

# Laying the table



- 
- 
- Tableware
  - Cutlery
  - Crockery
  - Glassware

# tableware



- **Tableware** is any **dish** or **dishware** used for setting a table, serving food, and dining. It includes **cutlery**, **glassware**, serving dishes, and other items for practical as well as decorative purposes.

# Cutlery (silverware)

## Knives (knife)

## Forks

## Spoons

(demitasse /'dɛmɪtas/,  
diminutive spoon, smaller than  
a teaspoon; a small coffee cup)

### KNIVES



table



fish



steak



butter



fruit



carving



cake slice

### FORKS



table



fish



dessert



fruit



oyster



cake



carving



service

### SPOONS



table



soup



dessert



tea/coffee



demitasse



ice-cream



sauce



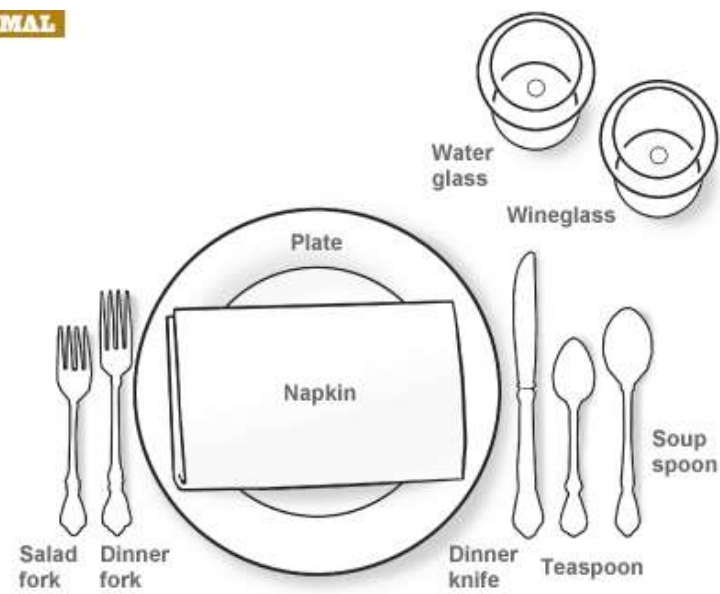
service

## Crockery

cups, plates, bowls,  
etc., used  
to serve food and dri  
nk, especially made  
of china

