Table Manners

1.\*\*\*\*Don’t salt or pepper food until you taste it.

2. Arms are left on the table. Hands are present all the time.

3. Keep one utensil in hand at all times.

4. Still set table and eat together at least for an hour.

5. NO electronics of any kind at table.

6. Eat what you are given…don’t pick at your food.

7. Breakfast small meal, lunch biggest at least two hours, dinner small meal

Restaurants

1 Have a master chef

2 Very small max is 30 people

3 Presentation of the plate is just as important as taste/ eat with your eyes before you taste

4\*\*\*\* Quality is more important than quantity.

5 Menu change daily/ Plat Principal=daily special list on A frame sign outside restaurant appetizer, meat, vegetable, dessert, drink. 10-15E