# WHAT IS DINING

#### History

In the <u>Middle Ages</u>, <u>upper-class Britons</u> and other <u>European nobility</u> in <u>castles</u> or large <u>manor</u> <u>houses</u> dined in the <u>great hall</u>. This was a large multi-function room capable of seating the bulk of the population of the house. The family would sit at the head table on a raised <u>dais</u>, with the rest of the population arrayed in order of diminishing rank away from them. Tables in the great hall would tend to be long trestle tables with benches. The sheer number of people in a Great Hall meant it would probably have had a busy, bustling atmosphere. Suggestions that it would also have been quite smelly and smoky are probably, by the standards of the time, unfounded. These rooms had large chimneys and high ceilings and there would have been a free flow of air through the numerous door and window openings.

It is true that the owners of such properties began to develop a taste for more intimate gatherings in smaller 'parlers' or 'privee parlers' off the main hall but this is thought to be due as much to political and social changes as to the greater comfort afforded by such rooms. Over time, the nobility took more of their meals in the <u>parlour</u>, and the parlour became, functionally, a dining room (or was split into two separate rooms). It also migrated farther from the Great Hall, often accessed via grand ceremonial <u>staircases</u> from the dais in the Great Hall. Eventually dining in the Great Hall became something that was done primarily on special occasions.

Towards the beginning of the 18th century, a pattern emerged where the ladies of the house would withdraw after dinner from the dining room to the <u>drawing room</u>. The gentlemen would remain in the dining room having drinks. The dining room tended to take on a more masculine tenor as a result.

In the 1930s and 40s, dining rooms continued to be separate from kitchens even as servant's rooms became less common in middle-class houses. In the 1950s and 60s, dining and kitchen areas were merged, and living rooms were merged with the kitchen-dining rooms.<sup>[1]</sup>

During the <u>COVID-19 pandemic</u>, dining rooms that still existed were used as home offices or classrooms and were valuable for their seclusion.

#### Contemporary usage

A typical North American dining room will contain a table with chairs arranged along the sides and ends of the table, as well as other pieces of furniture such as <u>sideboards</u> and <u>china cabinets</u>, as space permits.<sup>[3]</sup> Often tables in modern dining rooms will have a removable leaf to allow for the larger number of people present on those special occasions without taking up extra space when not in use. Although the "typical" family dining experience is at a wooden table or some sort of kitchen area, some choose to make their dining rooms more comfortable by using couches or comfortable chairs.

In modern <u>American</u> and Canadian homes, the dining room is typically adjacent to the living room, being increasingly used only for formal dining with guests or on special occasions. For informal daily meals, most medium size houses and larger will have a space adjacent to the kitchen where table and chairs can be placed, larger spaces are often known as a dinette while a smaller one is called a <u>breakfast nook</u>. Smaller houses and condos may have a breakfast bar instead, often of a different height than the regular kitchen counter (either raised for stools or lowered for chairs). If a home lacks a dinette, breakfast nook, or breakfast bar, then the kitchen or <u>family room</u> will be used for day-to-day eating.

This <u>Iclarification needed</u> was traditionally the case in <u>Britain</u>, where the dining room would for many families be used only on Sundays, other meals being eaten in the kitchen.

In Australia, the use of a dining room is still prevalent, yet not an essential part of modern home design. For most, it is considered a space to be used during formal occasions or celebrations.

Smaller homes, akin to the USA and Canada, use a breakfast bar or table placed within the confines of a kitchen or living space for meals.

### TYPES OF DINING

- 1) Fine Dining. Fine dining restaurants offer diners an upscale meal experience often comprising several courses (e.g., salad, appetizer, entree, dessert). ...
- · 2) Casual Dining. ...
- · 3) Fast Casual. ...
- 4) Ghost Restaurant. ...
- 5) Family Style Types Of Restaurants. ...
- 6) Fast Food. ...
- 7) Food Truck, Cart, Or Stand. ...
- 8) Cafe.



# **USES OF DINING ROOM**

A dining room is a room in a house, apartment, school etc that is reserved primarily for **eating meals (breakfast, lunch or dinner)** although other activities may also take place there outside of meal

### WAT IS DINING MAT

a small piece of wood, cloth, plastic or paper put under a hot dish or food container to protect the surface of the table

# **USES OF DINING TABLE MAT**

Their primary function is to protect the dinner table from water marks, food stains or heat damage. They also serve as decoration, especially placemats made from lace or silk. In restaurants, they can be used to advertise menu items, specials, local businesses or games for children. If the mat is cotton, it can absorb water and other liquids.

Higher-end placemats – made from vinyl or leather – are used by hotels and organizations for meetings as they provide a writing surface, and give an area on which to lean comfortably and to place objects on the table with minimal noise during meetings.

Contemporary opinion on the usefulness of placemats is mixed. Cloth placemats are commonly considered to be unnecessary and require excessive upkeep - compared to the surface of a table (which can be easily cleaned), a stained placemat must be run through the washer and drier before it can be used again. Moreover, plastic placemats have drawn criticism on environmental grounds.

- Tablecloth
- Doily
- Beverage coaster
- Marghab Linens a mid-20th-century company historically renowned for fine-quality table linen.
- Neatnik Saucer
- The Dinner Party an artwork depicting unique dinner place settings for a group of notable women from history