

**МИНИСТЕРСТВО ОБРАЗОВАНИЯ И НАУКИ РОССИЙСКОЙ
ФЕДЕРАЦИИ**

**Федеральное государственное бюджетное образовательное учреждение
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(ННГУ)

Catering

Сборник текстов для чтения и заданий по английскому языку

для студентов, обучающихся

по направлению подготовки

«Технология продукции общественного питания»

Практикум

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студентов ННГУ, обучающихся по направлению подготовки

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Сборник текстов для чтения и заданий по английскому языку для студентов, обучающихся по направлению подготовки «Технология продукции общественного питания» / сост. Н.В. Козлова. Практикум. – Нижний Новгород: Нижегородский госуниверситет, 2016. – 34с.

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Задания практикума направлены на совершенствование навыков просмотрового и поискового чтения, навыков работы с текстами по специальности, расширение терминологического запаса, а также развитие навыков устной монологической и диалогической речи. Пособие может быть использовано для аудиторных занятий и самостоятельной работы студентов, а также на занятиях с лицами, работающими в сфере питания и ресторанного бизнеса, слушателями программ профессиональной переподготовки, изучающими иностранный язык.

В пособие включены 3 тематических раздела («My future profession», «Meals», «Table manners»), в каждом из которых имеется лексический минимум с упражнениями для его активного усвоения, диалог и тексты для чтения.

Ответственный за выпуск:
председатель методической комиссии филологического факультета ННГУ,
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UNIT 1

MY FUTURE PROFESSION

1. Read and learn the words and expressions.

job/work/position/career – работа

full-time job – работа с полной занятостью

part-time job – работа с частичной занятостью

skill – навык

experience – опыт

education – образование

employ – нанимать

employer – работодатель

employee – работник

advantage – преимущество

disadvantage – недостаток

salary/wages - зарплата

culinary art – кулинарное искусство

staff - персонал

cook – повар

chef/executive chef/chef de cuisine – шеф-повар

food processing – переработка пищевых продуктов

technologist - технолог

kitchen assistant – помощник по кухне

apprentice – ученик повара

dishwasher –мойщик посуды

maître d'hotel – метрдотель, распорядитель в ресторане

waiter - официант

bus boy – помощник официанта

dining establishment – заведение общественного питания

a vocational program –программа дополнительного профессионального образования

internship - практика

deal with – иметь дело с

exhausting - утомительный

passionate - страстный

creativity – творчество

develop – развивать

recipe – рецепт

teamwork – работа в команде

review – обзор

duty - обязанность

supervise/manage – контролировать, руководить

devise – составлять

require/demand – требовать

arrange/organise – организовывать

human resources manager - менеджер по персоналу

interview – собеседование

curriculum vitae/resume – резюме

promotion – продвижение

prospect - перспектива

2. Study the use of the word “skill” and its derivatives

management | to be skilled at + verb + ing

communication | skilful

computer/IT | **skills** | highly-skilled

telephone | unskilled

organizational |

people |

3. Complete the sentences with words from the vocabulary box.

1. ... skills are necessary for those who work with the public.
2. Designing a good computer system demands up-to-date ... skills.
3. If you work in a call centre you should have excellent ... skills.
4. He coordinates the work of 5 departments, so he is ... at making schedules.
5. He has done a lot of ... jobs. He has been a waiter, a loader, a cleaner and so on.
6. Chef de cuisine is a ... occupation.
7. Success in restaurant business depends on ... management.
8. To supervise the work of a department one should have ... skills.

4. Translate into Russian

1. Я изучаю технологии пищевого производства в колледже.

2. Кулинарное искусство дает много возможностей карьерного роста.
3. Колледж предлагает несколько программ дополнительного профессионального образования.
4. Студенты проходят практику на предприятиях общественного питания, чтобы получить практический опыт.
5. Образование, профессиональные навыки и опыт работы соискателей важны для работодателя.

5. Match the names of jobs and their duties.

1. head chef	a. sets and clears the tables
2. store man	b. buys food and drink from suppliers
3. wine waiter	c. serves customers, takes orders, brings food
4. maître d'hôtel	d. supervises one section of the kitchen
5. purchasing officer	e. looks after food stock, gives it to various departments
6. bus boy	f. searches and chooses new staff
7. waiter/waitress	g. arranges staff work in the dining room
8. assistant chef	h. plans menus, trains and supervises staff
9. sous chef	i. takes drinks orders, advises on wines
10. human resources manager	j. cooks food and trains to be a chef

6. Choose the most important features of a good job, explain your choice.

Discuss your ideas with the group.

