

# Dining Today

**Directions:** Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

## Types of Dining

1. Fine-Dining Restaurant: \_\_\_\_\_
2. Theme Restaurant: \_\_\_\_\_
3. Quick-Service Restaurant: \_\_\_\_\_

## Types of Meal Service

1. Modern American Plated Service: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
2. Booth Service: \_\_\_\_\_  
\_\_\_\_\_
3. Banquette Service: \_\_\_\_\_
4. Family-Style Service: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
5. Classical French Service: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
6. Russian/English Service: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
7. Butler Service: \_\_\_\_\_
8. Buffet Service: \_\_\_\_\_

# The Dining Room Environment

**Directions:** Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

## Side Work

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_

## Service Equipment

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

## Table Setting

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_
7. \_\_\_\_\_
8. \_\_\_\_\_
9. \_\_\_\_\_
10. \_\_\_\_\_
11. \_\_\_\_\_
12. \_\_\_\_\_