

FOLDING SERVIETTES

In this session you will learn two types of serviette folding. These two types of folds are very common and its the basic folds that you need to know.

Its very important to consider about the hygiene aspects of these kind of tasks. Because the serviettes that you are folding is going to be used by customers who are going to dine in the restaurant. Therefore try to minimize touching the serviettes as much as possible.

Learning Outcomes

After completing this session you will be able to:

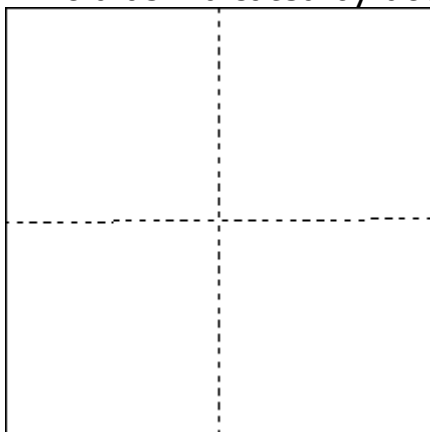
Fold Cock's comb and Bisop's Mitre' serviette folding.

Consider the Hygienic aspects of serviette folding.

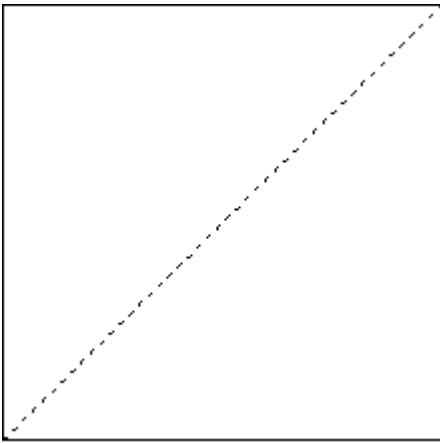
How to fold serviettes

- **Cock's Comb**

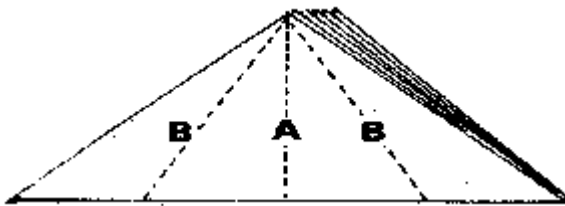
1. Fold as indicated by dotted lines.



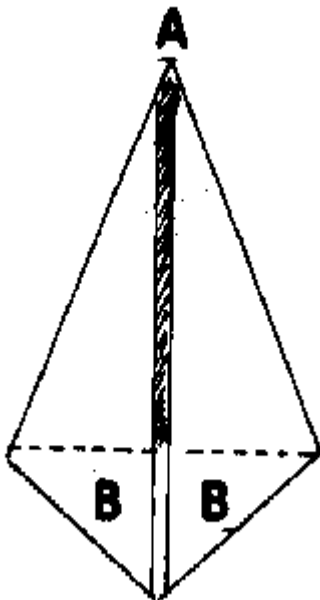
2. Fold diagonally.



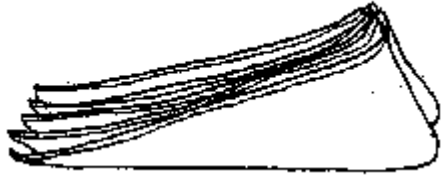
3. Turn napkin so that points are away from you. Fold sides B along dotted lines to meet at centre A.



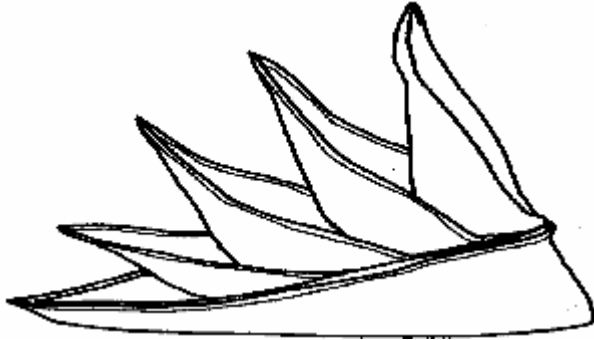
4. Turn the points of B under.