- a chance to travel
- flexible working hours
- job stability
- teamwork
- responsibility
- work with people
- long holidays
- benefits (perks, tips, etc.)
- a good salary
- friendly colleagues

7. Read and translate the text.

THE COOKS

There are a lot of job opportunities for people with an interest in cooking. The most popular are the positions of a chef or a cook. Chefs and cooks prepare food. A

chef or head cook supervises other culinary workers (all kinds of line cooks, commis, kitchen assistants, dishwashers and so on), oversees the running of the kitchen and sometimes the entire establishment. He or she may also be called an executive chef or chefs de cuisine. A cook who works under the head cook's supervision may be called an assistant or line cook. They may also have a job title that refers to the duties, for example a fry cook, a grill cook or a pastry cook.

Most people who are employed in these culinary careers work in restaurants or other dining establishments. Healthcare facilities and schools also employ cooks. These jobs are typically full-time. Such work is very fast-paced and can be stressful. It also involves standing for long periods of time which can be exhausting. Such injuries as cuts, burns, slips and falls are quite common.



Cooks and chefs can take courses in high school or through vocational school programs. In order to work as a head cook one should complete a formal training program. They are offered by culinary arts schools and colleges. A culinary student will usually complete an internship in order to gain practical experience.

Cooks must have physical stamina, manual dexterity and a good sense of taste and smell. Chefs and head cooks must also have the creativity to develop recipes. They must be able to function as a member of a team. They must be strong leaders and have excellent communication and time management skills.

8. Answer the questions.

1. What are the most popular positions for people with interests in culinary art?
2. What do cooks do?
3. What are the duties of an executive chef?
4. How can line cooks be called?
5. Where can cooks work?
6. What are the advantages of the position of a chef?
7. What are the disadvantages?
8. What education should a cook have? Where can one get it?
9. What qualities and skills are required for this position?

9. Read the information about other jobs in your professional sphere. Find out who:

- 1) sells products for restaurants and cafes;
- 2) provides food for people at parties;
- 3) give the public information about eateries;
- 4) can design a new kitchen for a café.

Caterers



Caterers plan and supervise the food service for parties, banquets or social events. Caterers generally run their own business and must also be good at administrative duties. In addition to being responsible for providing a menu, caterers may also be in

charge of decorations and hiring wait staff for an event. Depending on the size of a business, caterers may prepare food on or off-premises and can specialize in main dishes or desserts.

Food critics

Food critics are experts who write reviews and news about restaurants, wines and new trends in dining. They provide information on the latest culinary styles and get paid to eat for a living. Food critics work for newspapers or magazines and write in the dining, food and wine or entertainment sections. They devise food-rating systems and combine facts as well as their own opinion when writing a review. Food critics should have a good taste. They should also be adventurous and passionate about food.



Salespersons

They introduce chefs and business owners to new products and are able to demonstrate the proper use of equipment. They may sell a range of products needed in the industry: from food products to equipment.

Kitchen developers

These specialists develop new products for commercial manufactures. They can also test kitchens of some eateries for publications. Others can design and equip kitchens for restaurant chains or grocery chains. Some of them may work with restaurant owners in development of menus, layouts, design of dining room and establishing kitchen policy.



10. Speak about 3-4 of your possible future jobs. Use the following plan.

1. Name of the job.
2. Duties.
3. Possible place of work.
4. Necessary traits of character, skills and education.
5. Advantages.
6. Disadvantages.

11. Read and translate the dialogue. Then imagine that you are in a similar situation and act out a job interview with a partner.

- Good morning, Miss Hennessy. I'm Jane Wilkins, a human resources manager.
- Good morning, Ms Wilkins. Nice to meet you.
- So you applied for a job in our team.
- Yes, I did. I sent my CV for the position of a cook.
- That's good. I'd like to know a bit more about you. Probably you could tell us about your education first.
- Well, I left school at 16 and then for the next four years I studied at college of Lobachevski University. I graduated from the department of food processing technologies. I was qualified as a technologist.
- Well. Your education is good, Miss Hennessy. And have you got any work experience?
- First I worked as a dishwasher in a café. It was a part-time job for weekends. Then I moved on to my present company. They offered me a job of a waiter in hotel restaurant.
- That's very interesting. But I see that you are an apprentice now.
- Yes, I got a promotion 6 months ago.

