




Foundation Skills: Restaurant Service Pre-Competition Activity

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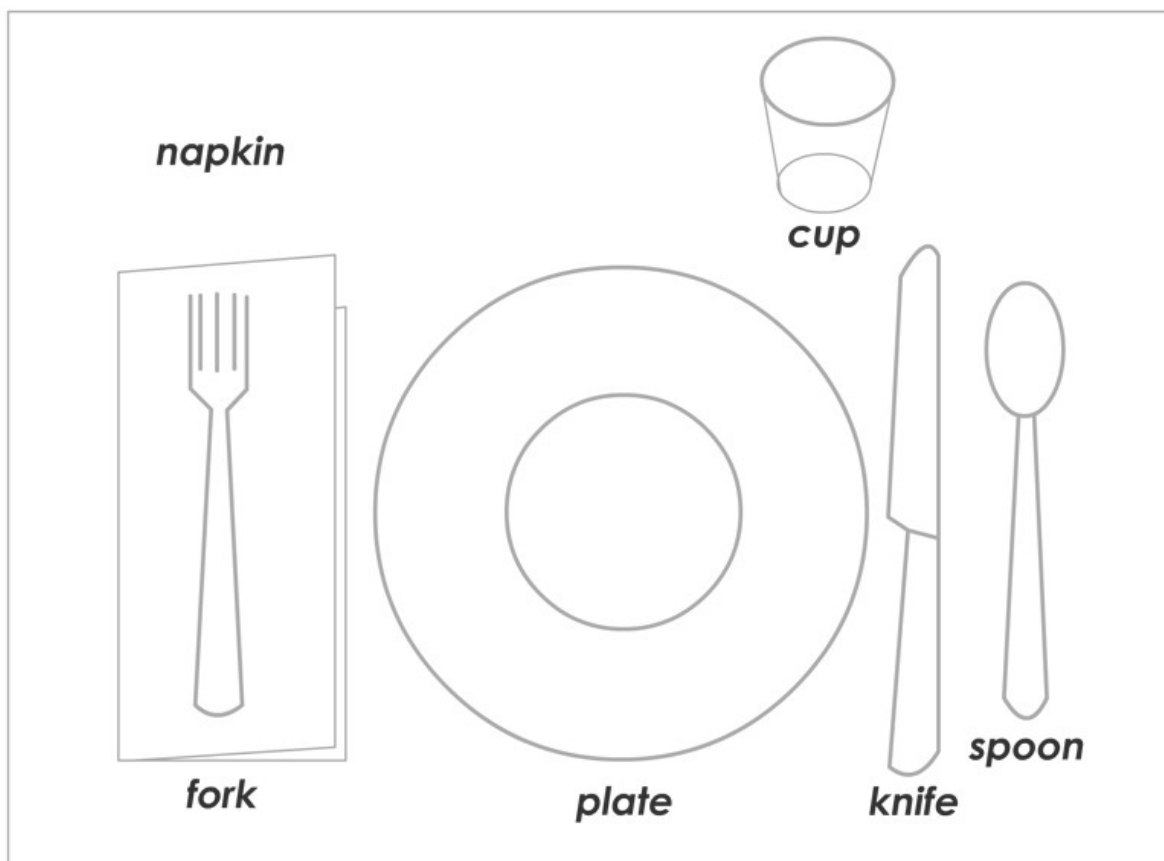
Pre self-assessment

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			
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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: _____

