

Title: Dining Etiquette .

Aim:To provide a basic knowledge of dining etiquette.

Outcome:At the end of the course the student will be able to handle the mannerisms and etiquette in star hotels and restaurants.

No.	Modules/Practical	No. Hours	Days & Timings
1.	The 5W and 1 H of dining etiquette, The importance of learning the proper table manners.	2 hours	Saturday (02:00 PM to 04:00PM)
2.	Manners before the event. Know your context, Dressing for the occasion.	2 hours	Saturdays (02:00 PM to 04:00PM)
3.	How to make restaurant reservations, the cellphone dilemma, managing the menu card.	2 hours	Saturdays (02:00 PM to 04:00PM)
4	How to use napkins, table settings & table manners.	2 hours	Saturdays (02:00 PM to 04:00PM)
5.	Using Glassware, Soups and Breads, Sandwiches, etc...	2 hours	Saturdays (02:00 PM to 04:00PM)
6.	Table Manners for Main Courses,passing the dishes, serving and Desserts.	2 hours	Saturdays (02:00 PM to 04:00PM)
7.	Etiquette in Wine Consumption.	2 hours	Saturdays (02:00 PM to 04:00PM)
8.	Etiquettes in Consumption of Liquor.	2 hours	Saturdays (02:00 PM to 04:00PM)

Course Duration:16 hours.

Proposed Timing: Weekends(2 hrs.)

Eligibility:Min. age limit of 18

Assessment pattern:

Course Fees: Rs.1,600/-

Resource persons: Dr.NavaneetD.Deshpande

Method of assessment: Each modules/practical will be assessed on the same day(matrix attached)

Feedback: Module or practical wise feedback will be taken in google form

List reference books:

- 1) Emily Post's Etiquette: The Definitive Guide to Manners
- 2) Hoving, Walter. Tiffany's Table Manners for Teenagers (1961, 1989)
Random House; with drawings by Joe Eula.
- 3) Visser, Margaret. The Rituals of Dinner. (1995) Grove Weidenfield.
- 4) Goldsmith, Olivia and Collins, Amy Fine. How to Find Your Personal Style
and Look Fantastic Everyday. (1995) Harper Paperbacks.

Criteria for completion: consolidated marks of each practical will be calculated as grades .