- What station do you work at?
- I work under the fish chef.
- Oh, I see. Why do you want to change your present job, Miss Hennessy? Is it the salary?
- Well. The salary isn't so bad. But I often do a lot of overtime there. Besides you have an excellent reputation and I hope to have more opportunity and growth potential in your company.
- I understand. Can you tell me about your strong points?
- First of all, I start my work on time. I learn rather quickly. I am friendly and I am able to work under pressure at a busy time.
- OK. That's enough I think. Well, Miss Hennessy. Thank you very much for the interview. We shall inform you about the result in a few days. Good-bye.
- Thank you. Good bye.



12. Read the rules of writing your curriculum vitae.

1. Use wide margins and leave enough space between sections. It makes your CV easy to read.
2. Use a clear, easy-to-read typeface. Be consistent with the typeface.
3. Make clear section headings.
4. Clearly separate each part of your work experience and education.
5. Use full words instead of abbreviations.
6. Don not exaggerate or underestimate your talents. Sell yourself by using positive adjectives.
7. Check your spelling and grammar when you finish your CV.
8. A CV should have the following sections: personal details, objective, education and qualifications, employment history, additional information, references. But if you have nothing to write in this or that section omit it.
9. Begin your CV with personal information such as your postal and e-mail addresses, telephone number, date and place of birth, marital status, identity number.
10. The objective describes the job you are applying for.
10. When you write about your education and work experience you should use the reverse chronological order. Don't forget to mention the date, your position, the name of the organization and its location.

11. If you don't have a lot of work experience you can mention all work you have done including voluntary work, other unpaid occupations or free-time activities.

13. Study the given example and write your own resume.

Curriculum vitae

Carla Hennessy

Personal information

131 Nelson Court, London W16, UK

Tel.: +440 207 946 002

Email: clhennessy@mhp.uk

Date of birth: 13/03/1982

Place of birth: Hammersmith, London

Marital status: single

Nationality: British

Identity number: 458847668912

Objective

To obtain a full-time position of a cook on a cruise liner that offers experience in a high standard of culinary art.

Education and qualifications

1998: GNVQ , Action Tertiary College, London

1996: 4 GCSE (English, French, math and biology), Action Comprehensive School

Employment history

1999 to present date: line cook, Magpie Hotel, Ealing, London

1998: kitchen assistant, Magpie Hotel, Ealing, London

1996 – 1998 cocktail waiter, Beta café, Ealing, London

Additional information

Excellent people skills

Experienced computer user

References

Available on request

UNIT 2

MEALS



1. Read and learn the words and expressions.

meal – прием пищи

to have 3-4 meals a day – питаться 3-4 раза в день

to have a substantial/hearty meal – плотно поесть

to have a light meal – легко поесть

to have a snack – перекусить

to keep regular meals – питаться регулярно

to have breakfast/lunch/dinner/supper – завтракать/обедать/ужинать

to have smth for breakfast/lunch/dinner/supper – съесть что-либо на завтрак/обед/ужин

course – блюдо, курс (проф.)

to have smth for the main/1-st/2-nd/3-d course – съесть что-либо на первое/второе/третье блюдо

to have smth as a starter – съесть что-либо в качестве закуски

to have smth for dessert – съесть что-то на десерт

to have meals at home/at a restaurant//at a café/at a snack bar – питаться дома/в ресторане/кафе/закусочной

to dine in/out – питаться дома/не дома

to be hungry – БЫТЬ ГОЛОДНЫМ

to be thirsty - ХОТЕТЬ ПИТЬ

to be slimming – худеть

to be on a diet/to keep to a diet – БЫТЬ НА ДИЕТЕ

to be a vegetarian – БЫТЬ ВЕГЕТАРИАНЦЕМ

to try – попробовать

to treat smb to smth – угощать кого-то чем-то

Russian/French/Italian/etc cuisine – русская/французская/итальянская/и т.д. кухня

to do the cooking/ to cook – готовить

to lay the table – накрывать на стол

to clear the table – убирать со стола

to spread the table cloth – расстилать скатерть

to do the washing up/to wash up/to wash the dishes – мыть посуду

to be a good cook – БЫТЬ ХОРОШИМ ПОВАРОМ

to enjoy the meal – получать удовольствие от еды

to prefer smth to smth – предпочитать что-то чему-то

to be/have a sweet tooth – БЫТЬ СЛАДКОЕЖКОЙ

delicious/tasty – вкусный

healthy – здоровый (полезный для здоровья)