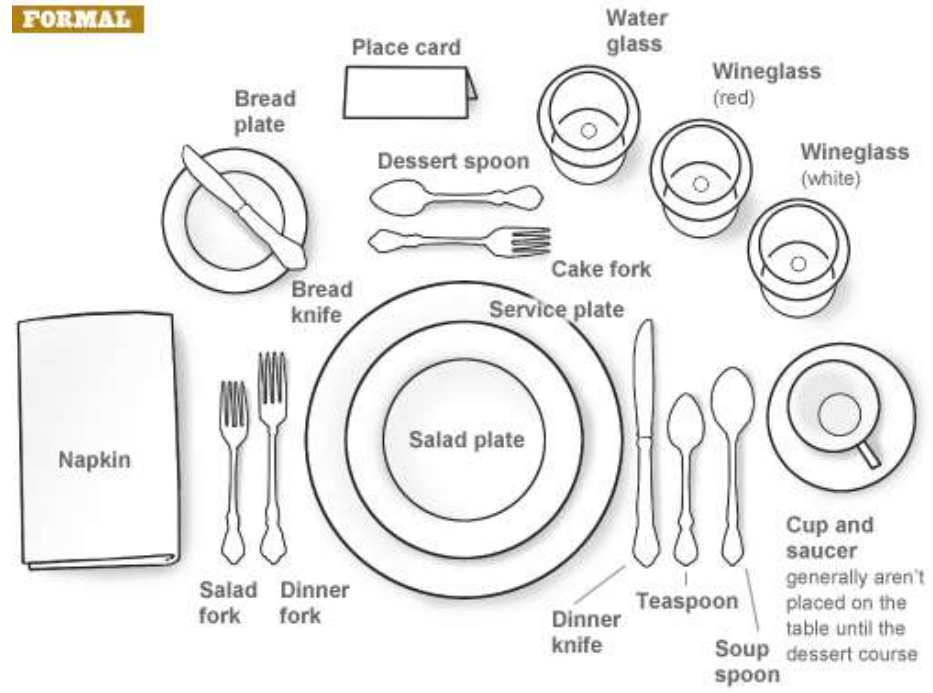


## INFORMAL



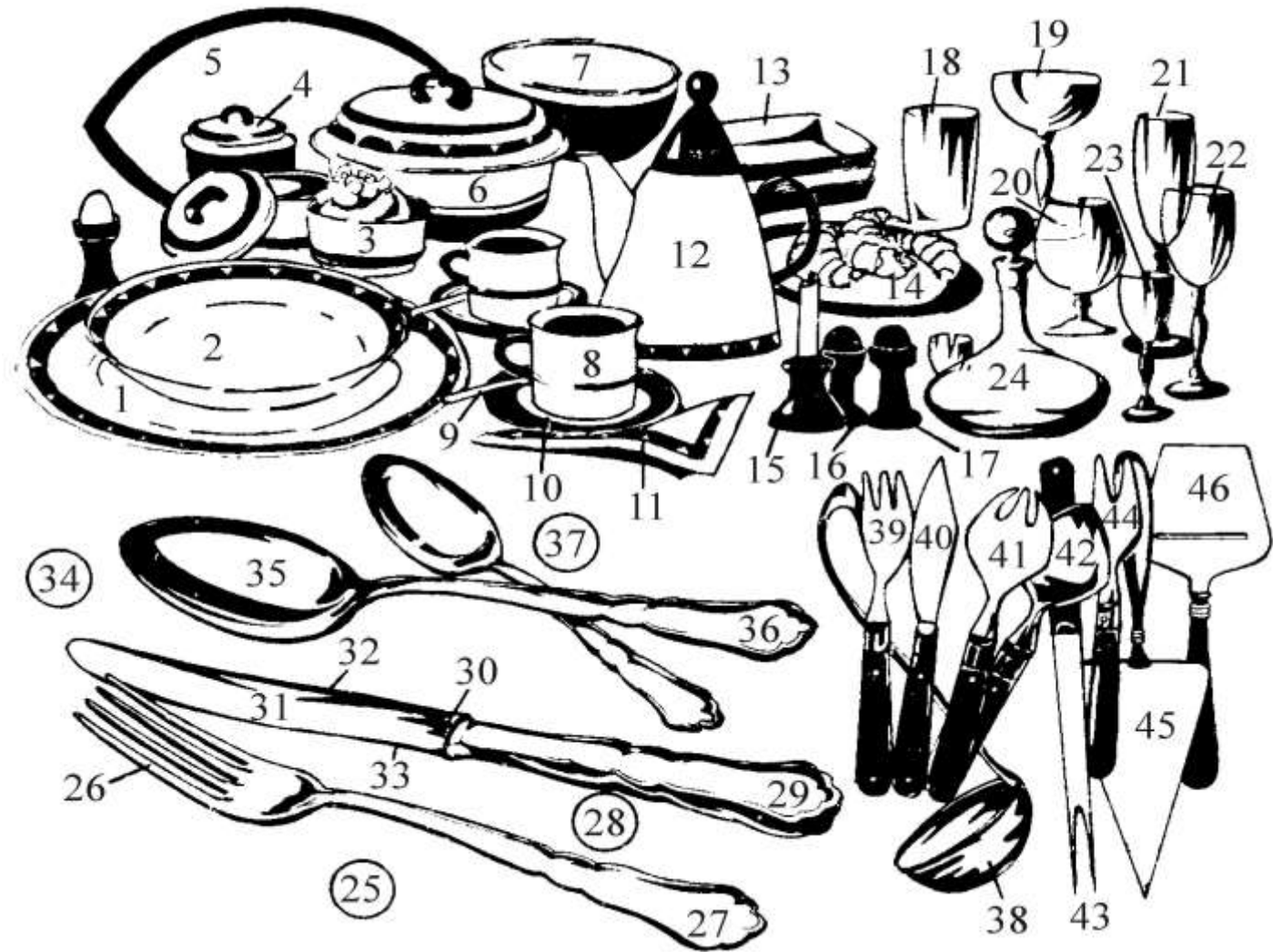
Utensils are placed one inch from the edge of the table