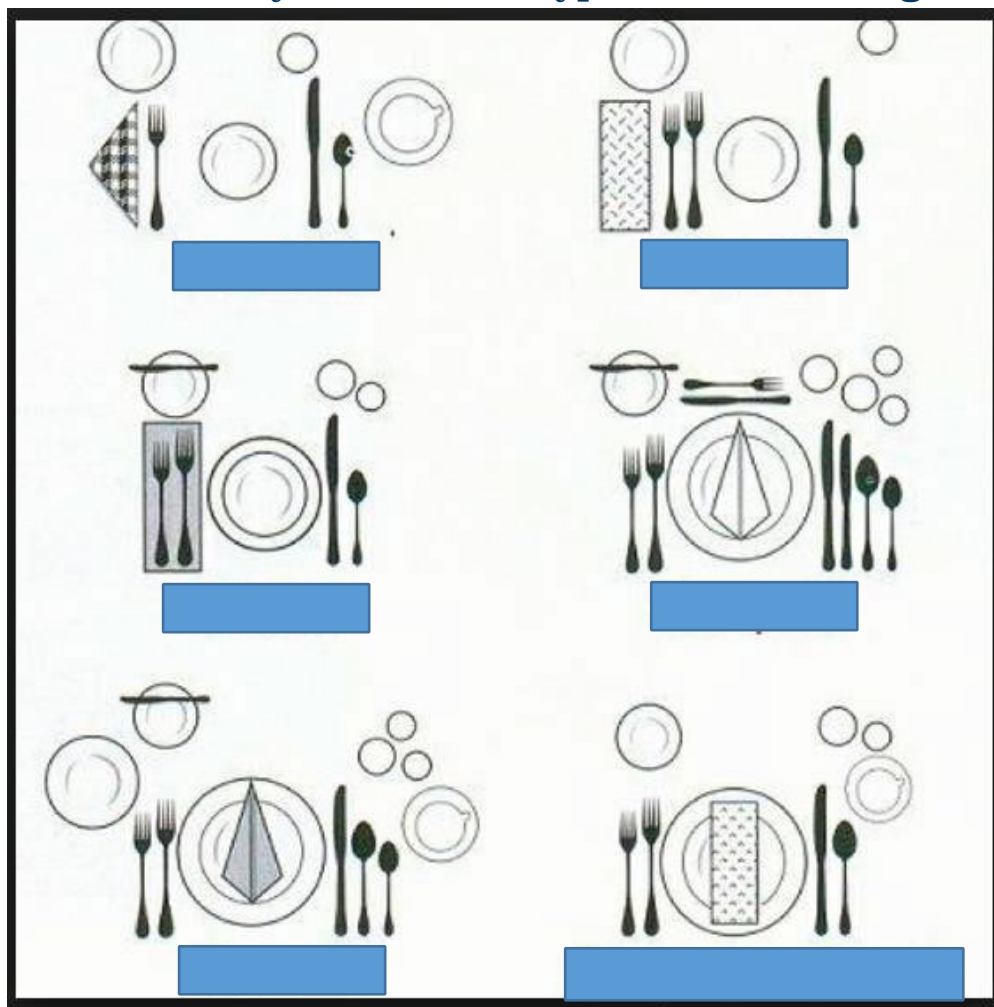
Spoon: _____

Plate: _____

Cup: _____

Napkin: _____

Task 3: Identify the different types of table setting

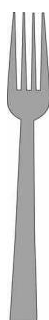


Word Bank

European
Dinner
Breakfast
Lunch
Brunch
Formal

Task 3 Equipment and examples of table settings

Glossary of Table Setting Utensils:

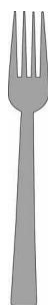
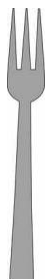