to like the way you/they cook – нравиться как вы/они готовят

to offer – предлагать

take away – еда на вынос/еда с доставкой на дом

2. Insert the correct word.

1. We ... to a diet, so we eat only vegetables and fruit.
2. Ann ... 4 meals a day.
3. They always ... substantial dinners as they ... sportsmen.
4. When I ... hungry I go to the canteen.
5. She ... constantly slimming as she is a fashion model.
6. He usually ... meat for the main course.
7. Jane is so ... , she can drink a bottle of water!
8. We ... out tonight, it's my birthday today.
9. Peter always has a dessert because he has a
10. Please, help your mother to ... the table.

3. Translate into English

1. Анна хороший повар.
2. Ты сладкоежка? – Нет, а ты?
3. Они любят плотно ужинать дома.
4. Это блюдо очень вкусное.
5. Ты голоден? – Нет, но я очень хочу пить.
6. Мария часто обедает в ресторане.
7. Попробуй индийскую кухню. Она вкусная.

8. Свежие овощи полезны для здоровья.
9. Постели скатерть и накрой на стол. Мы ужинаем дома сегодня.
10. Мне нравится, как готовят в этом кафе.

4. Look at the way the following words are used

A meal – еда, прием пищи

Breakfast, lunch, dinner and supper are common meals in our country.

Food – пища, еда, съестные припасы

Our food is meat, vegetables, bread and milk.

A dish – 1. блюдо, кушанье

2. блюдо, тарелка, миска

Mixed salad is my favourite dish.

I'd like to have some fish dish.

Dishes – посуда

Give me those dishes, please.

A course – блюдо (последовательные приемы блюд; первое, второе и т.д.)

The dinner consisted of three courses: cabbage soup for the first course, steak for the main course and an apple pie for dessert.

5. Insert the words “food”, “dish”, “meal”, “course”.

1. The second ... was veal with mashed potatoes.
2. There were no vegetable ... on the menu.
3. What would you like for the first
4. A bowl is a particular kind of

5. She puts apples and oranges into Chinese
6. There is no ... in the fridge. Let's go to the supermarket!
7. What is your favourite ...? – mine is roasted chicken.
8. Usually our dinner consists of four
9. In the evening a light ... is recommended.
10. Who usually washes the ... in your family?
11. The typical ... in England are breakfast, lunch, tea and dinner.
12. Beefsteak, chops, a rack of lamb are meat
13. Many people like to have a hearty ... in the morning.
14. What ... have you already put on the table? I see only plates in the cupboard.
15. Fast ... is unhealthy.

6. Read and translate the dialogues. Then find useful expressions and make up a similar dialogue.

- Are you hungry?
- Oh, yes, very. I had a very light breakfast today.
- Then? What about having something to eat?
- With pleasure. Where shall we have lunch?
- Why not drop in at that new snack bar up the street?
- Is it good?
- Yes, quite. The service is quick and I like the way they cook.
- I hope we'll enjoy our meal there.
- And so do I. Let's go!



- Where do you usually have supper?
- At home as a rule. My wife is an excellent cook.
- I see. Lucky you are! Does she do all the cooking?
- Yes, but I do the shopping, lay the table and do the washing up.
- Oh, that's fair enough!
- And occasionally we dine out at a restaurant round the corner.
- At that Thai restaurant?
- It's actually an Indian restaurant. We prefer Indian food to other cuisines.
- Do you order anything from the take away? They offer a lot of Indian dishes.
- No, I'm afraid. The service is quick but the food can't be called delicious.
- You are right. Let's finally make our order.

7. Read and translate the text.

My Meals

I usually have three or four meals a day. They are breakfast, lunch, dinner and supper. It goes without saying that I prefer to have them at home. At weekends I like to get up late and have a good breakfast of scrambled eggs or pancakes or something

like that. But on weekdays I'm always short of time in the morning. So I just have a cup of strong tea or coffee and a couple of sandwiches.

As I spend a lot of time at the University it's necessary to have a snack at midday just to keep me going. That's why I have to go to the canteen to have lunch. Our canteen leaves much to be desired. The choice of dishes is not very wide there. It has become a tradition with our canteen to serve chops and watery mashed potatoes every day with a glass of cocoa or stewed fruit.

