



## Chapter 6 The Dining Experience

### Section 6.2 The Dining Room Environment



#### Note Taking

**Directions** As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> <li>• many elements, or parts, help make a pleasant dining experience</li>   <li>• tableware can be any kind of dish, from dinner plates to soup bowls to coffee cups</li>   <li>• table setting: the specific arrangement of tableware, glassware, and flatware for a meal</li>   <li>• centerpiece: a decorative object placed on a table</li> </ul>	<p><b>CREATE A DINING ENVIRONMENT</b></p> <ul style="list-style-type: none"> <li>• Creating an inviting environment in a dining establishment includes good customer service and a nice atmosphere</li> </ul> <p><b>DISH, GLASS, AND UTENSIL CHOICES</b></p> <ul style="list-style-type: none"> <li>• The types of dishes, glassware, and flatware you choose for a table setting will depend on the types of foods and beverages you will be serving and the type of restaurant you are serving in</li> </ul> <p><b>TABLE SETTING</b></p> <ul style="list-style-type: none"> <li>• Restaurant management determines the type and style of table setting that is used</li> </ul> <p><b>CENTERPIECES</b></p> <ul style="list-style-type: none"> <li>• Centerpieces can add beauty and interest to a table</li> </ul>
<p style="text-align: center;"><b>Summary</b></p> <p>Maintaining the dining room environment requires creating an atmosphere that helps determine the type of service and menu used.</p>	