

MY PROFESSION IS A COOK

13.1. Vocabulary

Ex. 1. Match the words to their Russian equivalents.

1. to poison	a. загрязнять
2. experienced	b. санитарный инспектор кухни
3. kitchen supervisor	c. заболевание, вызванное пищевым отравлением
4. food-borne illness	d. опытный
5. to sanitize	e. дезинфицировать
6. cold shop	f. рабочее место
7. to do practice	g. горячий цех
8. to carry out one's instructions	h. кондитерский цех
9. skilled	i. предотвращать
10. hot shop	j. проходить практику
11. hygiene	k. гигиена
12. pastry-cook's shop	l. холодный цех
13. to prevent	m. отравлять
14. safety	n. безопасность
15. workstation	o. выполнять инструкции кого-либо
16. to contaminate	p. умелый
17. employee	q. служащий

Ex. 2. Translate the sentences from Russian into English. Use the topic vocabulary.

1. Я всегда выполняю указания своего босса.
2. На кухне важна безопасность.
3. Пищевые заболевания могут быть вызваны бактериями, содержащимися в пище.
4. Важно не загрязнять пищу грязными руками.
5. Прежде чем стать шеф-поваром, я практиковался во многих ресторанах.
6. Мое рабочее место находится в горячем цехе кухни.

7. Опытный повар может готовить вкусные блюда каждый раз.
8. Мой босс - опытный шеф-кондитер.
9. Сотрудник, ответственный за уборку кухни, очень скрупулезен.
10. Я предпочитаю работать в холодном цехе, так как там более комфортно.
11. В кондитерской мы специализируемся на приготовлении десертов.
12. Кухонный надзиратель следит за чистотой и гигиеной на кухне.
13. Чтобы предотвратить перекрестное загрязнение, мы используем разные разделочные доски для мяса и овощей.
14. Мы должны продезинфицировать все поверхности на кухне после приготовления сырого мяса.
15. В часы пик в горячем цехе обычно очень оживленно.
16. На коммерческой кухне необходимо соблюдать правила гигиены.
17. Небрежность на кухне может отравить клиентов и привести к серьезным последствиям.

13.2. Grammar

Ex. 1. Open the brackets using either Present Simple or Present Continuous.

1. Mother (to cook) very tasty soups.
2. Look! Children (to play) in the yard.
3. Nick (to make) breakfast every morning.
4. I can't speak to you now I (to do) my homework.
5. They (not to watch TV) at the moment, they (to read) newspapers
6. I usually (to have dinner) after work.
7. My parents (to have dinner) now.
8. You (to cook) every day?

9. You (to cook) meals now?
10. My brother (not to play) computer games now, he (to watch TV)
11. I (not to drink) coffee now. I (to write) an English essay.
12. Look! The baby (to sleep). He always (to sleep) after dinner.

Ex. 2. *Answer the questions using Past Continuous.*

What were you doing?

- at 10 o'clock yesterday?
- when mother came home?
- when I phoned you?
- when father worked in the garden?
- when Granny came into the room?
- when friends arrived?
- at 8 o'clock in the evening?
- at 7 o'clock in the morning?

Ex. 3. *Ask one wh-question to each sentence.*

Example: *I was reading a book when my sister came into the room. -
What were you doing when your sister came into the room?*

1. My sister was washing up when I entered the kitchen.
2. When Mother came home I was watching TV.
3. We were having dinner at 5 o'clock yesterday.
4. He was sleeping at 7 o'clock yesterday.
5. When mother phoned her daughter she was writing the essay.
6. I was reading a magazine, when the doorbell rang.
7. She was crying when I saw her yesterday.
8. When I came into the classroom teacher was sitting at table.

Ex. 4. Make the sentences in ex. 3 negative.

Ex. 5. Open the brackets using either Past Simple or Past Continuous.

1. When I (see) him yesterday, he (speak) to his teacher.
2. When my sister (to wash up) yesterday, she (to break) a cup.
3. Mother (to have breakfast) at 8 o'clock yesterday.
4. I (to have dinner) at the restaurant yesterday.
5. When I (to prepare) breakfast in the morning, I (to cut) my finger.
6. When you (to ring up) my sister yesterday, she (to sleep).
7. I (to cook) meat soup last Monday.
8. When mother (to come) home last Monday, I (to cook) meat soup.
9. When I (to open) the door, my friends (to sit) at table and (to have dinner).
10. When Nick entered the bar, the barman (to stand) behind the counter and (to make) cocktails.
11. ... you (to work) at 3 o'clock yesterday? – No, I (to have a rest).
12. My friend (to phone) me yesterday from London.
13. When he (to phone) me I (to have tea) with my friends.
14. I (to prepare) dishes for the evening party the whole afternoon yesterday.
15. My brother (to translate) an article from a newspaper the whole evening yesterday.

13.3. Reading

Ex. 1. Read the text.

Being a Cook

My profession is a cook. I work in a big restaurant and have a lot of responsibilities. I work in the hot shop, but sometimes I also work in the cold shop or in the pastry-cook's shop. At the beginning of my work day I

check all the products that I need to work with. Then I start cooking. I do many different things: I fry meat, fish, potatoes, I cook soups, sauces, and so on. I like my work very much because it is interesting and creative. I can prepare dishes according to my own recipes. All the people who work with me are very friendly. My boss is a good person and he always helps us. I am a student of the college of catering. I want to be a chef in the future. I think it is an interesting and well-paid job.

A cook is a skilled worker who prepares food in restaurants, hotels, and canteens. There are several types of cooks. Some cooks work in the cold shop. They prepare cold dishes such as salads, sandwiches, and starters. Other cooks work in the hot shop. They prepare main courses, for example, meat and fish dishes. In some places there are special shops where cooks prepare desserts, cakes, and pastries. These shops are called pastry-cook's shops. Cooks must follow strict rules of hygiene and safety. They must keep their workstations clean and tidy. They must wash their hands before they start working. The food they prepare mustn't contain bacteria which cause food-borne illnesses. So, they must prevent cross-contamination. It means that they mustn't use the same knives, chopping boards, and so on for raw meat and cooked meat. They must sanitize all the tools and surfaces after using them. Cooks usually work in teams. Each team has its own kitchen supervisor. The supervisor tells the cooks what they must do and checks if they carry out his instructions. In some places there are also waiters and waitresses who serve the food to the customers. The work of a cook is hard and sometimes stressful. Cooks must be able to work quickly and under pressure. They must be strong and have a lot of energy. But cooks like their work because it is interesting and creative.

I think that my profession is very important for people. Good food is necessary for our health, so cooks must prepare tasty and healthy dishes. I want to be a good professional and do my work well. I study hard at the college of catering and do practice in different restaurants. I like to learn new recipes and try them at home. I think that I will be a good chef in the future.

Ex. 2. Answer the questions.

1. What are the different areas in the restaurant where the cook works?

2. What does the cook do at the beginning of their work day?
3. What types of dishes does the cook prepare?
4. Why does the author enjoy their work as a cook?
5. What are some responsibilities that cooks have regarding hygiene and safety?
6. How do cooks prevent cross-contamination?
7. What qualities or skills are important for a cook to have?

13.4. Writing

Ex. 1. Write an essay (100-120 words) on the topic “Why I want to be a cook.”