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Hotelarstwo. Tom VI. Język angielski zawodowy.

How can I help you?

Podręcznik



rea

technik hotelarstwa

kwalifikacja T.11 i T.12

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Polska Izba Książki

Drogie Uczennice i drodzy Uczniowie!

Niniejszy podręcznik umożliwi Wam doskonalenie umiejętności językowych niezbędnych w pracy hotelarza oraz przygotuje do egzaminu potwierdzającego kwalifikacje zawodowe.

Ciekawe i liczne ćwiczenia, z których większość opiera się na autentycznych materiałach, zapoznają Was z branżowym słownictwem hotelarskim.

How can I help you? umożliwia ćwiczenie wszystkich kompetencji językowych, ale przede wszystkim skupia się na umiejętności komunikowania się oraz tworzenia dokumentów hotelowych i korespondencji biurowej.

Mamy nadzieję, że praca z podręcznikiem *How can I help you?* sprawi Wam wiele satysfakcji i solidnie przygotuje do używania języka obcego w przyszłej pracy zawodowej.

Życzymy wielu sukcesów!

*Dorota Nowakowska,
Joanna Dolińska-Romanowicz*

Podziękowanie

Podczas pracy nad podręcznikami autorki obu wersji, angielskiej i niemieckiej, konsultowały się z wieloma osobami, pracującymi w hotelach na różnych stanowiskach.

Wszystkim serdecznie dziękujemy, a szczególnie

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Ewie Szczepańskiej (*Hotel Holiday Inn, Wrocław – obecnie Scandic*), **Agnieszce Trzcńskiej** (*Hotel Borys, Zagórze Śląskie*), **Karinie Nowakowskiej** (*The Burns Hotel, Londyn, Anglia*)

oraz

Panu Johannowi Kaiser wraz z zespołem (*Hotel Novotel Linz, Austria*).

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Symbols:

-  Listening Practice
-  Writing Practice
-  Speaking Practice

-  Reading Practice
-  Internet Research Practice

Unit 8 At a restaurant – types

WHAT

In this unit you will learn to: ● define a restaurant ● name types of restaurants ● describe restaurants ● name types of hotel rates ● get and give information about hotel rates ● name types and parts of the menu ● name and describe dishes.

HOW

In this unit you will: ● describe photos ● read authentic texts ● analyse price lists ● listen to advertisements and dialogues ● write and role-play dialogues ● discuss a topic ● write descriptions of dishes ● search the Internet ● use a dictionary ● do a project.

Types of restaurants

1. What do the photographs represent? What are the people shown doing?



2. In pairs name some well-known dining places in your local area, and try to define what a restaurant is. Then read the definition below, and complete the gaps with the appropriate words from the box.

◆ choice ◆ comfortably furnished ◆ beverages ◆ customers ◆

A restaurant is a catering establishment which offers its ¹ _____ a wide ² _____ of dishes and ³ _____, and which is ⁴ _____.

3. There are different kinds of catering establishments, depending on the range of services and comfort they offer, and the purpose they serve, e.g. a cocktail bar. Can you name any types of restaurants? Work in pairs.

a. Look at the photos and match them with the correct place names, as in the example.

◆ Fast food restaurant ◆ Pub/bar ◆ Restaurant ◆ Cocktail bar ◆ Roadhouse/service station ◆
◆ Beer garden ◆ Inn/tavern ◆ Café ◆

1)



http://www.bluetime.pl/foto_dane/wysiywg/Image/bar%20duzy%20edit.JPG

<i>Pub/bar</i>	<i>A</i>
----------------	----------



<http://www.kabaczek.eu/www/pl/galeria>

2)

<http://www.tiresthotel.pl/galeria.php>



--	--

3)

<http://www.kabaczek.eu/www/pl/galeria>



--	--

4)



--	--

5)



--	--

6)



--	--

7)



--	--

8)



--	--

b. Match the descriptions below with the dining places presented in the photos.

- A. A gastronomic outlet serving simple food and a large selection of beers on tap, with a higher/raised counter for serving drinks.
- B. An ice-cream parlour or a small outlet where ice-cream desserts are mainly served.
- C. A garden outlet which serves mainly beer.
- D. An informal restaurant offering a range of hot meals and made-to-order sandwiches, serving mainly coffee and tea.
- E. A simply decorated restaurant, usually located in the countryside.
- F. A gastronomic outlet offering a wide range of dishes and beverages, and providing table service.
- G. An outlet where you can buy and eat food directly from a disposable container at a low cost.
- H. An outlet ideal for travellers, located by motorways.

