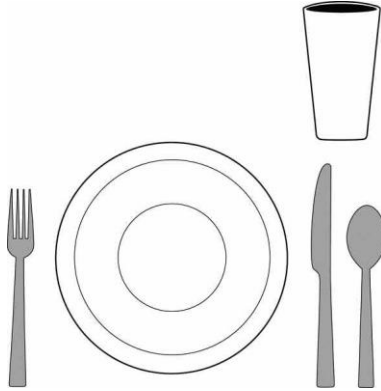
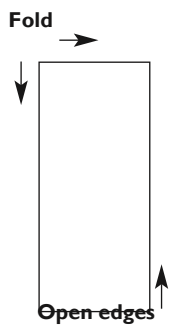
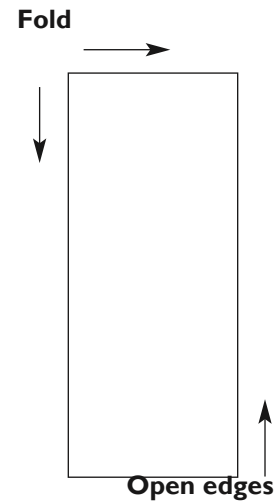
(may be used at any meal)

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

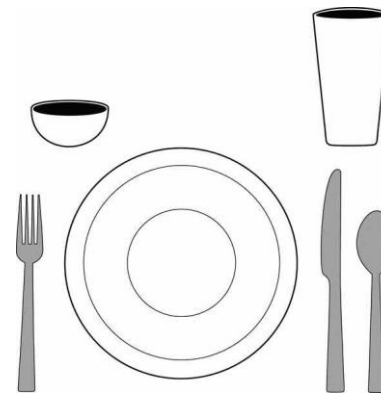
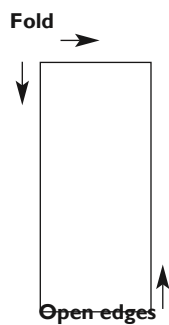
Unfolded Napkin



Folded Napkin



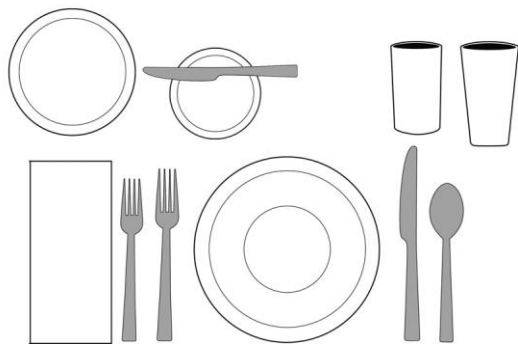
*Grilled Reuben Sandwich  
Dill Pickles  
German Potato Salad Milk*



*Turkey Tetrazzini  
Crisp Relishes  
French Bread  
Chocolate Pudding  
Milk*

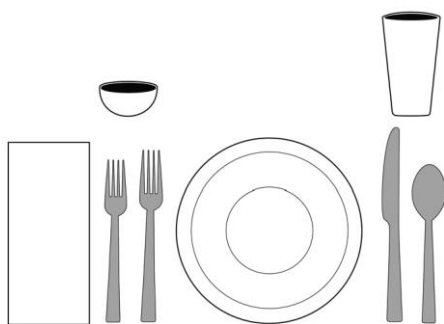
## Dinner/Lunch:

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.



*Sweet & Sour Pork  
Chow Mien Noodles  
Asparagus-Lettuce  
Salad  
Fan-Tan Rolls  
Milk Iced Tea  
Raspberry Pie*

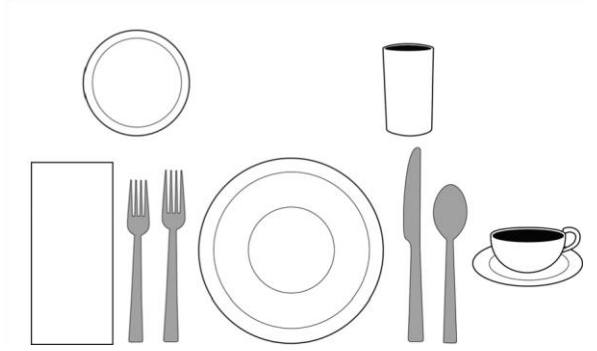
*(the dessert  
is served  
following the  
meal)*



*Tossed Green Salad*

*Lasagne  
Skillet Zucchini  
Garlic Bread  
Fresh Fruit Compote  
Cookies  
Milk*

*(Salad served before meal)*

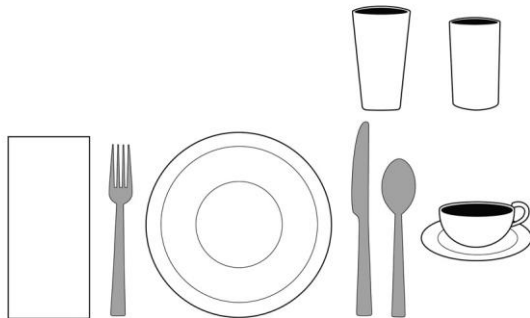


*Beef Roll-Ups  
Buttered Noodles  
Green Peas w/ Mushrooms  
Perfection Salad  
Crusty Rolls  
Coffee Milk*

