

LESSON PLAN

Title: Napkin Folding	Name: Anna Arnett
Target Audience: Foodservice Employees at an Assisted Living Center	Method: Demonstration

Terminal Objective: Employees will demonstrate different napkin folds. Employees will explain the importance of using stylized napkin folds.		Terminal Concept: Napkins can be folded in different ways depending on the occasion.
Domain cognitive, psychomotor	Taxonomic Level Application	

References
Napkin Folding Guide <http://www.napkinfoldingguide.com/>

Preparation:
10 cloth napkins, 10 sets of silverware (standard knife, fork, spoon)
Printed pictures of what each style of fold should look like.
Diagrams of how to complete each style of fold.

Pre-assessment: Ask: How many of you have ever used a fancy napkin fold? If so, what kind of fold was it? When/why would we use a fancy napkin fold at our facility? Time (if in class): 1-2 minutes	Introduction: Same as pre-assessment Time: same as pre-assessment
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Supporting Objectives	Content Outline	Time	Learning Experiences
Employees will identify when different styles of napkin folds are appropriate for use at our facility.	Folding napkins serves two purposes. 1) Functional: Delivery of silverware. 2) Decoration: Aesthetics for the table.	20 mins	Lecture Give each employee a handout displaying pictures of each fold and diagrams outlining the steps to accomplishing each fold. Pass out a napkin and silverware set to each employee. First demonstrate each fold. Then walk employee's through the steps to make each fold.

	<p>Functional Folds:</p> <p>The Silverware Napkin Roll is used on a daily basis for all meals. This fold is quick and functions to hold the silverware as it is transported to the residents' rooms.</p> <p>The Diamond Pouch is used on a daily basis for all meals served in the dining hall, and on special occasions for meals served in residents' rooms. This fold functions to hold the silverware and is decorative.</p> <p>The Rosebud Napkin Fold is used in the dining hall on special occasions, including holidays and special events. This fold makes the napkin an important part of the table decorations.</p>		<p>Finally, watch employees do each fold without guidance.</p>
<p>Assessment: Observe employee's ability to perform the four types of napkin folds.</p>			
<p>Closure: Review with employees the occasions for using each type of fold. Give employees link to a website that shows each type of fold so that employees can practice the folds on their own.</p>			