But I enjoy my meals at home. My mother is a wonderful cook and her dinners are always delicious and various. To begin with, we usually have some salad: tomato and cucumber salad or mixed salad. I like it very much. For the first course we have some soup- noodle, mushroom or cabbage soup, or maybe some fish soup for a change. For the main course we have meat, chicken or fish dishes, for example, steak or fried fish with spaghetti or potatoes (boiled or fried). We also have a lot of vegetables- green peas, carrots, tomatoes, cucumbers. I prefer meat to fish but my mother makes me eat fish from time to time. She says it's good for my health. For dessert we have some fruit, fruit juice or just a cup of tea with a slice of cake.

On Sundays we sometimes dine out. For example, we can go to McDonald's. I like everything there: cheeseburgers, hamburgers and Big Macs, apple pies and fruit cocktails. But unfortunately we can't afford to go there very often, because it's rather expensive for a family and besides, they say it's not very healthy to eat at fast food restaurants.

8. Answer the questions about yourself.

1. How many meals a day do you have?
2. What do you usually have for breakfast?
3. Where do you usually have lunch?
4. When do you have dinner?

5. What do you prefer to have for supper?
6. Who does the cooking in your family?
7. Is he/she a good cook? Do you like the way he/she cooks?
8. Who lays the table and does the washing up?
9. Do you sometimes dine out on weekends? Where do you go?
10. What cuisine do you prefer?
11. Are you a sweet tooth?
12. Have you ever been on a diet?

9. Tell your groupmates about your meals.

10. Read the information about types of accommodation and catering in hotels and say what type

- offers 2 types of breakfasts;
- provides 3 meals a day;
- does not provide food for guests;
- offers 2 meals a day.

European plan – accommodation without any meals.

B and B – accommodation with breakfast the next day. Breakfast can be English (a substantial cooked meal) or continental (just tea or coffee with a toast).

Half-board/Modified American plan – accommodation, breakfast and one other meal.

Full-board/American plan – accommodation with three meals a day.

11. Make up a dialogue with your partner using the following information

- You would like to book a room in the hotel “Paradise”. You will stay there for 3 nights. During the daytime you will be sightseeing on different excursions. You have not decided on the type of catering yet.

- You are taking a reservation Ask about the plans of the guest. Help to choose the most suitable type of catering. Describe the restaurant(s) of your hotel and cuisine in it (them). Book a table if necessary.

UNIT 3

TABLE MANNERS

1. Read and learn the words and expressions.

cutlery - столовые приборы

utensils – утварь

table cloth – скатерть

plate mate – подставка под тарелку

serviette/napkin – бумажная салфетка

towel – полотенце, тканевая салфетка

tray – поднос

soup plate – суповая тарелка

meat plate – тарелка для мяса

butter plate – тарелка для масла

dinner plate – обеденная тарелка

deep plate – глубокая тарелка

bread/side plate – дополнительная тарелка (для хлеба)

saucer – блюдце

knife – нож

caviar knife – нож для икры

carving knife – нож для фигурного вырезания

butter knife – нож для масла

cheese knife – нож для сыра

fork – вилка

spoon - ложка

dessert spoon – десертная ложка

teaspoon - чайная ложка

salad serving spoon – ложка для салата

glass – стакан, бокал

brandy glass – бокал для бренди

liqueur glass – бокал для ликера

wineglass – бокал для вина

champagne glass – бокал для шампанского

corkscrew - открывалка

bottle opener - штопор

soup tureen – супница

soup ladle – половник

oil bottle – бутылка масла

vinegar bottle – бутылка уксуса

salt cellar – солонка

pepper pot – перечница

mustard pot – горчицица

sugar bowl – сахарница

salad/fruit bowl – чаша для салата/фруктов

milk/water jug – кувшин для молока/воды

bread basket – хлебница, корзина для хлеба

cheese board – доска для сыра

tea pot – заварочный чайник

kettle – чайник

coffee maker – кофеварка

frying pan – сковорода

grill – гриль

oven – духовка

gas/electric cooker – газовая/электрическая плита

saucepan – кастрюля

to pick – ковыряться

to lick – облизывать

to sip – прихлебывать

to chew – жевать

to swallow – глотать

2. Look at some items you need to know when laying or serving at a table. Match the items and their names. Then say what they are necessary for.