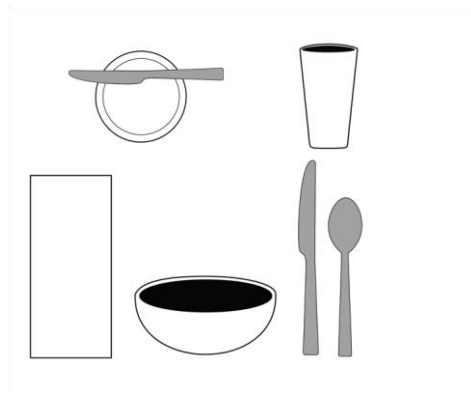
*Blueberry Cheesecake  
(the dessert is served following the meal)*

**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*

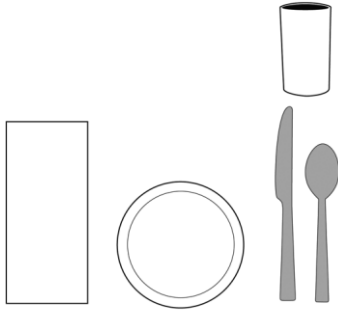
*\*May use a separate  
bread plate or the  
plate under the bowl.*



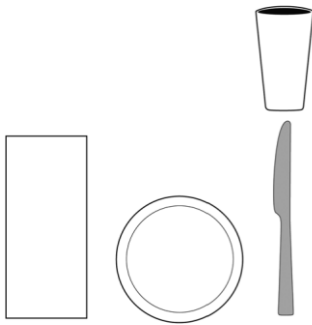


### Snack Menu:

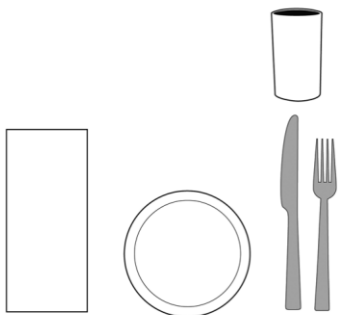
Your menu and recipe influence the number and type of dinnerware, flatware, and glasses/cups that you choose for your place setting.



*Lemon Bread*  
*Refreshing Orange Sipper*



*Whole Wheat Muffins*  
*Whipped Strawberry Butter*  
*Milk*

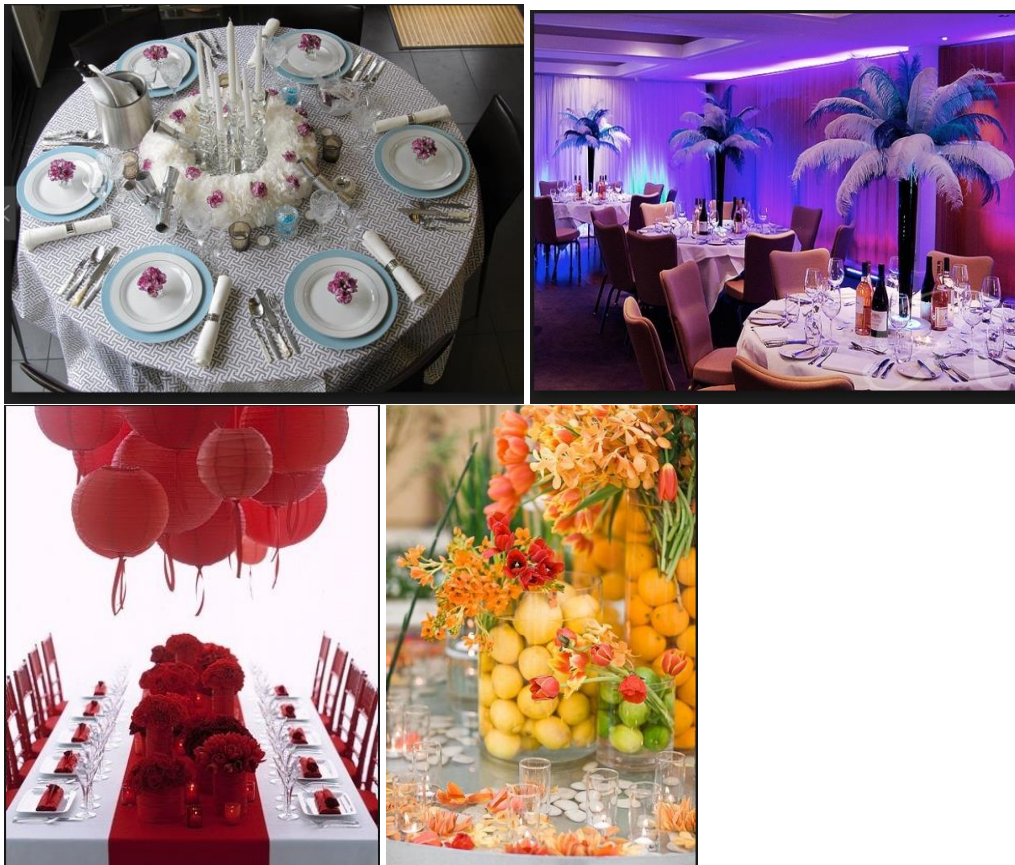


*Pizza Sandwiches*  
*Strawberry-flavored Milk*

## 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

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			