# Etiquette & Manners

Codes of Polite Behavior

#### 1. What is Etiquette?

- a. Codes of polite **behavior** used in our society
- b. There are different codes of etiquette all around the **world**
- **c.** Etiquette involves much more than using the correct fork when dining out
- d. Using good manners and etiquette shows **respect** for the people and places around you
- \*Where are places you can show good manners?



#### 2. Basic Social Etiquette

- Be polite
- Say "Please" and "Thank You"
- Remove hats when indoors
- Hold the door for others
- Do not groom yourself in public
- Keep gum chewing to a minimum
- Turn your phone ringer OFF when appropriate
- Keep conversations polite and appropriate
- Be punctual
- Do not pick (nose, ears, etc.)
- Do not swear
- Do not stare

#### **Good Manners**



1. Don't talk with your mouth <u>full</u>. Chew with your mouth <u>closed</u>.



2. Don't <u>reach</u> in front of others. Ask for food to be <u>passed</u> to you.



3. Don't forget to use your <u>napkin</u>. Place it on your lap during the meal. Don't tuck it into the neck of your shirt.



4. Avoid <u>slurping</u> or smacking your food, blowing your nose or other gross noises at the table.



5. Don't use your utensils like a <u>shovel</u>. Take your time and enjoy your meal.



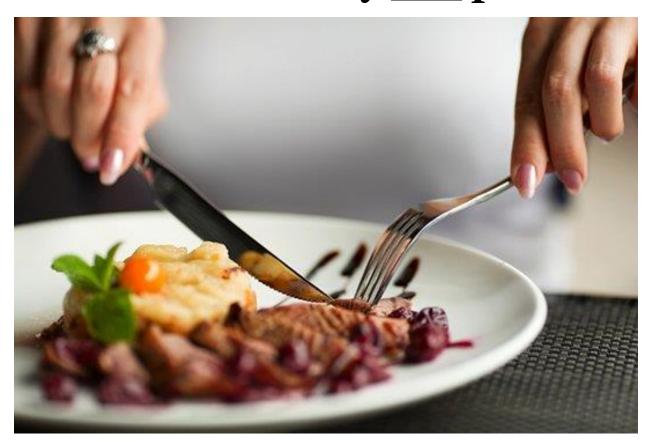
6. Don't use your <u>phone</u> when dining, especially with company. Turn it off completely or at least put it on <u>silent</u>.



7. If your dinner party is small, <u>wait</u> until everyone has been served their meal before beginning to <u>eat</u>.



8. Cut large food items into <u>bite-sized</u> pieces. Don't try to put the whole thing in your mouth at once. Cut only <u>one</u> piece at a time.



9. Don't prop your <u>elbows</u> on the table WHILE eating.



10. Say "Excuse Me" if you need to leave the table.



## Styles & Table

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#### **Dining Styles**

- 1. There are two basic dining styles:
  - a. American
  - b. European / Continental



#### <u>American Style</u>

- 2. In the American Dining Style:
  - Food is cut with the <u>knife</u> in the <u>right</u> hand and the <u>fork</u> in the <u>left</u> hand.
  - After the food is cut, the knife is placed down and the fork <u>transferred</u> to the right hand.
    Food is placed in the mouth with the tines

facing up.

