Legend has it, the word "tip" came years ago from a pub owner who used the acronym on a box "To Insure Promptness." In that spirit, tipping should be thought of first and foremost as a reward for prompt and attentive service.

- For waiters, you should plan to tip them 15-20% of the total bill. If the service was especially good, you could tip 25%.
- If possible, avoid asking for change when you are tipping.
- Some restaurants will automatically add a 15% tip to groups of 6 or more people.

How much of a tip should you leave if your total bill was $25.00?

- Sometimes you might be in a situation to eat tricky foods or to use tricky utensils, such as chopsticks. Practice eating with chopsticks.

**Share**
What types of restaurant manners apply even when you are eating fast food?

**Process**
How is dining out different from dining at home?

**Generalize**
Why is it important to use good manners in a restaurant?

**Apply**
How do you think good restaurant manners will help you in the future?