

The Art of Fine Dining Workshop



Are you confident at a formal table? Glide through formal business and social occasions with perfect confidence. Dine with style and grace. Polish your dining skills.

Your success in the social and business arenas demands flawless table etiquette.

If you don't know how to eat, others will wonder what else you don't know. This unique tutorial offers businesses and individuals an opportunity to learn the world-class dining skills that star performers must have in order to shine.

World-class Business and Social Dining Skills...

- Business vs. social entertaining
- Host/Hostess responsibilities
- Reception & receiving lines
- American & Continental dining
- China, crystal & silverware savvy
- The silent service code
- Serving, clearing & passing food
- When to begin eating
- How to hold various glasses
- Soup etiquette
- Speaking with your server
- Bread & butter etiquette
- The art of conversation
- Forms of service worldwide
- Toasting
- Napkin etiquette
- Selecting wine
- Finger bowls
- Leaving the table
- Difficult to eat foods
- Sommelier etiquette
- Do's & don'ts of dining

Participants receive a comprehensive workbook to use during the presentation and to keep as a reference guide.

Duration : 2 Hours
Venue : Menara Keck Seng, KL
Price : Non-member RM380 Member RM180