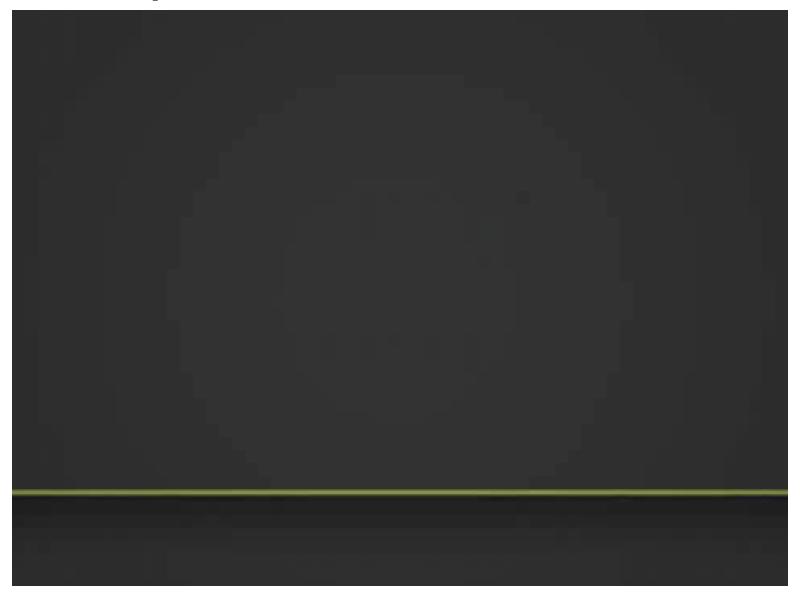


#### European/Continental Style

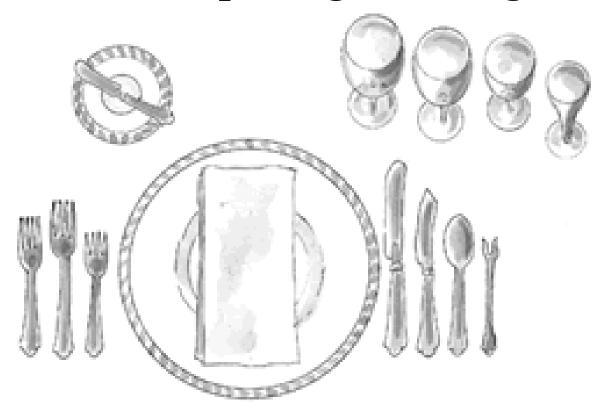
- 3. In the European/Continental Dining Style:
  - Food is cut with the <u>knife</u> in the <u>right</u> hand and the <u>fork</u> in the <u>left</u> hand.
  - After the food is cut, the fork <u>remains</u> in the left hand and food is placed in the mouth with the tines facing <u>down</u>.



#### Video Clip

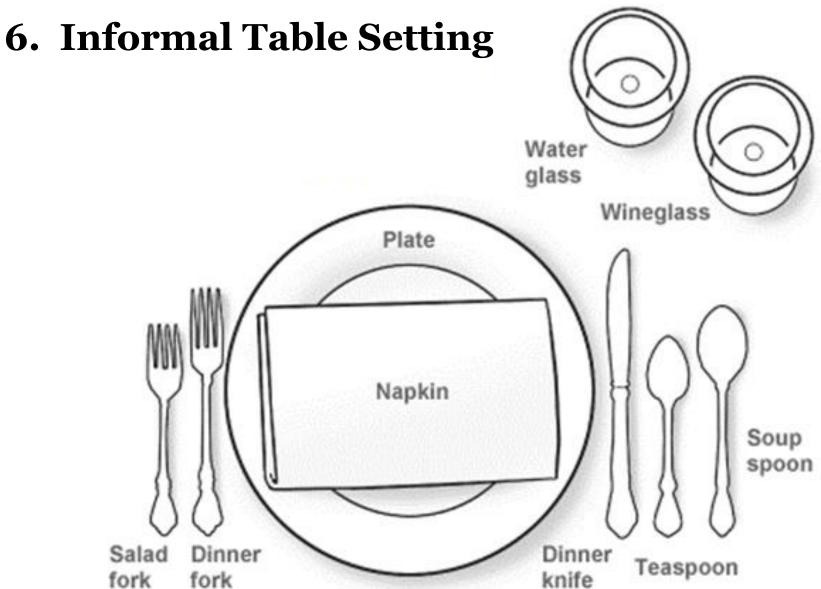


- 4. Basic things to remember about table settings:
  - a. Utensils are placed in the order of use.
  - b. Use utensils from the outside in toward the plate.
  - c. Forks go to the <u>left</u> of the plate.
  - d. Knives and then spoons go to the right of the plate.

