
















FLATWARE GUIDE

— SPOONS | FORKS | KNIVES —

FLATWARE GUIDE		
Teaspoon		<ul style="list-style-type: none"> • Part of most traditional place settings • Wide variety of uses; coffee, tea, desserts, cereal, & soup • What most people envision when they think of a spoon
Dessert Spoon		<ul style="list-style-type: none"> • Larger than a teaspoon • Has a wide, deep, oval-shaped bowl
Tablespoon		<ul style="list-style-type: none"> • Resembles a traditional teaspoon in shape, but is much larger
Serving Spoon		<ul style="list-style-type: none"> • Mainly used as a serving utensil for bowls placed in the middle of the table
Bouillon Spoon		<ul style="list-style-type: none"> • Type of soup spoon • Has a round bowl
Demi-Tasse Spoon		<ul style="list-style-type: none"> • Similar in shape to a standard teaspoon, but generally has a longer handle & a slightly smaller bowl • Designed to stir small coffee drinks
Iced Tea Spoon		<ul style="list-style-type: none"> • Generally has a long, thin handle & a small, oval-shaped bowl • Great for stirring tall drinks, milkshakes, and root beer floats
European Dinner Fork		<ul style="list-style-type: none"> • Larger and heavier than a traditional dinner fork • Usually used during formal occasions & can be found in many higher-end restaurants • Used for plates over 10 1/2"
Dinner Fork		<ul style="list-style-type: none"> • All-purpose dinner fork, part of traditional place settings
Salad Fork		<ul style="list-style-type: none"> • Smaller than a traditional dinner fork • May have notched tines • Most often used for eating salads or smaller items such as sliced fruit
3-Tine Dinner Fork		<ul style="list-style-type: none"> • Dinner fork traditionally used on the coast • Most often used for eating seafood
Cocktail / Oyster Fork		<ul style="list-style-type: none"> • Suitable for small appetizers such as cheese cubes, olives, & oysters
Butter Spreader		<ul style="list-style-type: none"> • Typically has a dull edge with a rounded point • Suitable for spreading jam or butter onto soft foods like rolls, muffins, or toast
Dinner Knife		<ul style="list-style-type: none"> • Larger than a butter knife • Moderate serration for cutting prepared foods
Steak Knife		<ul style="list-style-type: none"> • Sharper than a dinner knife • Serration is used for food preparation and cutting