









Common Dining Utensils and Descriptions

<p>Dinner Knife</p> 	<p>The dinner knife is the most common knife one uses while dining. If there is more than one knife present, use the knife farthest to the right for your first course.</p>
<p>Dinner Fork</p> 	<p>The dinner fork is the standard fork used during dinner. The main course, sides and vegetables are all eaten with the dinner fork.</p>
<p>Fish Knife</p> 	<p>A fish knife has a wide, scallop-shaped blade to cut into the flesh of the fish. If you have a fish knife, you will be served fish as an appetizer or a main course.</p>
<p>Shrimp Fork</p> 	<p>Also known as a "seafood fork" or a "cocktail fork" a shrimp fork is only provided when served an appetizer of cold fish, shellfish, or mollusks. Unlike any other fork, the shrimp fork is set down at the right.</p>
<p>Salad Fork</p> 	<p>A salad fork is a bit shorter than a standard dinner fork and has wider tines. It is the first fork on the left.</p>
<p>Butter Spreader</p> 	<p>The butter spreader is used to spread butter on your roll. It will be placed during a formal dinner setting to the left above the dinner fork.</p>
<p>Teaspoon</p> 	<p>If it is a part of the place setting, don't use it unless you are offered tea or coffee.</p>
<p>Soup spoon</p> 	<p>A soup spoon is placed to the right of the dinner knife, but it can also be used as a dessert spoon, in that case, it is placed at the top of the plate.</p>