

Table Setting.





Dessert Fork & Spoon

Water Glass

Bread Plate



Wine Glass

Salad Fork



Soup Spoon

Dinner Fork

Dinner Knife

TRADITIONAL
FORMAL
Place Setting



water goblet

champagne flute

white wine

red wine

bread & butter

butter knife

cake fork

dessert spoon

coffee/tea

demitasse

cordial sherry

serviette (napkin)

salad course

fish course

meat course

consommé
salad plate
main course
charger

meat course

fish course

salad course

teaspoon

demitasse

soup

seafood fork



BAKING SHEET



BOWL



TEACUP and SAUCER



FORK



FRYING PAN



KETTLE



MUG



CUP



PLATE



STOCKPOT



JUG



KNIFE

cups and glasses



cup and saucer



mug



sippy cup



beer mug



wineglass



champagne flute



tumbler

kitchen utensils



colander



sieve (also sifter)



ramekin



tongs



ladle



wooden
spoon



whisk



pastry
brush



spatulas



ice-cream scoop



cake server



rolling pin

crushing, grating, squeezing



potato masher



grater



zester



nutcracker



garlic press



pepper mill



juicer



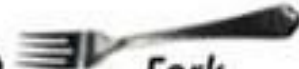
pestle and mortar



Chilly cutter



Knife



Fork



Ladle



Spoon



Kettle



Meat grinder



Onion-chopper



Jar



Wooden spoon



Blender



Chopping board



Gas cylinder



Stove



Cup



Glass



Mug

Cutlery



salad servers



prong / tine

fork



blade

knife



dessertspoon
(BrE)



tablespoon



bowl

teaspoon



soup spoon



chopsticks



steak knife



fish fork



fish knife

cutting



chopping block
(also cutting board)



cooking



peel



slice



grate



pour



mix



whisk



boil



fry



roll



stir



simmer



poach



bake



roast



grill

Vocabulary.

Flatware – столовые приборы, плоские тарелки

Utensils - посуда, столовые приборы

Furthest – самый дальний от вас

Downward – направленный книзу

Fork tines – зубья вилки

Continental – иностранный

upward – направленный кверху

luncheon plate – обеденная тарелка

Inch - дюйм = 2,5 см

«outside-in» - наизнанку

steak knife – столовый нож с зубчиками

Substituted – замещенный

Vocabulary.

Approximately – приблизительно

Beyond – вдали, за пределами

outermost – самый дальний от центра

Aligned- расположенный в одну линию

Rim – край, ободок

Beneath – ниже

Angled – расположенный под углом

Punctured – проколотый

Lid – крышка, покрывка, люк

TABLE SETTING.

At an informal meal, all flatware is laid on the table at one time. At the host's option the dessert utensils may be brought to the table on the dessert plate. The following is a standard table setting for a three-course meal. Note the basic "outside-in" rule. The piece of flatware that will be used last is placed directly next to the whatever plate you are using.

FORKS.

Both forks Both forks are placed on the left of the plate. The fork furthest from the plate is for salad Both forks are placed on the left of the plate. The fork furthest from the plate is for salad. The fork next to the plate is for the dinner. (Please Note: At

Fork tines may be placed downward, in the continental style, or upward, in the American style.

DINNER PLATE.

The dinner plate is placed on the table when the main course is served and is not on the table when the guests sit down.

Large plates, such as the dinner plate and luncheon plate, are laid about one (1) inch in from the edge of the table.

SALAD PLATE.

The salad plate is placed to the left of the forks.

Small plates, such as the salad plate, fish plate, and dessert plate, are laid about two (2) inches in from the edge of the table.

DINNER KNIFE.

The **dinner knife** is placed on the right side, and directly next to and one (1) inch away from, the plate. The blade should face the plate. If the main course requires a steak knife, it may be substituted for the dinner knife.

SPOONS.

The **soup spoon** is on the far right of the outside knife.

BREAD PLATE WITH BUTTER KNIFE.

A small **bread plate** is placed above the forks, above and to the left of the service plate.

The **butter spreader** is laid on the bread-and-butter plate.

GLASSWARE.

Usually one wine glass is used along with a water goblet. If the table setting is uncrowded, there is room to arrange glassware in any way you like, such as in a straight line parallel with the edge of the table or a diagonal line angled toward the table

WATER GOBLETS.

The water glass is placed in a position closest to the hand, approximately 1 inch above the tip of the dinner knife.

WINE GLASSES.

At least one wine glass should sit to the right and possibly above the water glass.

NAPKINS.

Place the napkin in the place setting's centre, or left of the last fork.

COFFEE CUPS.

Place a cup and saucer to the right of the place setting. The coffee spoon goes to the right of the saucer. Place approximately One (1) inch beyond the outermost piece of flatware. The top edge of the saucer is aligned with the top rim of the plate or bowl. Cup handles are faced in the four o'clock position for easy access.

DESSERT SPOON AND FORK.

At an informal meal, when two utensils are provided for dessert, the utensils are laid on the table or presented on the dessert plate.

The dessert spoon (or dessert knife) is laid on the table above the dinner plate in a horizontal position, handle facing right.

The dessert fork is laid beneath the dessert spoon (or dessert knife), handle facing left.

The dessert utensils may also be presented on the dessert plate in the same way as formal service.

SALT AND PEPPER.

Since more people use salt than pepper (and most people are right-handed), the salt shaker is placed to the right of the pepper shaker, in a position closer to the right hand.

The placement of the pepper shaker is to the left of the salt shaker, and for added definition it is angled slightly above the salt shaker. They are placed above the cover or between two place settings.

Because salt is finer than pepper, the lid of the salt shaker is punctured with smaller, more numerous holes than a pepper shaker.