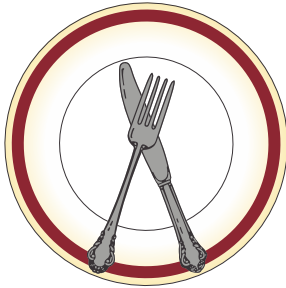




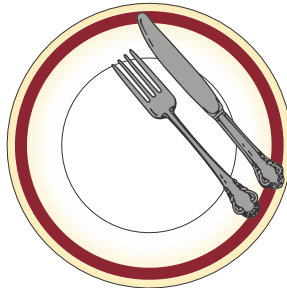
## THE PROTOCOL SCHOOL OF TEXAS

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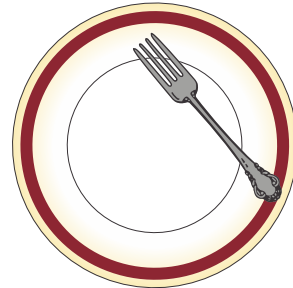
# *Resting & Finished Positions*



“Resting”



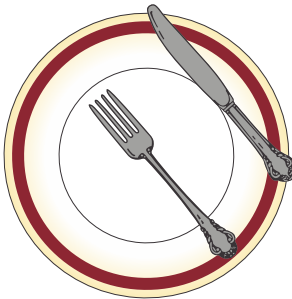
“Finished”



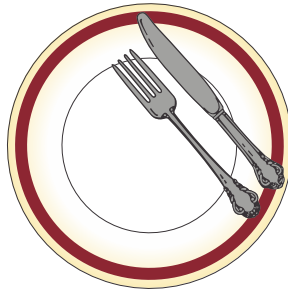
“Resting”/“Finished”

## *European Style*

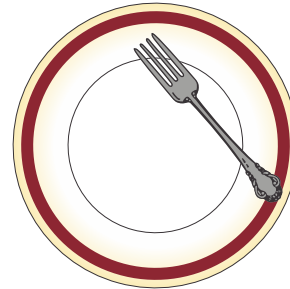
In the European Style of dining, the fork is held in the left hand and the knife is held in the right hand when cutting food. As with American, cut the food using a gliding motion. Bring the food to your mouth with your left hand, keeping your left elbow close to your side, while bringing your wrist and hand toward your mouth. Keep the prongs of the fork down as you move the fork and food toward and into your mouth. The knife continues to be held in the right hand, with the wrist resting against the edge of the table. Between bites, follow the diagram below for “Resting” and “Finished” positions. If using only a fork, “Resting” and “Finished” with tines up.



“Resting”



“Finished”



“Resting”/“Finished”

## *American Style*

In the American Style of dining, the fork is held in the left hand and the knife in the right when cutting food. To cut food, make a gliding motion with the knife positioned behind the fork. Change the fork from your left hand to your right to bring the food to your mouth, fork prongs facing upwards. Between bites, follow the diagram below for “Resting” and “Finished” positions. If using only a fork, “Resting” and “Finished” with tines up.

