

TABLE SETTING-RESTAURANT ETIQUETTE

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Abstract: *The way the restaurant looks influences the atmosphere that takes shape and the mood that customers will have. In order to outline a space that makes them feel really good, it is necessary that the spaces in the restaurant are designed with meaning. Space planning, layout, is an aspect that must be taken into account. The actual design of the spaces also includes the layout that provides enough space for customer privacy, table placement, sound system, entrance area, lounge, etc. Arranging tables according to etiquette can get the host of an event in difficulty, but rules for placing cutlery at the table were created to help with this. A formal meal involves several dishes and drinks, so more cutlery, plates and glasses.*

Key words: *space planning, table setting, event*

INTRODUCTION

In restaurant etiquette, table setting is important to ensure a pleasant customer experience. This includes placing cutlery, glasses and plates correctly, as well as ensuring sufficient space between tables for comfort and privacy.

Opening a business in the HoReCa field, regardless of whether it is a restaurant, a cafe or another type of establishment where food and drink is served, requires compliance with several rules established by law aimed at protecting the consumer, but also with some regulations that adhere to the label and which aim to provide a pleasant experience to those who cross the threshold of the respective premises. The second category also includes those serving, whose role is to ensure the quality of the services offered

The rules of serving in the restaurant will fall to the waiters and auxiliary staff, such as the piccolo, who represent the image of the respective establishment in front of the customers. Fortunately, there are well-established etiquettes and techniques that they will follow, acquired through specialized courses [1,7]

MATERIALS AND METHODS

In this paper, we do not want to highlight the way of arranging the table, and the importance of this topic, for an event. Thus, we analyzed the basic way, the formal way and the informal way for arranging the table, in a restaurant or for preparing an event.[6].

RESEARCH RESULTS

The degree of civilization of a country can also be measured by the number of people who use the services of public food establishments, by the volume and structure of the operations that are carried out for the preparation and serving of food and drinks, by the time thus gained, to be used by the members of the respective society for culturalization or other activities. [2]

Within a national economy, the sector of activity, which has other tasks, has a deep economic (production - service) and social character.

Serving customers means the set of methods, systems and means used for the transport, presentation and offering for consumption of food and drinks in a public food establishment. [3]

The volume, structure and characteristics of serving operations are different, being influenced by the nature and particularity of the dishes or drinks served, the number and

demand of consumers, the shape and type of furniture in the unit, the dimensions of the time reserved for food consumption, the degree of professional training of the staff who perform them, etc. [12]

For the correct execution of these operations, well-defined rules have been established, with ergonomic justification, which in fact constitute the technique of serving consumers in public food establishments. [15]

The degree of knowledge, acquisition, training of skills and abilities for the application and compliance of these rules define, to a large extent, the potential and the level of service practiced in this sector of activity. [6]

The correct application of the serving rules in performing the operations of handling the serving objects, used for the presentation and serving of food and drinks in a public catering establishment, creates some advantages for both consumers and the staff of the establishment, the advantages created for consumers are: [5]

- the time for eating food can be reduced to the level of everyone's wishes;
- the consumption of the desired menus is done in an atmosphere of respect, relaxation and the most pleasant ambience;
- the option to use the services offered by public catering units or canteens is encouraged, to ensure daily food or to celebrate a special event in the life of a person or collective.

Currently, the services provided by public catering units can serve several types of events, including[8]:

- weddings and baptisms, which are the most common;
- birthday parties;
- restricted private events;
- corporate parties.

The protocol of serving in a restaurant refers both to their ethics or correct conduct, as well as to the appropriation of the services of presentation and bringing the dishes to the table.

The service ethic assumes that the waiter: [11]

- to be polite, kind and responsive to customer requests;
- to be prompt in serving them;
- to have a reverent position towards the client, sitting slightly bent to hear and easily answer the clients' questions;
- to have a clean and neat outfit.

Arranging a meal for a special event involves following some very important steps for the smooth running of the event. Thus we have to take into account: the occasion, the arrangement of the table, its decoration, the arrangement of cutlery and glasses.

The basic table setting includes the implements that are needed for an everyday meal. It can use a basic table setting for a daily dinner, or perhaps a special brunch.

To set the basic table, you will need a charger plate, a knife and fork, a water glass and a napkin. You can set your basic table setting the general rules: [9]



Figure 1. Basic table setting

Source: <https://www.realsimple.com/holidays-entertaining/entertaining/how-to-set-a-table>

For a formal table setting, follow these simple steps: [14]

1. Place the plate in the center of the table.
2. Place the cutlery like this: the forks to the left of the plate, and the knife and spoon to the right. The blade of the knife should be facing the plate.
3. The glasses are placed on the right, above the knife, in the order of use: water, wine, and champagne.
4. The napkin is placed either on the plate or to the left of the cutlery

The casual table setting is becoming increasingly popular at big events – such as at weddings – and dinner parties at home. It gives a special touch without feeling too stuffy or constrained.

