

**Академия туризма и международных отношений**

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**АНГЛИЙСКИЙ ЯЗЫК ДЛЯ РЕСТОРАННОГО ДЕЛА**  
**ENGLISH FOR CATERING**

Екатеринбург  
2017

ББК 81.2 Англ.  
С26

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ENGLISH FOR CATERING: учебное пособие. – Екатеринбург: Академия туризма и международных отношений, 2017. - 56с.

Методическая разработка предназначена для студентов II курса Академии туризма и международных отношений, обучающихся на специализации “Менеджмент гостеприимства”.

Цель методической разработки - помочь студентам освоить реалии и основы ресторанного бизнеса на английском языке, расширить словарный запас, изучить терминологию, развить навыки устной речи диалогического и монологического характера.

Пособие охватывает ряд тем: национальная кухня, ресторан, правила этикета, предприятия питания, приготовление пищи.

Пособие состоит из разделов, содержащих: вводный тематический текст, словарь, лексико-грамматические упражнения, диалоги, тексты, предназначенные для дополнительного изучения, творческие задания.

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# ENGLISH FOR CATERING

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## Unit 1. English Meals

### Vocabulary

1. breakfast	завтрак
2. lunch-luncheon	ланч
3. dinner	обед
4. supper	ужин
5. self-service dining room, canteen	столовая самообслуживания
6. restaurant	ресторан
7. café	кафе, кофейня
8. buffet (refreshment room)	буфет
9. luncheon-room	закусочная
10. white	белый
11. brown	черный
12. fresh	свежий
13. stale	черствый
14. slice of bread	ломтик хлеба
15. loaf of bread	буханка хлеба
16. roll	булочка
17. bun	сдобная булочка с изюмом
18. doughnut	пончик
19. patty	пирожок
20. pie	пирог, сладкий пирог
21. scone	ячменная или пшеничная лепешка
22. biscuit	сухое печенье
23. pastry	кондитерские изделия, печенье
24. biscuit tart	бисквитный торт
25. cake	торт, кекс, пирожное
26. fancy cake	пирожное
27. pancake	блин
28. soft-boiled egg	яйцо сваренное всмятку
29. hard-boiled egg	яйцо сваренное вкрутую
30. corn-flakes	кукурузные хлопья
31. porridge	(овсяная) каша
32. smoked sausage	копченая колбаса
33. bacon and eggs	яичница с беконом
34. ham	ветчина
35. strong	крепкий
36. weak	слабый
37. middling	средней крепости
38. white coffee	кофе с молоком
39. black coffee	черный кофе
40. lump of sugar	кусочек сахара
41. marmalade	повидло, джем
42. jam	варенье
43. slice of lemon	ломтик лимона
44. cream	сливки
45. sour-cream	сметана

46. thick	} soup	суп-пюре
47. cabbage		щи
48. beet and cabbage		борщ
49. pea		гороховый суп
50. noodle		суп-лапша
51. broth (clear)		бульон
52. boiled (fried) fish		вареная (жареная) рыба
53. fish and chips		рыба с жареным картофелем
54. roast beef		жаркое
55. beefsteak		бифштекс
56. mutton chop	отбивная баранья котлета	
57. cutlet	котлета	
58. boiled	} potatoes	вареный
59. fried		жареный
60. new		свежий
61. mashed (soft) potatoes		картофельное пюре
62. mixed salad (Russian salad)	винегрет	
63. stewed fruit (compote)	компот	
64. tomato (orange) juice	томатный (апельсиновый) сок	
65. wine	вино	
66. beer	пиво	
67. delicious	восхитительный, вкусный	
68. tasty	вкусный	
69. tasteless	безвкусный	
70. nourishing	питательный	

#### TEXT 1.

The usual meals in England are breakfast, lunch, tea, and dinner; or in simpler homes breakfast, dinner, tea, and supper.

In many countries on the Continent breakfast is a snack rather than a meal but the traditional English breakfast is a full meal. For breakfast some people have a plateful of corn-flakes with milk and sugar or a plateful of porridge to begin with, and if porridge is prepared in the proper Scottish manner, it is a tasty, economical and nourishing dish. English people eat porridge with milk or cream and sugar, but not a good Scotsman (and Scotland is the home of porridge) would ever put sugar on his porridge. Then comes at least one substantial course such as bacon and eggs, or sausages and bacon, or ham and eggs. For a change you may have a boiled egg or fried fish. Afterwards comes toast with butter and marmalade<sup>3</sup> made from oranges. The meal is "washed down" with tea or coffee. Many English people now take such a full breakfast only on Sunday morning; on week-days they prefer to have a "Continental" breakfast of rolls and butter and coffee.

Lunch, served between half past twelve and half past one, is based on plain, simply-cooked food. Many employees and businessmen in London usually find it impossible to come home for lunch and so take it in a canteen, or a cafe, or a restaurant, but those who are at home generally have cold mutton (left over from yesterday's dinner), ham with boiled or fried potatoes, salad and pickles with some pudding or fruit to follow.

English mutton is a treat and it is prepared in such a way, that you wouldn't know it is mutton. Salad is different from ours. You only get the clean green leaves and the so called "salad-dressing", a mixture of oil, vinegar, salt, pepper and mayonnaise, that you may take according to your taste. For lunch you may also have a mutton chop or steak and chips followed by biscuits and cheese and a cup of coffee. Some people like to drink water and light beer with lunch.

Afternoon tea follows between four and five o'clock. You can hardly call it a meal. This is not generally a formal meal. Instead of sitting round the table you have tea brought to you and you

balance a cup on your knee or in your hand as you take thin buttered bread, pastries, cake or biscuits. Tea is the favourite beverage in England. It is very strong and mostly drunk with milk or cream and sugar. There are no "coffee-houses" in England but tea-rooms and luncheon-rooms there are in abundance.

Dinner which is about at 7 o'clock in the evening is the biggest meal of the day. It begins with some soup /English soup has nothing in common with our beet and cabbage or cabbage soup/, then fish, roast chicken, potatoes and vegetables and dessert. You may have beefsteak accompanied by roast potatoes, and a second vegetable (probably cabbage and carrots). English lamb chops make a very tasty dish, particularly when eaten with fresh spring peas, new potatoes and mint sauce. Apple pie is a favourite sweet, and English puddings are an excellent ending to a meal.

#### NOTES TO THE TEXT "ENGLISH MEALS AND FOOD".

<sup>1</sup> marmalade: a kind of jam made from oranges or lemons cut up and boiled with sugar.

<sup>2</sup> treat as a verb means:

1) act or behave towards e.g. He treats her well (badly, with respect);

2) give medical care to e.g. Which doctor is treating you for your illness?

3) supply with food, drink, entertainment, etc, at one's expense, e.g. I'll treat my friends to a good dinner. She treated me to various jams.

treat as a noun means:

1) anything that gives pleasure;

2) the act of treating, e.g. English mutton is a treat. The music was a real treat. It's a treat to get away from the noise of the city. This is my treat (I'm going to pay).

<sup>3</sup> taste as a verb means:

1) test or learn the flavour of food by eating or drinking;

2) eat or drink a little of.

3) have a particular flavour, as to taste good (sweet, bitter, sour, etc);

e.g. Taste your coffee and tell me if it is good. The hostess tasted the soup to see if there

was enough salt in it. The tomato juice tasted like water. The milk tastes a bit sour.

taste as a noun means flavour, the sensation produced upon the tongue by a substance which touches it.

e.g. It has a sweet (bitter, sour) taste. I don't like the taste of this meat. It has no (very little, not much) taste. It is sweet to the taste.

tasteful, adj. (of a building, work of art, piece of furniture, etc.) showing good taste.

tastefully - adv.

tasty - adj. having a pleasant flavour,

e.g. The cake is tasty.

She treated me to a tasty apple pie.

tasteless, adj. without flavour, as tasteless food, dish.

#### Grammar Notes

The use of the articles with names of materials and abstract nouns.

Pay special attention to the use of the articles with names of materials and abstract nouns. Mind the following:

#### I. Names of materials.

1. Names of materials have the zero-article when they are used in a general sense, as **uncountables**. In this case they have either no attribute whatsoever or a descriptive attribute:

1. I always drink boiled water. My little son likes sugar very much.

2. The **definite article** is used with names of materials when they are narrowed in their meaning:  
Will you kindly pass me the salt (which is on the table)? The water in this jug is warm.

3. The indefinite article may be used with the names of materials when they denote different sorts. In such a case they become countable nouns.

It is a very good cheese.

It is a very rare wine.

4. The definite article may be used if the noun in plural denotes different sorts:

The wines of the Crimea are excellent.

## II. Abstract nouns.

The names of meals (dinner, breakfast, lunch, supper, tea) have the zero-article when they are treated as abstract nouns used in a general sense. The definite or the indefinite article is used with these nouns when the contents of the meal or a definite meal is meant:

We are allowed an hour for dinner. When tea was ready we sat at table. What will you have for breakfast?

BUT; The dinners are very good here.

We have made the breakfast and washed up. I'll pay for the dinner myself.

We have had a very good dinner.

## THINGS TO DO

### 1. Read and translate the text.

### 2. Answer the following questions:

1. How many meals a day do English people have?

What are they?

2. Why is the traditional English breakfast unlike the Continental breakfast?

3. Why do you think some English people nowadays prefer to have a "Continental breakfast"?

4. What do English people generally have for breakfast?

5. At what time is lunch served and what is it like?

6. What may people have for lunch?

7. What is English salad like?

8. What is the favourite beverage in England?

9. What may English people have for dinner?

10. What can be said about English desserts?

### 3. Find the corresponding English phrases in the text.

1. Во многих Европейских странах завтрак скорее легкая закуска, чем еда.

2. Некоторые начинают завтрак с тарелки кукурузных хлопьев, с молоком и сахаром или с тарелки каши.

3. Каша – вкусное и питательное блюдо.

4. Едва ли можно назвать дневной чай едой.
5. Английские пудинги – прекрасное завершение еды.
6. ... которую (приправу) можно добавлять по вкусу.
7. Можно съесть бифштекс с жареным картофелем.

#### 4. Retell the text on the following points:

1. English breakfast.
2. English lunch.
5. English afternoon tea.
4. English dinner.

#### TEXT 2.

Breakfast in a British hotel is a large meal. It usually begins with a choice of juices, porridge or cereal. Then comes the main course with a choice of bacon and eggs, ham and eggs, sausage, poached eggs, boiled eggs, scrambled eggs, or fish. Finally, there is a toast and marmalade. You may choose tea or coffee to drink, though in cheaper hotels you may be offered only tea. In more expensive hotels there is more choice at each stage.

Lunch in a simple hotel begins with soup, though in a more expensive one you usually have a choice of soups, fruit juices, or *hors d'oeuvres*. For the main course there are three main choices: cold meat and salad, fish, or roast meat and two vegetables. Then there is a choice of sweets, such as hot apple tart, a hot milk pudding, cold fruit salad, or ice cream. If you wish to finish the meal with coffee, you must pay for it extra. In most hotels you may also drink wine or beer with your main course, but this also extra, and wine is expensive in Britain.

At about five o'clock there is a very light meal called tea. This consists of a cup of tea and a cake. Tea is a favourite beverage in England. That is why there are no coffee-shops there, but tea-rooms and luncheon-rooms are in abundance.

Tea is made at the table. It is very strong and mostly drunk with sugar and cream.

In England "everything stops for tea". In the train you are sure of being able to get it, in the car you carry it in a flask. Even at theatre and cinema matinees, during the interval, usherettes move about carrying trays laden with cups and tea-pots.

Dinner in a hotel is very similar to lunch, except that there is usually more choice and it is more expensive. On the menu you may find some appetizers followed by clear soup, roast chicken, potatoes, vegetables and desserts. In an expensive hotel there is also often an extra fish course before the main course. All expensive hotel restaurants have specialties of the house, which are worth trying.

Choosing a meal can be a problem sometimes because many dishes may have unknown foreign names. Don't guess - ask the waiter to specify them for you and to advise on the menu.

Don't let the number of knives, forks and spoons confuse you. It is simple enough - use them in the order in which they are laid.

### Word-building Exercises

**Ex. 1. Analyse the structure of the following words, state to what part of speech they belong, translate then into Russian, recall other words of the same structure.**

**Ex. 2. Form other words of the same root.**

Continental, hardly, reasonable, generally, favourite, business, impossible, mixture, sociability, helpful, employee, enjoyable, nourishment, tasty, satisfactory.

## Vocabulary Exercises

### Ex. 1. Answer the following questions.

- I.
  - 1) How many meals a day do you usually have?
  - 2) Which is the biggest meal of the day?
  - 3) When do you usually have your meals?
  - 4) Where can people have their meals?
  - 5) Is your breakfast a full meal?
  - 6) Do you have any substantial course for breakfast?
  - 7) What do you have for breakfast?
  - 8) What do you drink with breakfast?
  - 9) Have you ever made an English breakfast? Do you find it to your liking?
  - 10) What do you like best, hard-boiled or soft-boiled eggs? What can you buy in our canteen during the interval?
- II.
  - 1) Is your dinner the biggest meal of the day?
  - 2) What sort of bread do you have with dinner?
  - 3) What's more nourishing?
  - 4) What soup is your favourite?
  - 5) What meat dishes can people have for dinner?
  - 6) What kind of sausage do you like most?
  - 7) What vegetables can accompany meat dishes?
  - 8) How many lumps of sugar do you put into your tea?
  - 9) What is your favourite sweet?
  - 10) What tea do you prefer?
  - 11) Do you have lunch?
  - 12) What dinner did you have yesterday?
  - 13) What would you like to have for supper today?
  - 14) What are the traditional Russian dishes?

### Ex. 2. Give Russian equivalents to:

to have a full breakfast, substantial meal, self-service canteen, tasty and nourishing dish, new potatoes, biscuits and cheese, buttered toast, dull food, fish and chips, mutton chops.

### Ex. 3. Give English equivalents to:

### Ex. 4. Give the plural form of the following:

cafe, slice, loaf, sandwich, pie, patty, pastry, potato, tomato.

### Ex. 5. Fill in the blank spaces with either "meal" or "food".

1. Breakfast is the first ... of the day.
1. Such ... should not be given to sick people.
2. The doctor strongly recommends him to put less salt into his ... .

4. Take this medicine before ... .
5. Your last ... should not be very large and heavy,
6. Do your best to have your ... at one and the same time.
7. Entering the house I smelt some tasty ... .
8. The largest ... taken in the middle of the day is dinner.
9. Soon after five p.m. we had another ... consisting of a small mug of coffee and half a slice of brown bread.
10. I cannot eat too fat ....
11. Lunch is a ... taken between breakfast and dinner.
12. My wife has a notion that ... ought to be weighed out by ounces, so that the child wouldn't get too much at a time.
13. He is not having his midday ... at home today.
14. After the ... he found her in the orchard reading.
15. Come, eat your ..., children.
16. Anthony gulped down his ..., left the table before Steve and went to his room.
17. At ... times she regaled him, when indeed she spoke at all, with stories of servant trouble.
18. He could deduce nothing from his brother's silence, for Steve often was like that, sitting through a whole ... without saying a word.
19. I am sending you a parcel of ... today and hope it will reach you all right.

**Ex. 6. Fill in the blank spaces in the following pattern with the words given below.**

The ... I had ... (where?) yesterday was ...

Model: milk, a bit sour

The milk I had in the canteen yesterday was a bit sour.

Nouns: beer, sausage, ham, beefsteak, food, potatoes, fruit, orange juice, pea soup, mutton chop, porridge, marmalade.

Adjectives: tasty, tasteless, delicious;

Participles II: a bit overdone, a bit underdone, a little oversalted, well fried, badly stewed, a bit sweet, well smoked, extremely hot (cold), nourishing.

**Ex. 7. Fill in with the articles wherever necessary.**

He told me ... dinner was at twelve and ... supper at six.

You really must stay to ... supper. You'll get ...very nice wine from Sicily.

... fat brown goose lay at one end of ... table, and at the other end lay ... great ham, stripped of its outer skin and beside this was a round of ... spiced beet.