LANGUAGE CORNER

8a



Meals included in hotel rates

Hotels offer their guests accommodation and meals. Rates may include some meals, which is reflected in these commonly used abbreviations:

EP (*European plan*) = no meals included in the room rate

CP (*Continental plan*) = continental breakfast included

CB = continental breakfast included

Bermuda plan = full breakfast included

HB (*Half Board*)/**HP** (*Half Pension*)/**MAP** (*Modified American Plan*)/**demi-pension**
= two meals included: breakfast and one main meal

AP (*American Plan*)/**Full board**/**FAP** (*Full American Plan*) = all three meals provided

SC (*self catering*) = guests take care of their own meals

 4. Read the price list with a partner and make dialogues as shown in the example below. Switch roles.



HOTEL ***

PRICE LIST

All accommodation units are equipped with bathroom/toilet, hairdryer, telephone, satellite TV, mini bar, air-conditioning, heating, free Internet access, safe in room

*ROOM	01.10. – 30.04			01.05 – 30.09		
	B&B	half board	full board	B&B	half board	full board
SINGLE ROOM comfort	120	135	150	130	145	160
SINGLE ROOM deluxe	150	165	180	165	180	195
DOUBLE ROOM comfort	70	85	100	80	95	110
DOUBLE ROOM deluxe	80	95	110	90	105	120
DOUBLE ROOM + extra bed	65	80	95	75	90	105
APARTMENT A2+1	100	115	130	110	125	140

* EUR per person/day



e.g.

Customer: *I would like to ask about the prices.*

Staff: *Certainly, madam. What would you like to know?*

Customer: *How much is a double room with full board in high season?*

Staff: *The comfort type room costs EUR 110 from 1 May to 30 September, and the deluxe type is EUR 120.*

Customer: *And what's the price for a single room with half board, the comfort type?*

Staff: *It's EUR 145.*

Describing restaurants

 5. You are going to listen to radio advertisements for four different restaurants. What kind of information do you expect to hear in this kind of advertisement? Exchange ideas in pairs.

 a. Listen and mark the sentences TRUE or FALSE.

	TRUE	FALSE
1) The Uptown Restaurant offers French and Mediterranean cuisine.		
2) The Riverwalk Restaurant is decorated in a traditional way.		
3) At the Kronprinz Rudolph, it is possible to have a meal outdoors.		
4) The Cocktail Lounge offers expensive dishes.		

b. Listen again and complete the gaps with the words you hear.

A.

Uptown Restaurant

The restaurant offers a combination of ¹ _____ British cuisine and international classics with warm and welcoming service!

It ² _____ the most delicious full English breakfast and the greatest Family Sunday Lunch in town. The award winning ³ _____ Lunch from Monday to Friday offers a wide range of international dishes, including several buffet themes: ⁴ _____ and Mediterranean, Salad and Pasta, and Asian Stations.

Also suitable for younger guests. There's a playroom with a computer, television set, books and numerous toys, to ensure that the little guests have a wonderful time. Experience the atmosphere of total ⁵ _____ and taste tempting goods from all over the world.

B.

Riverwalk Restaurant

The most popular restaurant in the city centre, offering a sensual trip through the ¹ _____ of Europe.

We serve ² _____ specialities in a unique setting. The restaurant offers a magnificent ³ _____ of the river and the village. Located in a restored townhouse with original artworks, antique silver, and crystal decorated with flowers. Accessible from ground ⁴ _____ without steps.

It's an ideal place for ⁵ _____ of all kinds, able to accommodate up to 150 people. Our guests have included several celebrities, such as Britain's Princess Anne, Henry Kissinger, Felipe Gonzalez, and Claudia Schiffer. Why don't you come and join us, too.

C.

Restaurant Kronprinz Rudolph

A place with a past: Kronprinz Rudolph Restaurant at the Hotel Stefanie looks back upon a tradition spanning over 300 years.

Refined Austrian hospitality has long been preserved and nurtured here. Pay a ¹ _____ to enjoy authentic Viennese cuisine, and you too will be convinced by Kronprinz Rudolph's Restaurant cordial ² _____.

