

## Quadrant II – Transcript and Related Materials

**Programme: Bachelor of Arts (Second Year)**

**Subject: Sociology**

**Course Code: SOS 103**

**Course Title: Social Skills and Etiquettes**

**Unit: III Types of Social Etiquettes**

**Module Name: Dining Etiquette: Restaurant and Party**

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### Notes

#### **Dining Etiquette: Restaurant and Party**

##### **Introduction**

As Etiquettes play a very important role one should know the different types of etiquettes. Dining etiquettes guide one towards dining at home, restaurant, party etc. Hence, besides the dining etiquettes at home, learning and getting knowledge about the dining etiquettes at the restaurant and party is very important. It is believed that proper eating habits and manners are respected more than anything else in an individual.

People of different cultures have different rules to be followed at the dining table. Food taken at home can be eaten in any which way since there is no one to question you but the norms of consuming food in public places are more rigid. The disadvantages of bad table manners include not only making you look like you are from the Stone Age but also embarrassing the person accompanying you. Restaurant etiquette can be based on the type of food you eat too.

##### **b) Dining Etiquette at the Restaurant**

###### **1. Be mindful of the proper attire**

Make sure you're dressed accordingly. If you're not sure what the proper attire is, ask the restaurant in advance.

###### **2. Wait to be seated**

Wait for everyone to arrive. But even if a restaurant offers to seat you before everyone arrives, it's polite to wait for your entire party to arrive before being seated.

### **3. Don't leave your phone on the table**

Take your phone, keys, and other belongings off of the table. Do not communicate through the phone as it may send a message to your company that whoever you're texting is more important to you than they are. Sending a reply message or email can wait until dinner is over, but if it's urgent, excuse yourself before taking out your phone.

### **4. Everyone should order the same number of courses**

Agree with your companions upon whether or not you want appetizers or desserts. Thus helping to start and finish meals at the same time.

### **5. Avoid being noisy**

Make sure you do not disturb others by talking loudly. Also do not unnecessarily converse with people sitting at other tables and annoy them.

### **6. Use of Napkins**

It is best to use the napkin provided to avoid any mishaps. Example Napkins helps to protect the clothes from stains. Before eating, remove the napkin placed on the table, unfold it and rest it on your knees or lap. Do not use the napkin to wipe your face or other cutlery. Once you have finished eating, place the napkin, semi-folded, on the left side of your plate. Do not fold or place it on your used plates.

### **7. Have Patience**

Wait until the food has fully been served. Act matured at the sight of food. Do not stuff your mouth with different kinds of food, at the same time. Never talk while chewing.

### **8. Treat the Waiters with Respect**

Above anything else, it is important to treat the server/waiter well. Be respectful. Whistling, hooting or making cheesy sounds to call the waiters is disrespectful. Show some courtesy and expect good service in return.

### **9. Inform In Advance**

If you are unable to reach on time, inform the host well in advance about the delay or change in plan. Otherwise, a reservation and food might go to waste.

### **10. Dropped Items**

If you have dropped food on the table or elsewhere, wait until the server picks it up. You need not worry. Do not end up cleaning the table where the food was dropped.

### **11. Poor Quality Service**

In case you are unhappy with the service provided, do not shout out your dissatisfaction or make a scene. This only gives the idea of dominant or aggressive behaviour. Instead, tell the management politely, that you are not satisfied. Leave a suggestion note, which will help to improve their future services.

### **12. Style of Holding Cutlery**

There are different styles of holding a fork and knife. Never rest any of these tools on the table or table cloth; place them neatly in your plate.

### **13. Resting Elbows**

Do not rest your elbows on the table. Sit straight and place your hands on your lap or the edge of the table. This not only gives you a smart look but it also helps the quick digestion of food.

**14.** The best way to deal with restaurant etiquette is not to talk with food in your mouth. One can end up spitting food on own clothes or on the person in front of you.

### **15. Do not lick**

Even if the food was delicious, there is no need for finger-licking.