Ever since they had come she had taken ... cream and ... fruit to them twice a week.

"I must go home now", she said. "... tea was lovely, and thank you!"

"You haven't finished ... toast."-"I'm due to eat... large and substantial dinner in an hour".

There was ... tea in a great silver urn, and ... coffee, too and on ... heater, piping hot, ... dishes of scrambled eggs, of ... bacon, and another of ... fish. There was ... little clutch of ... boiled eggs as well and ... porridge in ... silver porringer. On another side-board was ... ham, and ... great piece of ... cold bacon. There were ... scones, too, on ... table, and ... toast, and ... various pots of ... jam, ... marmalade, and ... honey, while ... dessert dishes, piled high with ... fruit, stood at either end.

## Ex. 8. Fill in the blank spaces with prepositions.

### Lunch.

1. Everything ... London stops ... midday ... lunch. Most offices and small shops close ... an hour, say ... one ... two o'clock. The streets, squares, crossings are full ... people who are ... their way ... cafes ... factories, plants employees get their lunch ... canteens.

2. Lunch is a meal taken .... the middle ... the day, ... breakfast and dinner. The English lunch usually . consists ... two courses - a meat or fish course ... vegetables and dessert. ... his lunch an Englishman may have chops, steaks, cutlets, fried fish accompanied ... vegetables. A cup ... coffee, fruit or fruit puddings are usually taken ... the sweet course.

Some people call this meal dinner, they don't have any larger meal ... lunch. Thus, the English word lunch can hardly be translated or explained as "the second breakfast" the more so as there is a special word ... everyday use to denote "the second breakfast", - it is "elevenses".

## Translation Exercises:

### Ex. 1. Translate the following sentences into Russian:

1. Is it good for one's health to have a heavy supper?
2. I never eat much before going to bed.
3. The children don't like fish because they get tired of picking out the bones.
4. There is too much salt in the soup, isn't there?
5. Have you ever tasted corn-flakes with milk and sugar?
6. I haven't had a regular meal ever since I left home.
7. In the morning they sometimes served ham and boiled potatoes for breakfast.
8. You shouldn't eat more than one piece of buttered toast at breakfast if you want to keep slim.
9. My uncle says he has no use for these "afternoon teas" when you try to hold a cup of tea in one hand and a slice of bread-and-butter as thin as a sheet of paper -in the other.
10. When outing, that is, on a picnic the English load their luncheon baskets with all sorts of sandwiches made of thin slices of bread-and-butter with meat, ham, tomatoes or even cucumbers in between. The latter are, of course, more refreshing than nourishing. There in the basket you will find, besides cakes and biscuits, some bottles of gingerbeer (wine is very dear in England as it is being imported from overseas).
11. English sweets are really tasty, especially fruit salads with cream.
12. Foreigners must get accustomed to English food, for it is really dull.
13. Give him soup, and then a nicely done mutton chop with some fried potatoes.

### Ex. 2. Translate the following sentences into English:

1. Какое ваше любимое рыбное (мясное) блюдо?
2. Я бы выпила стакан горячего крепкого чая.
3. Намажьте хлеб маслом и положите ломтик сыра.
4. Почему вы купили одну булку хлеба? Он довольно свежий.
5. Я видела, как девочка ела варенье, не обращая внимания на мать.
6. В буфете есть пирожки, пончики и булочки.
7. Не любя мясо вообще, я предпочитаю бутерброд с сыром или пару яиц всмятку.

8. Она убедила меня попробовать суп с горохом.
9. В котором часу вы обедаете (завтракаете, ужинаете)?
10. Ваш папа обедает дома или в столовой?
11. Не опаздывайте к обеду, мы не будем ждать вас.
12. Дома можно хорошо позавтракать холодной ветчиной, салатом и выпить чашку кофе с молоком.
13. В Англии в 5 часов дня обычно все пьют чай с кексом, печеньем или с кусочком хлеба с маслом.
14. Обычно в Англии занятые люди идут на ланч в столовую или ресторан. В Лондоне много ресторанов, отвечающих вкусам самых разнообразных клиентов.
15. "Ели мы ужасно много. В час завтрак : мясо, рыба, какой-нибудь омлет, сыр , фрукты и вино. В 6 часов обед из восьми блюд, с длинными антрактами, в течение которых мы пили вино и пиво. Перед полуночью Ариадна объявляла, что она хочет есть, и требовала ветчины и яиц всмятку!" (А.П.Чехов).
16. Положите в кофе ломтик лимона и кусочек сахара.
17. Я предпочитаю кофе со сливками.
18. Пейте фруктовые соки, они вкусны и питательны.
19. По дороге домой купи, пожалуйста, две бутылки лимонада.
20. Моя подруга не может пройти мимо лотка, не купив мороженого.
21. Мы были очень удивлены, когда во время обеда после десерта на стол поставили блюдо с сухим печеньем и сыром.

## Speech Exercises

**Ex. 1. Pick up the vocabulary out of the text. Use it as key-words for retelling the text.**

FISH AND CHIPS.

The English have a special taste for fish and chips. Everybody seems to have a fish and chip supper at home at least once a week and you discover the shops in the side streets of every English town.

Mobile shops sometimes go out to the villages.

The shops are usually run by a small staff: often, by a man and his wife. Fish is sold at about a shilling a piece and potato chips at about 6d. a portion.

The pieces of fish are dipped in batter (a mixture of flour and water) and then dropped into deep boiling oil for a few minutes. They come out crisp and hot and are then wrapped in grease-proof paper and newspaper and handed to the customer to take away.

Attached to some shops is a small cafe where you can eat your fish and chips without taking them home. Towards the end of the evening there is a large demand for chips alone to be eaten out of paper bags in the streets.

One of the problems attached to this prosperous industry is that the shops cause so much litter in the streets from the paper bags and newspaper which are discarded

**Ex. 2. Compose a dialogue on the text.**

"THE ENGLISH ARE HOT INTERESTED IN FOOD"

There are three foreign food centres in London: the Norwegian, the Icelandic and the German Food Centre. It was interesting to hear that all of these three countries had independently chosen London as the best place to start a new campaign to sell their food. Why should they have chosen London

particularly? It is because here in Britain there is no standard of traditional excellence in cooking. Compared with food on the Continent, English food is already standardized, and, in general, rather dull and unimaginative. In a book of recipes I recently found the unkind description of the English way of cooking vegetables: "simply to boil them in salt water with little or no attempt to season them". But now many British housewives do not even find time to boil fresh vegetables. They are deserting their homes and kitchens to go out and become money-earners. Unlike the French housewife who has a special, French tradition to uphold, the English housewife is not ashamed to use frozen, canned or pre-cooked food " simply because it saves time.

So there is an enormous potential market here for well flavoured prepared food, and foreign countries are beginning to exploit it. From their food centres, they are launching planned invasions of the British kitchen.

These food centres all seem to follow the same pattern. They each have a shop, where producers' goods are displayed and sold and a restaurant, where you can eat their special

delicacies (you are served by natives who make you feel that you are being given "the real thing").

It seems a pity that, in order to have well flavoured food, Britain must spend money on imports. However, anything that helps to convince the English that their food is tasteless deserves every encouragement.

**Ex. 3. Compose dialogues on the following topics.**

1. Two friends are speaking about their meals.
2. You are speaking about meals and food in England.
3. A Russian man and an Englishman are exchanging their opinions on their national food.

**Ex. 4. Speak on the following topics.**

1. Your meals.
2. English meals and food.
3. English meals and food compared with that in Germany (France, Spain).

## Unit 2. At the Restaurant

### Vocabulary

1. to dine in, to dine out	обедать дома, обедать не дома
2. waiter, waitress	официант, официантка
3. customer	посетитель
4. menu (menu-card)	меню
5. on the menu	в меню
6. to look through the menu	просматривать меню
7. wine list	карта вин
8. good	хороший
9. rich	богатый
10. wide	широкий
11. poor	бедный
12. appetizer (starter)	закуска
13. main course	основное блюдо
14. dessert	десерт
15. to tip	давать чаевые
16. to ask for the bill, to pay the bill	рассчитываться
17. to be hungry (as a hunter, as a wolf)	хотеть есть, быть голодным (как волк)
18. to be thirsty	хотеть пить, испытывать жажду
19. overdone (underdone)	пережаренный, недожаренный
20. (un)eatable, (un)drinkable	(не)съедобный, (не)годный для питья
21. delicious	восхитительный

### Phrases

1. - Help yourself to the vegetables. - With pleasure, thank you.	- Берите овощи. - С удовольствием, спасибо.
2. - Help yourself to some more salad. - I've had quite enough. Thank you.	- Положите себе еще салата. - Я съел достаточно, спасибо.
1. - Have some more potatoes. - I don't think I'll have any more, thank you.	- Берите еще картофеля. - Я думаю, что не съем больше, спасибо.
2. - May I help you to some more ice-cream?  - Yes, I'll have some. The ice-cream is delicious. - Here it is. I'm glad you like it. - Thank you.	- Разрешите мне положить вам еще мороженого. - Пожалуйста. Я рада, что оно вам нравится. - Благодарю.
3. - Will (would) you pass me the sugar, please?  - Here you are. - Thank you.	- Передайте мне, пожалуйста, сахар. - Пожалуйста. - Спасибо.
4. - Will you have some more roast beef? - No, thank you. I'd rather have some fish.	- Берите еще жаркого, пожалуйста. - Нет, благодарю, Я лучше съем рыбку.
5. - I'd like to have a snack (a bite).	- Мне бы хотелось перекусить.
6. - Who is serving here?	- Кто здесь обслуживает?
7. - What will you have for the first (second) course (for dessert)?	- Что у вас сегодня на первое (второе, десерт)?

- |   |  |
|---|--|
| 10. - What meat dishes do you have today?                   | - Какие мясные (рыбные) блюда у вас сегодня есть?    |
| 11. - What will you have?                                   | - Что вы будете брать (есть)?                        |
| 12. - What would you rather have?                           | - Что бы вам хотелось взять (съесть)?                |
| 13. - I'd rather have fruit salad for dessert.              | - Я лучше возьму фруктовый салат на десерт.          |
| 8. - What would you say to some apple pie?                  | - А как насчет яблочного пирога?                     |
| 9. - There's nothing like ice-cream (black coffee, etc.)    | - Нет ничего лучше мороженого (черного кофе, и т.д.) |
| 10. - I could do with another helping of chocolate pudding. | - Я бы съела еще порцию шоколадного пудинга.         |
| 11. - Do you find the beefsteak to your liking?             | - Вам нравится бифштекс?                             |
| 12. - Are you ready to order?                               | - Вы готовы сделать заказ?                           |
| 13. - The table is set.                                     | - Стол накрыт.                                       |
| 14. - Dinner is served.                                     | - Обед подан.  |
| 15. - Excuse me. Is service included?                       | - Извините. Обслуживание включено в стоимость?       |

## Useful Information

- |  |   |
|--|---|
| 1. Do not sit too far from the table or too close to it and don't put elbows on the table.   | 1. Не сидите слишком далеко от стола или слишком близко к нему и не кладите локти на стол.  |
| 2. Take a napkin intended for individual use, unfold it and put it on your laps. Do not wipe your lips with it, for this purpose it is better to use paper napkins. After the meal you can wipe your lips and fingers with it, then, not folding, put it on a table. | 2. Возьмите салфетку, предназначенную для индивидуального пользования, разверните ее и положите на колени. Нельзя вытирать ею губы, для этого лучше использовать бумажные салфетки. После еды можно вытереть ею губы и пальцы, после чего, не складывая, положить ее на стол. |
| 3. Bread, cookies, lump sugar, cakes and fruit are taken with hand.  | 3. Хлеб, печенье, сахар-рафинад, пирожные и фрукты берут руками.  |
| 4. Sandwiches are taken with hand. If sandwiches are prepared for <b>hors d'oevres</b> use a knife and a fork.   | 4. Бутерброды берут руками. Если бутерброды приготовлены для закуски, пользуйтесь ножом и вилкой.   |
| 5. Take bread with hand and put it on your <b>sideplate</b> .  | 5. Берите хлеб руками и кладите на свою <b>вспомогательную тарелку</b> .  |
| 6. Bread is eaten by small pieces. Tear them off over your plate.  | 6. Хлеб едят маленькими кусочками. Отламывайте их над своей тарелкой.   |
| 7. Do not spread butter on the whole piece of bread. Tear off small pieces and butter each of them.  | 7. Нельзя намазывать маслом целый кусок хлеба. Отламывайте кусочки и намазывайте каждый из них.   |
| 8. <b>First put a piece of butter</b> with a clean knife on your plate and only then spread it on a slice of bread.  | 8. Сначала положите кусок сливочного масла чистым ножом на свою тарелку, и только потом намазывайте его на кусочек хлеба.   |
| 9. When caviar is served first put it on your plate, and then spread on small pieces of bread.   | 9. При подаче икры ее сначала кладут на свою тарелку, а затем намазывают на небольшие куски хлеба.  |
| 10. Hot <b>hors-d'oevres</b> are eaten with a fork.  | 10. Горячие закуски едят вилкой.  |

10. Hot fish dishes are eaten with a fish knife and fork.
11. Горячие рыбные блюда едят рыбным ножом и вилкой.
12. Soup is eaten slowly and silently. If soup is very hot, don't stir it with a spoon; it is better to wait until it cools down. Having finished leave the spoon on a plate.
12. Суп едят неторопливо, бесшумно. Если суп очень горячий, не следует мешать его ложкой, лучше подождать, когда он остынет. Окончив еду, ложку оставляют на тарелке.
13. Cold fish dishes as well as hot smoked fish **deli** are eaten with the help of fish cutlery.
13. Холодные рыбные блюда, а также рыбную горячую гастрономию горячего копчения едят с помощью рыбной вилки и ножа.
14. Meat dishes — pork and **mutton** chops, beefsteaks, fillet and others are eaten with a knife and fork. Hold the knife in your right hand and the fork in the left. With a fork in your right hand you can eat soft dishes: cutlets, omelets etc., when the is needless.
14. Мясные блюда – свиные и бараньи отбивные, бифштексы, филе и прочее - едят с помощью ножа и вилки. Держите нож в правой руке, а вилку в левой. Вилкой в правой руке едят мягкие блюда: котлеты, омлет и др., когда usage of knife использование ножа излишне.
15. When you eat hot meat dishes do not cut the whole piece of meat at once. Cut small-sized pieces, and then eat them with a fork. In this case hot meat will not cool down fast.
15. Когда Вы едите горячее мясное блюдо, не режьте сразу весь кусок мяса. Отрезайте куски небольшого размера, а потом ешьте их вилкой. В это случае горячее мясо не остынет быстро.
16. Fried chicken and game, asparagus and crawfishes are taken with hand.
16. Жареную курицу и дичь, спаржу и раков берут руками.
17. Lobsters are eaten with a special fork. вилки.
17. Омаров едят при помощи специальной вилки.
18. Sturgeon is eaten only with a fork.
18. Осетрину едят только вилкой.
19. Take mustard and salt with special small spoons. Put mustard onto the bottom of the plate at the right side.
19. Берите горчицу и соль специальными ложечками. Горчицу кладут на дно тарелки с правой стороны.
20. Soft-boiled eggs are served in a special egg-glass. Cut the top of the shell with a knife and put it on the saucer. Eat the egg with a teaspoon.
20. Яйца всмятку подают в специальной яичной рюмке. Отрежьте верх скорлупы ножом и положите ее в блюдечко. Ешьте яйцо чайной ложкой.
21. Fried eggs and omelet with ham are eaten with a fork in the right hand. You can help with a slice of bread, holding it in the left hand.
21. Яичницу и омлет с ветчиной едят вилкой, находящейся в правой руке. Вы можете помогать себе кусочком хлеба, держа его в левой руке.
22. Apples and pears are cut with a fruit knife on a plate lengthways into four or eight parts.
22. Яблоки и груши разрезают вдоль на четыре или восемь частей фруктовым ножом на тарелке.
23. Berries — raspberries, strawberries with sugar are eaten with a teaspoon.
23. Ягоды – малину, клубнику с сахаром - едят чайной ложкой.
24. Watermelons and melons are served already cut in pieces and **un-peeled**. Put of a watermelon on the plate with the peel downward. ; Cut off thin slices with a fruit knife and eat them with a fork.
24. Арбузы и дыни подают уже нарезанными кусками с кожурой. Кусок арбуза а piece положите на тарелку кожурой вниз. Отрежьте фруктовым ножом тонкие ломтики и ешьте их вилкой.
25. Mango is cut in two halves on a plate. Take out the bone and eat the pulp with a spoon.
25. Манго разрезают на две части на тарелке, вынимают кость и едят мякоть ложкой.

