

## Fine Dining and Table Etiquette

### Overview:

Today globalization has brought the world together with food and dining being an integral part . Therefore it is a must to update yourself on Food and Etiquette related to Fine Dining in order to handle yourself with confidence and style . Knowledge of Fine dining skills enhance professionalism and portrays your company's global image.



### Objective:

To be fully conversant with Food and Etiquette related to Fine Dining and to handle yourself with confidence, style and world class. To make your guests feel more comfortable and help business to be conducted in a more successful manner in any dining situation.

### Fine Dining Etiquette - 1

- Guest and host etiquette.
- At the table – do's and don'ts
- The order of the courses
- Formal, multi course, sit-down dinners – protocol and procedures.
- Place settings & Dinner placements.
- Buffet meals – the dos' and don'ts' of it.
- Use of crockery, cutlery, glassware, napkins, at formal and informal meals.
- Eating etiquette - practical session on eating with forks, knives, spoons & bowls.
- Learning to eat with chopsticks
- Finger foods – food that should be eaten with fingers.
- Eating Indian meals and etiquette related to it.
- Information on how to eat tricky foods
- Body language at the dinning table

### Fine Dining Etiquette - 2

- Beverages – classification of alcoholic beverages.
- How they are served, and when and with what foods they are served.
- Oenology – the study of wines. When and what foods they are served with
- Toasting and protocol related to very formal invites.

\* The session may conclude with a very formal multi course sit down lunch / dinner (preferably at a top restaurant) where the participants will be able to master the practical aspects of the training in an enjoyable atmosphere.

**Methodology:**

· Practical

Duration:

Two-hours

Ideal Batch Size:

20 Participants