Example: *Picture 1 is a toast rack. A toast rack is used for serving toasts.*

toast rack

servicing soup

cheese knife

servicing salt and pepper

ladle

wiping the mouth

bottle opener

servicing gâteau

cake knife

servicing gravy

corkscrew

cooling wine

serviette/napkin

opening wine bottles

cruet set

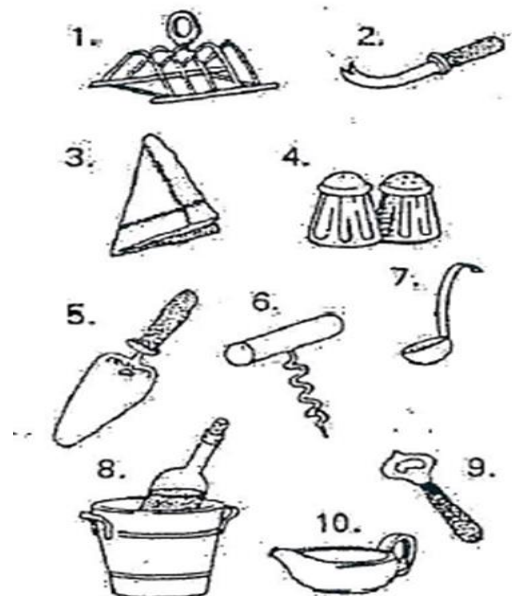
servicing toasts

sauceboat

opening tins and bottles

ice bucket

cutting cheese



3. Insert the correct word.

1. There is a jug, 3 glasses, a dinner ... and 2 cups on the table.
2. There ... no restaurants in this hotel.
3. Is there a ... knife in the kitchen? I want to decorate this dish.
4. Have you got a bread ... ?
5. There ... a new vase on the shelf.
6. Put one tea ... of tea for each cup and one for the pot.
7. Where is ... ? I must open the bottle.
8. Are there any ... in the cupboard? I want to drink some juice.
9. Pass me the ... , please. The soup lacks salt.
10. Is there a gas or an electric ... in your new flat?

4. Translate into English

1. В ресторане нашего отеля есть круглые и квадратные столы.
2. На круглом столе очень красивая скатерть.
3. Принесите мне салфетку и подставку под тарелку.
4. В каждом номере отеля есть кувшин для воды.
5. В номерах люкс есть электрический чайник и чаша для фруктов.
6. В духовке три пирога.
7. В корзине для хлеба нет ржаного хлеба.
8. В супнице нет половника.
9. В нашем коттедже есть газовая плите, кастрюли, сковороды и другая посуда.
10. Где нож для масла?

5. Read and act out the dialogue between a trainee and an experienced waiter.

- Please, tell me how you usually lay the table.
- First of all, I put a clean table cloth, then napkins and mats for each person.
- Then the plates, of course?
- Yes, and side plates as well. Then I place a salt seller, a pepper pot and a jug with squash in the centre of the table.

- And then the cutlery?
- That's right. I put soup spoons if there is soup on the menu, then joint knives and forks at the sides of the plates.
- What about the glasses?
- Oh, yes. I place wineglasses for each person for soft drinks.
- Do you decorate the table in any way?
- Only for special occasions. We decorate the tables with flowers for a midday meal and with candles for evening meals.
- Thank you for information.
- You are welcome!

6. Read and translate the text.

How to lay the table.

We lay the table differently for everyday meals and for special occasions. Our everyday table is quite simple. But what should you do if you have invited friends for a holiday meal. Here are some steps that will help you in this situation.

Step 1

First of all, before laying the table you should put the linen on the table, the equipment must be clean.

Step 2

Then set the plates. Put a plate in front of every chair at approximately 2 cm from the edge of the table. Pay attention that plates must not to be at the edge of the table so that guests do not knock them down. And use a white cloth to avoid finger marks on the plates. Besides the plates must be in line.

Step 3

After that set forks and knives. Put each knife on the right of the plate, the cutting edge inward. Put each fork on the left of the plate, the backside on the table. The

knife and the fork must be parallel to the edge of the plate, but not at the edge of the table.

Step 4

Place glasses. Put each wine glass above the tip of the knife. Then the water glass to the left of the wine glass. Glasses must be positioned in the same way to every guest to preserve the harmony of the table. Always take glasses by the stem to avoid finger marks. If there are several wine glasses, put them in the order they will be used: a white wine glass, a red wine glass, a water glass. The water glass will remain on the table till the end of the meal.