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|---|---|
| 26. A pineapple is peeled and cut across in thin slices. It is eaten with a knife and fork. | 26. Ананас очищают от кожуры и нарезают поперек на тонкие ломтики, и едят с помощью ножа и вилки. |
| 27. Eat puddings and ice creams with a dessert spoon.                                       | 27. Пудинги и мороженое ешьте десертной ложкой.   |
| 28. After meals always put fork and knife on the plate, not on the table.                   | 28. После еды всегда кладите вилку и нож на тарелку, а не на стол.                                |

## TEXT

### AN OUTING FOR LUNCH.

Michael pulled into the car park of an old country inn<sup>1</sup>. He and his friend, Tony, and their girl friends were going to have lunch out of town to celebrate his birthday. Cathleen stepped out of the car first and said, "Ah, I'm ready for my lunch. Let's hurry and get in. It's gone one o'clock".

"I'm simply hungry as a hunter". Beatrice called as she joined her. "I hope they've got room<sup>2</sup> for four. We should really have booked a table in advance, to be on the safe side".

"Oh, I think it'll be right. It's not usually crowded on a week-day," Tony said.

They all went inside.

"You see to the table," said Cathleen, "I'd like to go and freshen up"

"So would I," said Beatrice. "We shan't be long". Michael and Tony went to the dining-room, where they saw some customers looking through the menu, others paying the bill, while those with time to spare eating and talking in a leisurely manner. They found a waiter.

"Have you got a table for four?" Michael asked.

"I'm afraid not for the moment, sir; you'll have to wait a few minutes. Perhaps you'd care<sup>3</sup> to go to the bar, and I shall call you as soon as there's a table".

They found the girls and took them into the bar, where they couldn't help drinking Michael's health saying "Many happy returns of the day".

Soon the waiter came to the bar and said, "The table is ready for you now, sir". They went into the dining-room.

The waiter brought them a menu each and left them to choose. Cathleen said, "There's quite a good choice". Tony said, "But that's only three courses. I think for a birthday celebration we might have four courses".

"I'm perfectly happy with the three-course lunch". Michael said. "Roast lamb and mint sauce will do me fine. And you'd probably like the roast chicken," he said to the girls.

Tony said, "I'll have the steak and kidney pie. That's usually very good here". Saying this he felt his mouth watering.

The waiter came back to the table.

"How let's decide about the first course," said Tony.

"What's it to be?"

"Fruit juice?" said the waiter turning to the girls.

"I'll have a tomato juice," said Cathleen.

"Grapefruit juice for me," said Beatrice. "Thick soup for you, sir?" the waiter said. "Yes," Michael said.

"I'll have the clear soup, and steak and kidney pie to follow," Tony said. "And for you?" the waiter said. "I can recommend the chicken. It's fresh, not frozen."

"Yes, I'd like that," said Beatrice. The waiter asked,

"Roast or mashed potatoes?" "Have you any new potatoes?" asked Cathleen. "Yes, certainly".

"And roast lamb for me," said Michael.

"What would you say to some wine?" said Tony. "Not for me," said Michael, "I don't like wine in the middle of the day, even on my birthday. I'd rather have a lager<sup>6</sup>".

"But we can still order a bottle between the three of us," said Tony to the girls. "We're not driving".

"I'd rather have a soft drink" said Beatrice.

"What about you, Cathleen? Shall we have a half bottle? I know you like wine".

"Oh, I don't mind so much. Let's get the Wine List".

They ordered a half-bottle of Burgundy, a lager and a bitter lemon.

Soon the waiter brought the main course.

"Help yourself to the vegetables," said Tony and passed the dishes round.

"More potatoes for you, Michael?"

"No, I've got plenty".

"It's really served very nicely here", said Beatrice.

"And the service is quick", said Cathleen.

"Now we must choose what we want for sweets", Michael picked up a menu from the next table.

"Let's see", he read out aloud. "Apple pie and custard, fruit salad and fresh cream or ice-cream".

"I'd rather have cheese and biscuits", said Tony.

"I'll have the apple pie", Cathleen put in.

"And for you, Beatrice?"

"Ice-cream for me, every time. There is nothing like ice-cream for dessert". The waiter took their order.

"Will you have coffee to follow, sir?" he asked.

"Yes, please: three black and one white, Michael said.

"Do you find the apple pie to your liking, Cathleen? It looks like tasting nice", said Beatrice.

"Oh, It's delicious".

When they had finished the sweets, Tony caught the waiter's eye. "Could I have the bill, please?" he said. He paid the bill and left a tip for the waiter. Then they made their way back to the car.

#### NOTES TO THE TEXT "AN OUTING FOR LUHCH".

1 inn: public house where travellers may eat, drink and sleep.

2 room: space that is or might be occupied.

e.g. Is there room for me in the car? The table takes up too much room. Leave room for the dish with jellied fish.

3 care to: like, wish, be willing to,

e.g. Would you care to read this book? = Do you wish to read it?

Would you care to have a snack? = Are you willing to have a snack?

The sentence from the text may be translated as " Возможно, у вас есть желание пройти в бар;.."

4 lager: light German beer.

5 soft drink: non-alcoholic drink.

e.g. Beatrice decides upon bitter lemon as a soft drink.

6 custard: mixture of eggs and milk, sweetened and baked or boiled, often eaten with apple pie.

## THINGS TO DO

1. Read and translate the text.
2. Read the text in parts omitting the author's words.
3. Pick out of the text the phrases said by the waiter.
4. Write the menu of the lunch of each of the four friends. Say whose menu is to your liking.
5. Answer the following questions:

1. Why did the friends decide to have lunch out of town?
2. Who was to see to the table?
3. Did the friends find the dining-room empty?
4. What were the friends busy doing while waiting for a table for four?
5. What words accompanied their drinking Michael's health?
6. Did the waiter keep them waiting long?
7. What was the choice like?
8. Why wasn't Tony pleased with three-course lunch?
9. What did the friends have for the first course?
10. What did the waiter bring for the main course?
11. What drinks did they have?
12. What did Michael say refusing wine?
13. What did the friends choose for sweets?
14. What completed their lunch?
15. Why did they enjoy the lunch?
16. Who was to treat the friends to the lunch?

6. Find the corresponding phrases in the text.

1. Я голодна, как волк.
2. У вас есть столик на четверых?
3. С дней рождения!
4. Меня вполне устроит жареная баранина (молодая) с мятным соусом.
5. Он почувствовал, как у него текут слюнки.
6. У вас есть свежий картофель?
7. Как вы смотрите на то, чтобы взять вина?
8. Для меня лучше какой-нибудь напиток.
9. "Берите, пожалуйста, овощи", - сказал Тони и передал блюда по кругу.
10. И обслуживают быстро.
11. Ничего нет лучше мороженого на десерт.
12. Будьте любезны, счет.

7. Retell the text in parts.
8. Give a brief account of the text.
9. Retell the text as if you were:
  - 1) Michael, 2) Tony, 3) Cathleen, 4) Beatrice, 5) the waiter.

## Word-building Exercises

- Ex. 1. Give the corresponding nouns to;

wait, hungry, serve, choose, treat, dine, tasty.

## Vocabulary Exercises

### Ex. 1. Answer the following questions:

1. What do we call a person who serves in a restaurant?
2. What are the duties of the waiter?
3. What do we call a person who has a meal in a restaurant?
4. What do we need to know what dishes are served in a restaurant?
5. What do we do after finishing our meal in a cafe?
6. How many courses can a dinner consist of?
7. What dinner can one have in our Institute canteen?
8. What meat dishes are served in a restaurant?
9. What is your favourite appetizer?
10. What do you usually have for a snack?
11. What can we drink with dinner?
12. What do you ask to inquire about your companion's opinion of a dish?
13. What do you say when a dish is to your liking?
14. What do you say when you don't like the food?
15. In what words would you suggest your companion's taking a certain dish?

### Ex. 2. Give Russian equivalents to:

rich choice, delicious drink, underdone steak, to pay the bill, dinner is served, to pass over the salt, to be thirsty, three-course dinner, quick service.

### Ex. 3. Give English equivalents to:

хотеть есть, в меню, обедать дома, закуска, пережаренная отбивная, просить счет, накрывать на стол, угощать, пробовать, вкусный.

### Ex. 4. Give synonyms or antonyms to the following:

menu, dessert, client, overdone, delicious, to have a bite, to have dinner out, hard-boiled egg, strong tea, white coffee, poor choice, expensive, fresh bread, clear soup, white bread.

### Ex. 5. Give definitions to the following:

self-service canteen, supper, waitress, toast, dessert, menu-card, appetizer, juice, customer.

### Ex. 6. Make up questions to which the following sentences are answers.

1. No, thank you. I'd rather have a cup of tea.
2. Yes, I could do with another helping of soup; I haven't eaten anything since the morning.
3. No more cake for me, I've had quite enough. Thanks.
4. No soup, thank you.
5. Well, I'll have clear soup, fish and chips and fruit salad.
6. I don't think I'll have any more, thank you.
7. Here you are.

### Ex. 7. Make the following questions indirect. Start the questions with: *I wonder.... Do you know.... Can you tell me.... Could you tell me...*

1. Who owns the restaurant?
2. Is the manager in his office?
3. How many people work in the restaurant?
4. What cuisine do they offer?
5. Are there any Russian dishes on the menu?
6. Have you renewed the menu?
8. What summer appetizers do you have?

- . Can you advise any particular wine?
- 10. What wine can complement the fish?
- 11. What customers does the restaurant serve?
- 12. What is offered for the main course?
- 14. Can I reserve a table?
- 15. Should I reserve it in advance?
- 16. Can we order salad?
- 17. Where should I pay?

**Ex. 8. Complete the following sentences using the vocabulary on the topic.**

1. Help yourself to ...
2. I like my tea with ...
3. I don't like noodle soup, I'd rather have ...
4. May I trouble you for ...
5. Dinner usually begins with ...
6. I felt hungry, so I dropped in at a cafe to have ...
7. I like cutlets with ...
8. Don't pour milk in my coffee, I'd rather have ...
9. What will you have for ...?
10. Will you pass over ...?

**Ex. 9. Fill in the blank spaces with either "dish" or "course".**

1. What will you have for the first ...?
2. Do you know how to cook this ...?
3. Will you give me a dish-cloth to dry ...?
4. It was difficult for us to get used to having a five... dinner.
5. I'd rather have ... of meat and vegetables.
6. Serve roast goose in a large ... .
7. His dinner usually consists of three ... .
8. What is your favourite meat ...?
9. For the second ... they served beefsteak with fried potatoes.
10. Porridge is a nourishing ....

**Ex. 10. Fill in the blank spaces with the articles or indefinite pronouns wherever necessary.**

Mr. Smith goes to ... restaurant, because he wants something to eat. After taking ... seat at one of ... tables, he calls ... waiter.

Waiter; What can I bring you. Sir?

Mr. Smith Give me ... menu, please.

W: Here it is. Sir.

Mr.S: ... soup, first and. after that ... mutton chop, if it is tender.

W: ... vegetables with your chop?

Mr.S: Yes, bring me ... potatoes with it.

W: Anything to drink, Sir? ... wine list is on ... back of ... menu.

M.S. Yes, a half-bottle of Burgundy, please, and give me ... salt and pepper.

W: ... fish before your chop, Sir?

Mr.S. No, thank you. There is no water on ... table. Can I have some, please?

W: Here is ... water. Sir. Is ... chop to your taste, Sir?

Mr. S. Yes, it's very tender, thank you. Please pass me ...vinegar and oil.

W: Do you want ... pudding or cheese, Sir?

Mr.S: No, thank you, but give me ... fruit, please. Have you ... cherries?

W: Ho, Sir, but we have ... strawberries,

Mr.S: If they are good, you can bring me some with ...sugar and ... cream.

It Very good. Sir. ... coffee, Sir?

Mr.S: Yes, ... cup of black coffee and please give me ...bill.

The waiter brings ... coffee and gives Mr. Smith... bill.

**Ex. 11. Fill in the blank spaces with prepositions or adverbs.**

1. Take another helping ... salad.
2. I think, I'll trouble you ... a second cup.
3. Will you pass ... the sugar, please?
4. Their meal consisted ... two courses. .
5. What can you recommend ... dessert?
6. No ice-cream ... me, thank you.
7. What would you rather have ... dinner?
8. ... midday people have their meals ... home or ... a canteen.
9. The fish is just ... my liking.
10. Broth is made ... boiling chicken.
11. The way to refuse a dish is ... saying "No, thank you".
12. You may ask ... a second helping.

**Translation Exercises:**

**Ex. 1. Translate the following sentences into Russian:**

- I. 1. Let's go and have a snack before we do any more shopping.  
2. Pick up a menu from the next table, please.  
3. Have a look at the menu and tell me whether there's anything worth ordering.  
4. The roast beef is off. - It'll have to be fish. then.  
5. I hope you've got enough money to pay for the dinner.  
6. Ah, here's the waitress at last.  
7. Can I take your order?  
8. I'm sure they'd rather have some sandwiches to eat on the way.  
9. I'd rather not have any supper today.  
10. - Will you have your steak underdone? -I'd rather have it well-done.  
11. I'm very thirsty, I could do with another bottle of beer.
- II. 1. But after a while I saw it was just England. The bread was cut in little squares from a thin loaf, and there was tepid tomato soup, followed by tepid cod, followed by tepid steak, fried potatoes and cabbage, followed by tepid castle pudding.  
2. A strong man in a stiff starched cook's cap often comes into the dining-room, walks around the tables and asks: "Well, how do you like it?"  
3. We pull a car into a small square. The notice at the luncheon-house says; "Katyenka". Entering a small and not very clean room we see some travellers, mainly motor-cyclists, sitting at tables and having white coffee and sandwiches with eggs and tomatoes.  
4. "Would you have a cup of iced coffee?" - the hostess said cutting the apple pie.  
5. "Help, yourself to our delicacy" - said our host pointing to a very strange dish. I tasted a bit. It burnt my mouth as if it were a mixture of vinegar and mustard.  
6. This is what two British people wrote after visiting Russia.  
"Our worry was that with young children we would have some difficulty over the different food. This was an unfounded concern. Our only problem was the amount served, we were never able to cope. We never left the table ready for the next meal.  
Each meal was served quickly, expertly (children first) and elegantly. The appetizers were fresh salad, the soups ... each one of a new experience, the main course was of either fish or meat and always beautifully prepared, then we came to your ice-cream and pastries, my children could talk for ever about them".

**Ex. 2. Translate the following sentences into English:**

1. В этой столовой всегда большой выбор блюд из овощей: картофеля, капусты, моркови.
2. Когда вы придете к ней, она непременно угостит вас каким-нибудь блюдом из яиц – яйцами вкрутую, всмятку или омлетом.

3. На всякий случай надо заказать столик заранее.
4. Не мешало бы перекусить.
5. Подрумяненные и хрустящие тосты вкусны.
6. Я буду вам благодарен, если вы узнаете, есть ли у них крепкий кофе.
7. Вы идете в буфет? Я хотела бы выпить минеральной воды. Купите, пожалуйста, бутылочку.
8. Как только мы сели за стол, к нам подошел официант.
9. Можно предложить вам чашку чая?
10. Я, пожалуй, выпью еще чашку кофе.
11. Суп вкусный? - Я еще не пробовала, мне не дали столовую ложку.
12. Прошу к столу, обед подан.
13. Как вы смотрите на то, чтобы взять мороженое с вареньем?
14. Буду очень рада. Нет ничего вкуснее мороженого на десерт.

