The “European” Style of Dining

**STEP I.** Follow step one of the American style of dining.
**STEP II.** Rather than transferring the fork to your other hand, leave the knife and fork in the same positions as described in Step 1. As you keep your knife in your right hand, lift your fork (containing the bite-size piece of food) to your mouth, then down.
**STEP III.** When you want to cut the next piece, repeat step one.
**STEP IV.** When you choose to lay down your utensils, place your knife on the plate first, with its handle on the lower right of the plate. Lay your fork, then down, on the lower left of the plate across the knife. (See Diagram 3).
**STEP V.** When you have finished, follow **STEP V** of the American Style of dining. (See Diagram 4).

**AMERICAN STYLE**

Diagram 1 - Rest Position
Diagram 2 - Finished Position

**EUROPEAN STYLE**

Diagram 3
Diagram 4

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**THE 10 MOST COMMONLY MADE TABLE MANNERS FAUX PAS**

1. Putting your napkin on your lap when you sit down, rather than waiting until everyone at the table has been seated.
2. Blowing on soup or stirring it, rather than allowing it to cool naturally.
3. Acting as though ice cubes are the edible part of a beverage by chewing them.
4. Beginning to eat when your food has been served to you, rather than waiting to begin until everyone at the table has been served.
5. Eating a dinner roll by breaking it in half (rather than tearing a bite-size piece), buttering it, and munching on the bread.
6. Talking with food in your mouth.
7. Chewing with your mouth open.
8. Eating a larger than bite-size piece of food.
9. Blowing your nose at the table.
10. Pushing your plate away from you and stacking dishes when you have completed your meal, rather than leaving them in the same place as they were served to you.

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**TABLE MANNERS TIPS**

By Ann Marie Sabath
Author, *Business Etiquette in Brief*

You receive a telephone call from your supervisor. He would like to schedule a lunch meeting with you. But this time it will not be in his office or on the company’s premises. This time, he has asked you to go to lunch.

Why? You ask yourself. Is it because he has no one else to eat with? Think again. The reason for this invitation is to meet you in a more relaxed, social setting — to get to know the “real” you.

This meeting WILL be different. Different questions will be asked. Perhaps, questions about you. As important as your answers — will be your table manners.

This tip sheet has been developed to raise your level of awareness about “the rules mother never taught you.” It will reinforce other table manners rules that she did teach you, but that may not have seemed important at the time. It will give you the ability to concentrate on what is being said, rather than having to worry about which fork to use or when to begin eating.

You will learn:
- The six commandments for using napkins
- “Super” soup eating tips
- Some of the most commonly asked questions about eating bread and rolls
- The difference between the “American” and “European” styles of dining.
- The 10 most commonly made table manners faux pas.

Bon appetit!

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Questions About Eating Bread and Rolls

American and European Styles of Dining

When you order soup, your order will be provided. If it is not-arranged

Supper Soup Etiquette

The Six Commandments for Using Napkins

1. Leave your soup before you start to dinner courses.
2. Turn across your meal.
3. Place the napkin in the soup to the right side of your plate when the
4. Place your napkin on your lap or top - whichever is closer.
5. Take your napkin from the plate to the last bite of your plate
6. Fold the napkin to the right side of your plate.