



# Diplomatic protocol

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A high-angle photograph of a formal table setting. The table is covered with a white cloth. In the center is a large white plate with a gold rim, containing a folded white napkin. To the left of the plate are two silver forks. To the right are a silver knife, a silver butter knife, and a silver spoon. Above the plate are a silver spoon, a silver fork, and a silver knife. Several clear glass wine glasses are arranged around the table. The lighting is soft and even, highlighting the textures of the linens and the reflective surfaces of the silverware and glassware.

Lecture 5.  
At the table

# Content of Lecture 5.

- A table cover
- Cutlery
- Proper table manner
- Wines



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Cover

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- Cover (fr. couvert) is an arrangement of plates, cutlery and glasses prepared for one person, as well as a place at the table.
- Place for each person should be about 60 cm wide, to the neighbors feel at ease.
- In the center, 2 cm from edge of the table, a large porcelain or silver presentation plate is placed (approx. 28 cm) as a base under the plate to be inserted on it; this plate remain at the table till all dishes are finished.
- The dinner plate has an average of 25 cm. On top of it, another smaller plate is placed for a cold starter, also called a dessert plate.



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- On the left side of the plate, a small bread plate is placed. A portion of butter and bread and a butter knife are placed on it.
- To the left of the plate a fork (or forks) is placed, which can both - according to the French custom, touch the table with the teeth, or - according to English custom - point upwards.
- The spoon and knives are placed on the right side, always with the blades pointing towards the plate.
- If seafood is to be served, the oyster, snail or lobster fork should also be on the right side. On the other side, a bowl filled with water and lemon juice to rinse your hands is placed on the left side of the cover.



- On the right side of the plate knife rest can be placed, i.e. a support on which you put them between dishes if are not changed.
- The order in which the cutlery is used determines how it is arranged. It always starts with the outer ones and ends with those lying closest to the plate.
- Dessert cutlery can be placed above the plate or brought with the dessert plates only after the main course is finished.
- A napkin, folded in a triangle is placed to the left of the plate, but can also cover plate. After finished meal, napkin should be places on right side.