II. Обедали мы обычно в маленьких столовых, которые содержат в складчину два-три человека. В Буэнос-Айресе их довольно много, но тем не менее в обеденное время - с часу дня до трех - они переполнены. Столовые эти не отличаются особой чистотой, но у них есть два несомненных преимущества перед гостиничными ресторанами: во-первых, обеды здесь стоят дешевле, и, во-вторых, есть некоторая иллюзия домашности, да и саки обеды, лишённые особой ресторанной сервировки, натуральны по вкусу. То, что в Аргентине много мяса, вы можете почувствовать именно в таких столовых. Меню в них несложное. Какой-либо суп с картошкой или с макаронами, на второе ломо - южно-американское национальное блюдо - кусок нежирного зажаренного мяса.

## Speech Exercises

**Ex. 1. Compose short dialogues using the following words and the phrases to the topic.**

1. pea soup, second, course, cutlets, fish, fried, potatoes, overdone, stewed fruit, delicious.
2. to look through the menu, meat, salad, at the buffet, roll, stale, uneatable., appetizer, tomato juice.
3. waitress, on the menu, beefsteak, mutton chop, vegetables, to ask for the bill, tasteless.
4. beet and cabbage soup, undersalted, roast beef, mashed potatoes, dessert, good choice, to be hungry.

**Ex. 2. Reproduce the following extract in English.**

Так мы и въехали в Эдинбург, красиво распланированный город со многими старинными домами и памятниками, симметрично поставленными по улицам и среди парков города.

Мы зашли в один из ресторанов на центральной улице. Официантка, худенькая женщина, подавая карту меню, с любопытством рассматривала нас и вслушивалась в незнакомый язык. Мы заказали обед. Официантка вскоре вернулась, неся закуску и немного хлеба; каждый кусок был намазан маргарином. Мы попросили хлеба без маргарина. Официантка сказала:

- Ресторан скоро закрывается. Это последний хлеб в ресторане.

Мы приступили к обеду. Официантка не отходила от вас.

-Кто вы такие? Из какой страны?

-Угадайте.

-Норвежцы? Немцы?

-Русские. Официантка вспыхнула:

-Неправда! не верё вам!

Мы попытались было ее убедить, что действительно русские, но она отошла от нас, недоверчиво покачав головой. Она о чем-то поговорила с подругами. Те обернулись к нам. Вскоре официантка появилась с тарелкой хлеба, нарезанного небольшими кусками, но уже без маргарина.

-Вы извините, - сказала она, - но у нас никогда не было русских. Просто не верится ...

**Ex. 3. Compose dialogues on the following topics:**

1. Two friends are **in** a restaurant.
2. A customer and a waiter in a restaurant.
3. Two friends are having dinner in a canteen.

**Ex. 4. Speak on the following topics:**

1. Your visit to a restaurant.
2. You celebrate your birthday in a cafe.
3. Restaurants and dining-rooms in our town.
4. Your **dinner** in a canteen.

## Unit 3. Buying Products

### Vocabulary

1. to buy	покупать
2. goods	товары
3. household goods	товары для дома
4. foodstuffs	продукты
5. go shopping	делать покупки
6. food store	продовольственный магазин
7. the baker's (bakery)	булочная
8. the dairy's	магазин молочных продуктов
9. the grocer's	бакалея
10. the greengrocer's	овощной и фруктовый магазин
11. the butcher's	магазин
12. the confectionery	кондитерский магазин
13. fishmonger's	рыбный магазин
14. cookery shop	магазин кулинарии
15. market	рынок
16. counter	отдел, прилавок
17. aisle	ряд прилавков (в универсаме)
18. cashier	кассир
19. cashier's desk	касса
20. to weigh	взвешивать
21. scales	весы
22. on sale	в продаже
23. sales staff	продавцы
24. salesman (shop assistant)	продавец
25. self-service	самообслуживание
26. mall	торговый центр
27. food basket	корзинка для товаров
28. pound = 453.6 grams	фунт
29. to run out of	истощать запас ч-л, кончатся
30. What does it come to?	Сколько все это стоит (сколько с меня)?

TEXT1.

### I GO SHOPPING

We needn't go far to do shopping as there is a big Grocery (a **Gastronome shop**) - in our street. In this shop there is a smoked fish and caviar counter with fresh, salted, smoked and tinned fish; a confectionery counter with all sorts of sweets, chocolates, cakes; a bakery counter is well stocked with various bakery goods; a groceries counter sells ready-packed flour, cereals, tea, spices, sugar (lump, cube and granulated), ready—bottled oil. There is also a big dairy counter with a good variety of dairy products: bottled and loose milk, sweet or salt, fresh or clarified butter, margarine, condensed milk, etc. At the smoked meat and sausage counter one is offered a variety of sausage, ham, bacon. There is a special hall where they sell meat and poultry. A fruit counter with its nuts, jams, tinned fruit, marmalade, dry fruits, berries, apples, peaches, watermelons, grapes, tangerines, oranges, pears, plums, bananas gathers a lot of shoppers. I go to the shop very often, as for the market I go there about once a week.

One of our friends insists that markets are outdated. I don't know, what he means exactly, but I know that architects think otherwise. The number of Moscow's markets is growing. Recently two new big markets have been opened in the south-west and the Leningrad districts of the city. The old markets are being reconstructed. However, the Central Market is probably still the most popular one.

It is an imposing structure of glass and concrete. The market presents an interesting sight in the morning. The main thing is the rush. A Muscovite hates dallying over his purchases - he just goes and buys a thing straightway. You can hardly leave a market with empty hands, especially if you have been in the "Meat" pavilion where tender veal, fat beef, pork and mutton are sold. In the "Milk" pavilion you will be tempted to buy fresh butter, sour cream, cheese, milk and eggs. If you visit the "Vegetables" and "Fruits" pavilions your shopping bags get stuffed with potatoes, cucumbers, tomatoes, cauliflower, carrots, sauerkraut and whatever else there is in no time at all - at lightning speed.

Even when your bag has become heavy you cannot help dropping in at the "Flowers" pavilion. It is surprising that market expeditions are not bad for a housewife's health. On the contrary, she returns home feeling more energetic and cheerful. She arrays her flowers in vases, she empties her shopping bag, she rolls up her sleeves and begins to work miracles.

## DIALOGUE.

### AT THE GROCER'S.

Grocer: Good morning, madam. What can I get for you?

Frieda: I want a pound of Danish butter.

Grocer: Yes, madam. Anything else?

Frieda: How much a pound is bacon?

Grocer: We have it at 5,5/6 and 5/8 a pound.

Frieda: Is this the three and eight penny?

Grocer: Yes, madam, that is the best quality Irish bacon.

Frieda: It looks rather fat; we like it lean.

Grocer: Here is a nice lean piece. Shall I cut you some  
from this piece?

Frieda: Yes, that looks very good; it isn't salty, is it?

Grocer: No, madam, you will not find this salty at all.

Frieda: Very well. I'll take a pound and a half, cut thin.

Grocer: Thank you. Anything more?

Frieda: I want a quarter of a pound of Indian tea and a quarter  
of a pound of China tea.

Grocer: Certainly, madam. Any coffee today? We have some  
very good freshly-roasted coffee-beans..

Frieda: Is the coffee already ground? I haven't a coffee  
mill to grind it.

Grocer: No, madam, it isn't ground. I can grind it for  
you while you wait, then the coffee will keep its  
flavour.

Frieda: How much is it?

Grocer: It's 7/5 a pound.

Frieda: Well, I'll take half a pound of coffee. That's all.

How much is that, please?

Grocer: That will be exactly seventeen shillings, please. Will you kindly pay at the desk. Thank you.

## THINGS TO DO

### 1. Read and translate the text.

### 2. Read and translate the dialogue.

### 3. Answer the following questions:

1. What counters are there in the Grocery situated in the street Natasha lives?
2. What products can be bought at each of the counters?
3. How often does Natasha go to the shop and to the market?
4. Why doesn't Natasha agree with one of her friends who insists that markets are outdated?
5. What is the Moscow Central Market like?
6. How does a Muscovite do marketing?
7. What can be bought in the "Meat" pavilion?
8. What vegetables do your shopping bags get stuffed with in the "Vegetables" pavilion?
9. What is offered in the "Milk" pavilion?
10. What pavilion cannot you help dropping in?
11. Why does Natasha say that market expeditions are not bad for the housewife's health? Do you agree with her?
12. What does a housewife do on returning back home?

### 4. Make up a few questions on the dialogue "At the Grocer's"

### 5. Find the corresponding English phrases in the text and the dialogue.

- I.
1. Нам не нужно далеко ходить, чтобы что-нибудь купить, т.к. на нашей улице есть гастроном.
  2. Один из моих друзей утверждает, что рынки устарели.
  3. Число московских рынков растет.
  4. Это (рынок) внушительное сооружение из стекла и бетона.
  5. В павильоне "Молоко" вас соблазнят купить свежее масло, сметану, творог, сыр, молоко и яйца.
  6. Напротив, она возвращается домой, чувствуя прилив сил и бодрости.
  7. Даже, когда ваша сумка стала тяжелой, вы не можете не заглянуть в павильон "Цветы".
  8. Она засучивает рукава и начинает творить чудеса.
- II.
1. Что вам угодно?
  2. Сколько стоит фунт бекона?
  3. У нас есть по 3 шиллинга, по 3 шиллинга и 6 пенсов и по 3 шиллинга и 8 пенсов фунт.
  4. Этот слишком жирный, я люблю постный.
  5. Хорошо. Я возьму полтора фунта, порежьте потоньше.

### 6. Compose a dialogue on the text "I Go Shopping".

7. Retell the text "I Go Shopping and Marketing".
8. Give a brief account of the dialogue "At the Grocer's",
9. Retell the dialogue "At the Grocer's" as if you were: 1) Frieda, 2) Grocer.

TEXT2.

#### AT THE FOOD SHOP

People do shopping almost every day. There is a big supermarket not far from my place. It's a self-service shop. Why do people like shopping in this self-service shop? There are three main reasons for this: it doesn't take them much time, there is a wide choice of all possible products in this shop and the prices are not very high. Customers can buy all the necessary foodstuffs there: bread, milk, meat, fish, grocery, sausages, sweets, vegetables and fruit. Everything on the counters looks very attractive and the sales staff are very polite.

When customers come into the shop, they take a food basket and choose the products they want to buy. When the shop has a wide choice of fish. You can buy live carp, pike, bream and sheat-fish. There is much fresh-frozen fish: perch, cod, plaice and some other. You can buy pike-perch and sturgeon, lobsters, shrimps, scallops, fillet of sword-fish, tuna fish, live craw-fish, herring and kipper here. There is also much canned fish.

There is a wide choice of milk products in the dairy department. You can buy milk, butter, cream, yogurts, kefir, sour cream, cheese, curds, cottage cheese, pot cheese, and cream cheese. At this department you can also buy eggs, mayonnaise and margarine.

You go for white and brown bread to the bread section. There are a lot of baked items in this section. You can also buy rolls, buns, muffins, and croissants there.

There is a rich choice of items in the confectionery: sugar, granulated sugar, caramel, rich sweets, chocolates, bars of chocolates biscuits. A lot of other tasty things are on sale here: pastry, jam-puffs, fancy-cakes, tarts, fruitcakes, wafers, marmalade and also tea, coffee and cocoa.

#### THINGS TO DO

1. Read and translate the text.
2. Make a vocabulary list by picking out of the texts, the dialogue and the previous vocabulary the names of the products one can buy at the Bakery, Dairy, Grocery, Confectionery, Butcher's, Fruit and Green Groceries, Fishmonger's.

#### Word-building Exercises

Ex. 1. a). Analyze the structure of the following words. State to what part of speech they belong, translate them into Russian, recall other words of the same structure.

b). Form other words of the same root.

recently, probably, heavy, energetic, cheerful, plentiful, brightly-painted, confectionery.

Ex. 2. Give nouns corresponding to:

bake, buy, sell, enter, various, kindly.

#### Vocabulary Exercises

Ex. 1. Answer the following questions:

1. What can you buy at the Baker's?
2. What products does the Dairy offer?
3. What fruit and vegetables is the Greengrocer's stocked with?
4. What is sold at the Butcher's?
5. Where do we go for fish?
6. Where do we get a new supply of flour, cereals, spices?
7. What can one buy at our Central Market?
8. What is our Central Market like?
9. What pavilions can one find here?
10. Do you like to go shopping?
11. Are there any advantages of buying products at the market? What are they?
12. Does shopping take much of your time?
13. Are the Grocery Shops crowded at the time you usually do your shopping?
14. What do you usually buy to make breakfast (dinner, supper)?
15. What is your nearest shop like?

**Ex. 2. Ask your friend.**

- a).
1. What fruit she likes best.
  2. What dairy products there are on her daily menu.
  3. What kind of sugar she has with her tea.
  4. What meat one takes when going to the country for a week in summer.
  5. What cucumbers she finds tastier, fresh or pickled.
  6. What meat she prefers to buy.
  7. What vegetables she buys at the market.
  8. What bakery goods she usually buys.
- b/
1. if she goes shopping after her lessons.
  2. if she goes to the market for the dairy products.
  3. if she prefers beef to pork.
  4. if lean chicken is good for making broth.
  5. if she usually buys loose milk.
  6. if she is enough patient to queue up in the shop.
  7. if she likes condensed milk.
  8. if she likes to drop in at the Confectionery.

**Ex. 3. Give Russian equivalents to:**

Dairy, oil, carrots, peaches, berries, noodles, cottage cheese, condensed milk, loose milk, poultry, cauliflower, tinned meat, granulated sugar, water-melons, clarified butter, lean pork, bakery goods, sauerkraut.

**Ex. 4. Give English equivalents to:**

мука, крупы, маргарин, груши, мандарины, апельсины, икра, лук, огурцы, кефир, специи, продавец, покупатель, взвешивать, булочная, виноград, молоко в бутылках, сахар рафинад, шоколадные конфеты, рыбные консервы, жирная говядина, бакалейный отдел, консервированные фрукты, кондитерский магазин.

**Ex. 5. Give antonyms to the following:**

fat pork, fresh bread, salted butter, pickled cucumbers, shopper, tinned apples.

**Ex. 6. Give definitions to the following:**

Grocer's, Cookery Shop, surplus products, poultry, self-service shop, shop-assistant.

**Ex. 7. Make up word combinations taking adjectives and nouns from the list below.**

Adjectives: fat, lean, tinned, sour, loose, smoked, tender, dairy.

Nouns: milk, counter, beef, mutton, veal, meat, fruit, fish, cream, sausage.

**Ex. 8. Name five kinds of: 1) vegetables; 2) fruit; 3) meat; 4) dairy products; 5) groceries.**

**Ex. 9. Complete the following sentences using the active vocabulary:**

- a)
1. Each day on my way back from the Institute I drop in at the Baker's to buy ...
  2. The following foods are sold ready-packed ...
  3. Fish is sold fresh ...
  4. We found the Greengrocer's well stocked with ...
  5. Displayed in the show-case of the dairy counter were...
  6. At the Smoked Meat and Sausage counter the assistant, who was very helpful, showed me ...
  7. The shop-assistant asked me to pay for my purchases ...
  8. Though salt is sold ready-packed the customer asked the assistant ...
  9. As the Fruit and Green Groceries didn't sell fresh apples I bought ...
  10. If I want pre-cooked and ready-to-serve foods I go...
- b/
1. I am going to make a mixed salad, so I want you to buy ...
  2. I am going to make coffee for breakfast so I want you to buy ...
  3. I am going to make pelmeni, so I should like you to buy ...
  4. I am going to make omelette, so I want you to bring...
  5. I am going to bake an apple pie, so I should like you to buy ...
  6. We are going to the country for Sunday, so I want you to buy ...
  7. We've run out of sugar, I want you to drop in at the Grocer's to buy ...
  8. The milk has turned sour, the child is hungry, so I want you to run to the Dairy to buy ...

