

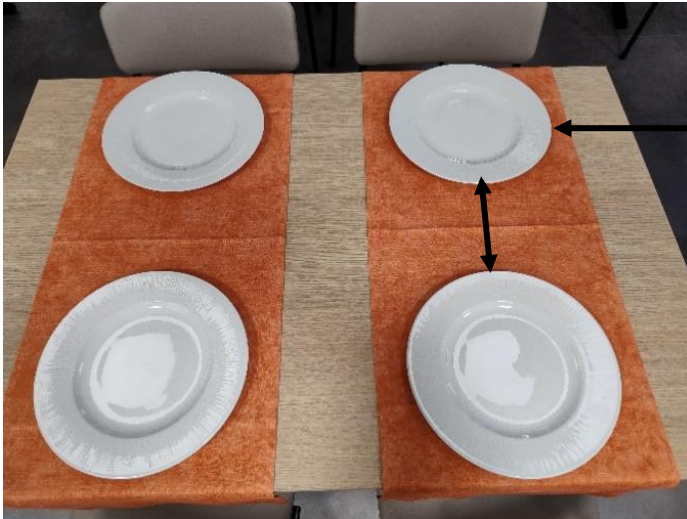
## Task: Setting the table

**Objective:** You will learn to set a table professionally.

### **Purpose:**

You will learn to choose and set the correct dishes, cutlery, glasses, and other items on the table and arrange them properly.

**Task:** For example, use the main course plate to help with setting. You can also use underplates



Place the plates in the center  
in front of each seat.

Check that the plates are  
on opposite sides at the same point.



Place the starter and main course fork  
on the left side of the plate, and  
the starter and main course knife  
on the right side with the blade  
facing the plate.



Place the dessert fork and spoon  
horizontally above the plate.

The fork tines should point to the left,  
and the spoon bowl should point to  
the right, above the fork.

**Alternatively,**  
**the dessert fork and spoon**  
**can be brought to the table**  
**with the dessert !**



Place the water glass (or wine glass) directly above the plate in the center.

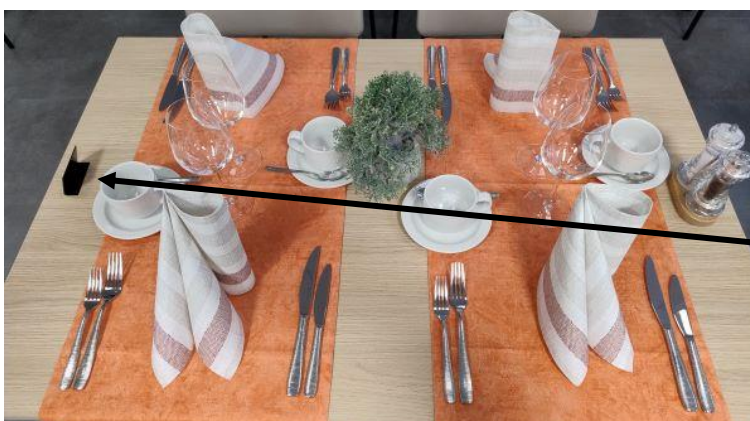


Place the saucer, coffee cup, and coffee spoon to the left of the water glass.

Remove the main course plates used to help with setting.



Place the napkin between the fork and the knife.



Add decorations and condiments

Add the table number in a visible place.