Butter Knife



Bread & Butter Plate



Water Goblet



Red Wine



White Wine

Napkin



Salad Fork



Dinner Fork



Dessert Fork

Dinner Plate



Dinner Knife

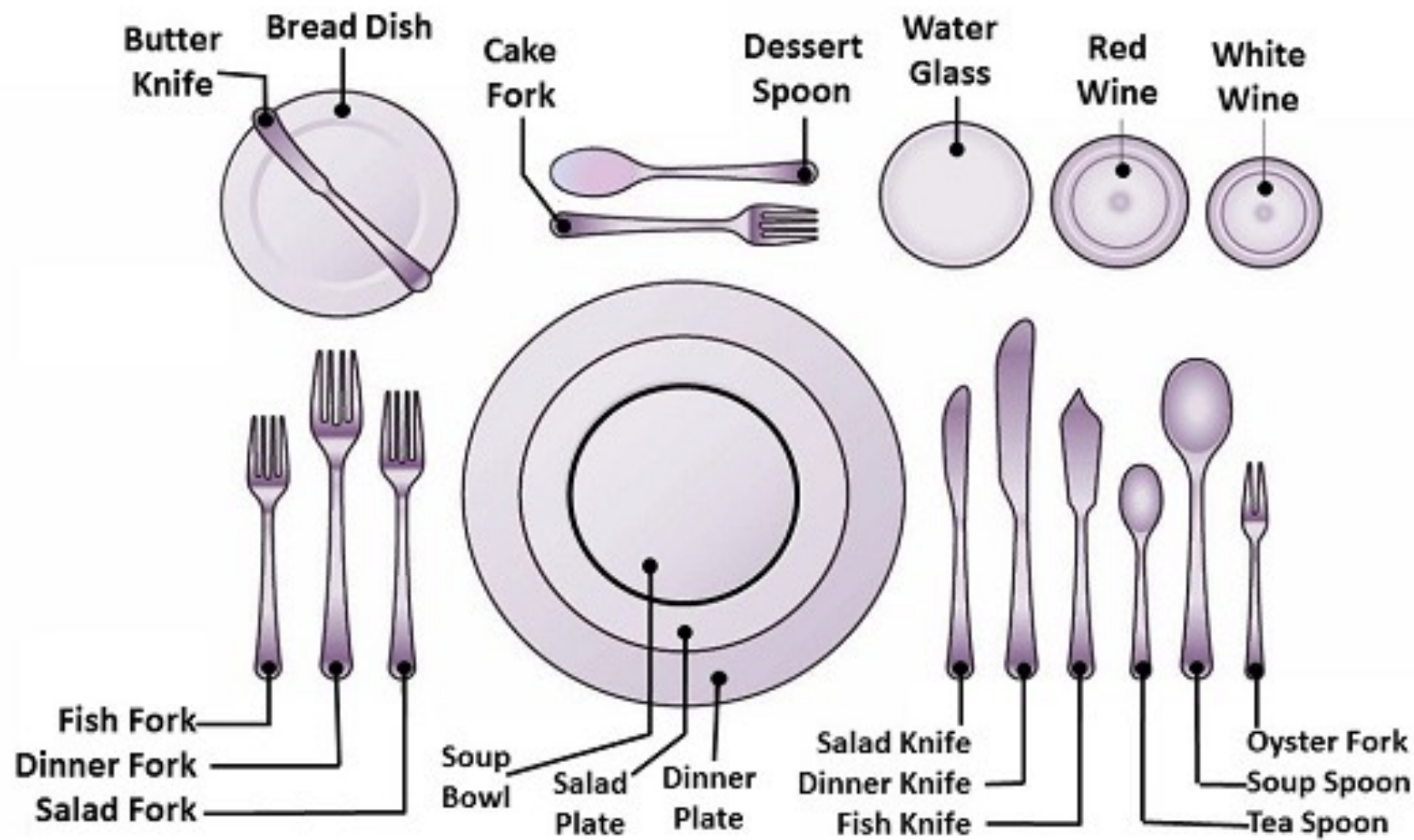


Teaspoon

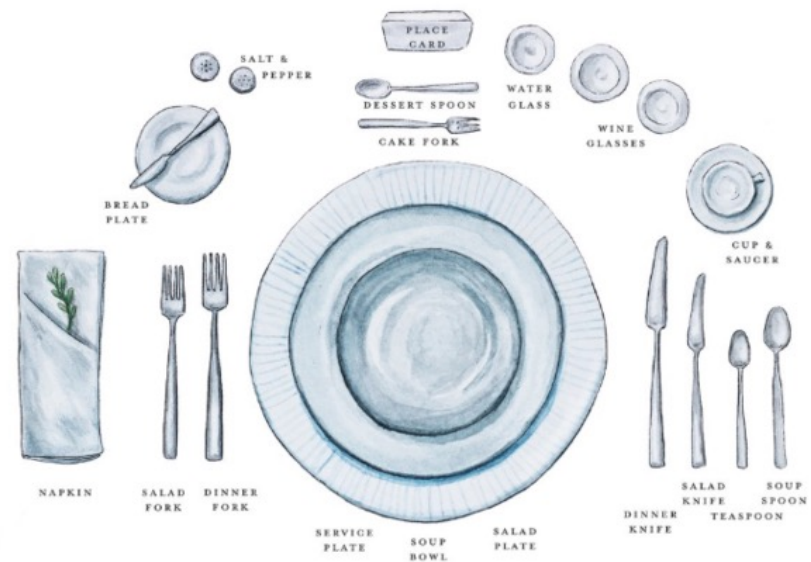


Soup Spoon