## FORMAL





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### 3. Butter bowl/dish





## 5. Meat platter

platter -  
a large plate used  
for serving food, or  
a meal with  
one type of food se  
rved on  
a large plate



8.,10.coffee  
cup and saucer  
/'sɔː.sər/



spoons



- 9. teaspoon
  - 34. spoon
  - 37. dessert spoon
  - 42. salad spoon
- bowl and handle (35,36)

11.Serviette =  
napkin



### 13.dessert plate/bowl





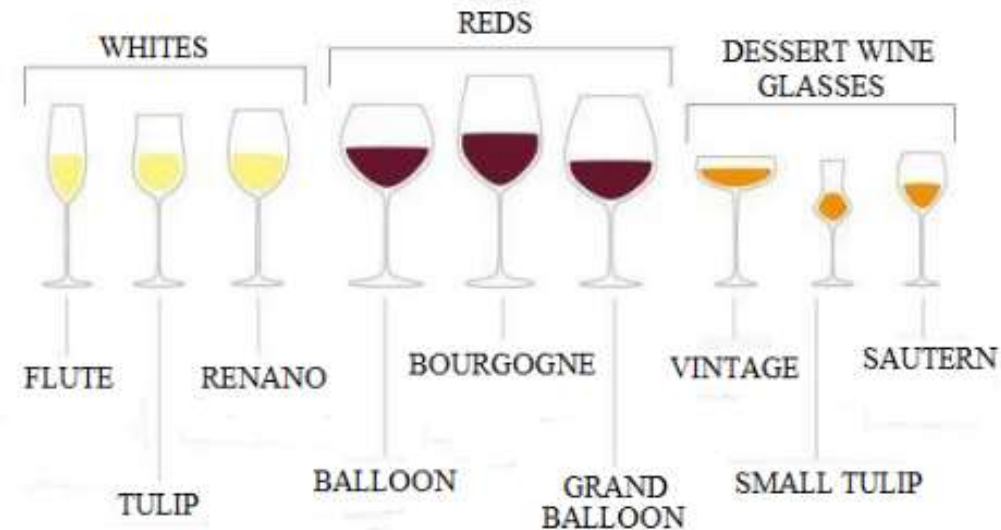
16,17.Salt  
shaker, pepper  
shaker



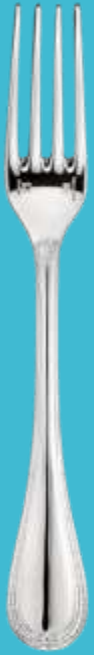
# glassware



- 18. Beer glass
- 19. Champagne saucer
- 20. Cognac glass (brandy)
- 21. Champagne flute
- 22. Wine glass
- 23. Liqueur glass
- 24. Decanter



forks



A fork consists of:

- 26,27. prongs, handle

different kinds

- 39. fish fork
- 41. salad fork
- 43. serving fork
- 44. cocktail fork

## Knives (a knife)



A knife consists of

- 29.handle
- 30.bolster
- 31.blade
- 32.back
- 33.edge (cutting edge)
- sharp or blunt