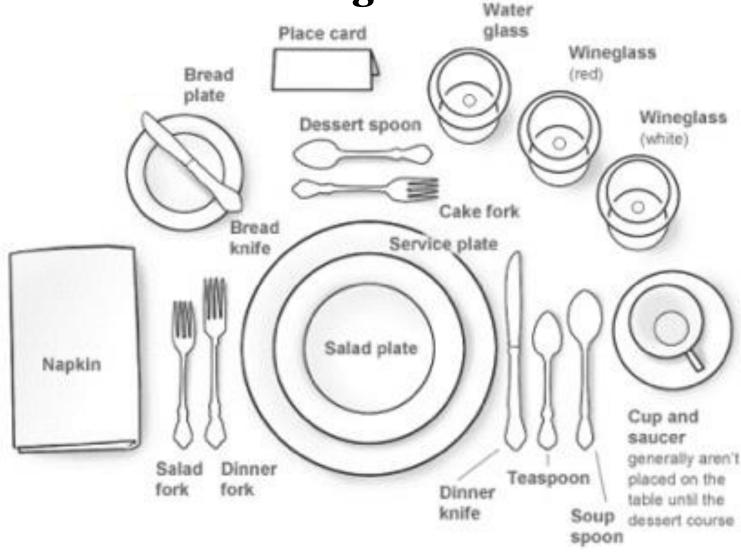


fork

5. Basic Table Setting Water glass Napkin Plate Dinner Teaspoon Dinner knife



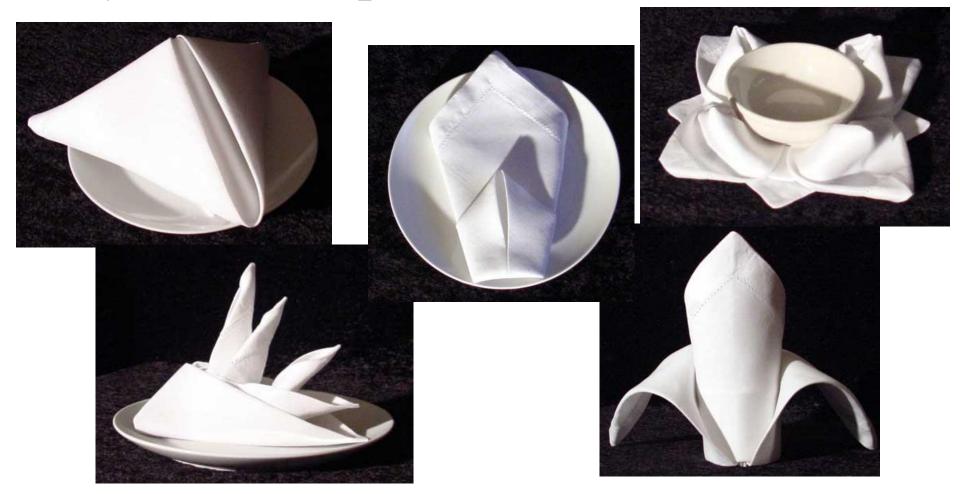
7. Formal Table Setting



#### Video Clip

#### Napkin Folding

A folded dinner napkin can turn any meal into a fancy feast. Let's practice!



1. Lay the napkin face down in front of you.



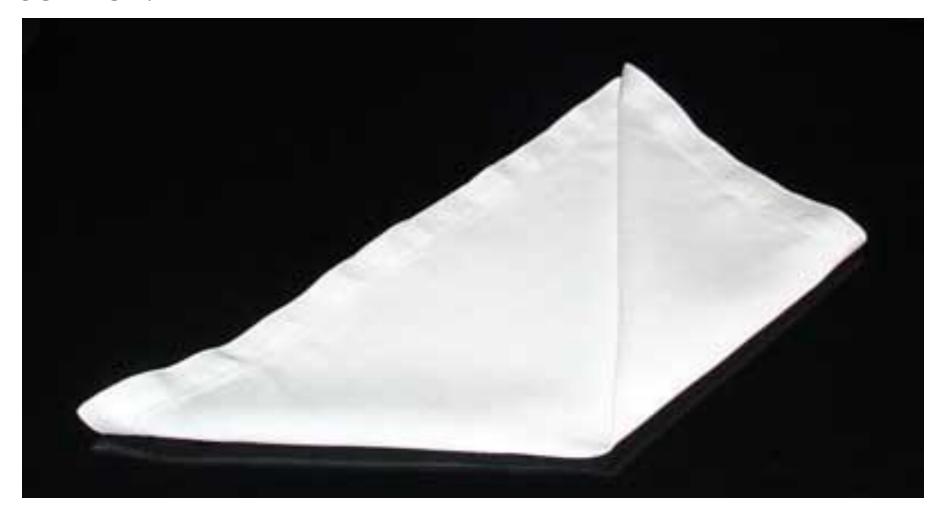
2. Fold the napkin in half diagonally.