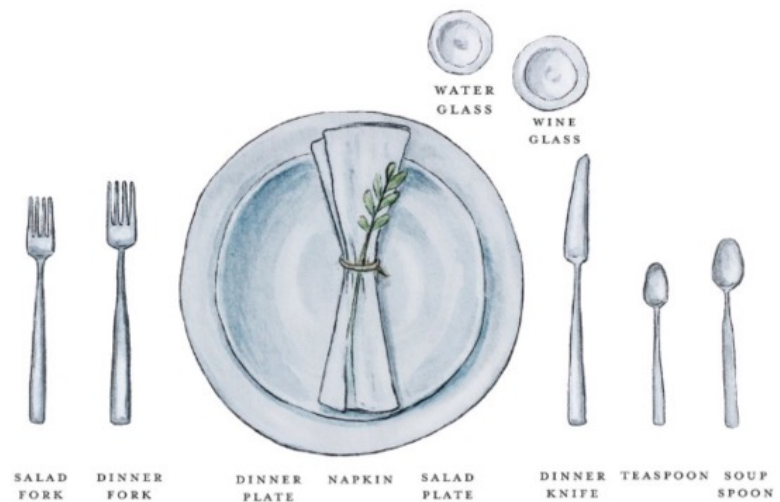




# formal table setting



# informal table setting



# Cutlery

BARRY & ROSE  
GILBERT'S  
MARKET PLACE  
LONDON



# Forks, knives and spoons – main types

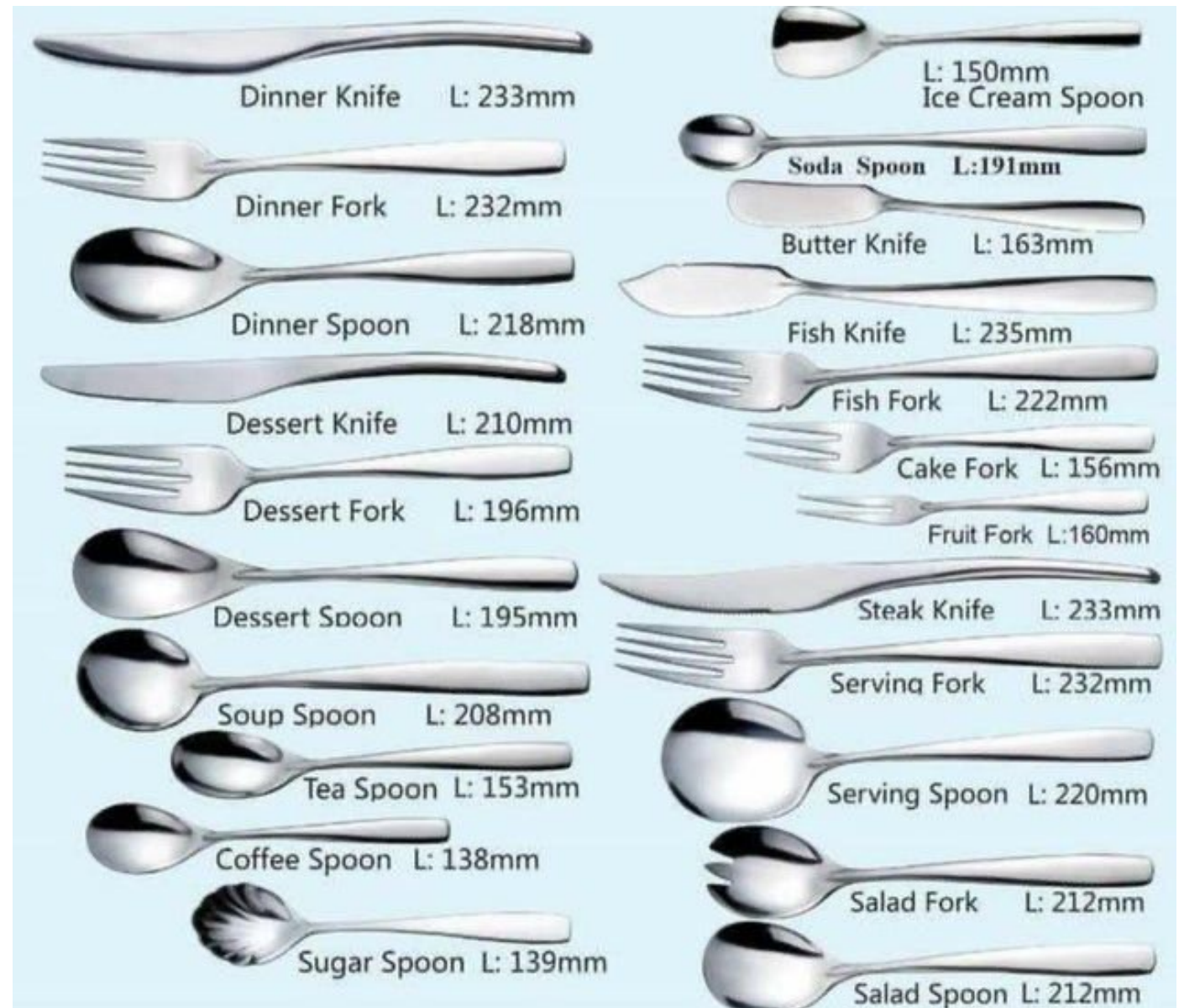
## Types of forks:

- for meat (slender, four-tooth),
- for appetizers (similar, smaller),
- for fish (short, flattened),
- for desserts (small).

## Types of knives:

- a slender one for slicing meat,
- smaller one for side dishes,
- a flattened one without blade for fish,
- and a smaller dessert knife (for fruit).

Spoons for soup, dessert spoons, ice cream, tea and coffee spoons are distinguished by their size, as their shapes differ slightly.





# Few reminders about cutlery

- Held by all fingers (little finger is not allowed to be put down pretentiously).
- Fork is mostly in use.
- The knife should only be used for cutting meat, and the fish knife should be used to separate slices of meat from the main bones, i.e. filleting. It should only assist in a limited way in putting the portions on the fork.
- A knife is never used for pasta, rice, groats, noodles and omelettes.
- In Italian tradition only fork is used for pasta, NO spoon.
- On less formal occasions, it is acceptable to take chicken thighs in hand (at picnic parties), similar with asparagus.
- Lettuce is not cut with a knife, but it should be prepared in such a way that it is possible to put the leaves on the fork. It is also not used for other vegetables.
- Knife used for cutting meat only.

# Europe vs America

- According to the American custom, the meat is first cut with fork and knife, then the knife is put back, fork is transfer to right hand.
- According to European custom both fork and knife are used during whole meal, even if role of knife is limited.

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- Used cutlery must not touch the tablecloth. It is put on a plate.
  - The crossed cutlery means to the waiter that we're not finished eating.
  - Putting the cutlery back in parallel means we're done.