Dinner Fork



Spoon

Salad Fork

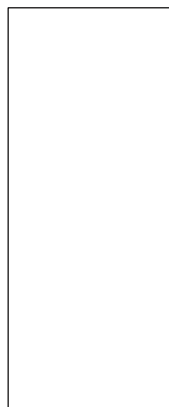


Dessert Fork

Knife Dessert

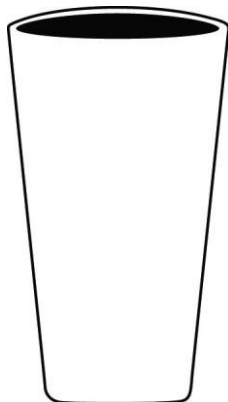


Napkin

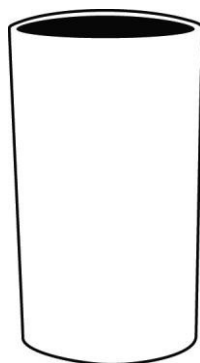




New College Durham



Milk Glass



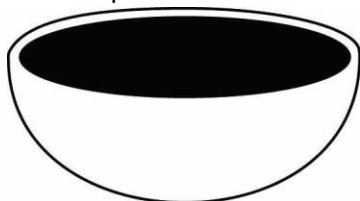
Juice/Water Glass



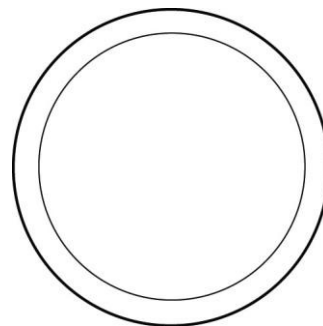
Cup and Saucer



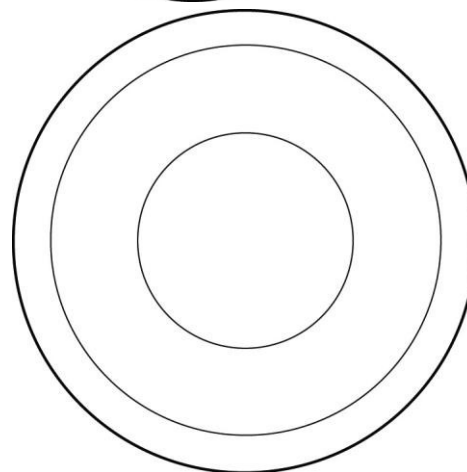
Dessert Cup



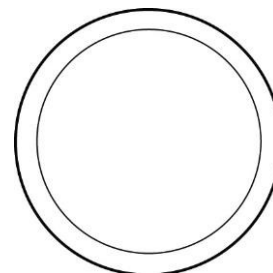
Bowl



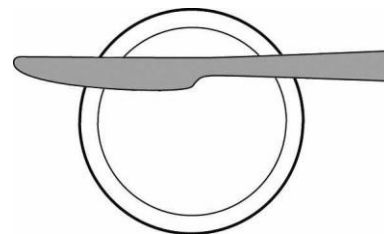
Dinner Plate



Salad Plate



Dessert Plate



Bread and Butter Plate
with Knife



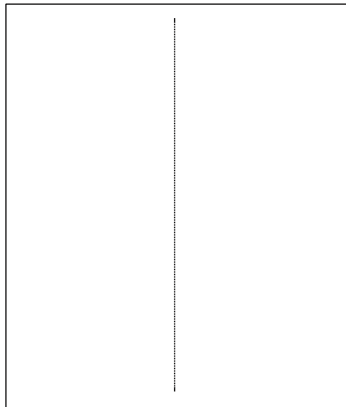
Basic Table Setting:

(may be used at any meal)

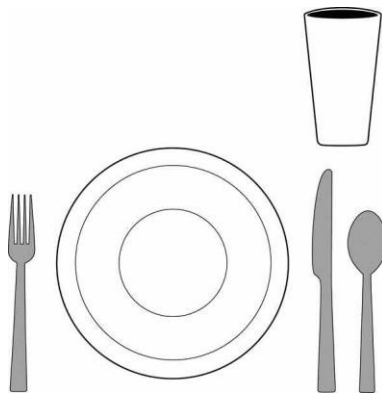
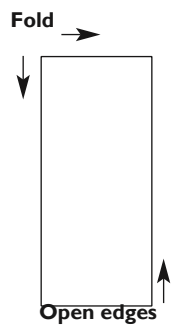
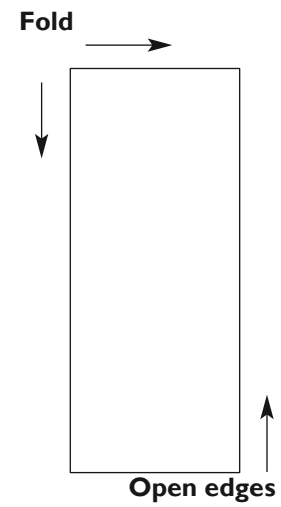
Your menu and recipe influence the number and type of dinnerware, flatware, and glasses/cups that you choose for your place setting.



