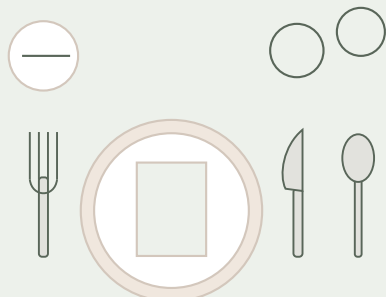


Three courses, one clear sequence

Vegetable soup, roast chicken and vegetables, then apple tart. A proposed plated-service plan.



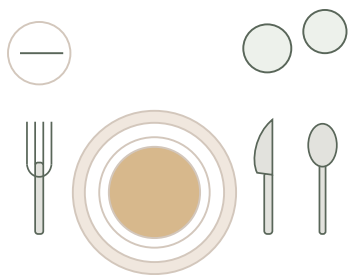
Opening setting

Left: one dinner fork.

Right, from the plate: dinner knife, then the outer soup spoon. Knife blade faces inward.

Stage separately: a clean dessert fork.

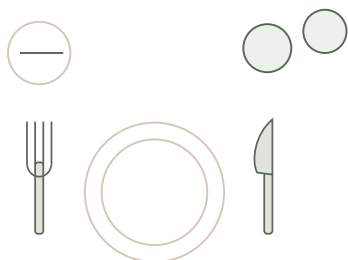
Bread above the forks. Water above the knives; wine only if offered. Napkin centered. Charger optional.



1. Vegetable soup

Bring: the filled bowl on its own suitable underplate, over the optional charger.

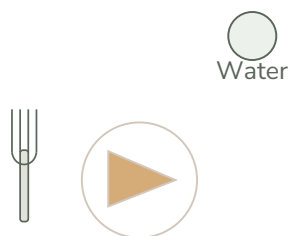
Then clear: the bowl, underplate and used soup spoon. Remove the charger before bringing the main.



2. Roast chicken + vegetables

Bring: the prepared dinner plate. The dinner fork and knife are already set.

Then clear: the dinner plate, used fork and knife. Clear bread plate and spreader when savory service ends.



3. Apple tart

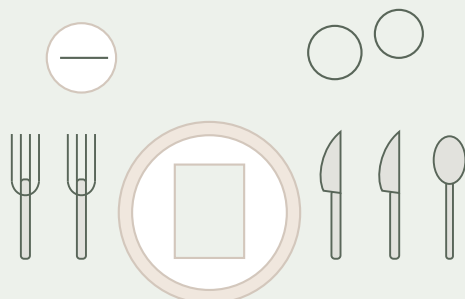
Bring: a clean dessert plate and dessert fork. Set the fork on the left.

Then clear: dessert pieces when guests finish. Keep water available; retain wine only if still wanted.

Keep between soup and main: clean dinner fork and knife, bread service and drinks. Use the outer spoon first. These drawings show service states, not scale measurements.

Five courses + the clean-piece count

Carrot soup, baked salmon, roast lamb, torn-leaf salad, then spoon-eaten custard.



Opening setting

Left: fish fork outside; dinner fork inside.

Right, from the plate: dinner knife, fish knife, soup spoon. Knife blades face inward.

Stage separately: salad fork and dessert spoon.

Bread above the forks. Water above the knives; wine only if offered. Napkin centered. Charger optional.

Course	Bring	Clear before the next
1. Soup	Bowl + suitable underplate, over optional charger.	Bowl, underplate + soup spoon. Leave charger for fish.
2. Fish	Fish-course plate over charger.	Fish plate, fish fork + knife. Remove charger before main.
3. Main	Prepared dinner plate.	Dinner plate, dinner fork + knife. Keep bread for salad.
4. Salad	Salad plate + clean salad fork on left.	Salad plate + fork; then bread plate + spreader.
5. Custard	Dessert dish + clean spoon on right.	Dessert pieces when finished. Water remains.

Clean pieces for six diners

Both plans: 6 each of dinner plates, napkins, water glasses, dinner forks, dinner knives, soup spoons, soup bowls, separate soup underplates, bread plates and spreaders.

Three-course additions: 6 dessert plates + 6 clean dessert forks.

Five-course additions: 6 each of fish plates, fish forks, fish knives, salad plates, salad forks, dessert dishes and dessert spoons.

Optional: 6 chargers if used; 1 wine glass per wine-drinking guest. Counts exclude spares and assume no washing/reuse between courses. A separate ordinary fork + knife can replace fish utensils.

Your service worksheet

Write the actual menu, then move empty dishes through one whole setting before repeating it.

Host / occasion: _____ Diners: _____

#	Course + clean utensils	What leaves	What comes next
1.	_____ _____	_____ _____	_____ _____
2.	_____ _____	_____ _____	_____ _____
3.	_____ _____	_____ _____	_____ _____
4.	_____ _____	_____ _____	_____ _____
5.	_____ _____	_____ _____	_____ _____

Before guests arrive

- ☐ Write the course order and utensil for each dish. Remove pieces the menu will not use.
- ☐ Trace the opening utensils from outside inward; knife blades face the central plate space.
- ☐ Charger decision: none / remove before main. Assigned to: _____
- ☐ Count one complete clean set per diner. Group later salad and dessert pieces separately.
- ☐ Give used dishes their own landing place, away from the clean stacks.
- ☐ Rehearse one seat with empty dishes. Each next utensil must be clean and available.

Clean-piece staging: _____ Used-dish landing: _____

Sources + scope

Emily Post: formal place setting

Emily Post: three-course setting

Villeroy & Boch: flatware placement

Common American formal-dining conventions. Original home-hosting plans and diagrams; no physical menu test is claimed. Full explanation: feteandfig.com/stories/formal-table-setting