Types of knives

- 40. fish knife
- 45.cake server (cake slice)
- table/butter/fruit knife

## Cruet stand /'kru:.ɪt/

- vinegar bottle
- mustard pot
- salt shaker
- pepper shaker





Exercises pp. 135-137

- cruet stand \_\_\_\_\_
- cake server \_\_\_\_\_
- salt shaker \_\_\_\_\_
- carafe \_\_\_\_\_
- tureen \_\_\_\_\_
- bowl \_\_\_\_\_
- bottle opener \_\_\_\_\_
- decanter \_\_\_\_\_

- mustard pot \_\_\_\_\_
- water jug \_\_\_\_\_
- vinegar bottle \_\_\_\_\_
- ladle \_\_\_\_\_
- pepper shaker \_\_\_\_\_
- cheese server \_\_\_\_\_
- sauce boat \_\_\_\_\_
- Corkscrew \_\_\_\_\_

**2. Write the names of:**  
parts of a fork  
parts of a knife  
kinds of plates  
kinds of forks  
kinds of knives

**3. Explain the use of table utensils. Use one of the following patterns:**

- It is used for serving cakes.
- We serve cakes with it.

**4. Write the nouns in the plural.**

- Knife
- Glass, dish, pepper box
- Bottle, carafe, ladle, handle, plate Lid, cup, spoon, fork

5. glasses / table  
cloth / jug /  
bottle opener /  
holders / cover /  
china / soup  
plate / carafe /  
tray / corkscrew /  
ladle / tureen /  
cutlery / platter /  
pot / dinner plate

1. The dining table was covered with a white \_\_\_\_\_. White napkins were rolled in silver \_\_\_\_\_. At each place there was a \_\_\_\_ for the main course and on it a \_\_\_\_\_.
2. Mary laid the table nicely with the best \_\_\_\_\_ and the lace table cloth.
3. The waiter brought a \_\_\_\_\_ of wine and put it on the table.
4. The waiter opened a bottle of wine. He put the \_\_\_\_\_ on the table and poured the wine into two wine glasses.
5. Ellen liked to sit down to dinner with every course on the table: a \_\_\_\_\_ of soup, a covered bowl of hot vegetables, a \_\_\_\_\_ of meat, a sliced pie or cake in the center, and a \_\_\_\_\_ of coffee.
6. In a self service cafeteria the customer chooses his dishes and selects the appropriate \_\_\_\_\_ for the meal.
7. The waiter removed the silver \_\_\_\_\_ from the dish and the aroma of the steak filled the air.
8. We couldn't help ourselves to the soup as there was no \_\_\_\_\_ in the tureen.
9. There was a \_\_\_\_\_ of water on the table with ice cubes floating on top.
10. The waiter came in holding in both hands a \_\_\_\_\_ with four cocktail \_\_\_\_\_ on it.
11. The waiter pulled a \_\_\_\_\_ from his pocket and opened the bottle of beer.

Cutlery  
glassware  
china/crockery  
cover

- water jug, fork, tureen, ladle, knife, dinner plate, sauce boat, beer glass, bowl, table spoon, dessert plate, coffee cup, water glass, milk jug, coffee pot, ash tray, salad bowl, salt shaker, tumbler, wine glass, soup plate, tea-pot, butter dish, sugar bowl, service plate
- Tumbler – a drinking container without a handle or stem



# puzzle

1. a small glass bottle for oil or vinegar;
2. a boat-shaped dish for serving sauces at meals;
3. a tool for cracking the shell of a nut;
4. a piece of cloth used for cleaning one's hands and lips during a meal;
5. a container with small holes in the top for shaking salt at meals;
6. a container in which wine is cooled or kept cool;
7. a large deep dish with a lid from which soup is served at the table;
8. a large deep spoon with a long handle used for lifting liquids out of a container;
9. a deep round container open at the top for holding fruit, flowers, salads, sugar, etc.

