

SENSE	TITLE		TIMING
	Table manners around the world		 45 minutes
AUTHORS	KEY WORDS		LANGUAGE
Petra Lewalder	Table manners, countries, eating, education		English
LEVEL	GROUP LEVEL		AGE
B1-B2	Grammar school year 10-12		14-17
COMPETENCES			
•	Global	•	Oral Production
•	Oral comprehension	•	Written Expression
•	Oral expression	•	Written Comprehension
OBJECTIVES			
COMMUNICATIVE	• Presentation of the main aspects from a text extract • Creating a timeline on historical development • Discuss findings, comparing them to today's manners		
FUNCTIONAL	• Extract information from texts • Prepare suitable and strong arguments for a discussion or debate		
CULTURAL	• Learn about the similarities and difference in table manners around the world • Raise awareness on historical differences • Raise awareness on change in table manners globally		
METHODOLOGY	• Study text excerpts • Find arguments • Create a timeline • Discuss aspect on the topic		
TECHNIQUES	• Work on one's own • Prepare a fact-based discussion		
RESOURCES	• Annex 1 and 2 (texts and annotations) • Youtube video : https://youtu.be/UwahG1s4dql		
ICT TOOL	• Dict.cc / internet research/ Canva or other for timeline/ mentimeter (optional)/ Youtube		

DESCRIPTION OF ACTIVITIES		
Appetizer	5'	Activity 1 Teacher shows a common saying at the board: "The way we eat together reflects how we live together" Students reflect on it, come to the board and add comments, ideas, etc. on this statement. Students awareness on table manners is raised by discussing the answers and comments given. Optional : Use mentimeter or other to create a word cloud on the topic
Salad	15'	Activity 2 The students are divided into 5 groups. Hand out annex 1 . Every group reads about the table manners in one country on annex 1 and prepares a short presentation on it. 15' If need be, students can exchange ideas or work together with other pupils working on the same country, i.e. if there are questions etc. Short presentations of all countries are given – the other pupils take notes. In the end every student writes a "take-home-message" with the most important facts on each country in a few sentences.
Main Dish	20'	Activity 3 - Students receive Annex 2- history of table manners, read, understand and create a timeline on the development of table manners (alone or with a partner) - to be presented later on. - Students either work on their iPads or laptops or with sheets of paper (displayed at the board via sharing of a photo). - The different formats of timelines are evaluated and - the best one is picked as a good example.
	25'	Activity 4 - Now analyse the add in a written text with the help of the skills page (Annex 3). - Check with a partner or in class
Dessert	5'	Activity 5 A video clip is shown: Charlie Chaplin demonstrating the feeding machine. https://youtu.be/mVUVPen3xNQ Homework task: Reflect on your table manners at home, in school, with friends, when you are alone by taking notes. Reflect on your findings after some days in a written text, taking into account the common saying from the beginning of the lesson: "The way we eat together reflects how we live together"



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ANNEXE 1

Activity 18 - Annex 1 : Table manners around the world

North America

- Modern etiquette provides the smallest numbers and types of utensils necessary for dining. Only utensils which are to be used for the planned meal should be set. Even if needed, hosts should not have more than three utensils on either side of the plate before a meal.
- Do not talk on your phone or "text" at the table, or otherwise do something distracting, such as read or listen to a personal music player. Unless you are alone, reading at the table is permitted only at breakfast. If an urgent matter arises, apologize, excuse yourself, and step away from the table so your conversation does not disturb the others.
- If food must be removed from the mouth for some reason, it should be done using the same method which was used to bring the food to the mouth, i.e. by hand, by fork, etc., with the exception of fish bones, which are removed from the mouth between the fingers.
- The fork may be used either in the "American" style (use the fork in your left hand while cutting; switch to right hand to pick up and eat a piece; this is common practice in the US) or the European "Continental" style (fork always in left hand).
- Leave the napkin on the seat of your chair only if leaving temporarily. When you leave the table at the end of the meal, loosely place the used napkin on the table to the left of your plate.

(http://en.wikipedia.org/wiki/Table_manners)

India

- In formal settings, it is expected that everyone will wait for the host or the eldest person — the elder taking priority over the host — to begin eating before everyone else starts.
- It is expected that one should not leave the table before the host or the eldest person have finished their food. It is also considered impolite to leave the table without asking for the host's or the elder's permission.
- The cardinal rule of dining is to always use the right hand when eating or receiving food.
- Everyone must wash their hands before sitting at the table as many Indian foods are eaten by hand. One must wash one's hands after eating the food. Cleaning with cloth or paper tissue is considered unhygienic.
- Take a small amount of food each time, and ensure that food does not reach your palms.
- It is not necessary to taste each and every dish prepared, but you must finish everything on the plate as it is considered a respect for served food, and food is sacred.
- Generally it is not accepted to burp, slurp, or spit.
- Always eat food as it is served. It is not a good idea to ask for salt or pepper. It is however now acceptable to ask for salt or pepper with a mention that you like more of it.
- Playing with food or in any way distorting the food is unacceptable. Eating at a medium pace is important as eating too slowly may imply that you dislike the food, whereas eating too quickly is rude.