**Translation Exercises:**

**Ex. 1. Translate the following sentences into Russian:**

1. This year the shops will get 15 per cent more chocolates and 22 per cent more packed confectionery goods.
2. The sale of canned (tinned) vegetables and fruit is to increase considerably.
3. Last year half the products of our industry were supplied in prepacked form to the shops but much attention should be paid to the external design and presentation of goods.
4. The absence of necessary containers hinders the output of soft drinks, beer, and fruit juices.

5. In our country the state fixes retail prices and no one is allowed to raise them. Such goods as bread, meat, fish, butter, sugar are sold at uniform prices with slight variations depending on economic regions.
6. The products of Moscow bakers are very popular among the capital's guests who consider **baranki** to be the tastiest "souvenir" of all.
7. Every day the 800 shops sell 50 tons of boubliki, baranki and sushki in no time. We tasted **them** and-we can honestly say that we have never eaten anything more appetizing or tasty than these baranki. If you haven't yet tried them, be sure to buy some as soon as you can.
8. **There** are some food stores known as "self-service shops". They operate on the "serve yourself" method: you go in, pick up a basket, walk round the shop and choose what you want (the goods are displayed on open counters). At the exit there is a **cash desk** where you pay for all your goods together. Thus, fewer assistants are **required** in such shops, and it saves customers' time.

**Ex. 2. Translate the following sentences into English:**

1. Я хотела сходить в **магазин** после обеда, но дождик **помешал** мне.
2. "Вам порезать колбасу?" - продавец спросила **покупателя**.
3. Некоторые **магазины** практику**ет** доставку продуктов на дом, чтобы **люди** не теряли драгоценное время в очередях.
4. Дайте **мне** четыре пирожных, полкило печенья, полкило вот этих **шоколадных** конфет и баночку яблочного варенья.
5. Подсчитайте сколько всего с меня. Где касса?
6. У меня нет мелочи. Вы не возражаете взять две сдобы?
7. Дайте мне 3 килограмма муки по коп. кило.
8. Я купила килограмм колбасы по руб. 90 коп.
9. Я, пожалуй, куплю килограмм свинины и килограмм **говядины**.
10. В булочной **мы** не могли не увидеть широкий ассортимент хлебобулочных изделий.
11. Выпивайте по стакану кефира вечером.
12. Есть много сладостей вредно для зубов.
13. В этом **магазине** обилие кондитерских изделий,
14. Если в овощном есть цветная капуста и морковь, купи по килограмму.
15. Я не удержалась и купила на рынке пять огромных апельсинов. Мне кажется, что нет фруктов вкуснее апельсинов.
16. На **рынке** всегда можно купить вкусный свежий творог и свежую сметану.
17. Когда нет свежих фруктов в продаже, мы покупаем различные компоты.
18. Мы часто ходим в бакалейный отдел за сахаром, **крупой**, макаронами, лапшой, чаем. Здесь **большинство** товаров продается в фасованном виде.
19. Зайдите в наш молочный, там вас приветливо встретят и быстро обслужат.
20. Мужчина проверял покупки, вспоминал, всё ли взял. "Консервов три банки - шептал он и загибал палец для памяти, - килограмм сливочного масла, банку сгущенного молока, пачку чаю, два килограмма **свежемороженой** селедки, банку варенья внучке, пять кусков **мыла**, десять коробков спичек, килограмм сметаны. Соли не взял", вдруг с **горечью** вспомнил он.

## Speech Exercises

### Ex. 1. Compose dialogues using the given vocabulary.

The shop-assistant is to use:

What can I do for you?

We have it at ... loose milk, kefir, cottage cheese.

Anything else?

Here is your change.

The shopper is to use:

Will you give me ...?

How much is ...?

bottled milk

sour cream

clarified butter

That'll do.

What does it come to?

### Ex. 2. Compose situations using the given vocabulary:

a) to run out of smth, to go shopping, Fruit and Green Groceries Shop, potatoes, beets, cabbage, carrots, onions, fresh fruit, a great variety of tinned fruit, to buy.

b) Grocer's, Butcher's, Fishmonger's, tinned (canned/ meat, tinned /canned) fish, prepacked, lump sugar, cereals, noodles, to pay at the cash desk.

c) to drop in at ..., Confectionery, to have a sweet tooth, cakes, pastries, sweets, chocolates, delicious.

### Ex. 3. Pick up the vocabulary out of the text. Use it as key words for retelling the text.

#### THE WORK THAT MAKES A HOLIDAY

Many people hold the opinion that the main thing on a holiday is to be in a cheerful mood. But if this idea isn't backed up by material things, it is as dubious as the well-known Russian folk saying - "with my sweetheart I'm In Paradise, even in a grass hut".

There are lots of people who haven't any time to rush around crowded shops on the eve of a celebration. So I was pleasantly surprised to see a handsome box labelled "A holiday meal for 8 people". There were also smaller boxes for 2 or 5 persons. So nobody's good mood will disappear in an unwanted shopping expedition. The meals contain everything wine, sweets, fruit, etc. - to suit all tastes. It was nice to think somebody bothered with such "trifles". More than 1,500 railway carloads of foodstuffs are brought to the capital every day. And on the days preceding March 8 this number increases by some 20 per cent. The shops prepare many presents for the women — cosmetics, souvenirs coupled, with boxes of sweets, etc. Every day about one million' bottles of champagne, wine and other drinks are supplied to the shops.

Over 90,000 cakes and 555,000 pastries are sold in Moscow daily. And the confectionery factories are "saving" the main bulk of sweet output for the days immediately preceding the holiday, when demand will be at peak.

### Ex. 4. Compose a dialogue on the following text

#### COVENT GARDEN

Covent Garden is Britain's biggest market-place. If you come here in the afternoon, you will only see enormous iron and glass buildings and a few tourists, perhaps, walking along the cobblestones. If you come here at midnight, you will only see dark shadows and cats chasing mice. But if you come here at four o'clock in the morning, you will see that the iron and glass buildings

have come to life; hundreds of men and women are buying and selling vegetables, fruit and flowers. Cars, vans and lorries fill every square inch of space.

There are voices everywhere: there are the voices of porters carrying boxes of fruit and vegetables, saying to everybody: "Mind your backs, please!" There are voices of lorry drivers, saying "Hurry up! We're going to be late for the shops!" There are also voices of the men selling every kind of flower and plant, and every kind of fruit and vegetable.

Before the businessmen arrive at their offices, all the vans and lorries will have arrived at hundreds of fruit and vegetable shops all over London and southeast England; they will have delivered everything - ready for the customers. By midday, the farmers, who came to sell their fruit and vegetables, will have gone home, so will the shopkeepers, the lorry drivers and the porters - and the dustmen, who clean the market-place.

Covent Garden has been London's most important marketplace for three hundred years.

The market was officially established by King Charles II in 1670. At that time, it was very small and was used mainly by Londoners. Today, Covent Garden serves the whole of Britain. The men who work there say; if there is any kind of fruit or vegetable which we haven't got - nobody has got it!

### Ex. 5. Render the following dialogues in English:

1. – Я совсем забыла, у нас же нет ни кусочка хлеба. Будь добра, сходи в булочную.  
- А что купить?  
- Булочку черного хлеба и две сдобы.  
- Хорошо. О, уже без 10 минут 2. Ты думаешь, я успею до перерыва?  
- Вряд ли. Они, наверняка, закрывают за 5 минут. Не сходишь ли ты в продовольственный, что на улице Байкальской? Они ведь тоже продают хлебобулочные изделия.  
- Чудесно. Там я могу купить что-нибудь на завтрак.  
- Ты не возражаешь, если у нас на завтрак будут бутерброды с маслом и сыром?  
- Конечно, нет. Да, у нас вышел сахар. Не забудь купить.  
- Все ясно.
2. - Что Вам?  
- Небольшой кусочек свинины. Мне бы хотелось, чтобы вы выбрали кусочек попостнее.  
- Боюсь, что не смогу выбрать постный кусочек. Свинина очень жирная.  
- Жаль.  
- О, Вам, кажется, повезло. Этот кусочек Вас устроит?  
-Вполне. Сколько здесь? Взвесьте, пожалуйста.  
- 900 граммов. С Вас рубля, платите в кассу.  
- Спасибо. Да, чуть не забыла. Мне еще одну курочку пожирнее.  
- Пожалуйста, что еще?  
- Теперь все. Спасибо.
3. - Послушайте, что, на вашей улице открылся новый гастроном?  
Сегодня я проезжала в автобусе мимо и видела много людей.  
Одни входят в это приятное здание из стекла и бетона, другие - выходят.  
- О, да. Это большое событие в нашем районе. Кажется, сейчас только все и говорят о новом гастрономе.

- Вы были в нём?
- Да, в день открытия» Я люблю делать покупки в этом гастрономе.
- А что вам в нём нравится?
- Это гастроном самообслуживания. А это значит экономия времени. Я перестала ходить в продовольственный рядом с нашим общежитием.
- Между прочим, мне тоже не нравится этот продовольственный, они заставляют покупателя выстаивать длинные очереди. А что можно купить в новом гастрономе?
- Разную бакалею, молочные продукты, колбаса, рыбу, кондитерские изделия. Лучше зайти сама. Наверняка, тебе понравится этот гастроном, и ты что-нибудь купишь в нём.
- Непременно зайду.

## 7. Compose dialogues on the following topics:

1. Two friends are going shopping.
2. A customer and a shop assistant.
3. A- customer and a seller at the market.

## 8. Speak on the following: topics:

1. Your local shop.
2. Shopping for the holiday.
3. Your everyday shopping.
4. Shops in your town.
5. You are showing your friend, who happens to come to your town for the first time, round the market.

## Unit 4. Cooking and Laying the Table

### Vocabulary

1. to make, to cook dinner (supper, etc.)	приготавливать (обед, ужин и т.д.)
2. to bake	печь, запекать
3. to beat up	отбивать (мясо)
4. to boil (eggs, meat, water, etc.)	варить, кипятить
5. to braise	тушить, предварительно обжарив
6. to cut (bread, cheese, etc.) into slices = to slice	резать ломтиками
7. to chop	нарезать, шинковать
8. to drain	процеживать
9. to dress salad	приготавливать, заправлять салат
10. to fillet	приготавливать филе
11. to fry (eggs, meat, vegetables)	жарить в кипящем жире
12. to grill	жарить на рашпере
13. to grate	тереть на терке, растирать
14. to mash	разминать, делать пюре
15. to mince	делать фарш
16. to peel, to pare (vegetables, fruit)	чистить, снимать кожуру
17. to poach	варить яйцо-пашот, варить в кипящей жидкости
18. to roast (meat, chicken)	жарить, запекать в духовке при высокой температуре, поливая соком или жиром
19. to shred	резать, крошить, измельчать
20. to simmer	жарить на медленном огне
21. to steam	готовить, варить на пару
22. to stew (meat, vegetables)	тушить, томить в закрытой посуде на медленном огне
23. to stuff	начинять, фаршировать
24. au gratin	обжаренный в сухарях
25. the cake is a success/failure	торт удался (не удался)
26. clear	прозрачный
27. creamy	жирный, кремообразный
28. consommé	мясной бульон, консоме
29. raw, rare	сырой, недоваренный (мясо с кровью)
30. spicy	приправленный, пикантный
31. salty	соленый
32. sour	кислый, прокисший
33. thick	густой
34. tender/tough meat	нежное, мягкое/жесткое мясо
35. overdone	пережаренный
36. underdone	недожаренный
37. well done	хорошо приготовленный
38. offal	потроха, требуха
39. giblets	потроха домашней птицы
40. sea fish	морская рыба
41. fresh water fish	свежая речная рыба
42. shellfish	панцирные водные животные (черепаха, краб)
43. poultry	домашняя птица
44. game	дичь
45. fat	жир

46. oil	растительное масло
47. egg yolk	яичный желток
48. egg white	яичный белок
49. condiments	приправа, специи
50. flavourings	приправа, ароматические вещества
51. to lay (set) the table	накрывать на стол
52. napkin	салфетка
53. cork-screw	штопор
54. tin-opener	консервный нож
55. to uncork (to open) a bottle	откупоривать бутылку
56. salt-cellar	солонка
57. pepper-box	перечница
58. mustard-pot	горчичница
59. water-jug	кувшин, графин для воды
60. milk-jug	молочник
61. sugar-basin	сахарница
62. butter-dish	масленка
63. tea-pot	чайник (для заварки)
64. tea-kettle	чайник (для кипячения воды)
65. frying-pan	сковорода
66. saucepan	кастрюля
67. to clear the table (the dishes)	убирать посуду со стола
68. to wash up (to do the washing up)	мыть посуду
69. cuisine (English, etc.)	кухня (английская, и т.д.)

#### TEXT 1. ADD SPICE TO DINING

The Americans living in the USA are known to call their country a melting pot", because people of different nationalities on arriving in the USA start melting as if they were in a pot. As a result, any newly melted average American is fond Coca-Cola, Western cowboys, and has a sweet dream of having a home of his own. As for food habits, Americans of course enjoy all-American famous hot dogs and hamburgers, but surrounded by a great variety of Asian and Old World Restaurants they enjoy Chinese, Vietnamese, Korean, Thai as well as French, Jewish, Russian, Italian and **Ukrainian cuisine or way** of cooking.

In New York alone you are free to attend a Moroccan, Ethiopian, Greek, southern and northern Italian restaurants, not to mention **China** Town where everything smells Chinese, and everybody **speaks** Chinese. So, ethnic small cafe-like restaurants, called today eateries, with exotic food for all tastes, are becoming more and more popular.

**Former meat-and-potatoes** eaters, so fond of pancakes with maple syrup, and well-known apple-pies, with banana split for desserts, people not only in New-York, but across the United States people are developing a great taste for foods they had never heard of five years ago and which are still difficult to pronounce. They are ordering the Moroccan dish, called couscous, which is made of steamed milled grain, or Greek taramosalata made of mashed cod roe and olive oil. They can grasp green peas with chopsticks, and digest red-hot Indian curries, or plenty of **chili** peppers together, with lots of **coriander and garlic**, which is so typical of Thai food.

**Today restaurants** and smaller eateries are ready to serve more and more authentic food. For example, Chinese **restaurants** are replacing burgers for shark soup, sea cucumbers and sweet buns.

The reasons for this enormous enthusiasm for ethnic food is increased **interest** in authentic dishes, more dining out, the impact of **immigrants**, and an emphasis on nutrition, plus **increased trade**.

Working men and women, who travel or have travel abroad, and who are involved in money-making **businesses** have enough money to dine out several times a week. The restaurant industry is trying hard to appeal to this group.

Ethnic groups new to the USA brought their food with them and their authentic and very often exotic dishes are adapted for American tastes.

The popularity of fresh and exotic foods is also due to a demand by diners for less fatty and thus healthier foods. Everybody knows today that the Asian diet uses almost no butter, milk, or cheese, containing about half the fat of the American diet. And Chinese eat small portions of non-fatty fish, with lots of rice. All over the USA people alter their menu - less steak, less crab and more stews and soups. Shoppers across the country have stopped buying snack foods. There is a tendency to eat less, and buy a medium-sized packet of something now instead of a large one.

Most authentic ethnic foods are consequently based on small portions, fresh seasonal vegetables, and quick cooking. True Italian food is not heavily layered with sauces and cheese but depends on cholesterol-free olive oil and grilled fish. French cuisine stresses light sauces and more steamed vegetables. Mexican food is rich in beans and rice, and Japanese put an emphasis on fish and different seafoods.

It might be mostly because of this that heavier ethnic cuisines such as German and Hungarian, so high in fat, have not shown any increase of popularity. More than anything else, interest in ethnic cuisines has grown because increased trade has brought in many foods never before seen in the USA. One delicacy shop in New-York carries 40 different kinds of olive oil and 360 cheeses, as well as a wide array of other foods that couldn't be found at any price five or ten years ago. All those fast food eateries and street vendors with the so-called authentic Italian pizzas are becoming less and less popular. Besides, nowadays it is not a big problem to cook one in an oven, or a microwave oven, which will be more time-consuming.

