

The Equipment: Cutlery / Glassware

CUTLERY Silverware or Flatware

KNIVES



table



fish



steak



butter



fruit



carving



cake slice

FORKS



table



fish



dessert



fruit



oyster



cake



carving



service

SPOONS



table



soup



dessert



tea/coffee



demitasse



ice-cream



sauce



service

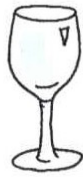
GLASSWARE



water
tumbler



goblet



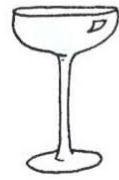
wine



beer



champagne
flute



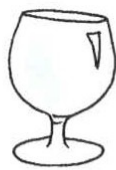
bowl



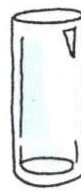
liqueur



sherry



brandy



longdrink or highball glass



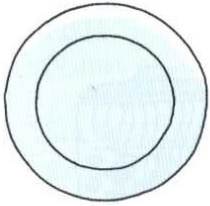
cocktail
martini



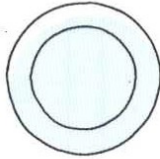
tumbler

The Equipment: Crockery/Other

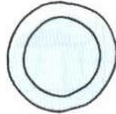
CROCKERY China



dinner plate



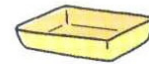
fish/
salad plate



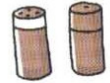
side/
bread plate



soup/
cereal bowl



butter dish



pepper and
salt shakers



tea/coffee cup
and saucer



demitasse
and saucer



teapot



coffeepot



milk jug
or creamer

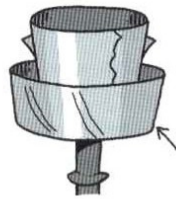


sugar bowl

OTHER These items are commonly used in restaurants.



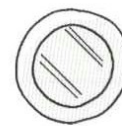
tray stand



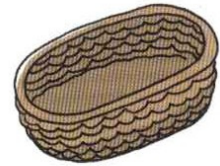
wine-bucket stand



tray



service plate



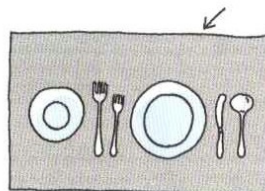
bread basket



tablecloth



napkin or
serviette



placemat



stirrer



coaster