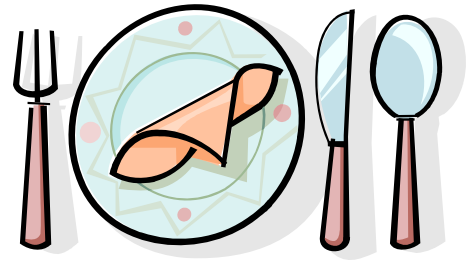


Utensils Etiquette Video Q/A Worksheet

After the video review the following questions.



1. Utensils are set on the table ...(in the order that they are to be used, according to courses on the menu.)
2. In using your utensils, you will work your way from... (the outside to the inside.)
3. In a table setting, spoons and knives are on... (the right.) Forks are on the... (left side.)
4. A spoon is held like a... (pencil)
5. There are...(two)..grips for a knife
6. When the knife is used as a cutting implement, the index finger is placed on the ... (joint between handle and blade.)
7. When it is fish knife, the knife is held like a... (pencil.)
8. There are two styles of dining....(American and European.)
9. In the American style, the fork and knife are ...(switched back and forth between the right and left hands.)
10. In the European style, the same grip is used, but there is no switching of utensils. The knife is held by the (right hand) and the fork is held...(by the left hand).
11. The Silent Service Code lets the food server know where you are in the progress of your meal.

For American Style, if you are not finished with your food, place the knife and fork (turned downward) to have a space between them on the right side of the plate.

In the American Style, when you are done eating, align the utensils in the ... (10:20) ... position. Fork (right side up) tines and point of knife are at 10:00 position and are parallel to each other and the handles are at 20 minute position

12. For the European Style, if you are not finished with your food, ... (criss cross fork over knife) When you are done eating, use the ... (10:20) ... position. Fork (tines facing downward) tines and point of knife are at 10:00 position and are parallel to each other and the handles are at 20 minute position.