# Collective nouns

- A collective noun is the word used to represent a group of people, animals, or things.
- A pack of cards
- A flock of sheep
- A bouquet of flowers
- A bunch of flowers
- A band of musicians
- A board of directors
- A choir of singers
- A team of players

**Cover / place  
setting (kuver)**  
includes:

- service plate (or dinner plate and soup plate), knife, fork, spoon, glasses, napkin

# Utensils

A **kitchen utensil** is a small hand held tool used for food preparation.



Some names of table utensils are formed from **verb phrases**:

- *to serve cake* → **cake server**
- *to open bottle* → **bottle opener**
- *to hold napkin* → **napkin holder** *to crack nuts* → **nut cracker**

We can make a noun from a verb:

- *to decant* → **decanter**
- *to hold* → **holder**

**noun + noun:**

- *tea cup, coffee cup*
- *sugar bowl butter dish, meat platter*

# Recognize the objects



## ALL-IN-ONE COMPLETE SET



Solid Spoon



Soup Ladle



Solid Turner



Slotted Turner



Whisk



Potato Pusher



Grater



Scissors



Spatula



Peeler



Pizza Cutter



Ice-cream Spoon



Bottle Opener



Can Opener



Tongs



Measuring Spoons





Apron



Bread  
basket



Teapot



Measuring  
cup



Baking tray



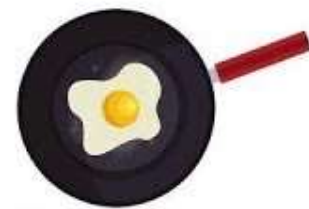
Timer



Spice  
containers



Chopping  
board



Frying pan



Grater



Pie plate



Salad spinner



Colander



Butter-dish



Oven glove



Napkin



Plate



Casserole dish



Chopsticks



Bowl



Measuring  
spoons



Wooden spoon



Strainer



Spoon



Spatula



Mesh  
skimmer



Ladle



Saucepan (UK)  
Pot (US)



Cooker



Fork



Kitchen  
shears



Cutlery



Corkscrew



Cake slicer



Chef's  
Knife



Cleaver



Steak hammer



Rolling pin



Whisk



Pressure cooker

# FORMAL DINNERS

Reading  
comprehension  
p. 138



## General rules

- 1. The tablecloth is placed on a felt padding to deaden the sound.
- 2. Napkins should match the tablecloth.
- 3. Crockery, cutlery and glassware should be of the same design
- 4. The napkin is folded in the simplest possible manner. It is put on the plate.
- 5. Cruet stands and carafes are at either end of the table, or in the centre of the table if the table is round
- 6. The wines are uncorked before the meal. The wine may remain in its original bottle. Old red wines may be decanted into a carafe or decanter.
- 7. Fresh water is provided in a water jug.
- 8. A tea or coffee service includes cups and saucers, small spoons and plates, a sugar bowl and a milk jug. Sometimes it is all brought on a tray.
- 9. Everything on the table must be symmetrically spaced.
- 10. The centrepiece is placed in the actual centre.

## Answer the following questions:

- What are the basic rules of setting the table?
- Why mustn't the distance between places be too short? too long?
- Should the prongs of the fork be up or down?
- In what order are the forks placed? What accounts for the order?
- In what order are knives placed?
- How many knives and forks are allowed on the table during the dinner?
- What kinds of glasses should be placed on the table for a formal dinner? Where are they put?
- Where are napkins put? How are napkins folded? How do we choose napkins?
- What are the two methods of serving dessert?
- How are wines / old red wines served?
- What table utensils does tea service require?
- What is a centerpiece?



Collecting:  
a waiter is  
collecting  
glasses from  
the waiter's  
station

1. All the workers are busy doing something in this restaurant.

- (A) Choose an action word (verb) from the right that tells you what each worker is doing.  
Write in the verb next to the waiter's number below.
- (B) Make sentences with these verbs.



replacing  
lifting  
collecting  
removing  
topping up  
placing  
bringing  
preparing  
lighting  
reaching across