5. Fold along the centre line A and stand the napkin with fold uppermost.



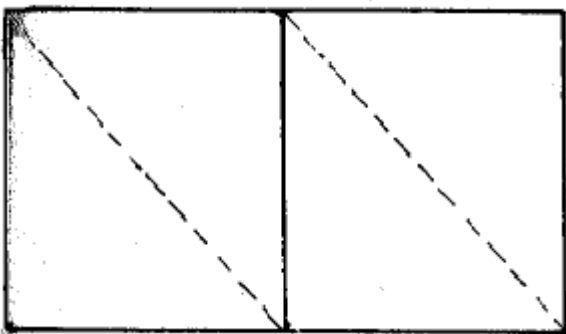
6. Pull up the four pleats and arrange to produce the finished fold.



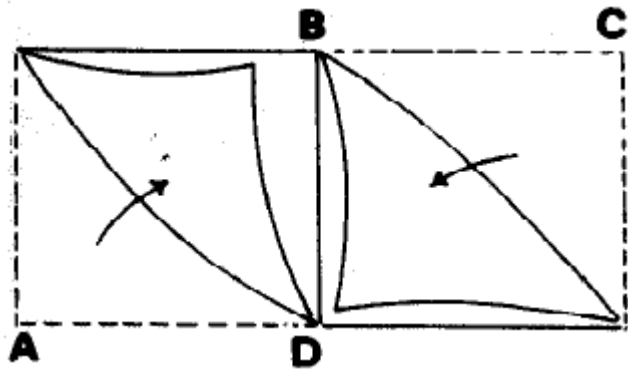
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- **Bisop's Mitre'**

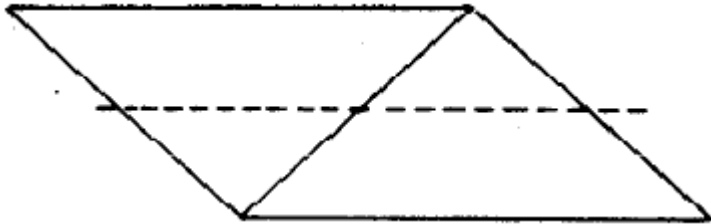
1. Fold the napkin in half.



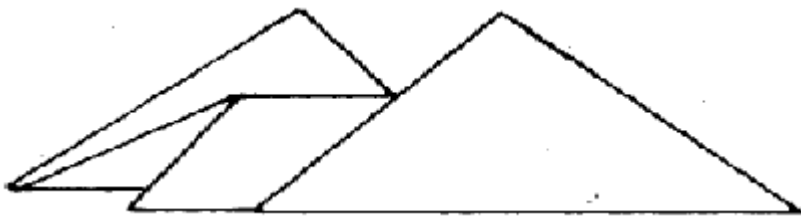
2. Fold corners **A** to **B** and **C** to **D**.



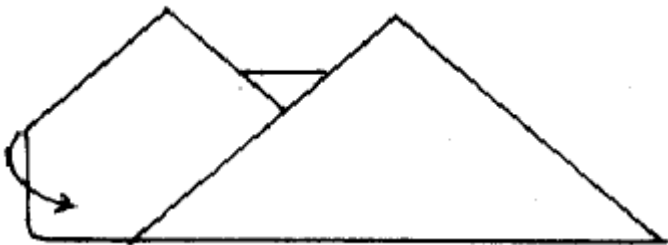
3. Fold the top back at the dotted line.



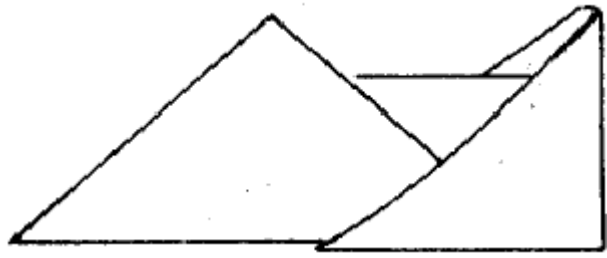
4. Turning the points to the top, bring the left-hand corner round and tuck behind the front flap.



5. Napkin after stage 4.



6. Turn the napkin around and repeat stage 4.



7.Finished fold.