### **16. Thank the Service**

If you liked the service provided by the restaurant, thank the service. In fact, it portrays good manners. This can also motivate the staff and management to work better.

### **17. Leave within 15 minutes of finishing your meal**

Try to leave as early as possible. Because a restaurant is a business, and staying past your welcome could prevent another customer from being seated. If you're paying the whole bill, tell the waiter in advance. Decide ahead of time how you're splitting the bill. Tip well depending on the restaurant and the service received. Wait for everyone to be served before you start eating

## **c) Dining etiquettes at the party**

### **1) Etiquette for planning a formal dinner party**

The invitations should provide guests with practical details and prepare them for what to expect. The invitations set the place, time, and level of formality of the dinner party. The host should communicate about the dress code. The host should communicate if the dinner is for a special occasion, such as a birthday or an anniversary. This way the guests can prepare accordingly.

### **2) Gifts at a formal dinner**

Formal dinner etiquette requires guests to bring a gift to the hosts. Generally, the value of the gift should equal the amount and the effort that the host is spending on you.

### **3) Starting time and welcome drinks etiquette**

The host should set a time that is convenient for the majority of the guests. Avoid very early or very late hours, unless all the guests have similar needs. Guests may be joining after a workday, or have to go back home early. Guests should arrive a few minutes after the stated time, to allow the host to complete the preparations. It is against formal dinner etiquette to arrive earlier than the stated time. Do not be more than 15-30 minutes late. The host should welcome guests and serve drinks.

### **4) Formal dinner seating etiquette**

The host and the hostess traditionally sit on opposite sides of the table. The hosts that need to go in and out to the kitchen should sit close to the door, to avoid disruption of the dinner. The number of guests can be even or odd. In several countries, it is considered bad luck to have 13 guests at the table. Couples should not be seated next to one another. Same-sex couples should be treated the same way. It is best to separate guests that see each other normally, such as coworkers, to facilitate social conversation among all the guests. Once welcome drinks are over, the hosts will lead the guests to the dining room. Gentlemen should let the ladies go first. The hosts will tell the guests where to sit.

### **5) How to set the table**

Set places at an even distance. Each seat should be at least 55cm (22 inches) wide to allow enough room and comfort. Do not pile up too many plates at each setting. Place knives and spoons to the right of each setting, forks to the left. Forks and knives should be in equal numbers. Glasses can be placed before the dinner starts or brought to the table at a later time.

### **6) Napkins, tablecloth**

Fold or roll napkins and place them on the place setting or to its right. The tablecloth and napkins should match. Napkins and tablecloth should be clean.

### **7) Ambience etiquette for formal dinners**

Ensure that the dining room is well lit. Guests should be able to see their food and each other. Avoid darkness, or excessive light, or direct bright light. During a formal dinner, loud music is against etiquette. Try to limit the smell of cooking coming from the kitchen.

### **8) Formal dinner menu etiquette**

Menus should be balanced. Two courses are considered few, more than five too many. Avoid food that some guests might not enjoy, such as very hot and spicy food.

### **9) How to serve at formal dinner parties**

Serve food in large dishes, from which guests can help themselves or be served. Do not serve food already plated, as in a restaurant. Food should be sufficient to have enough for a second serving. Serve food to seated guests from their left side. The most senior woman should be served first. Then serve the other guests going around the table in one direction. The male host is the last one to be served. Water should be available on the table. Do not start to eat until every guest has the food on the plate. Do not clear the table until all the guests have finished their food.

### **10) Clearing the table at formal dinner parties**

Clear plates two at a time, holding one per hand. Guests can offer to help to clear the table. The host can accept but should avoid that too many persons stand up to help. Before serving dessert, everything should be cleared from the table. After dinner, guests can stay at the dining table. Otherwise, the host can lead them to another reception room. Guests must thank their hosts for the invitation to the party.

### **Conclusion**

Hence, the norms of consuming food in public places are more rigid, than at home. A formal dinner party is a social gathering at which people have dinner together. Their protocol is stricter than informal dinner. The dinner happens at a formally set and planned table. In a dining room if one is available.