American style - *I'm resting position*

American style - *I'm finished position*



Continental style - *I'm resting position*

Continental style - *I'm finished position*

# Another approach



Start



Ready for the next plate



Excellent



Pause

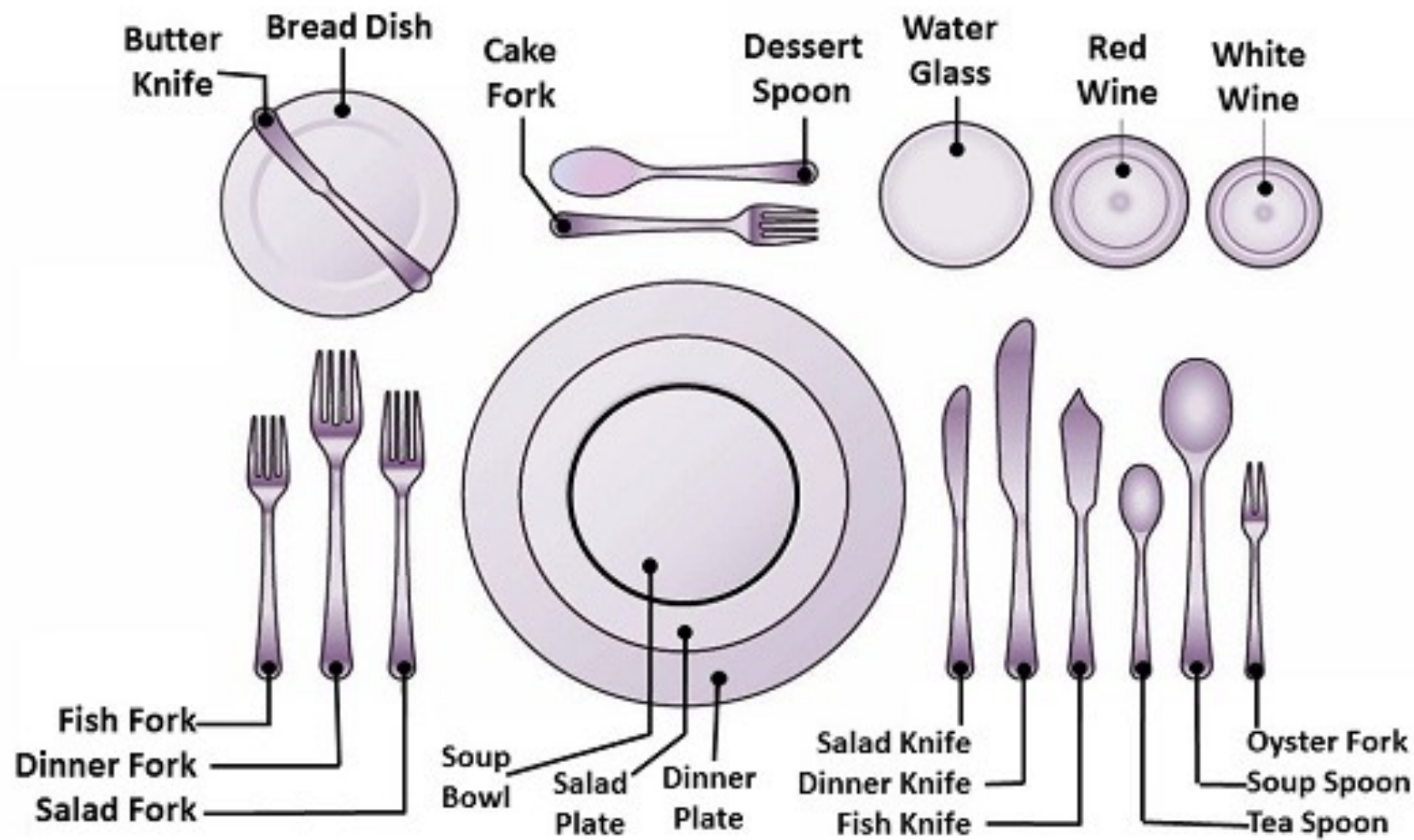


Don't like

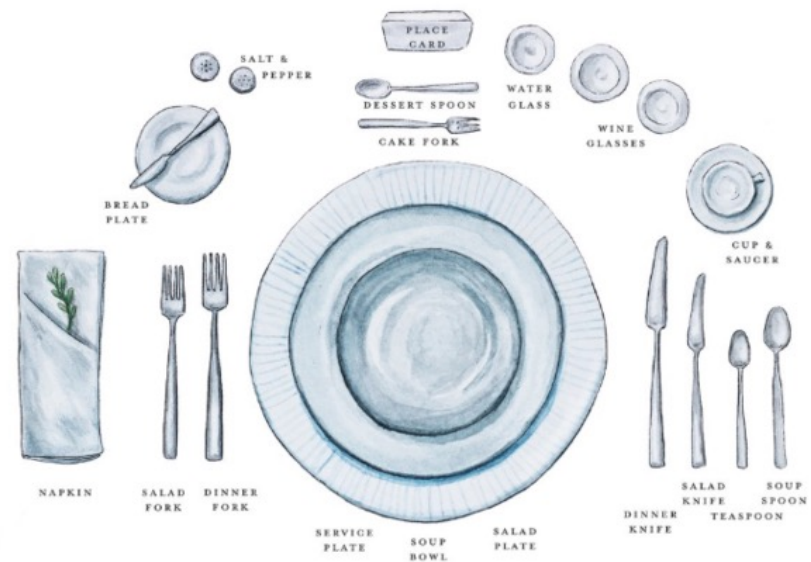


Finished

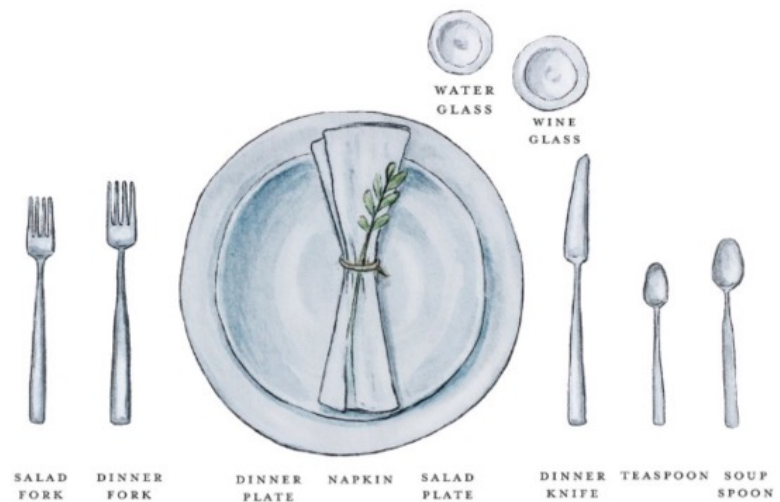




# formal table setting



# informal table setting





# Proper table manner





- Sit down at the table according to English advice: *The way to sit in your chair is to pretend a cat is in front of you, a mouse is behind.*
- This means that you should keep just as straight that your back is touching the back of the chair without completely touching the table.
- A napkin is put on the lap. It serves to wipe the corners of the mouth during a meal, especially when taking a conversation or before lifting a glass.
- As already mentioned, the folded napkin is taken from left side and after the meal is finished, it is put back on its right side.



- When eating, do not leave the cutlery with one end on the table and the other end on the plate.
- It should be placed crosswise on the plate, with the blade of the knife always pointing inwards.
- The parallel arrangement of the fork and knife marks the end of the food and is a signal to take plate off the table.
- The cutlery can also be placed on the knife rests, but this would not be appropriate at a formal event.



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- The sign to start eating is given by the host.
- When starting to eat, you should not wish your neighbors „Bon appetit”, as it would raise doubts as to the quality of the dishes served.
- The host also gives a sign to finish eating. This is usually combined with an invitation to drink coffee or tea, which should be served in another room, if possible, at smaller tables or standing.
- Only then can the participants of the party get up from the table. As with taking seats, men help women by moving their chairs away.
- When leaving the table, we should say: "Thank you", expressing appreciation to the neighbors for the moments spent together.



