

PERSONALITY ENHANCEMENT TRAINING

Dining Etiquette Skills

Master professional dining etiquette, table manners, and social confidence to make a lasting impression in every business and social setting.

3-Phase Program

Certified Trainers

500+ Students Trained

About the Course

In today's professional world, business meetings, networking events, client dinners, and formal gatherings often take place around the dining table. Knowing proper dining etiquette is about presenting yourself with confidence, professionalism, and respect.

This course is designed to help students, professionals, and aspiring leaders feel comfortable and confident in any dining environment — from table settings and cutlery to polite conversation during meals.

By the end of this course, you'll be able to attend business lunches, formal dinners, networking events, and social gatherings with confidence and grace.

3

PHASES

5 Hrs

CONTENT

Live

INTERACTIVE

Yes

CERTIFICATE

Who Should Join

This course is ideal for students, fresh graduates, working professionals, entrepreneurs, managers, and anyone who wants to improve their dining etiquette and professional presence. No prior knowledge needed.

What You'll Gain



Master professional table
manners



Build confidence during
business meals



Create a positive, lasting
impression

Course Structure

Phase 01 · Fundamentals of Dining Etiquette

This phase introduces the essential principles of dining etiquette, table settings, and confidence in formal and informal dining situations.

WHAT YOU WILL LEARN

- Understanding Table Manners
- Silverware and Cutlery Usage
- Glassware Etiquette
- Formal Table Settings
- Casual Table Settings
- Buffet Etiquette
- Restaurant Etiquette and Staff Interaction
- Handling Difficult-to-Eat Foods
- Wine Etiquette Basics (no alcohol served during training)

OUTCOME

- Understand professional dining etiquette and use cutlery confidently
- Feel comfortable in restaurants and formal dining settings

Phase 02 · International Dining – Chopsticks Etiquette

This phase introduces international dining customs, with a focus on the correct use of chopsticks and cultural dining practices followed across Asia.

WHAT YOU WILL LEARN

- Introduction to Chopsticks
- Correct Use of Chopsticks
- Chopstick Etiquette
- Common Do's and Don'ts

OUTCOME

- Use chopsticks with confidence and understand international dining customs
- Avoid common cultural dining mistakes during global business meals

Phase 03 · Advanced Dining Behavior & Communication

This advanced phase focuses on professional dining behavior, conversation etiquette, and social confidence during meals.

WHAT YOU WILL LEARN

- Understanding Table Layout and Seating
- Napkin Etiquette
- Proper Way to Enjoy Soup
- Handling Glassware Correctly
- When to Eat with Hands
- Art of Small Talk
- Conversation Etiquette
- Taboo Topics to Avoid
- Voice Tone and Professional Communication
- Crockery and Cutlery Usage
- Dining Etiquette Do's and Don'ts

OUTCOME

- Communicate confidently during meals and handle formal dining professionally

- Build stronger business relationships through dining etiquette

What Students Say

"Before this course, I always felt nervous during formal dinners. Now I know exactly how to use cutlery and communicate confidently with clients."

Rohit Sharma

Management Trainee

"The dining demonstrations were extremely practical. I feel much more confident attending networking events and business lunches."

Priya Mehta

MBA Student

Frequently Asked Questions

Do I need prior knowledge of dining etiquette?

No. The course is designed for beginners as well as professionals who want to refine their dining and social skills.

Is the course practical or theory-based?

The course is highly practical and includes demonstrations, interactive activities, dining simulations, and real-life scenarios to build confidence.

How will this course help my career?

Dining etiquette enhances your confidence during client meetings, interviews, networking events, business dinners, and international interactions.

Will I receive a certificate?

Yes. Participants receive a Certificate of Completion after successfully completing the course.

Ready to Dine with Confidence and Professionalism?

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