## THINGS TO DO

### 1. Read and translate the text.

### 2. Answer the following questions:

1. What's an average American fond of?
2. What are his food habits?
3. What Asian cuisines do Americans appreciate?
4. Why are small eateries becoming more popular?
5. How do Americans get familiar with new dishes?
6. What's the reason to be more interested in authentic dishes?
7. Americans dine out often, don't they?
8. What's the Asian impact for taste changes?
9. Why aren't German and Hungarian cuisines as popular?
10. What's the common tendency in food?

### 3. Find in the text the English equivalents of the following.

большое разнообразие, на любой вкус, блины с кленовым сиропом, труднопроизносимые, натуральная пища, возросший интерес, акцент на питательность, вовлечены в зарабатывание денег, нацелены на эту группу, связано с потребностью, меняют меню.

### 4. Fill in the blanks with the corresponding word.

reach	light	smell	eatery	taste	seafoods
alter	demand	healthier	surrounded	stress	appeal

1. Americans have lots of opportunities to dine out. They are ... by a great variety of national restaurants.
2. In China Town everything ... Chinese.
3. In New York, for example, you can try any dish. **There're** restaurants for all... .
4. Small cafe-like restaurants in America are called ....
5. Nowadays the tendency is towards less fatty and ... food.

6. Restaurant business ... to those who dine out at least several times a week.
7. Fresh and exotic dishes are becoming more popular due to ... for less fatty and healthier foods.
8. Nowadays people try to ... the menu — less fat, more steamed food.
9. French cuisine ... light sauces and steamed vegetables.
10. Mexican food is ... in beans and rice.
11. Japanese put an emphasis on fish and ....
12. Food eateries and ... with pizzas are becoming less popular.

### 5. Fill in prepositions or adverbs where necessary.

- 1.... arriving ... a foreign country a tourist tries local cuisine and compares it with that of his country.
2. This dish is made ... rice and fresh vegetables.
3. Americans are greatly interested ... ethnic cuisine.
4. Most exotic dishes are adopted ... American tastes.
5. Japanese cuisine is based ... fish, seafoods and vegetables.
6. People tastes are developing. They depend ... many reasons.
7. It's a well-known fact, that Mexican cuisine is rich ... beans and rice.
8. German and Hungarian cuisines so high ... fat are not very popular.

## Word-building Exercises

**Ex. 1. Recall compound, nouns whose second components are the words:** cellar, box, pot, jug, basin, dish.

## Vocabulary Exercises

**Ex. 1. Answer the following questions:**

1. How do we cook food?
2. What do we fry, boil, roast, stuff, bake?
3. What do you do with potatoes before frying it?
4. Do you ever pare an apple before eating it?
5. Where is salt (pepper, mustard, sugar, butter) kept?
6. Are you good at cooking (baking)?
7. How do you lay the table for breakfast (dinner, supper)?
8. What do we use a cork-screw (a tin-opener) for?
9. Do you boil milk before drinking it?
10. Who does the washing up in your family?

**Ex. 2. Give English equivalents to:**

зажарить гуся, приготовить завтрак, почистить картофель, почистить апельсин, порезать помидоры кружочками, накрыть на стол, консервный нож, варить мясо, перечница, сковорода, фаршированный перец.

**Ex. 3. Give synonyms or antonyms to the following:**

to set the table, the cake is a failure, well-done beefsteak, to open a bottle, to be a poor eater, to slice cakes, tough meat, to make supper.

**Ex. 4. Say what the following definitions stand for.**

1. a number of small glass bottles for vinegar, oil, sauce, etc. used at the table.
2. a tool for pulling corks out of bottles.
3. a small linen cloth used at meal to protect one's clothes and to wipe one's lips and fingers.
4. a tool for opening tins.
5. a vessel in which tea is made and from which it is poured into cups.

**Ex. 5. Make up word combinations taking participle II or adjective and a noun from the lists below:**

Participles II: baked, fried, roasted, boiled;

Adjectives: stuffed, stewed, sliced, underdone, peeled;

Nouns: fruit, goose, milk, meat, water, carrots, eggs, onions, chicken, apple, potatoes, fish.

**Ex. 6. Fill in the blank spaces with suitable vocabulary.**

1. The meat has been stewing for 2 hours, but it is still...
2. The hostess couldn't help feeling disappointed because the cake ...
3. Maggie has been cooking all the morning. She has cooked...
4. Avoid giving the child raw milk, give him ...
5. Before serving the salad don't forget ...
6. They had neither a knife nor ... to open tinned meat.
7. Warm ... with boiling water before making tea.
8. Dinner was over, we cleared away the dishes, plates, spoons, knives, forks, cups and went to the kitchen ...
9. We couldn't have our meal at dirty table and insisted on the waitress changing ...
10. The cook looked happy for the goose was ...

**Translation Exercises:**

**Ex. 1. Translate the following sentences into Russian:**

1. The cooks of the "Zolotoi Kolos" Cafe from Rostov-on-Don are at present demonstrating their skill for Muscovites and guests of the capital. Among their specialities are the juicy "Zolotoi Kolos" rissoles (cutlets) stuffed with eggs and vegetables; the "Rostov Toast", a skyscraper of a sandwich-bread, butter, ham, a piece of pickled cucumber or a fresh tomato and cheese, baked in an oven and served hot with white Don wine; Don fried eggs; mutton Rostov-style; Don pancakes, etc.
2. When I am laying the table first I spread the table-cloth and then I take out of the sideboard all the cutlery. I put the knives and the soup-spoon on the right-hand side and the forks on the left, except the pudding-spoon and fork, which I put across the top. On the left of each guest I put a small plate for bread and on his right a wine-glass if we are having wine or a glass for water. In the middle of the table I put a jug of water. Then I put out napkins for each guest. So I am ready for the guest's to come in.

**Ex. 2. Translate the following sentences into English:**

1. Рождественский ужин в США обычно состоит из индейки, ветчины, яблочного пирога, орехов и фруктов.
2. Моя подруга - вегетарианка, и поэтому она обычно ест овощи, фрукты, молочные продукты и иногда рыбу.
3. Я сейчас на диете и поэтому съем только немного вареного мяса и овощей.
4. Моя бабушка прекрасно готовит; особенно ей удается утка с тушеной кислой капустой.
5. Я не подучил никакого удовольствия от обеда, так как суп был пересолен, рыба безвкусная, а мясо пережаренное.
6. К сожалению, в меню не было коктейля из креветок, а ведь это мое любимое блюдо.
7. Наша семья любит овощи, и летом и зимой мама часто готовит нам кабачок, фаршированный рисом и мясным фаршем.

8. Официант порекомендовал нам на первое грибной суп со сметной, на второе - копченого лосося с картофелем фри, а на десерт - мороженое с малиновым сиропом.
9. Что ты заказала на второе? - Еще ничего, но закажу спагетти с томатным соусом и сыром. - А я предпочитаю картофель и другие овощи, поэтому я возьму курицу и пюре.
10. Чтобы приготовить мой любимый морковный салат, я беру три крупных моркови, тру их на терке, мелко нарезаю головку чеснока, добавляю изюм, все перемешиваю и заправляю салат майонезом.
11. Она спокойно стала чистить апельсин, напевая какую-то песенку.
12. Я совсем не возражаю приготовить вам все горячие блюда и закуску.
13. Мы долго искали штопор и консервный нож, чтобы открыть бутылки и банки.
14. Когда я накрываю на стол, я прежде всего покрываю стол скатертью. Затем я вынимаю из буфета ложки и ножи. Ножи и столовую ложку я кладу справа от тарелки, вилки – слева. Слева я ставлю тарелку для хлеба, а справа стакан для воды.

## Speech Exercises

### Ex. 1. Compose situations using the given vocabulary.

- a) to serve dinner, to cook, to prefer underdone beefsteak, well-done beefsteak, to taste good.
- b) to expect guests, to treat smb to smth, to roast chicken, to stuff fish, to bake an apple pie, to slice.
- c) to lay the table, to spread a white table-cloth, sideboard, plates, knives, forks, to put on the right (left) hand side.
- d) the table was set, dishes of refreshments, to look appetizing, to be a good eater, bottles of soft drinks and wine, to uncork, a corkscrew.
- e) to lay the table for breakfast, butter-dish, sugar-basin, cups, saucers, knives, forks, tea-spoons, to clear the table, to wash up.
- f) to make supper, tea-kettle, electric stove, to boil, tea-pot, to make tea, to fry eggs,

### Ex. 2. Give a short summary of the texts.

#### CHRISTMAS DINNER IN AMERICA AND OTHER FAMILY TRADITIONS

Although the Christmas season starts on the Friday after Thanksgiving, the real party begins on Christmas Eve. And in most families the celebration is centered on the preparation and consumption of rich and unusual dishes. Several weeks before Christmas, sometimes three months before, a special fruit cake with dried fruits and brandy is prepared.

Christmas morning is reserved for the opening of gifts lying around the Christmas tree, but in the kitchen, the big Christmas dinner is well underway. The cranberry sauce, and desserts such as Christmas pies, pumpkin, mincemeat, chocolate cream or pecan were most likely prepared a day or two in advance; but the main courses must be prepared fresh.

The big turkey, weighing between 7 and 10 kilos, is cleaned, salted and stuffed with grandmother's favourite stuffing of dried bread, celery, onions and poultry spices. It must be cooked for good six hours at a moderate temperature to keep all the juices in the meat. The innards of the turkey: liver, heart, and the neck are boiled with spices for the giblet gravy.

Then is the fruit cocktail or Waldorf Salad, served as the first course. This is when even the children take a part in meal preparation. Apples are peeled and sliced, oranges and fresh grapefruit skinned, and grapes are halved and seeded. Bananas are not sliced until the last minute to keep them from turning brown. The children, having done their share of the preparation, are released to return to their toys, and the serious work of meal preparation begins. Most Americans begin their Christmas Dinner at 3 p. m. and often sit for two or three hours enjoying course after course of different dishes, so great deal of preparation time is needed in the kitchen. After the fruit salad, the soup is

prepared, and this is always a surprise, some years being a sweet and sour soup of beet **ropot** spiced with cloves and lemons, other years it is a cream of broccoli or pumpkin soup. After the soup is prepared, salad greens are washed, and special salad dressing, perhaps with blue cheese, is set for the third course. Then comes the cooking and baking of the sweet potatoes or candied yams, as well as onions with peas in a cream sauce, and of course mashed potatoes. Then we are ready for the traditional corn bread, made with a finely ground corn meal and white flour. Corn bread is often spiced with cranberries or spicy Mexican **jalopeno** peppers. Very often, olives, homemade corn relish, and pickled vegetables are opened and make a centerpiece of the table. The daughters are assigned to setting the dining table with grandmother's best china and crystal. Back in the kitchen, mom is cutting the giblets, making the sauce for the gravy and warming up the serving dishes. At last it is time to taste the turkey, to make sure it is cooked to perfection. The stuffing is taken out from inside the turkey and set in separate bowls, the corn bread and dinner rolls go into the oven. Plates are warmed, garnishes placed for delivery to the dining room, and fresh new wine, perhaps a French one is uncorked and placed on the table.

In the kitchen, the bananas are added to the fruit salad. It is served on the first course plates. Mother announces that the call to dinner will be in fifteen minutes, and Dad prepares the **pre-dinner** cocktails. The family is called together, seated around the table and the feast begins.

### "NATIONAL" EXPRESSIONS

The English language has a number of "national" expressions. Many of them are to do with food. A Scotch egg, for example, is a hard-boiled egg, in sausage meat, eaten hot or cold.

Scotch broth is a thick soup with beef and barley. Irish stew is made from meat, onions and potatoes. Welsh rarebit (pronounced 'rabbit') is melted cheese on hot toast. From across the English Channel, French dressing is a salad dressing with oil and vinegar, salt and pepper. French fried potatoes or French fries are chips, and long sticks of bread are known as French bread. A Spanish omelette is an omelette containing tomatoes, onions and potatoes. A Swiss roll is a rolled sponge cake filled with jam and cream. Russian salad is a salad of cold, cooked vegetables made with Russian dressing, which has a sharp taste. Russian tea is tea with lemon. English tea is tea with milk.

France inspires other national expressions. French doors and French windows usually have glass panes and open in the middle. They often lead out into a garden. French polish contains shellac (a special varnish) and is a good polish for wooden furniture. England's links with Holland have created numerous Dutch expressions. A Dutch auction is one in which the price is gradually lowered not increased, while Dutch courage is courage inspired by drinking alcohol! A Dutch uncle is a person who criticizes severely. A Dutch treat is no treat at all, since each person pays for himself and if you go Dutch it means you share the costs. If you talk double-Dutch it means that you are totally incomprehensible. A Dutch door is like a stable door.

Two more expressions from home: Scotch mist is very light rain, also called drizzle, and a Welsh dresser is a type of sideboard with shelves above and drawers below. Three expressions from Turkey suggest luxury. A Turkish bath is a steam bath followed by massage, Turkish towels are thick cotton towels and Turkish delight is a special type of sweet.

And an Indian summer? It is a period of dry, warm weather in September. Just the weather, in fact, for a picnic of Scotch eggs, Russian salad, French bread and a slice of Swiss roll!

**Ex. 3. Render the texts into English and make a summary.**

### ГАСТРОНОМИЯ

Кухня Тенерифе очень своеобразна и доставит много приятных минут любителям вкусно поесть. Будучи достаточно простой, она хранит множество сюрпризов для гурманов.

Благоприятный климат острова и щедрые дары моря дают возможность кухне Тенерифе избегать трудностей, используя продукты, имеющие натуральный и подлинный вкус. Рыба обычно отваривается и подается со специальным слегка острым соусом и знаменитой сморщенной картошкой. Но невозможно отказаться и от жаркого из рыбы, политого соусом, приготовленным из муки и поджаренных зерен.

Мясные блюда типичные для Тенерифе - это заяц в остром ароматном соусе и праздничное мясо. Их рекомендуется поливать вином: темно-красным или белым южным.

Белые и нежные сыры Тенерифе, тропические фрукты - ананасы, бананы, манго, папайи очень вкусны и ставят перед обширным выбором, когда доходит до десерта. Большой популярностью на десерт пользуются также кондитерские изделия, например, такие как гоголь-моголь, кукуруза, сваренная в молоке, и взбитые яйца с сахаром.

#### ВЕНГЕРСКАЯ КУХНЯ

По-настоящему познакомиться с какой-либо страной можно лишь в том случае, если попробуешь ее каждодневные блюда. Суп-гуляш известен во всем мире. Аляющий от перца гуляш с аппетитным ароматом действительно можно считать одним из самых характерных представителей венгерской кухни.

Уху на берегах рек варили рыбаки, причем в разных краях по-разному. Но основа рецепта оставалась одной и той же: сначала варили бульон из мелкой, разного вкуса рыбешки, бульон процеживали, а затем уже в него опускали куски "благородной" рыбы.

Повседневным блюдом пастухов был "шламбуц", приготовляемый из лапши и картофеля. Это блюдо имеет "настоящий" вкус, аромат и цвет, если оно варится в котелке, над костром.

Праздничным блюдом - приготовлявшимся обычно женщинами - считались голубцы, суп с фрикадельками или сладковатый слоеный пирог с творогом и укропом, рулет из тончайшего теста с начинкой из вишни, творога и капусты.

#### Ex. 4. Translate the text into English. Compare this cuisine with the previous one.

#### ЕДА ПО-ТУНИССКИ

В отелях Туниса можно найти самую лучшую национальную кухню.

Попробуйте суп "шорба" с овощами и телятиной. Не пропустите блины, фаршированные яйцом и тунцом. Омлет с курицей называется здесь "тажин", если он подается с перченой колбасой. Вам понравится ягненок в горшочке приготовленный в глиняной посуде, которую торжественно разбивают на ваших глазах. И вы не откажетесь от "шакенуки" - тунисского рагу - и, конечно же, от кускуса, сделанного из телятины, из курицы, из рыбы, или даже сладкого, с финиками и изюмом. Рыбное меню? Сорта свежей рыбы в избытке, и ее прекрасно готовят с Помидорами и перцем. А чтобы приправить эти изысканные блюда, используют тонкие пряности: шафран, кориандра анис, корицу.