(http://en.wikipedia.org/wiki/Table_manners)

Japan

- In Japan, some restaurants and private houses have low tables and cushions on the floor.
- Do not blow your nose in public and especially at the table.
- Some restaurants provide a damp hand towel to wipe your hands before eating.
- It is polite and proper to lift small bowls of rice or soup when you eat. When you do not get a soup spoon, you can drink the soup out of the bowl (like you do with a cup) and eat the solid food with chopsticks. For large pieces of food, just bite a piece off and put the rest back onto your plate or you may separate the piece into smaller pieces with your chopsticks.
- Alternate between dishes. Have a bite of fish, then a bite of vegetable, then a bite of rice rather than just starting with one dish, finishing it, and then moving on to the next.
- Don't eat directly from a communal dish. Whatever you take must be set down on your own plate before you put it in your mouth. You should be using the other ends of your chopsticks to take things from a shared plate.

and you need to reverse your chopsticks before you can eat from them.

- It is a Japanese custom to make some slurping noises while eating noodles.
- It is considered good manners to empty your dishes to the last grain of rice.
- After finishing eating, try to place all your dishes in the same way as they were at the start of the meal. This includes replacing the lid of dishes which came with a lid and replacing your chop-sticks on the chopstick holder or into their paper slip, if applicable.

www.justsfi:ye.net/cul_furo/-dining_Asp

Malaysia

- Nowadays, most Malay homes have normal dining table and chairs but still, the basic etiquette is still followed, especially regarding the respect of food.
- You will be served with a pair of fork and spoon but not dining knives. However, some Malay families adopt elaborate western ways of dining.
- If a sauce is offered, dip once in the communal sauce dish and eat right away. Do not dip the piece that you have tasted back for more sauce! This is okay of course if each diner is given an individual sauce dish.
- Tissue paper or serviette usually are prepared for you to wipe your mouth and fingers.
- If you must use a toothpick, use it while covering your mouth with both hands.
- If there are several pieces on the plate left do not take the last piece left. What you can do, place the second last piece back into the plate and both remaining pieces are taken simultaneously by you and the person before you.

There is a story behind this. It was said that the young lady who took the last piece of food on the plate would never get her match in marriage. Hence, the invention of that rule. However, the real reason is, the young lady should think of others before taking that last piece of food for herself.

www.pickles-and-spices.com/malay-table-manners.html

United Kingdom

- All food should be served and everyone seated before food is eaten by anyone, with the host taking the first bite. If a host instructs guests 'not to wait' this rule is vetoed.
- Wine glasses should be held by the stem in the case of white wines, and by cupping the bowl in the case of red wines.
- It is considered impolite to rest your elbows on the table at any point during the meal.
- A knife should never enter the mouth or be licked.
- Food should always be chewed with your mouth closed.
- It is impolite to reach over some-one to pick up food or other items. Diners should always ask for items to be passed along the table to them.
- Talking with food in your mouth is seen as very rude.
- Food should be tasted first before salt and pepper are added. It is impolite to slurp your food or eat noisily.

([http://en.wikipedia.org/wiki/ Table_manners](http://en.wikipedia.org/wiki/Table_manners))

Annotations:

to alternate — if two things alternate, or if you alternate them, they happen one after the other in a repeated pattern
applicable — if sth. is applicable to a particular person, group, or situation, it affects them or is related to them

to burp — to pass gas loudly from your stomach out through your mouth

cardinal — very important or basic

cloth — a piece of material

communal — shared by a group of people

to cup — to hold sth. in your hands, so that your hands form part of a circle around it

cushion — a cloth bag filled with soft material that you put on a chair or the floor to make it *more* comfortable

damp — slightly wet

to distort — to change the appearance, sound, or shape of something so that it is strange or unclear

to distract — to take s.o.'s attention away from sth. by making them look at or listen to sth. else

elaborate — *here:* organized in great detail

grain — the seeds of crops such as corn that are gathered for use as food

lid — a cover for the open part of a pot, box, or other container

to get one's match — to find an appropriate husband

napkin — a piece of cloth or paper used for protecting your clothes and for cleaning your hands and lips during a meal

palm — the inside surface of your hand

priority — the thing that you think is most important

to reverse — to change sth. so that it is the opposite of what it was before

to slurp — to drink a liquid while making a noisy sucking sound

temporary — continuing for only a limited period of time

utensil — a thing such as a knife that you use when you are cooking or eating

to veto — to refuse to accept a particular plan or suggestion

ANNEXE 2

Activity 18-Annex 2: Table manners around the world

'Mealtime Etiquette Has Relaxed Hugely since Mrs Beeton's Time. –
Do Manners still Matter ?'