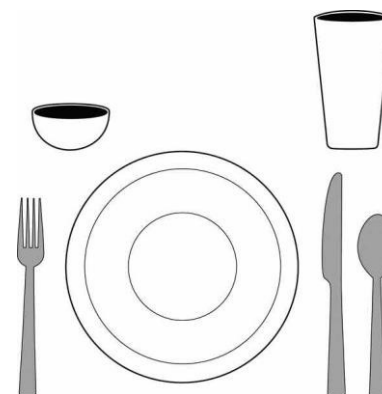
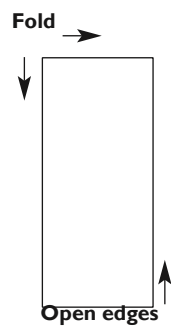
Unfolded Napkin
Napkin



Folded



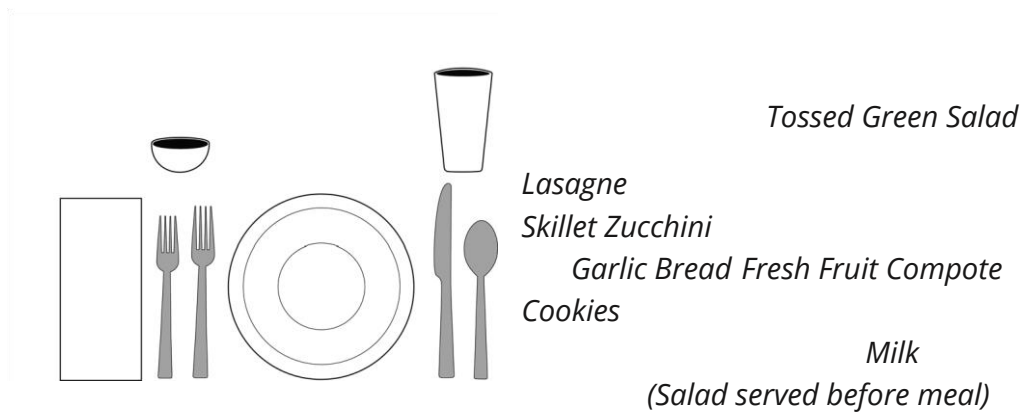
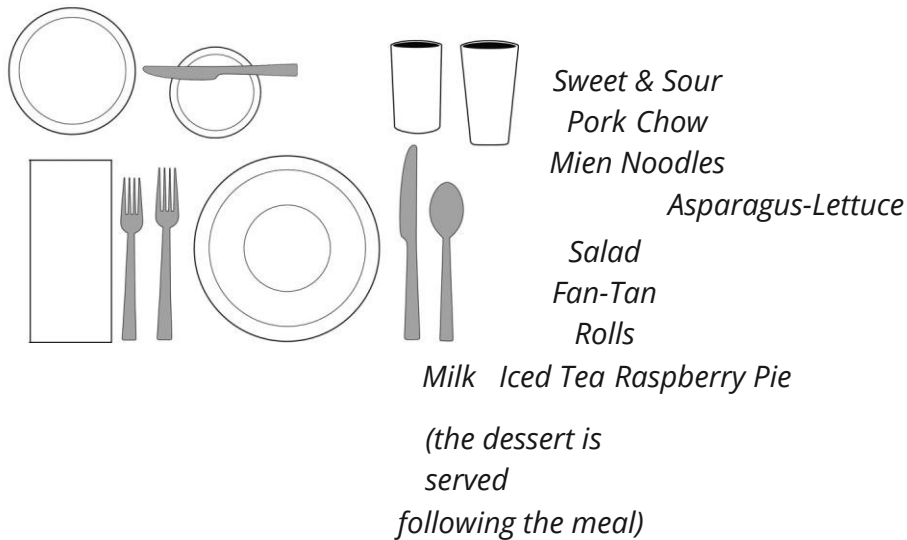
*Grilled Reuben Sandwich
Dill Pickles
German Potato Salad Milk*

