

# Serving the table



- Pre-laying takes place before receiving its first visitors. Depending on the class activities and service time - a form of decoration may vary. There are general guidelines for the preparation of the meal table.



# Preparing to serving table

*Before serving table covered with a tablecloth. Take her over the edge with one hand with both hands, shake sharply above the table surface to form between the table and tablecloth air layer, which makes it easy to move the cloth in the right direction, draw it toward you. Transverse and longitudinal folds must be at the center of the table, and its coal - to cover his legs. It is necessary that the cloth hung on 25-35 cm*





# Table setting plates

*Diner plate is placed in front of the chair for each visitor . It is necessary that its edge is at a distance of 2-3 cm from the edge of the table . Place snack-bar(пирожковая) plates on the left side at a distance of 5-10 cm from the snack bar . The distance between adjacent courses should not be less than 6-8 cm*



# Table setting devices

- When putting the cutlery on the table, rubbed them to shine and polish cloth.
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- Right from the diner plates put knives (table , fish , snack ) , blade turned to the plate . A left teeth are laid up in the direction of the fork from the plate : dining , fish , snack bar . If you ordered an entree , then the table should be the right of the plate spoon concave side up .
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- The distance between the devices themselves , as well as between them and the plate should be about 0.5 cm instruments decomposed parallel to each other and perpendicular to the edge of the table . The distance between the handle and the edge of the table should be about 2 cm
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- Instruments laid before dessert plate in the following sequence : a knife , fork and teaspoon . Spoon and knife handles should be turned to the right and the power - to the left .





пирожковая тарелка

нож для масла

десертная ложка

десертная вилка

десертный нож

прочие бокалы и рюмки

бокал для воды

чайная чашка

блюдец

чайная ложка

салфетка

вилка для закусок

вилка для рыбы

вилка столовая

сервировочная тарелка

тарелка для второго блюда

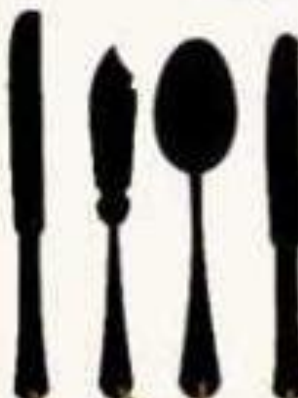
тарелка для закусок

нож столовый

нож для рыбы

ложка столовая

нож для закусок



# Table setting glassware

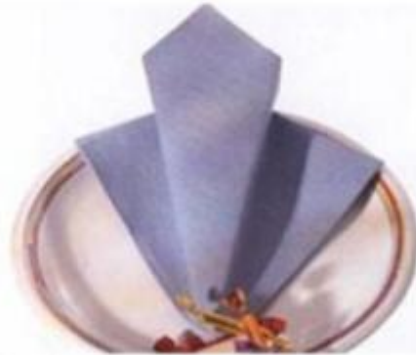
- A glass of soft drink is put right at the intersection edge of the plate and the tip of a knife. Behind him and slightly to the right at an angle of 45 degrees to the edge of the table are as follows glasses and glasses . All glasses and stemware should stand in the order in which the dishes will be served : alcohol glass (1) is put to the snacks , Maderna (2) to the entrees , hock (3) fish dishes , Lafitte ( 4) hot meat dishes , champagne glass (5) for dessert . For starters , usually served alcohol or fortified wine , hot dishes - table dry or sweet wines , and for sweet or fruit dishes - champagne . Do not forget a glass of water (6)



# Making table napkins

*Napkin on the table must be present well ironed and folded.*

*There are many methods by which it can be folded, but so that it's easy to deploy*





# Serving the table of restaurant.



Thank's for attention  
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*Onalbay Aizada*