3. Rotate the napkin so the open end faces away from you and the folded end is closest to you.



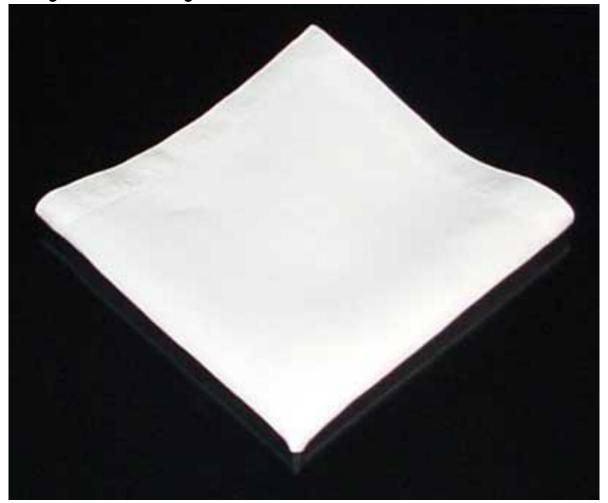
4. Fold the right corner up to meet the center corner.



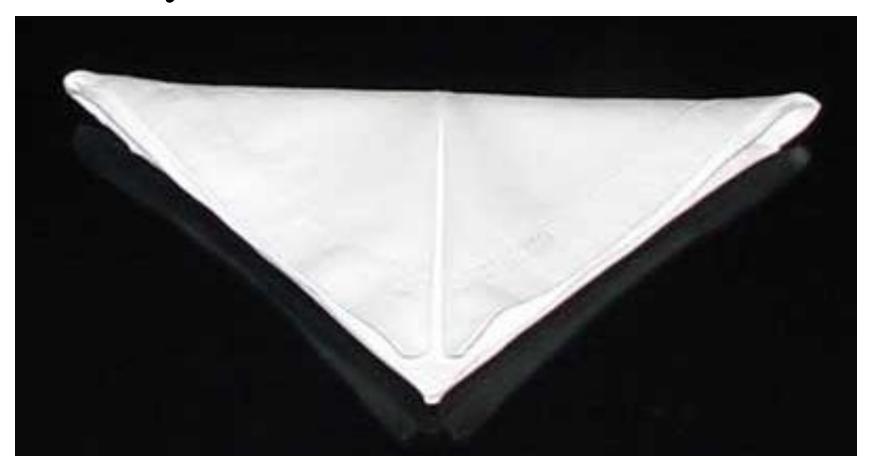
5. Fold the left corner up to meet the center corner. This will create a diamond shape with a opening running down the center.



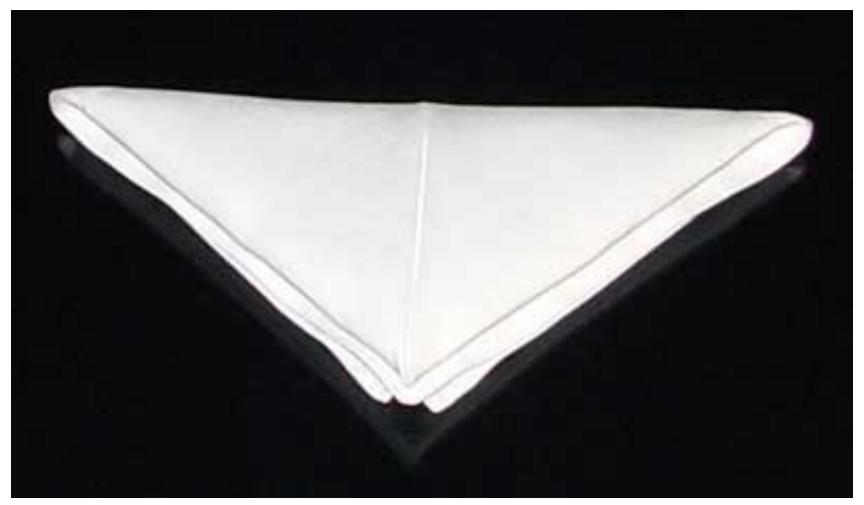
6. Turn the napkin over, keeping the open end facing away from you.



7. Fold the napkin in half by brining the farthest point of the diamond down to the point closest to you.



8. Turn the napkin over again, this time keeping the open end facing toward you.



9. Fold the napkin along the center seam and stand it up on a flat surface. Be sure the "chicken wings" are inside the fold, not outside.

