

## SCRIPT

SECTOR: GASTRONOMY IN SPAIN

TOPIC: LAY A TABLE: LEARN HOW TO LAY A TABLE IN SPAIN AND GET TO KNOW THE KEY WORDS



When the guests arrive, you should ask whether they have booked a table.

¿Tienen una mesa reservada?

If they don't you can ask for how many people the table would be.

¿Cuántas personas van a ser?

Then you indicate or guide them to the table already laid.

Por aquí, por favor.

Desechable

Tela



Depending upon the restaurant, the main difference you can find is a type of tablecloth used - **mantel**: a single-use disposable - **desechable** or a linen one- **tela**. Some use a placemat - **mantel individual**, usually a paper or plastic one.

Servilleta de tela

Servilleta de papel



The same as to the napkins used. It will be either a linen napkin that matches the tablecloth motive - **servilleta de tela** or a disposable paper napkin - **servilleta de papel**.



Usually the following set of plates should be put on the table: a dinner plate on the bottom - **plato llano** or a soup bowl - **plato hondo/ plato sobero** depending upon the dishes.



On the left of the plate you put a salad fork - **tenedor**. On the right side, there is a knife - **cuchillo** and a spoon - **cuchara**. Directly above the dinner plate there is a dessert teaspoon - **cucharilla**.



The glasses are placed directly above the knife. There is usually a water glass - **vaso de agua**. Sometimes you can see a red wine **vino tinto** and a white wine - **vino blanco** glass - **copa de vino**. You can ask what the guests are going to drink - **¿Qué van a beber?** and remove an extra glass.



In many restaurants, you won't find that set of plates on the table, but only a napkin, the cutlery - **los cubiertos** and glasses. As most dishes are placed on the plate - **emplatados** directly in the kitchen.



In Spain in most of the restaurants, only one set of a fork and a knife is laid, and it is not changed between the courses but kept by the diners during the whole meal. Unless the customer asks you to change it. **¿Podría cambiarme los cubiertos, por favor?**



Here you can see some cutlery signs that help the diner to communicate with the restaurant staff without saying a word.



It is usual to finish the meal with a dessert - **postre** and a cup of coffee - **café**. The table is cleared and the coffee is served in a cup - **taza** on a saucer with a little teaspoon on the right. You put a sugar - **azúcar** stick separately. Sometimes a customer asks for an artificial sweetener - **edulcorante** instead.

## LIST OF VOCABULARY

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SPANISH	YOUR LANGUAGE
<i>¿Cuántas personas van a ser?</i>	
<i>Por aquí, por favor.</i>	
<i>mantel</i>	
<i>desechable</i>	
<i>tela</i>	
<i>mantel individual</i>	
<i>servilleta de tela</i>	
<i>servilleta de papel</i>	
<i>plato llano</i>	
<i>plato para ensalada</i>	
<i>plato hondo/ plato sobero</i>	
<i>tenedor de ensalada</i>	
<i>tenedor de carne/pescado</i>	
<i>cuchillo</i>	
<i>cuchara</i>	
<i>cucharilla y tenedor de postre</i>	
<i>vaso de agua</i>	
<i>copa de vino</i>	
<i>vino tinto</i>	
<i>vino blanco</i>	
<i>¿Qué van a beber?</i>	
<i>los cubiertos</i>	
<i>emplatados</i>	
<i>¿Podría cambiarme los cubiertos, por favor?</i>	
<i>postre</i>	
<i>café</i>	
<i>taza</i>	
<i>azúcar</i>	
<i>endulcorante</i>	