

## Answers to Tri Leadership's Etiquette Quiz

1. TRUE **FALSE** Place your napkin on your lap when your food arrives.  
Napkins are placed on the lap when you take your seat
2. TRUE **FALSE** It is proper dining etiquette to butter the whole piece of bread at once.  
Butter each small bite.
3. TRUE **FALSE** You can start eating once everyone has been served.  
Begin eating after everyone has been served AND the host has taken a bite.
4. **TRUE** FALSE Always scoop your soup going away from you.
5. **TRUE** FALSE When someone asks you to pass the salt, you also pass the pepper.  
Salt and Pepper are married and always travel together.
6. TRUE **FALSE** It wasn't always this way...but in today's technology business world, it is acceptable to answer your cell phone during a meal.  
Do not take calls during meals. Do not place cell phone on the table. If you must take a call—explain to those you are dining with prior to the call coming in so it is expected.
7. **TRUE** FALSE In a professional setting, nourishment is not the primary goal of a dining experience—networking is the main purpose.
8. **TRUE** FALSE The dining rule "never season without reason" means you do not add condiments, spices, and sauces to your meal until after you taste.  
It's offensive to the host and chef to season before you taste.
9. TRUE **FALSE** It is okay to greet from your seat when new guests join your table.  
Never greet from your seat! Always stand to welcome new people to the table.
10. **TRUE** FALSE Always select your silverware starting from the outside in.
11. TRUE **FALSE** A good way to indicate to the wait staff that you are finished is to push your plate forward a few inches.  
You indicate you are finished by placing silverware at the 4 o'clock position.
12. **TRUE** FALSE You should not put a utensil back on the table after you start to use it.
13. TRUE **FALSE** Your drinking glass is on the right if you are right handed and on the left if you are left handed.  
Make an OK sign with both hands. Your left hand makes a little "B" and the right makes a little "D." This helps remember that bread is on the left and drinks are on the right.
14. TRUE **FALSE** It is proper to chew mints/gum after a meal to freshen your breath as long as you offer everyone at the table a piece.  
This should always be done discreetly and privately—and NO GUM!
15. TRUE **FALSE** When dining with professionals, if you really have a craving for pizza, ribs, burgers, spaghetti, crab, or lobster...it's OK to order it—especially if you are paying.  
Never order messy foods.