In a painting by the 18th-century French artist Chardin, two young children are sitting down to eat. Their table is set in the kitchen of a great house, with pots and pans hanging on the walls, but it is elegantly laid. There is a cloth on the table, and two grand chairs for the children to sit at as they use their silver cutlery under a maid's supervision. It is 1740, and they are learning to eat. Or rather, they are learning table manners.

Where does food end and etiquette begin? Table manners define the meaning of a meal. Eating is a physical need, but meals are a social ritual. The 150th anniversary of Mrs Beeton's book *Household Management* this autumn draws attention to this weird and wonderful world of manners. In many ways it is a very modern book: Mrs Beeton's recipes and kitchen tips are the kind of thing you still get in cookery books today. Maybe her language is a bit clinical: there's a chapter on how to cook "quadrupeds". But the one thing that truly places the book in the past is its advice on table manners.

At a dinner party, "the lady begins to help the soup... commencing with the gentleman on her right and on her left, and continuing in the same order till all are served. It is generally established as a rule, not to ask for soup or fish twice, as in so doing, part of the company may be kept waiting for the second course." The complex rules set out by Mrs Beeton still exist (at a formal hall high table at an Oxbridge college, say), but even at the smartest restaurants, the rigorous order of Mrs Beeton's dining table is rarely preserved nowadays.

It was, in fact, the culmination of hundreds of years of changing manners. The children learning their table etiquette in Chardin's 1740 painting are in the avant-garde of a cultural revolution. Cutlery, as opposed to eating with your fingers; sitting up straight in a high-backed chair; these were innovations in the way people defined themselves at table in 18th-century Europe. New meals were even invented specifically as occasions for polite manners: the English tea time dates from the 1700s and is richly illustrated in paintings by Hogarth and Devis. They show the stylised rituals of pouring the tea and holding the delicate porcelain cup.

Europeans in the middle ages had had little ceremony when it came to food. Their manners consisted of making sure they didn't get too greasy when tearing meat with their fingers. Chaucer's 14th-century *Canterbury Tales* portrays an elegant prioress as a mistress of medieval manners: "At meat well y-taught was she withal; She let no morsel from her lips fall, Ne wet her fingers in her sauce deep; Well could she carry a morsel and well keep That no droppe ne fell upon her breast."

This is the height of British table manners five centuries before Mrs Beeton. And Chaucer, of course, is laughing at this over-refinement.

Go back thousands of years to the early Homo sapiens who lived at Cheddar Gorge, and gnawed bones found in the cave suggest the kind of mealtimes that were enjoyed here. Oh, some of those gnawed bones are human by the way. And a cup formed from a human skull has also been found.

The rich courtly gear of a Saxon king found at Sutton Hoo, meanwhile, includes a massive cauldron and drinking horns, suggesting the importance of feasting to our ancestors. But there is nothing to indicate any refinement — there is no Sutton Hoo toothpick. Only in Renaissance Europe do paintings and

artefacts reveal the dawn of table manners: just to contemplate the extreme beauty and fragility of a 16th-century Venetian wine glass is to realise how sophisticated the parties were where such miraculous ware was used.

Today, it might seem as though we have returned to the sloppiness of medieval feasting, or even Cheddar Gorge. Barbecued wings and legs eaten with your hands, burgers, crostini, pizza. The finger foods of the world merge in a great casual banquet, often eaten in front of the TV. Only at restaurants is some semblance of high dining still maintained. And yet, in truth, the rise of table manners shapes our lives as firmly as it did those children painted by Chardin. We still see straight-backed chairs and laid-out cutlery as essential to a “proper” meal. We still drink out of individual glasses. We may go to Starbucks instead of rushing home for a traditional English tea, but the consumption of a latte is a stylised act.

As Mrs Beeton said, all creatures eat, but “man only dines”. Etiquette changes radically but it always exists. In manners as in recipes, we are not so far as we might think from her well-regulated world.

Source: The Guardian, 9 November 2011, by Jonathan Jones

artefact — an object such as a tool that was made in the past and is historically important

casual — not formal

cauldron — a large round metal pot

Chaucer — Geoffrey Chaucer (c. 1343—25 October 1400), known as the Father of English literature, is widely considered the greatest English poet of the Middle Ages; is best known today for *The Canterbury Tales*.

Arthur Devis — (19 February 1712–25 – 25 July 1787) an English portrait painter

William Hogarth — (1697—1764) British painter, pictorial satirist and cartoonist

miraculous — *here*: fantastic

Oxbridge — the universities of Oxford and Cambridge

prioress — the woman in charge of a priory where nuns live a religious life

quadruped — an animal that has four legs

refinement — improvement

rigorous — strict

sophisticated — *here*: elegant and cultivated

stylised — drawn, written, or performed in an artificial style that does not look natural or real, but that is still pleasant to look at

Sutton Hoe — the site of two 6th and early 7th century cemeteries near Woodbridge, Suffolk