

SERVICE

12.1. Vocabulary

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

1. food service establishment	a. горячая закуска; горячее блюдо
2. edge	b. столовая посуда
3. handle	c. режущая кромка
4. bouquet	d. миска
5. tableware	e. шеф-повар
6. available	f. букет
7. arrange	g. перечень
8. entrée	h. мартини
9. bowl	i. ручка
10. manoeuvre	j. располагать
11. chef	k. имеющийся (в распоряжении)
12. martini	l. предприятие общественного питания
13. entree	m. горячее блюдо
14. listing	n. маневр

Ex. 2. Match the words to their definitions.

1. sales counter	a. tools or implements used for cooking or eating, such as pots, pans, and cutlery.
2. to post	b. to put something into a container or box.
3. properly	c. a small knife with a wide blade used for spreading butter or jam on bread.
4. service plate	d. glasses and other drinking vessels made from glass.
5. to design	e. a tall, narrow glass used for serving champagne or sparkling wine.
6. to box	f. a large decorative plate used as a base for other dishes during a meal.
7. utensils	g. a small shallow dish that is

	placed under a cup to catch any spills or drips.
8. tulip flute	h. in the correct way or manner, according to what is considered appropriate or acceptable.
9. glassware	i. a small piece of cloth or paper used for wiping your mouth and hands while eating.
10. saucer	j. to plan and create something, such as a product or system.
11. spreader	k. someone who works in a restaurant or cafe and brings food and drinks to customers.
12. cutlery	l. to display or publish something publicly, usually online or on a bulletin board.
13. server	m. knives, forks, and spoons used for eating and serving food.
14. napkin	n. a flat surface where goods are displayed and sold in a store or shop.

Ex. 3. Complete the sentences with the given words.

establishment, available, manoeuvre, properly, handle, napkin, martini, food, listing, servers

The ____ (1) service ____ (2) was crowded during lunchtime.

Can you grab the ____ (3) and help me carry this box?

The ____ (4) of ____ (5) items on the menu was extensive.

The ____ (6) had to ____ (7) through the busy restaurant with care.

She ordered a classic dry ____ (8) with olives.

Please use a ____ (9) to wipe your hands before eating.

It is important to ____ (10) clean and sanitize all surfaces in a restaurant.

12.2. Grammar

Ex. 1. *Combine the two sentences using **either...or** or **neither...nor**.*

1. She can put on a dress. She can put on a suit.
2. He hasn't got any pens. He hasn't got any pencils.
3. Ann has no sons. Ann has no daughters.
4. I would like some chocolate ice cream. I would like some vanilla ice cream.
5. We can order fish salad. We can order vegetable salad.
6. You don't want any mushroom soup. You don't want any noodle soup.
7. They went to the cafe. They went to the bar.
8. He is not a cook. He is not a waiter.

Ex. 2. *Rephrase this expression using a noun as an adjective.*

1. A magazine about computer is ...
2. Photographs taken on your holiday are your ...
3. Chocolate made with milk is ...
4. Somebody whose job is to inspect factories is ...
5. A hotel in central London is ...
6. The results of your examinations are your ...

12.3. Reading

Ex. 1. *Read the text.*

A restaurant, or an eatery, is a business that prepares and serves food and drinks to customers. Meals are generally served and eaten on the premises, but many restaurants also offer take-out and food delivery services. Restaurants vary greatly in appearance and offerings, including a wide variety of cuisines and service models ranging from inexpensive fast food restaurants and cafeterias, to mid-priced family restaurants, to high-priced luxury establishments.

In Western countries, most mid- to high-range restaurants serve alcoholic beverages such as beer and wine. Some restaurants serve all the major meals, such as breakfast, lunch, and dinner (e.g., major fast food chains, diners, hotel restaurants, and airport restaurants). Other restaurants may only serve a single meal (for example, a pancake house may only serve breakfast) or they may serve two meals (e.g., lunch and dinner).

The types of restaurant differ in terms of how fast food is served to the customer and also how food is ordered. The following is a listing of some of the major types of restaurant:

Fast food restaurants – these provide tableware for the customer to arrange themselves. Customers usually order at the sales counter and then wait for their name to be called when their food is ready.

Cafeteria – a restaurant serving mostly cooked ready-made food arranged behind a food-serving counter. There is little or no table service.

Family style – a restaurant where food is not pre-plated but is served on large platters and bowls meant for the entire table. The server will help the customers by bringing the food to the table.

Fine dining restaurants are full service restaurants with specific dedicated meal courses. Décor of such restaurants features higher-quality materials, with establishments having certain rules of dining which visitors are generally expected to follow, sometimes including a dress code.

Casual dining – a restaurant serving moderately-priced food in a casual atmosphere. Except for buffet-style restaurants, casual dining restaurants typically provide table service.

Chef's table – a table located in the kitchen of a restaurant, reserved for VIPs and special guests and/or used as a dining area for tasting menu patrons.

Food service establishments are governed by the food code of the state that they are in. The code is a listing of the minimum requirements of the establishment and sanitation.

The main factors that differentiate these types of restaurants are the little things that make you feel like you're in a certain type of place. For

example, when you think of your favorite family-style restaurant, you might picture a big bowl of spaghetti with the chef's secret sauce recipe, or maybe it's a steakhouse where they serve perfectly cooked steaks every time.

Ex. 2. Think of a title for the text. Share your ideas.

1. What is the main purpose of a restaurant?
2. How do restaurants differ in terms of their offerings?
3. What types of meals do most mid- to high-range restaurants serve?
4. How do fast food restaurants typically operate?
5. What is the difference between a cafeteria and a family-style restaurant?
6. What are some characteristics of fine dining restaurants?
7. How are casual dining restaurants different from buffet-style restaurants?