To set the casual table you will need a knife and fork for both the starter and the main course – or a soup spoon if this is the starter. You will also need a spoon and dessert fork, placed horizontally above the plate. Glassware will depend on what you are serving, but generally there would be a water glass and a wine glass placed above the knives in the top right. Napkins can be placed in the centre of the setting, or to the left. [4]

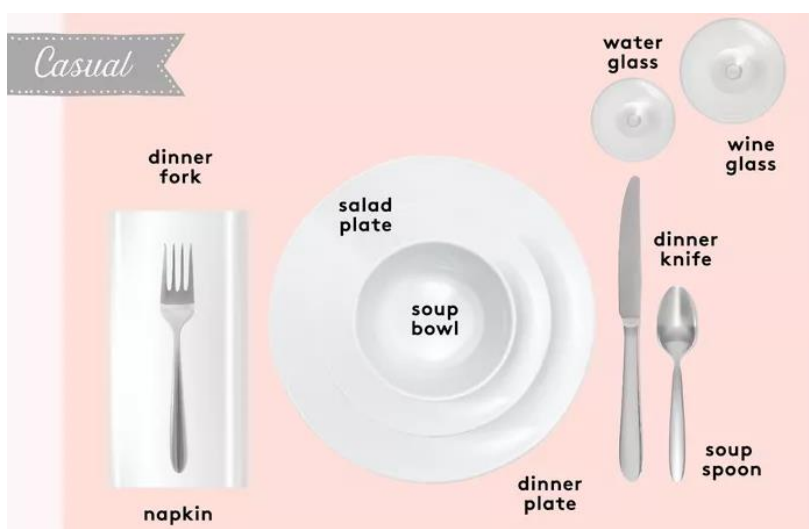


Figure 2. Casual table setting

Source: <https://www.realsimple.com/holidays-entertaining/entertaining/how-to-set-a-table>

1. Place the napkin on the table.
2. Place the plate on the middle of the napkin.
3. Place the salad plate on top of the plate.
4. Place the bowl of soup on top of the salad plate.
5. Place a napkin on the left side.
6. Place the fork on the napkin, on the left side of the plate.
7. In, Place the knife, the right side of the plate, closest to the plate and then place the ingura.
8. Place the water glass next to the knife.
9. To the right of the glass of water place the glass for wine or another glass for water or other drink. [11]

To set your formal table, start with your menu and identify what your guests will need. You will need a soup spoon, and likely a bread plate too. Once you have identified what you need to set out you can follow the general rules. The forks go on the left, knives on the right, and the soup spoon will go on the right with the knives. If you are setting a bread plate out, this goes in the top left corner of the setting. The knife diagonally down, so that it is not seen as threatening to any of your guests! Your dessert spoon and dessert fork will go above the plate, fork handle to the left, spoon handle to the right. [10]

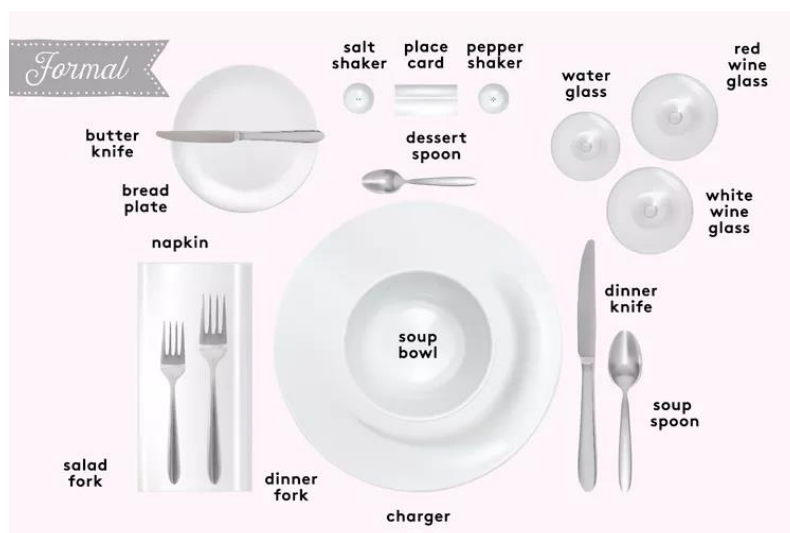


Figure 3. Formal table setting

Source: <https://www.realsimple.com/holidays-entertaining/entertaining/how-to-set-a-table>

1. Place a tablecloth on the table.
2. Place a bowl of soup.
4. Place the bread plate on the top left of the plate
5. Place a napkin to the left of the support plate.
6. To the left of the support plate, place the salad fork on the outside and the dinner fork on the inside.
7. On the right side of the support flour, place the knife (blade facing the support flour) and then the soup spoon.
8. Place a butter knife horizontally, with the blade facing inwards on top of the bread plate, with the handle pointing to the right.
9. Directly on top of the support plate, place a dessert spoon (a teaspoon).
10. On top of the knife, place a glass for water. On the right side of the water glass and about three-quarters of an inch down, place the white wine glass. The red wine glass is placed on the right side, a little above the white wine glass.

11. If you use individual salt and pepper rack for each person, they are placed on top of the dessert spoon. Otherwise, they should be placed in the center of the table or at each end of the table, if the table is longer and rectangular.

12. If using a card place, set it above the dessert spoon. [13]

CONCLUSIONS

The rules for arranging the table have changed over time, and today they are no longer as rigid as at the beginning of the last century. Even so, traditional etiquette is still important when setting the table and should be followed especially in formal situations.

The protocol of serving in a restaurant refers both to their ethics or correct conduct, as well as to the appropriation of the services of presentation and bringing the dishes to the table.

Arranging the table according to etiquette can put you in difficulty when you host a formal lunch, a festive dinner or even a brunch with friends. The good news is that the rules for placing cutlery at the table were in no way created to cause confusion.

The biggest difference between the casual table and the formal table is the use of support plates. Traditionally, the formal table tends to give up napkins, but one can opt to use a round napkin under a support plate for an even more formal look.

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