Step 5

Set the side plates. They can be put either at the edge of the plate of presentation or at the edge of the prongs of the fork. Put the side plate on the left of the fork. Side plates are useless if bread is served in a bread basket.

Step 6

Place folded towels on the plates. Towels must be treated with precaution to respect the hygiene. It is for that reason that the folding will be the simplest possible.

Step 7

Finish laying the table. Place a decanter in the center of the table. A salt cellar and a pepper pot are necessary on the table. Round up by the flower arranging though it must not bother the diners: the aroma of flowers must be discreet and the volume of the bouquet must be moderate.

7. Answer the questions.

1. Does your table look the same on holidays and on weekdays?
2. What should you do before laying the table?
3. How do we put plates?

4. What are the rules of setting knives and forks?

5. What do you need a white cloth for?

6. Where do we put wine glasses?

7. What is the order of glasses?

8. Where is the place of side plates?

9. When is there no need to put them?

10. How do we treat towels or napkins?

11. In what way do we finish laying the table?

8. Look at the pictures, choose one and describe the table setting. Use the text as a model.



1)



2)

9. Read and translate the text

Table manners.

Table manners are very important. There are a lot of rules of behaviour at table. Some of them are difficult to follow, the others are not. But the main ones are the following.

You should try to make as little noise as possible when eating. Don't sip your soup as though you wanted the whole house to hear. And don't talk with your mouth full. First chew, then swallow and talk. Refusing a dish say "No, thank you" instead of "I don't eat that staff". Avoid making faces or noises to show that you do not like the food.

When you sit at table, don't put your elbows on the table. When you are being served, don't pick. One piece is as good as the other. Take a slice of bread from the bread plate by hand. Don't harpoon it with a fork.

Chicken requires special handling. First cut as much as you can, and when you can't use a knife and a fork any longer, use your fingers. But you should not use a knife for fish, cutlets or omelets. While vegetables and macaroni are placed on your fork with the help of your knife.

After stirring your tea remove the spoon and place it on the saucer. Don't lick your spoon. If you want more, just ask for another helping.

I am a well-bread person so I do my best to follow table manners. But I'm human and sometimes I can break the rules. For example, I never read during a meal when I have a company. But when I am alone I can look through a newspaper.

10. Answer the questions.

1. Is it difficult to follow good manners at table?
2. What table manners are the most difficult to follow for you?
3. When can you use a knife?
4. What dishes are eaten without a knife?
5. If you want something far from you, what would you say?
6. How will you refuse a dish?
7. How should you eat chicken?
8. What other rules of behaviour do you know?
9. Do you observe all of them?

11. Speak about your table manners.



VOCABULARY TESTS

VOCABULARY TEST 1

1. Translate into Russian

teamwork

a vocational program

experience

computer skills

deal with

2. Translate into English

переработка пищевых продуктов

собеседование

практика

заведение общественного питания

менеджер по подбору персонала

3. Provide synonyms

worker

resume

chef

job

supervise

4. Provide antonyms

employer

lazy

highly skilled

part-time job

advantage

VOCABULARY TEST 2

1. Translate into Russian

to have a snack

to keep regular meals

to have a sweet tooth

starter

cuisine

2. Translate into English

предпочитать что-то чему-то

ужинать

столовая

обед из 3 блюд

хотеть пить

3. Provide synonyms

delicious

to do the washing up

to cook

to be on a diet

a dish

4. Provide antonyms

dine in

to have a hearty meal

junk food

to be full

to gain weight

VOCABULARY TEST 3

1. Translate into Russian

utensils

frying pan

table manners

coffee maker

jug

2. Translate into English

вилка

десертная ложка

хлебница

бокал для вина

нож для фигурного вырезания

3. Provide synonyms

gravy boat

serviette

set the table

bottle opener

cruet set

4. Provide antonyms

formal

electric cooker

clear the table

misbehave

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**СБОРНИК ТЕКСТОВ ДЛЯ ЧТЕНИЯ И ЗАДАНИЙ ПО АНГЛИЙСКОМУ ЯЗЫКУ ДЛЯ
СТУДЕНТОВ, ОБУЧАЮЩИХСЯ
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ПИТАНИЯ»**

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Практикум

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