#### Ex. 5. Make a story about features and specialties of Russian cuisine. Compare it to that in England (Germany, France, Spain).

#### Ex. 6. Give a full, detailed description of cooking some dish.

#### Ex. 7. Compose dialogues on the following topics.

1. You are making breakfast (dinner, supper).
2. You are teaching your friend how to cook some dish.
3. You are laying the table for breakfast (dinner, supper).

#### Ex. 8. Speak on the following topics.

1. You are expecting guests.
2. You are cooking dinner.

## Unit 5. Restaurant Services

### Vocabulary

1. banqueting facilities	условия для организации банкетов
2. banqueting services	обслуживание банкетов
3. bartender	бармен
4. bed and breakfast	размещение и завтрак
5. brunch	поздний завтрак, ранний обед
6. buffet service usual	обслуживание типа “буфет”
7. bulk purchases	оптовые закупки
8. busboy	уборщик грязной посуды, помощник официанта
9. a la carte menu	порционное меню
10. caterer	организатор общественного питания
11. the catering department	отдел общественного питания
12. china	фарфоровая посуда
13. coffee-shop	кафетерий
14. counter service	обслуживание на раздаче у стойки
15. course	блюдо
16. cuisine	кухня, кулинарное искусство
17. dining room	обеденный зал
18. fixed price menu	комплексное меню
19. floor show	представление среди публики
20. food and beverage	блюда и напитки
21. full board	полный пансион
22. glassware	стеклянная посуда
23. half board	полупансион
24. haute cuisine	изысканная кухня
25. head chef	главный шеф-повар
26. home-made dish	блюдо домашней кухни
27. linens	столовое белье
28. luxury restaurant	роскошный ресторан, ресторан класса “люкс”
29. maitre d'hotel (headwaiter)	метрдотель
30. pantry	буфетная, кладовая
31. purchase manager	управляющий по снабжению
32. rate	расценка, тариф
33. resident manager	управляющий, проживающий в отеле
34. sales manager	управляющий по сбыту (коммерческий директор)
35. sauce chef	шеф-повар по соусам и вторым блюдам
36. to seat	рассаживать
37. self-service	самообслуживание
38. soup chef	шеф-повар по супам
39. special dishes (specialties)	фирменные блюда
40. staff	персонал
41. storekeeper	заведующий складом, кладовщик
42. supervisor	руководитель среднего звена
43. table d'hote menu	комплексное меню
44. table service usual	обслуживание за столами
45. vegetable chef	шеф-повар по овощным блюдам и гарнирам
46. waiter service	обслуживание официантами

47. to wash up  
48. wine steward

МЫТЬ ПОСУДУ  
ОФИЦИАНТ ПО ВИНАМ, СОММЕЛЬЕ

## TEXT 1. TYPES OF RESTAURANTS

Restaurants play an important role in society. Dining out fulfills an important social need. People want not only nourishment, but also the social interaction that takes place in a restaurant setting.

There are five different types of places where people can eat and drink. They are luxury restaurants, informal restaurants serving national dishes, coffee shops, bars and night clubs.

At luxury restaurants dinner is a la carte. Such restaurants are usually famous for their haute cuisine. Luxury restaurants have elegant surroundings and sophisticated atmosphere.

Informal national restaurants serve typical local dishes. They offer a lot of home-made dishes. They make bread and pasta themselves. These restaurants have two sorts of dinner menu: a la carte and a three-course fixed price menu.

At coffee shops customers can have quick snacks with drinks. These places serve sandwiches, salads, cakes and beverages. They have very relaxed atmosphere.

Bars offer different kinds of drinks, mixed drinks, beer, juices, soda. They can also serve nuts and crisp biscuits to go with the drinks.

At night clubs the customers can have excellent wine and delicious dishes and dance to a band. Such places have a floor show. The customers can gamble if they like.

The successful operation of a restaurant depends on a number of factors, and the most important of them are its positioning, i.e. a distinctive place in the market and its concept, i.e. the total impression it makes on its potential guests.

The market of a restaurant is composed of those guests who will patronize it. A good indication of the size of the market can be ascertained by taking a radius of from 1 to 5 miles around the restaurant in question. This area is usually called the catchment area. In order to determine the potential viability of a restaurant it is necessary to divide the number of restaurants in the catchment area by the total population. The average number of people per restaurant in the United States is about five hundred. Perhaps this kind of saturation is one of the reasons for the high failure rate in restaurant business.

Obviously, each area is different: one location may have several Italian restaurants but no Chinese restaurant. Therefore, a Chinese restaurant would be unique in the market, and, if properly positioned, may have a competitive advantage. If someone in the catchment area wanted to eat Italian food, he would have to choose among the various Italian restaurants. Each year thousands of new restaurants open and thousands more close, and even more change ownership for cents on the dollar. The restaurant business is relatively easy to enter, but it is very difficult to succeed.

## THINGS TO DO

**1. Find in the text the following topical words and phrases, make sure that you are able to explain in English what they mean, and add them to your working vocabulary:**

dining out, positioning, a concept, a catchment area, a failure rate, a competitive advantage.

**2. Write out from the text the sentences or their parts, which contain the words and phrases given below and translate them into Russian:**

nourishment, to patronize, viable, viability, saturation, to change ownership.

**3. Answer the following questions trying to use the topical words and phrases:**

1. What needs does a restaurant fulfill?
2. What are five different types of places where people can eat and drink?

3. What is meant by "positioning"?
4. How do the marketers find out the size of the catchment area of a restaurant?
5. How is the potential viability of a restaurant calculated?
6. What is the reason for the high failure rate of restaurants in the US?
7. When has a restaurant a competitive advantage?

## TEXT 2. FOOD AND BEVERAGE SERVICE

Obviously, every modern hotel offers some form of food and beverage service. In some, facilities are available only for continental breakfast - that is, a light meal of bread or rolls and coffee. Some other hotels provide American plan (AP) - that is three meals a day, breakfast, lunch and dinner, often called full board or full pension. Modified American plan (MAP) includes breakfast, dinner and room; also known as dinner, bed and breakfast or half board or half pension. European plan (EP) includes no meals at all, and is known as room only. English breakfast usually includes hot or cold cereal, bacon and eggs, sausages, tomatoes and fried bread, toast, jam or marmalade, and tea or coffee. Many other hotels have complete restaurant service and also offer room service for guests who want food and beverages served to them in their rooms. Large hotels usually offer a variety of restaurants and bars for their guests to choose from. The restaurants may have different price ranges and different menus.

As food and beverage department brings much income, the food and beverage department manager is a key member of the management staff. Although he reports to the manager of the hotel, he often has freedom of action within his own department. He has the responsibility for planning the food and drink operation and purchasing the hundreds of items that are necessary for the restaurants and bars.

The food and beverage management's staff may also include a storekeeper, who stores and issues food, beverages, and restaurant and kitchen supplies.

The kitchen itself is almost a separate kingdom within the hotel. The head cook is called chef. He is responsible for planning the menus and for supervising the work of the other chefs and cooks. Depending on the size of the establishment, several assistant chefs report to the chef. These include a sauce chef, a salad chef, a vegetable chef, and so on. Under the chefs are the cooks who actually cook the food and then place it on the plate for the waiters to pick up. Under the cooks' supervision are the kitchen helpers who peel potatoes, cut up vegetables, and bring food from the storeroom to the kitchen. The kitchen staff also includes dishwashers, even in the kitchen equipped with electrical appliances, since pots and pans usually need special attention, and someone must load and unload the machines.

## THINGS TO DO

### 1. Read and translate the text.

### 2. Answer the following questions:

1. What form of food and beverage service do the hotels usually provide?
2. What does continental breakfast include?
3. Is AP different from MAP?
4. Does EP include meals?
5. English breakfast is a substantial meal, isn't it?
6. What does complete restaurant service mean?
7. Why is the food and beverage department manager a key member of the management staff?
8. Whom does he report to?
9. What are his responsibilities?
10. What is a storekeeper responsible for?
11. Who is the head of the kitchen? What are his responsibilities?

12. What does the number of assistant chefs depend on?
13. Who works under the chef's supervision?
14. Why is there a need for dishwashers in the kitchen equipped with electrical appliances?
15. Why is the kitchen of great importance for the food and beverage service in the hotel?

### 3. Find in the text English equivalents of the following.

трехразовое питание в день; имеющиеся условия; полное ресторанное обслуживание; разнообразие ресторанов и баров; приносит прибыль; ключевая фигура; подчиняется менеджеру гостиницы; имеет свободу действий; закупка расходных материалов; выдает продукты и напитки; отдельное государство; в зависимости от размера предприятия; кухня, оборудованная электроприборами; загружать и разгружать машины.

### 4. Translate the word combinations into Russian.

1. facilities are available; 2. often called; 3. no meals at all; 4. served to them; 5. to choose from; 5. different price ranges; 6. management staff; 7. within his own department; 8. **purchasing** the hundreds of items; 8. stores and issues; 9. kitchen **supplies**; 10. the head cook; 11. for supervising the work; 12. report to the chef; 13. actually cook; 14. peel potatoes; 13. electrical appliances; 16. someone must load and unload.

### 5. Say whether the statement is true or false.

1. Every hotel provides food and beverage service.
2. All the hotels have the same food and beverage facilities.
3. Full board includes 2 meals a day.
4. Breakfast and dinner are included in half board.
5. English breakfast is lighter than continental breakfast.
6. Larger hotels offer greater variety of restaurants and bars.
7. There are no hotels, which provide room service.
8. All the restaurants have the same prices and menus.
9. The food and beverage department manager must report to the manager of the hotel.
10. He is responsible for all the employees in the department.
11. The storekeeper is responsible for storing and issuing food and beverages.
12. The person who is responsible for supervising the kitchen work is called chef.
13. There are some assistants who report to the chef.
14. Under the chefs there are dishwashers, kitchen helpers, assistant chefs and cooks.

## TEXT 3. RESTAURANT AND BAR SERVICE

In the restaurant as well as in the kitchen, there are also different kinds of jobs. The person who seats the guests is called **maitre d'hotel** or a **hostess**, if a woman. In restaurants with a very formal style of service, the maitre d' also takes the guests' orders. The **meals** are served by waiters or waitresses. In less formal **restaurants**, the waiters and **waitresses** take orders and serve the meals. Most restaurants also employ **busboys**, who pour water, **clear** and set tables, and perform other similar chores. In some restaurants, however, the waiters and waitresses carry out these **tasks**. In an **elaborate** restaurant, there is often an **employee called** the wine steward, or **sommelier**, who takes orders for wine and sometimes for other alcoholic drinks. Finally, there are **cashiers** who receive payment or signed bills from the guests.

In addition to the restaurant, most hotels also have a bar or cocktail lounge where **drinks** are served. Bartenders work behind the bar. They mix **drinks** and **serve** them to the customers at the bar. Additional waiters and **waitresses** are needed to serve **customers** who are seated at the tables. The bartenders usually act as **cashiers** in addition to their other duties. The bar or cocktail lounge may also offer food service, although it is usually **simpler** than the food served in the hotel dining room. Fast food, **such as sandwiches** or hamburgers, is customary.

One food and beverage facility that is often not connected with the main hotel kitchen is the snack bar. The snack bar is a small unit that provides fast-order food and drink service to guests who are using the hotel's swimming pool or some other recreational facility. Snack bars are a prominent feature of a resort hotel.

As it was previously mentioned, hotels generally employ a large number of workers in proportion of the number of guests; this is especially true in the food and beverage department. The restaurant business as a whole is one of the most labor-intensive of all industries, and this is true whether the restaurant is in a hotel or not.

## THINGS TO DO

### 1. Read and translate the text.

### 2. Answer the following questions and make them indirect.

1. What are the jobs in the restaurant?
2. What kinds of restaurants are there?
3. Do the **maitre'd** hotels and do the waiters perform the same duties?
4. Who helps the waiters to clear and set tables?
5. Does the **sommelier** take orders for spirits?
6. Who acts as a cashier in a bar?
7. What food is served in a cocktail lounge?
8. Is the snack bar located by the swimming pool?
9. What is a prominent feature of a resort hotel?
10. Why is hotel and restaurant business labor-intensive?

### 3. Translate the following word combinations into Russian.

1. as well as in the kitchen; 2. who seats the guests; 3. take orders; 4. clear the tables; 5. carry out these tasks; 6. finally; 7. signed bills; 8. cocktail lounge; 9. mix drinks; 10. additional waiters; 11. act as cashiers; 12. to serve customers; 13. usually simpler; 14. customary; 15. main kitchen; 16. snack bar; 17. swimming pool; 18. resort hotel; 19. generally employ; 20. a large number.

### 4. Find the synonyms of the following words in the text.

official, hire, perform, job, spirits, get, account, require, responsibility, usually, characteristic, right, worker, lay, also, a small establishment, important.

### 5. Find the antonyms of the following words in the text.

different, informal, more, heavier, large, seldom, in front of.

## TEXT 4. SOME VIEWS ON THE CONTEMPORARY RESTAURANT

Every ship has its captain, every plane its pilot, and every restaurant an executive chef. Can three ships have only one captain? After visiting this hotel, one can be sure that it's possible. At the hotel, the two restaurants and a cafe have one executive chef who, making full use of his accumulated experience, manages 100 chefs.

The conception of the restaurant is to include **everything** that the guests enjoy. For example, the menu of the cafe **consists** mostly of European dishes, but with American element. There are also German, Japanese, and Russian dishes, and there are seasonal adjustments to the menu (in the summer there a lighter selection) and dishes that are in style in various **countries**. Every three months the menu is renewed in each of 1 restaurant, but not radically. The hits of the season and **characteristic** dishes remain.

Although the main responsibility of the executive chef is the kitchen, he pays much attention to all parts of the restaurant from the cuisine to the mood of the customers.

It is a common knowledge that the food and interior of a restaurant should be coordinated. For example, there are luxury restaurants where the customers feel more like they are in the museum than a restaurant. Besides, atmosphere, friendliness, and freedom are important in any restaurant. It can be put this way: the customer should be made to feel at once like a guest and a host.

In contemporary society, food is a part of civilization and culture, and one can't see a restaurant simply as a place to eat one's fill. A restaurant is an entire world that includes culinary delights, architecture, theatre, and the relaxation of a club.

As for the cafe in the hotel, it creates an atmosphere that is light, open, and festive. Among the summer appetizers, one should check out the **Mozzarella** and Tomato Salad with Basilic Vinaigrette. This dish is as light as it is enchanting. They also recommend the Baby Shrimp, Mushroom, and Bean i Sprout Salad that is as filling as the main dish. As for the main dishes, there is a wide selection for lovers of French, Russian, German, and American cuisine. Among the Russian choices, there is the Chicken Cutlet **Pozharsky** and **Pelmeni** with melted butter and sour cream. Energetic diners should try the Beef Medallions with Green Peppercorn Sauce or Salmon with Steamed Potatoes. When it comes time for dessert one should certainly try Tulip of Peaches or Ice Cream with Cream and Raspberry Sauce.

Another restaurant is a buffet-style, which is especially **convenient** for breakfasts and lunches. One of its specialties is family-style Sunday Champagne Brunch. The grand hall of the restaurant has a calm atmosphere, perfect for friendly **conversation**. The restaurant has a respectable menu with a selection of classic and original dishes, a wide choice of beer, and white, **red**, and rose wines. The selection of drinks in the wine list is excellent. For every dish, there is a wine that complements it perfectly.

The third restaurant has plenty to see. The carpets, elegant lamps, furniture, and exquisite **tableware** are all tasteful and **pleasing** to the eye. The designers of the restaurant succeeded in avoiding overdone decoration. All in all, the atmosphere of the classic American restaurant is perfectly proper, **festive** and attractive. The American style is noticeable in the menu. The crowning dishes at the restaurant are the various high-quality steaks. For fish lovers they can offer the classic Pan-Fried Cod Fillet with Butter and Lemon Juice, the Poached Salmon Escalope on Leek, with Mushroom and Butter Sauce. The customer will not remain indifferent to dessert when he tastes the art of the head pastry chef in the form of his Warm Homemade Apple Pie. Many famous personalities stay at this hotel but the executive chef and the staff are sure that every visitor is a celebrity and they have to do their best for everyone.

