Dining

ETIQUETTE

Formal & Informal

Work is going well,



The Scenario:

You are working in sales for the Milwaukee Brewers. You're really hoping to get Harley Davidson to not only continue to sponsor the Brewers, but also add to their sponsorship and give you a motorcycle to give away at a game.

You have invited the head Marketing Manager, the Assistant Marketing Manager from Harley. You are bringing along your intern and need to make sure he is trained on how to behave.



The Intern:

Meet Owen:

- A Junior at UW Milwaukee
- Wants to go into Sales Management
- Been on the job 3 weeks
- Has never had a 'real job' before
- This is his first dinner meeting and he's nervous



In groups, come up with 5-10 dining etiquette rules we want Owen to know

How Does Vivian Do? Dinner Scene





What goes right? / What goes wrong? Any new advice for Owen?

Before Dinner

- **1.** If you're the Host Pick a restaurant you know
 - a. Make sure it's food that everyone could like
- 2. If you're the Invitee RSVP
 - a. Make sure they know you accept the invitation and don't invite anyone else
- 3. Attire & Proper Care
 - a. What type of restaurant is it? Formal? NO Jeans!
 - b. Dress work appropriately, even error on the side of being overdressed
 - c. Shower, smell nice, same as regular work behavior
- 4. Be Early
 - a. 10-15 minutes early is expected
- 5. Do Your Research
 - a. Who's coming with? Names? Spouses names? Job Titles?

Is this you? How do you react to people like this?



At the Table

- **1.** Shake hands with everyone
- 2. Cell Phones
 - a. Turn it off and put it away
- 3. Store your stuff under your chair
- 4. Wait to sit until your host sits first
- 5. Keep your elbows off the table
 - a. Rest the hand you are not using in your lap
- 6. Be respectful to the staff
 - a. Please & Thank You

Dinner Conversation

In groups, come up with 10 questions you can ask to keep the conversation going

Dinner Conversation Do's

1. How's Business? 2. Have you heard about.....(News)? 3. Popular Books / Movies / TV Shows 4. **Sports** 5. Medical/Technology Advances 6. Travel

Dinner Conversation Don'ts

- **1.** Religious beliefs
- 2. Financial situation
- 3. Terminal illness or any illness
- 4. Details about a divorce or an affair
- 5. Someone's weight, height, shoe size, age or mental health
- 6. Harmful gossip
- 7. Telling racial, ethnic, and sexually oriented jokes

During Dinner

- 1. Place your napkin in your lap right away
- 2. Pour others' water before your own
- 3. Never start eating until everyone has their food
- 4. Pass food to the right (Counter-Clockwise)
- 5. Don't reach over someone, ask for them to pass it
- 6. Don't cut all your food before you begin eating
- 7. Never talk when you have food in your mouth
 - a. Or with a fork in your hand
- 8. If you are drinking from a stemmed glass, hold it by the stem
- 9. Don't drink too much
- 10. If you drop a utensil, the 5 second rule doesn't count. Get a new one.

Food

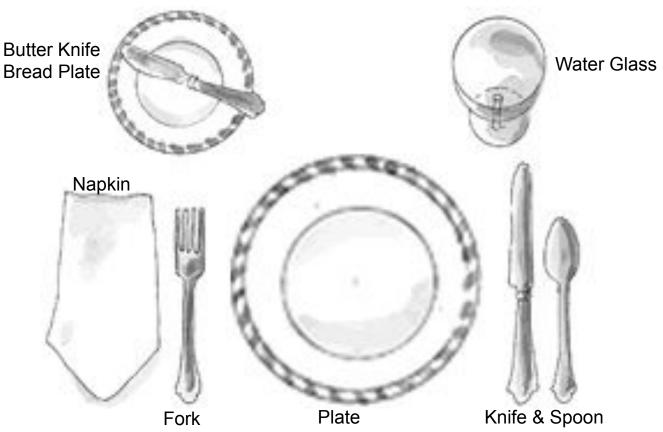
- **1.** Be ready to place your order
- 2. Don't order the most expensive item
- 3. Don't order "trouble" foods
 - a. Beware of spaghetti, sushi, ribs, burgers, lobster, finger foods, anything with a lot of sauce, or anything that can get stuck in your teeth, like spinach, broccoli, and anything with seeds
- 4. Spoon shared sauces onto your plate
 - a. Do NOT dip your food in it
- 5. Don't overeat or undereat
- 6. Eat with your mouth closed

After Dinner

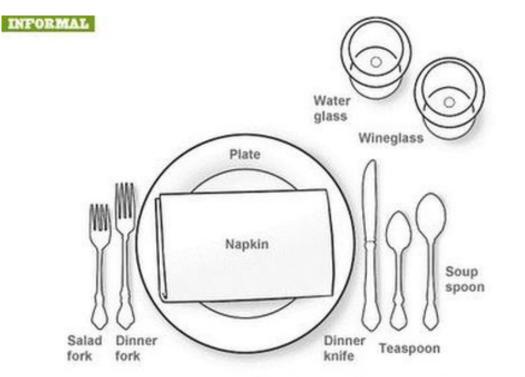
- 1. When you finish eating, leave your utensils on your plate or in your bowl
- 2. After you finish eating, partially fold your napkin and place it to the left of your plate
- 3. Do NOT ask to take your leftovers with you
- 4. Whomever set up the dinner should pay for it
- 5. Tip
 - a. 20% is standard for the bill before taxes
 - b. Valet \$2-\$10 depending on restaurant type
- 6. Don't forget to thank your host



Basic Table Setting



Informal Table Setting



Utensils are placed one inch from the edge of the table



PLACE SETTING DETAILS

NAPKIN SALAD FORK DINNER FORK **STAJ9 NJNNER** SALAD PLATE SOUP BOWL DINNER KNIFE SALAD KNIFE DINNER SPOON SOUP SPOON BUTTER KNIFE BREAD PLATE DESSERT SPOON DESSERT FORK WATER GOBLET RED WINE GLASS WHITE WINE GLASS

Formal Table Setting

FORMAL DINNER SETUP ANSWERS

1. Napkin	2. Salad Fork	3. Dinner Fork
4. Dinner Plate	5. Salad Plate	6. Soup Bowl
7. Dinner Knife	8. Salad Knife	9. Dinner Spoon
10. Soup Spoon	11. Butter Knife	12. Bread Plate
13. Dessert Spoon	14. Dessert Fork	15. Water Goblet
16. Red Wine Glass	17. White Wine Glass	

Study Your Notes

