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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. Increased attention should be paid to details, and the correct arrangement of cutlery and glasses will make it even simpler to choose them correctly, depending on the type of food or drink served.

• 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.

• Material and method

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.

• Results and discussions

Basic Table Setting



1. Lay the placemat on the table.
2. Put the dinner plate in the middle of the placemat.
3. Lay the napkin to the left of the plate.
4. Place the fork on the napkin.
5. To the right of the plate, place the knife closest to the plate, blade pointing in. Place the spoon to the right of the knife. (Note: The bottoms of the utensils and the plate should all be level.)
6. Place the water glass slightly above the plate, in between the plate and the utensils, about where 1 p.m. would be on a clock face.

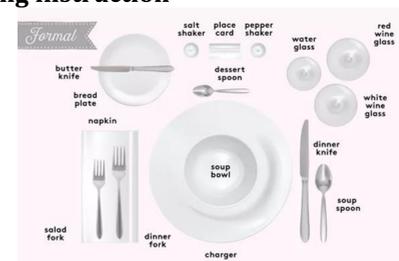
Casual Table Setting Instructions



1. To the left of the plate, place the fork on the napkin.
2. On the right of the plate, place the knife closest to the plate and then the spoon.
3. Directly above the knife, place the water glass.
4. To the right and slightly above the water glass, place the wine glass or a glass for another beverage.

• Results and discussions

Formal table setting instruction



1. On the left of the charger, place the salad fork on the outside, and the dinner fork on the inside. You can put the forks on the napkin, or for roomier settings, directly on the tablecloth between the napkin and the charger.
2. On the right of the charger, place the knife closest to the charger (blade facing in towards the charger) and then the soup spoon. Note: All vertical flatware (salad fork, dinner fork, knife, and soup spoon) should be spaced evenly, about half an inch away from each other, and the bottoms of each utensil should be aligned with the bottom of the charger.
3. Place a butter knife horizontally, blade facing inwards on top of the bread plate with the handle pointing to the right. (Note: In all place settings the blade will face inwards towards the plate.)
4. Directly above the charger, place a dessert spoon (a teaspoon) with the handle pointing to the right.
5. Directly above the knife, place a water glass. To the right of the water glass and about three-fourths of an inch downward, place the white wine glass. The red wine glass goes to the right of—and slightly above—the white wine glass. (Note: Since people traditionally drink more water than wine during dinner, the water is kept closer to the diner.)
6. If using individual salt and pepper shakers for each guest, place them above the dessert spoon. Otherwise, place them near the center of the table, or, if using a long, rectangular table, place them in the middle of each end.
7. If using a place card, set it above the dessert spoon.

• 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.