

FINE-DINING ETIQUETTE MAKES YOU A WORLD CITIZEN AND SUNEETA KANGA TEACHES YOU HOW

# Eat in style

DARSHANA DOSHI

**H**ave you ever been confused by the number of knives and forks in a fine-dine? Don't know what to do with that napkin? Fret not, there are several others like you. So, welcome to a fine-dine workshop.

"In order to enhance one's image and confidence, it has become extremely important to be well conversant with different dining etiquette," says Bandra-based

official foreign visits.

"My job gave me a chance to attend various food festivals around the world. I learnt a lot about various dining etiquette," says Kanga, elaborating that dining etiquette differs from cuisine to cuisine.

"Broadly, we may classify them into Continental, Oriental and Indian. The use of hands is an accepted thing in Indian dining etiquette. However, use of cutlery is advisable. The correct use of chopsticks becomes important in Oriental. Unlike



Suneeta Sodhi Kanga, a freelance fine-dining trainer, who uses this module in corporate grooming sessions.

So, what are the important aspects of fine-dining? "In my workshop, we teach you how to use crockery, cutlery, glassware, napkins, different dining etiquette, how to eat finger foods, how to eat with chopsticks, body language on the dining table, classification of alcoholic beverages, when, how and what food should be served," says the former Air India flight attendant who flew as a VVIP hostess on the Prime Minister's

Japanese chopsticks, Chinese chopsticks have both ends of the same size whilst Japanese ones have one end sharper than the other. Continental dining etiquette focuses on the use of knives and forks," she says.

"Eventually, a little common sense and practice of simple etiquette techniques ensures a great dining experience," concludes the mother of two, who is also a wine professional.

Time to learn about your forks and knives.



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