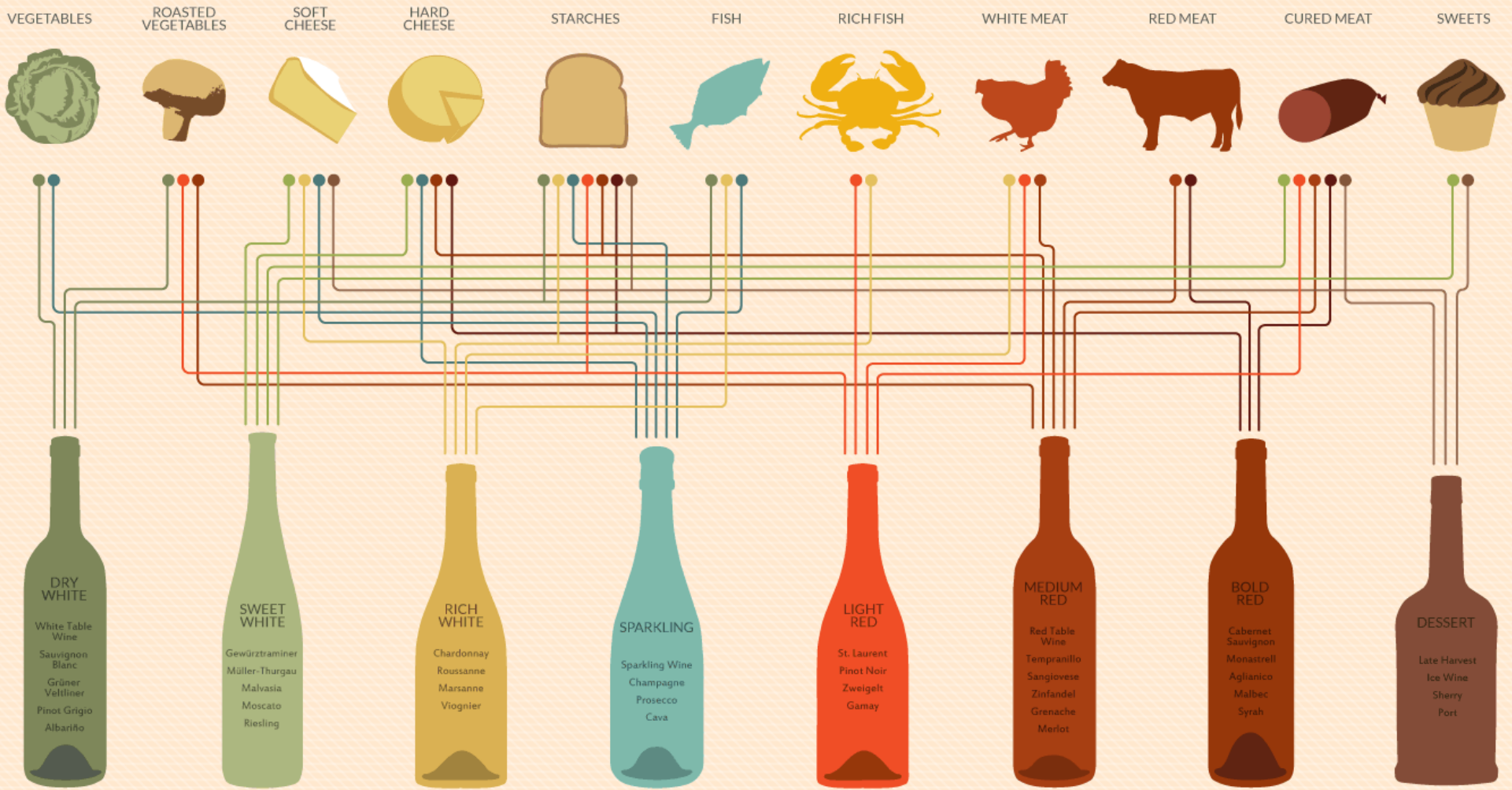
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# Wines

# PAIRING WINE & FOOD



FOODS THAT ARE HARD TO MATCH WITH WINE

- ASPARAGUS
- GREEN BEAN
- ARTICHOKE
- BRUSSEL SPROUT
- CHOCOLATE



# Keep in mind...

Savoir vivre aims to  
make others feel  
comfortable being  
around you.



Never make comments  
to blunders, as that  
might embarrass your  
companion.



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Thank you for attention

Dziękuję za uwagę

Vă mulțumesc pentru atenția

Благодаря Ви за вниманието

Σας ευχαριστώ για την προσοχή

; -)



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