

How to lay the table

What you need :

- 4 plates
- 4 forks
- 4 knives
- 4 red wine glasses
- 4 water glasses
- 4 side plates
- 1 coaster
- 4 napkins

Techniques :

Preliminary steps

- Put the linen on a rectangular or a square table
- Cleaning equipment

Step 1

➤ set the plates

How ?

- put a plate in front of every chair at approximately 2 cms from the edge of the table

What to pay attention to ?

- Plates must not be at the edge of the table so that guests do not knock them down
- Use a white cloth to avoid finger marks on plates
- the four plates must be inline



Step 2

➤ Set the forks and knives

HOW ?

- Put each knife on the right of the plate, the cutting edge inward
- Put each fork on the left of the plate, the back side on the table"

What to pay attention to ?

- The knife and the fork must be parallel to the edge of the plate
- Knives and forks must not be at the edge of the table
- Use a white cloth to avoid finger marks on plates



Step 3

➤ Place glasses

HOW ?

- Put each wine glass above the tip of the knife
- Then the water glass to the left of the wine glass

What to pay attention to ?

- Glasses must be positioned in the same way to every dinner guest to preserve the harmony of the table
- Always take glasses by the stem to avoid finger marks.
- If there are several wine glasses, put them in the order they will be used: white wine glass , red wine glass, water glass (glass which will remain on the table till the end of the meal)



Stop 4

➤ Set the side plates

How ?

- Put the side plate on the left of the fork

What to pay attention for ?

- Side plates can be put either at the edge of the plate of presentation
- or at the edge of the prongs of the fork
 - side plates are useless if bread is served in a bread basket.



Avec la participation de F. Taubregas
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Step 5

➤ Place towels

How ?

- Place towels on plates having possibly to realize a folding

What to pay attention for ?

- Towels must be treated with precaution and the least possible to respect the hygiene. It is for that reason that the folding will be the simplest possible.



Step 6

➤ end laying the table

How ?

- Place the bottom of decanter in the center of the table
- Install possibly a salt cellar and a pepperpot:
- End by the flower arranging

What to pay attention for ?

- The flower arranging does not have to bother the customers: the aroma of flowers must be discreet and the volume of the bouquet must be moderated

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