

## How to Set Silverware for Different Occasions

Table settings can come in many designs and levels of formality. We generally don't use our best china for breakfast, or serve our guests on paper plates. While these differences are fairly obvious, how to set the silverware can get a bit more tricky. Whether you're having your own dinner party, or are curious about those formal setups at elegant restaurants, read on for tips on how to set silverware for different occasions.

### Instructions

1.



Use a casual setting for a lunch or family dinner in the kitchen. This setting is quick and efficient: dinner fork, butter knife and teaspoon for dessert, all placed on the napkin. You'll often see this silverware setting in casual family restaurants.

2.



Try an informal setting for a simple dinner at home or with friends. Fold the napkin into a triangle and place to the right of the plate. On top of the napkin place the knife, blade towards the plate, and then the teaspoon. Place the dinner fork to the left of the plate.

3.

Follow formal settings in the dining room for celebrations and parties. The basic rules of a formal setting are:

- a. Forks go to the left of the plate.
- b. Knives and then spoons are set to the right of the plate.
- c. Place utensils within their category (forks, knives, spoons) in an "outside in" progression, according to the order of the courses. The first course utensils should be on the outside edges.
- d. Utensils should be placed in a geometrically pleasing fashion, spaced equidistant from each other in straight lines.
- e. The plate set is never eaten from. It is taken away when the first

course is served, and replaced with the salad plate, soup bowl, etc. You can also use a charger as the center of the setting, and then each course of the meal will be placed on the charger.

4.



Place the napkin on the center of the plate for a basic formal setting. The salad arrives before the meal, so the salad fork is on the far left. The dinner fork is directly next to the plate. On the right side, we have the soup spoon for an early course on the outside edge. Next comes the dessert spoon. Then, closest to the plate, is the dinner knife.

5.



Put the napkin in the center of the plate for a very formal setting as well. You can use special folded designs or napkin rings as well. The basic setting is the same, but with added utensils for more courses-and more formality. The dessert fork and spoon are placed

at the top of the place setting, the fork closest to the plate and with the handle to the left. The spoon is placed above, with the handle to the right.

6.



Add a teaspoon to the coffee saucer as well. If you use a spoon on the saucer, you can remove the teaspoon from the basic plate setting-though it is often left in for a balanced look, especially if there is no soup spoon.

7.



Set a bread plate in the upper left hand corner if you are serving bread, with the butter knife placed on the top edge of the plate-blade facing the center of the plate.

8.



Place the napkin in the center when not using a charger or plate in the setting. Leave enough spacing between the utensils so that when dinner is served, the plate can easily be placed in the center of the setting.

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