

Table Setting Basics: Fine Dining Style

Goal	This course is designed to provide you with a basic foundation of table setting basics in fine dining.
Objectives	<p>At the end of the lesson, the learners will be able to:</p> <ol style="list-style-type: none"> 1. List the order of the steps in the tablecloth process 2. Identify the proper way to choose linen to use for setting a table 3. Identify the proper placement of china and silverware on the table. 4. Describe the process of setting the stemware on the table
Length	This lesson will take approximately 30 minutes to complete.
Content outline	<ol style="list-style-type: none"> 1. Table setting 2. How to fold a napkin properly.
Learning Activities	<p>Learners will engage in the following activities during this lesson</p> <p>Watching videos and the presentation.</p>
Evaluation Strategy	<p>I will know learners have mastered this content by:</p> <p>Quizzes at the end of each presentation.</p>