

## CANTEEN

### 7.1. Vocabulary

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

1. meatballs	a. сотрудники; работники
2. main course	b. жареный (без масла)
3. to line up	c. второе (блюдо)
4. staff	d. спагетти
5. slice	e. десерт
6. self-service	f. первое (блюдо)
7. roast	g. глотать поспешно
8. spaghetti	h. ломтик; кусок
9. dessert	i. тефтели
10. first course	j. становиться в очередь
11. to gulp	k. картофельное пюре
12. mashed potatoes	l. самообслуживание

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

1. На десерт подают разные виды пирожных.
2. Первым блюдом в Великобритании обычно является суп.
3. Рыба с жареной картошкой - популярное основное блюдо в Великобритании.
4. Я люблю картофельное пюре с ростбифом.
5. Эти фрикадельки такие сочные и ароматные.
6. Из них получается вкусное жаркое без использования масла.
7. Ресторан предлагает клиентам самообслуживание.
8. На десерт у меня был кусочек вишневого пирога.
9. Спагетти - одно из моих любимых блюд.
10. Персонал в этом ресторане очень дружелюбный.

11. Не глотайте пищу залпом, откусывайте маленькие кусочки и медленно пережевывайте.

12. Нам пришлось простоять в очереди 30 минут, прежде чем мы смогли занять столик.

## **7.2. Grammar**

*Ex. 1. Ask five types of questions for each sentence.*

1. He went shopping every Saturday.
2. They had a snack in a bar.
3. She paid for dinner herself.
4. I ate too much at breakfast.
5. Strawberry cost too expensive last summer.

## **7.3. Reading**

*Ex. 1. Read the text.*

### **CANTEEN**

Canteens are places where people can go to have a meal. In many countries, canteens are found in schools and workplaces. In others, they are more commonly associated with the military.

The food served in canteens is usually simple and inexpensive. It often consists of a first course, a main course, and dessert. First courses are usually soups or salads, while main courses typically include meat or fish, potatoes or rice, and vegetables. Desserts may be fresh fruit, ice cream, or cake.

In some canteens, customers serve themselves from a counter or a buffet. This is called self-service. They take a tray and move along the counter, picking up the items they want. The advantage of this system is that it is fast. However, it can also be stressful, especially when there are many other people in line, and there is a risk of running out of certain dishes. Some canteens offer a choice of several hot dishes, but only one serving

per customer. This can mean that if you arrive late, you may not get the dish you want.

In other canteens, food is cooked to order and brought to the table by waiters or waitresses. This is known as table service. The advantage of this system is that it allows customers to relax and enjoy their meal. However, it can be slower than self-service, and it may be more expensive because the staff need to be paid. In some cases, customers have to queue at a counter to place their order, pay, and then find a table. The food is then brought to the table by the staff. This system is known as counter service.

Some canteens specialize in a particular type of cuisine. For example, in the United States, there are Mexican canteens that serve tacos, burritos, and enchiladas. In Spain, there are tapas bars that serve small dishes of hot and cold food. And in Japan, there are sushi bars that serve raw fish with rice. In some countries, canteens are associated with fast food. This is food that is prepared and served quickly. It often includes hamburgers, pizza, and fried chicken.

Canteens can be noisy, crowded places. People may have to eat quickly and gulp down their food. Some people do not like the atmosphere or the quality of the food. They prefer to bring their own lunch from home or go to a restaurant. However, for many people, canteens are an essential part of their daily routine. They provide a convenient and affordable way to have a meal.

***Ex. 2. Answer the questions.***

1. What is the typical food served in canteens?
2. How does self-service work in some canteens?
3. What are the advantages and disadvantages of self-service?
4. How does table service differ from self-service?
5. What are the advantages and disadvantages of table service?
6. Can you give examples of canteens that specialize in a particular type of cuisine?

7. Why do some people prefer to bring their own lunch or go to a restaurant instead of eating at a canteen?

#### **7.4. Communication**

*Ex. 1. Make sentences using the following words:*

1. food/serve/canteen
2. closed/weekends
3. lunch/break/always
4. variety/healthy/options
5. pay/cash/canteen
6. greasy/don't/food
7. located/first floor/building
8. bring/water bottle/canteen
9. coworkers/lunch/sit
10. microwave/employees/use