

SILVER SERVICE

You need: pen and paper, cutlery, crockery, glass, table, ruler, compass or string.

Today, you are going to set a table fit for a King... or Queen... or just your family.

Ask an adult if you are allowed to use real crockery (plates and cups) and cutlery (knives, forks, spoons etc.) If you're not allowed, use a large piece of paper and draw the crockery and cutlery on. You could use a tablecloth if you have one, or table mats if you use them, or lay straight on to the table.






Activity:

1. Lay the dinner plate in the centre of the table setting (this will be straight in front of the chair where the diner will sit).
2. Place the fork to the left of the dinner plate.
3. Place the knife to the right of the dinner plate.
4. If you are setting the table for pudding or dessert too, then there are a few ways you can do this, depending on what your family does. The dessert fork and spoon can be set above the plate horizontally OR the dessert fork can go between the dinner fork and the plate, and the spoon can go between the knife and the plate.
5. Place a water glass to the top right of the table setting, above the knife.
6. Your napkin or serviette, if you use one, goes on the left hand side.

Follow the instructions above to set the table. Draw a diagram of a place setting to remind you how to do it.

Maths activity:

We are going to draw a place setting diagram from a birds-eye view.

-  Draw a plate with a diameter of 20 centimetres (if you don't have a compass or a plate to draw around you can use a 10 centimetre piece of string tied to a pencil).
-  Lay the fork 2 centimetres to the left of the plate and draw around it.
-  Lay the knife 2 cm to the right of the plate and draw around it.
-  Draw a glass with a diameter of 8 centimetres to the top right of your table setting.
-  Finally draw your favourite meal on the plate. Don't forget the vegetables!







Taking it further: Silver Service Dining

When the Queen holds a State Banquet the table can seat 150 guests, it takes a year to plan and 5 days to put the table together and lay it! A formal dining table setting is much more complicated and has many more items of crockery, cutlery and glassware. It can include a tablecloth, a charger (serving plate that gets swapped for a dinner plate when the

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main course is served) soup bowls and spoons, salad plates and cutlery to eat it, butter knives, bread plates, wine glasses and even special fish knives and there are special rules to follow. All of the cutlery needs to be on the right side, in the right order, facing the right direction.








You could plan a meal to cook for your family and all sit at the table you have set to eat.

-  Do you need a menu?
-  What else do you need on the table, salt and pepper, a water jug?
-  Do you need to make an invitation to give to guests?
-  Do you want to set some silver service rules?
-  You might like to ask them speak politely, sit up straight, use their cutlery from the outside in.
-  You might serve their meal to each place and treat your family like guests at a restaurant.

If your family is interested you might like to teach them some silver service manners (if they don't know already!) like how to eat soup politely. Be prepared – they are very formal and there are a lot of rules!

https://www.etiquettescholar.com/dining_etiquette/table_manners/dinner_etiquette/apetizers_and_soup/soup.html

You could start with these rules:

-  When eating, the cutlery on the outside should be used first.
-  Chew with your mouth closed.
-  Lay your napkin in your lap before you eat.
-  Ask for things to be passed to you – or even more polite – offer the person next to you the dish you cannot reach to hint that you would like it!
-  Don't bite off your fork, instead cut your food into bite-sized pieces.
-  Keep your elbows off the table.
-  Don't start eating until everybody has been served, unless the host has asked you to.

Did you know: It is considered polite to eat asparagus in your fingers as long as it is not floppy and has no sauce!

Why do I need to learn this? There is a saying from the 14th Century that *manners maketh man*, that politeness and etiquette are what prevents us from falling into savagery and people are judged by their manners. You never know – with enough practice you may well be invited to dine at Buckingham Palace!

GARDEN TO TABLE

GROW.
HARVEST.
PREPARE.
SHARE

