



5 Types of Restaurant Table setting

Formal



- Appropriate for formal weddings, fine dining, etc.
- Most symmetrical.
- Requires the maximum number of utensils.

Informal/casual



- Appropriate for small dinner party; get-together, etc.
- More carefree and more relaxed.
- Fewer utensils and fewer glasses than formal.



Basic

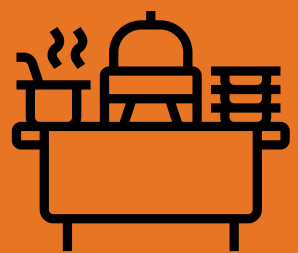


- Appropriate for daily dinner or special brunch.
- No hidden extras!
- Great to play around with different looks.

Buffet



- The set up of the buffet is in a series of strategically placed order.
- The utensils are placed at the end of the buffet table.
- Great for those who like to get the food on their own.



Top tips to support your entry:

If you want ideas or tips on how to design your table, or you are a teacher looking to support your students with hospitality skills and knowledge, there are resources available at careerscope.uk.net