## THINGS TO DO

1. Read and translate the text.
2. Give a short summary of the text.

## Vocabulary Exercises

### Ex. 1. Find the pairs of synonyms among the words given below.

Need, offer, drink, control, require, buy, form, work, several, cook, issue, some, choose, operation, staff, select, supervise, provide, kind, prepare, personnel, hand out, beverage, purchase.

### Ex. 2. Find the pairs of antonyms among the words given below.

Modern, small, unload, purchase, bring, light, often, old-fashioned, large, load, pick up, seldom, heavy, sell.

### Ex. 3. Fill in the blanks with the corresponding word.

cuisine      pay      renewed      wine list      consist of      convenient  
responsibility      noticeable      atmosphere      try      remain      **tableware**

1. Every customer ... much attention to the interior of the restaurant.
2. Periodically the menu is ... but the most popular dishes
3. The executive chef has many ... . He is to plan the menu and to control the work of the kitchen staff.
4. Main course usually... meat or fish with some vegetables.
5. The most delightful dishes of Russian ... are **Pelmeni** and **Blini**.
6. While in Britain you should certainly ... ginger ale.

7. All the drinks are noted in the ... ..
8. The restaurant has warm and friendly ....
9. The American style is ... in the menu.
10. Buffet-styled restaurant is especially ... for breakfasts and lunches.

**Ex. 4. Compare and find the equivalents:**

chips	liquor
barman	bar
spirit	cookie
starter	bartender
bill	to do the dishes
pub	appetizer
biscuit	check
to wash up	French fries

**Ex. 5. Fill in prepositions or adverbs where necessary.**

1. There are restaurants ... a formal style of service.
2. The orders are taken ... waiters and waitresses.
3. The hostess can carry ... such chores.
4. The wine steward takes orders ... wine.
5. Cashiers receive payment... the guests.
6. Bartenders work ... the bar.
7. The snack bar is seldom connected ... the main kitchen.
8. The cocktail lounge can also offer ... fast food.
9. The hotels employ a large number ... workers ... **proportion** ... the number of guests.
10. The hotel business is one ... the most labor-intensive ... all industries.
11. He made full use ... his knowledge and experience.
12. This salad consists ... sea food, vegetables and dressing.
13. The chef is to pay much attention ... selection of dishes ... the menu.
14. Most modern hotels offer different forms ... food and beverage service.
15. Hotels can provide two or three meals ... a day.
16. MAP is known ... half board.
17. Some hotels offer room service ... guests who want food and beverages served ... them ... their rooms.
18. The guests can choose ... different restaurants and bars.
19. The food and beverage department manager is a key member ... the management's staff.
20. The food and beverage department manager has to report ... the manager ... the hotel.
21. The food and beverage department manager is responsible ... planning the food and drink operation.
22. He purchases hundreds ... items ... the restaurants and bars.
23. **The** kitchen is separate kingdom ...the hotel.
24. **The** chef has the responsibility ...planning the menus and **supervising** the work ... the cooks.
25. The cooks are ... the chef's supervision.
26. Most kitchens are equipped ... electrical appliances.

**Ex. 6. Complete the sentences.**

1. The hostess is responsible for ...
2. In less formal restaurants the waiters ...
3. The busboys' duties are ...
4. A sommelier is a person who ...
5. In addition to the restaurant there are smaller units. They are ...

6. Bartenders have the responsibilities for ...
7. A cashier is an employee who ...
8. A cocktail lounge is ...
9. Most hotels have facilities for ...
10. In some hotels food and beverage service is ...
11. Complete restaurant service includes ...
12. The restaurants may have ...
13. Food and beverage department brings ...
14. The food and beverage department manager reports to ...
15. He has the responsibility ...
16. The food and beverage department management **includes** ...
17. A storekeeper ...
18. A chef is responsible ...
19. Under the chef are the cooks who ...
20. Kitchen helpers are responsible ...
21. A kitchen is usually equipped ...
22. A cocktail lounge and the bar usually provide ...

**Ex. 7. Make up your sentences with the following words.**

to employ, employee, to perform, to act, to be connected with, customary, feature, to mention, as a whole, labor-intensive.

**Ex. 8. Put special questions to the underlined words.**

1. The meals are served by waiters and waitresses.
2. Most restaurants employ busboys.
3. The busboys pour water and clear the tables.
4. They also perform other similar chores.
5. There is often a **sommelier** in an elaborate restaurant.
6. Bartenders work behind the bar.
7. They serve drinks to the customers.
8. The cocktail lounge may also offer food service.
9. Snack bars are a prominent feature of a resort hotel.
10. The restaurant business is labor-intensive.
11. The food and beverage department manager reports to the manager of the hotel.
12. The number of employees depends on the size of the establishment.
13. The kitchen is equipped with electrical appliances.
14. Pots and pans need special attention.
15. The cooks work under the chef's supervision.
16. The food and beverage department brings much income.

**Ex. 9. Make the following questions indirect. Start the questions with: *I wonder.... Do you know.... Can you tell me.... Could you tell me...***

1. What service do most hotels offer?
2. What does continental breakfast include?
3. How many meals a day does full board include?
4. European plan doesn't include any meals, does it?
5. What does English breakfast consist of?
6. What kind of service does room service provide?
7. Why is the food and beverage manager a key member of the management staff?
8. What responsibility does he have?
9. Who is the head of the kitchen?
10. What does the number of assistant chefs depend on?
11. Who works under the chef?

12. What are the kitchen helpers responsible for?
13. Why is there a need to hire dishwashers if the kitchen equipped with electrical appliances?

**Ex. 10. Translate the word combinations and sentences into Russian using a dictionary.**

1. it depends now upon himself; 2. depending on the situation; 3. it depends on the price; 4. you can never depend on his being on time; 5. it depends ...; 6. purchase and sale; 7. purchase department; 8. purchase tax; 9. credit purchase; 10. cash purchase; 11. purchase money; 12. purchase price; 13. purchaser; 14. purchasing agent; 15. purchasing power; 16. his life won't be worth a day's purchase; 17. to establish a state; 18. to establish order; 19. to establish a price on the market; 20. higher education establishment; 21. to equip oneself for a trip; 22. with modern equipment; 23. equipment of the kitchen; 24. diving equipment; 25. completes edition of Shakespeare's works; 26. a complete day; 27. a house with complete furniture ; 28. his work is now complete; 29. complete stranger; 30. it was a complete surprise to me; 31 .to complete a task; 32. to complete a second year; 33. the house is completely empty; 34. he is completely ruined; 35. separate room; 36. separate entrance; 37. separate education; 38. to live separate from smb.; 39. the river separates the two countries; 40. to separate religion from politics.

## Translation Exercises

**Ex. 1. Translate the following into English:**

1. Обед обычно включает закуски, горячее блюдо, десерт и напитки.
2. В этой гостинице предлагаются полное ресторанное обслуживание и обслуживание в номере.
3. 2. Что вы заказали? - Я ещё ничего не заказал. Я ещё не выбрал. - А вы уже видели меню? - Да, официант его только что принёс.
4. Ваш приятель уже был в нашем ресторане, не правда ли? -Вы ошиблись. Мы никогда раньше не были в вашем турцентре.
5. Кто заказал полный комплексный обед из трёх блюд? -Я. Я также попросил официанта по винам принести мне красного вина.
6. Мы не встречались со служащими вашего отдела общественного питания с прошлого года. - Да, мы не виделись с прошлого конгресса, когда заказывали у вас банкет.
7. Менеджер службы питания нанимает большое количество персонала.
8. Служба питания принесла большую прибыль в прошлом году.
9. Менеджер службы питания отвечает за закупку расходных материалов для кухни и ресторана.
10. Он также отвечает за руководство всеми работниками службы питания.
11. Помощники на кухне ещё не почистили и не порезали овощи для салата.
12. Эта тургруппа уже побывала в нашем новом ночном клубе? - Да. Им очень понравилось ваше представление. - Этот ночной клуб уже завоевал отличную репутацию.
13. Вы организовали обслуживание официантами на банкете или обслуживание с раздачей у стойки? - Мы организовали самообслуживание.
14. Метрдотель встретил моих клиентов и рассадил их за столиками, не правда ли? - Конечно. Они недавно пришли. Официантка их только что обслужила.
15. Наш шеф-повар приготовил для вашего гостя своё фирменное блюдо. Вы его уже попробовали? - О, да. Изысканная кухня вашего роскошного ресторана завоевала блестящую репутацию, не так ли?
16. Обязанностями кладовщика являются хранение и отпуск расходных материалов.
17. Менеджер службы питания не подчиняется шеф-повару.
18. Количество работников на кухне зависит от класса ресторана и от размера предприятия.
19. Под руководством шеф-повара работают помощники, специализирующиеся на различных видах блюд.
20. Эта кухня не оборудована электроприборами.

21. Посудомойки занимаются кастрюлями и сковородами, а также разгружают и загружают посудомоечные машины.

## Speech Exercises

### Ex. 1. Answer the following questions:

1. In all large towns you can have a snack or dinner at a restaurant. What other places for having a snack can you name? Which is the cheapest (the most expensive)?
2. Which restaurants are there in your own town? Have you ever been to one of them?
3. Are there any Italian, Chinese or Caucasian restaurants in your town?
4. Do you like foreign food? Which cuisine do you prefer?
5. Which factors, in your opinion, are the most important for the successful operation of a restaurant?

### Ex. 2. You want to arrange a business breakfast for yourself and representatives of another company. Call the restaurant to reserve a table for the number of people and time you want. Ask what they have on their breakfast menu.

### Ex. 3. You are out to dinner with an important guest, who you want to wine and dine properly. What would you say to the maître d'hotel and what would you suggest your guest order?

### Ex. 4. Read the text, find in it the Russian equivalents of the following topical words and phrases:

guest counts (covers), the average guest check, an accounting period, total sales, to be multiplied by, actual totals, fixed and variable expenditures, rent/lease payment, interest, depreciation, a staffing level, the labor cost, to fluctuate, payroll, benefits, operating expense, maintenance, to deduct, net profit.

При прогнозировании торгового оборота ресторана учитываются два фактора: количество гостей и средний счет одного гостя. Чтобы прогнозировать ожидаемое в данном году количество гостей, год делится на двенадцать отчетных периодов по 28 дней каждый и еще один 29-дневный. Каждый из отчетных периодов затем делится на четыре семидневки (недели). Понедельник обычно самый спокойный день, к пятнице идет постепенно увеличение количества гостей, и она часто оказывается самым напряженным днем. Пятница, суббота и воскресенье часто дают половину недельной выручки.

Средний счет рассчитывается делением объема всех продаж на количество гостей. Большинство ресторанов ведет учет этих данных по завтракам, обедам и ужинам. Прогнозируемое количество гостей на каждый день умножается на средний счет завтрака, обеда и ужина, чтобы рассчитать прогнозируемый объем продаж. Каждый день фактические цифры сравниваются с расчетными. Четыре недельных прогноза объединяются в один отчетный период, тринадцать таких периодов дают цифры за год.

Прогнозирование используется не только для расчета проектируемого сбыта, но и для расчета потребностей в персонале и затрат на рабочую силу. Как только эти цифры определены, из бюджета предприятия выделяются необходимые суммы на переменные и постоянные расходы, чтобы стать основой для последующих подсчетов доходов и убытков. Постоянные расходы, также называемые «фиксированными», не изменяются, какой бы ни была деловая активность предприятия. Это арендная плата, ссудный процент, материальный и моральный износ. Переменные расходы, также называемые «регулируемыми», колеблются в зависимости от деловой активности предприятия. Это расходы по зарплате служащим, премиальные, прямые эксплуатационные расходы, маркетинг, ремонт и содержание помещения. Все эти данные становятся основой для последующего подсчета доходов и расходов предприятия. То, что останется, называется чистой прибылью.

**Ex. 5. Read the text again, find in it the information about the following questions and answer them in writing, trying to use the words and phrases given in Task 4, together with your own comments on some of these questions:**

1. What are the two components of sales forecasting?
2. How are the guest counts and the average guest check calculated?
3. How do the weekdays compare, in terms of guest counts?
4. What should be taken into account while calculating the total forecast sales?
5. What important aspects of any business need forecasting, besides sales projection?
6. What are the two types of budgeting costs?
7. What are the main reasons for fluctuations of the controlled expenses?
8. What remains after all sorts of deductions?

**Ex. 6. Read the text and find in it the Russian equivalents of the following topical words and phrases:**

the home-delivery pizza business, to deliver pizzas to homes within 30 minutes, to gain competitive advantage, to have accidents, an advertising slogan, business expansion policy, a toll-free phone number, a traffic violation, more than 290 units.

Фирма Domino занимает лидирующее положение в бизнесе, связанном с изготовлением и доставкой на дом пиццы. Эта сеть ресторанов была основана в 1960 г. братьями Монаган, которые заявили, что обязуются доставлять заказчикам продукт в течение 30 минут с момента заказа. За первую неделю работы Том Монаган вместе с братом заработали менее \$ 15. Через 8 месяцев брат занялся другим делом, но Том не хотел сдаваться. Правда, и он через 10 лет, увидев, что не вылезает из долгов, был вынужден заявить о своем банкротстве. Кредиторы, помучившись некоторое время с его детищем, увидели, что управлять такой сетью ресторанов — дело хлопотное, и предложили ему занять пост управляющего. Том Монаган принял предложение и несмотря ни на что продолжил политику расширения бизнеса.

Идея доставлять пиццу на дом оказалась весьма удачной и своевременной. По мере того как успех Domino становился все более очевидным, другие пиццерии ужесточили конкурентную борьбу, порой прибегая к не очень честным приемам. Например, когда у водителей Domino случались аварии, конкуренты распускали слухи, что это происходит из-за того, что они слишком озабочены выполнением своего рекламного лозунга «Доставим пиццу за 30 минут после заказа, где бы Вы ни были!» Группа «возмущенной общественности» провела демонстрацию перед административным зданием компании. Но Том Монаган все-таки сумел выйти из этого трудного положения с честью. Он ответил на эти обвинения, что фирма Domino не меньше других печется о безопасности граждан, и сообщил бесплатный телефонный номер, по которому мог позвонить каждый, заметивший нарушение правил дорожного движения, совершенного шофером фирмы. Лицо компании было спасено, и к 1980 г. в сети уже насчитывалось 290 пиццерий. В настоящее время компания контролирует 5000 предприятий с оборотным капиталом в \$ 2,2 млрд, выйдя и на международный рынок.

**Ex. 7. Using the words and phrases given in Ex. 6, write an outline of your summary of the text dwelling on (a) its subject matter, (b) the main facts discussed, (c) the author's point of view on these facts, (d) your own opinion about them.**

**Ex. 8. Be prepared to speak about this text in class using your outline as a guide.**

## ЛИТЕРАТУРА

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Учебно-методическое издание

**Шабалина Е.В.**

Учебно-методическое пособие

**АНГЛИЙСКИЙ ЯЗЫК ДЛЯ РЕСТОРАННОГО ДЕЛА**  
**ENGLISH FOR CATERING**

Редактор Е.Ю. Базаров

Компьютерная верстка Я.С. Кожакина

**Учредитель, издатель:** Академия туризма и международных  
отношений

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**Почтовый адрес издательства:** 620034, Екатеринбург, ул. Марата, 17

**Главный редактор:** Пирогова Ольга Вячеславовна

**Е-mail редакции:** [uralinsttur@yandex.ru](mailto:uralinsttur@yandex.ru)

Оригинал-макет изготовлен в издательском центре

Академия туризма и международных отношений

**Тел/Факс:** (343) 245-36-51

Подписано в печать 22. 01.2017 г. Форма 60x84 1/16.

Бумага для множительных аппаратов.

Печать на ризографе. Гарнитура Times New Roman

Усл. Печ. л. 1,8

Тираж 300 экземпляров. Заказ №2.

Академия туризма и международных отношений

620034, Екатеринбург, ул. Марата, 17