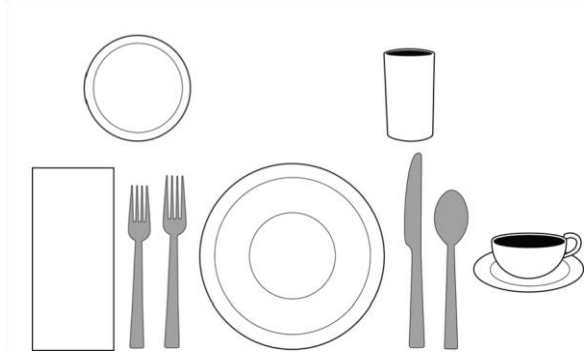


*Turkey Tetrazzini
Crisp Relishes
French Bread
Chocolate Pudding
Milk*

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.





Beef Roll-Ups

Buttered Noodles

Green Peas w/ Mushrooms

Perfection Salad

Crusty Rolls

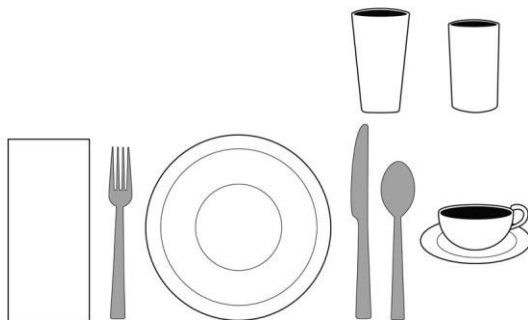
Coffee Milk

Blueberry Cheesecake

(the dessert is served following the meal)

Breakfast:

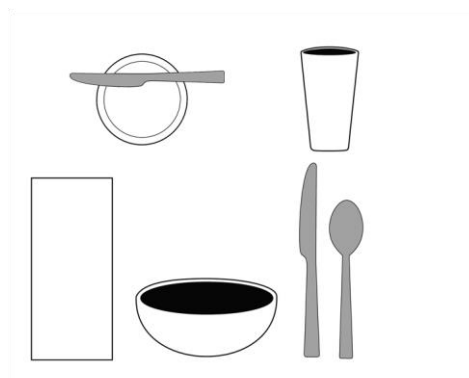
Your menu and recipe influence the number and type of dinnerware, flatware, and glasses/cups that you choose for your place setting.



Tomato Juice

Toasted English Muffins

Sausage Links Milk Coffee



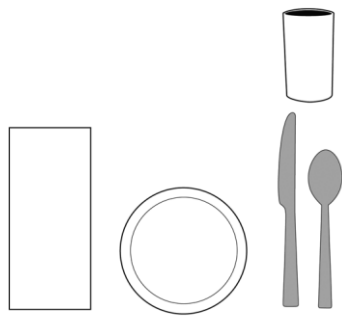
Oatmeal Granola with Fresh Strawberries

**Toast Orange Marmalade Milk*

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

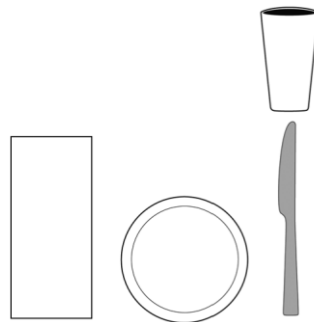
Snack Menu:

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

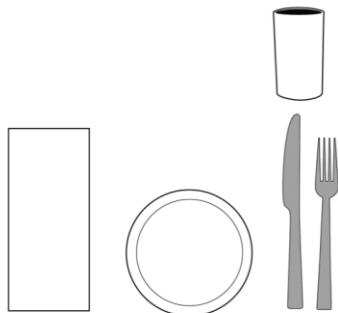


Lemon Bread
Refreshing Orange Sipper

Whole Wheat Muffins
Whipped Strawberry
Milk



Butter



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			
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9	Set the table out correctly			