Experience a ³ _____ business lunch in the courtyard garden known as the Hofgarten, an exclusive dinner in the air-conditioned ballroom of the restaurant, an entertaining Sunday Brunch or your own personal ⁴ _____ – the experienced Kronprinz Rudolph Restaurant ⁵ _____ will do everything to make your visit a complete success.

The team at the Kronprinz Rudolph Restaurant looks forward to your visit!

Opracowano na podstawie <http://rudolph.schick-hotels.com/en-index.htm>

D.

Cocktail Lounge

Situated in the heart of the city centre, just minutes away from the bus and railway stations and the popular ¹ _____ malls.

Our philosophy is to offer reasonably priced and extremely ² _____ dishes using as many local ingredients as possible.

The ³ _____, informal interior and seasonally changing menu attract customers who return again and again. The ⁴ _____ sourced locally allow our chefs to create ⁵ _____ dishes with a strong emphasis on quality. Our friendly and efficient personnel will make you feel very welcome. Give us a try and you won't be disappointed!

 **c. Which restaurant do you like best? Why? Discuss it with a partner.**

 **6. Before you read some restaurant advertisements, read the signboards below and say what is characteristic about them.**

 **a. Read the advertisements and match the restaurants' signs with the appropriate texts.**

	<i>TRATTORIA</i>				
1	2	3	4	5	6

EARLS COURT

TRADITIONAL FLAVOURS IN
AN ORIGINAL SETTING

THE MINT LEAF

TRADITIONAL DISHES
IN A RUSTIC SETTING

LE ROCHE

CLASSIC AND MODERN TASTES
IN BREATHTAKING DECOR

CARLOS

SPANISH-STYLE PERFECT
DINING EXPERIENCE

TRATTORIA

A FAVOURITE WITH ENTHUSIASTS OF
ITALIAN CUISINE

THE RED FORT

A CHANCE TO TRY NEW DISHES
EVERY WEEK

1) _____
Big, busy and atmospheric, with excellent food, service and background music. The marble fireplace and chandelier add to the atmosphere of this Victorian pub. The original features maintain the character of the pub, which makes it a perfect place to enjoy a delicious traditional meal. Relaxed and informal service will help you unwind after a tiring day or week.

2) _____
One of the most popular restaurants in the city, combining traditional Mediterranean and modern cuisine. Famous for its exquisite fresh seafood, perfect pastas and delicious desserts. Our charming staff create a marvellous, friendly atmosphere, which always make our customers come back. Book early to avoid disappointment. Don't be surprised when you rub shoulders with celebrities here.

3) _____
Specializing in modern cuisine, ranging from artfully presented tortillas to a delicious variety of tapas, complimented by freshly prepared crispy salads. There is also a very well-sourced and well-priced wine list. The perfect dining experience at our place will want you return again and again. Enjoy the relaxing friendly atmosphere.

4) _____
The ideal dining experience in a warm and friendly atmosphere, with some of the best views in the city. A wide selection of award-winning fresh seafood and steak dishes, coupled with innovative weekly specials. So come in, relax and enjoy the buzz of the art of conversation and exceptionally good food.

5) _____
A magical blend of sumptuous food, exceptional service and superb entertainment. The luxurious setting enhanced by the spectacular pearl chandeliers. The cuisine is classic French but with light, modern touches. The wine list boasts premium wines from around the world. With a fully licensed bar, the restaurant makes all French food lovers dreams come true.

6) _____
Dishes to suit all palates! Great Polish traditional meals and delicious desserts in warm interiors recreating the unique atmosphere of an old inn or tavern. The menu will satisfy even the most sophisticated tastes. An excellent place for banquets, dinner parties, weddings, formal functions and informal get-togethers, with a summer terrace overlooking the river. The service is professional, prompt and attentive. Come and enjoy!

b. Fill in the table with the missing information.

Name of the restaurant	Interior decoration	Cuisine	Characteristic features

c. Underline the adjectives in the advertisements. Look up the new words.

 7. Listen to the dialogue and mark the sentences TRUE or FALSE.

	TRUE	FALSE
1) James and Lisa are expecting some friends in the evening.		
2) The “Four Seasons Restaurant” offers international cuisine.		
3) “The Art House” serves traditional cuisine.		
4) The atmosphere is an advantage at the “Beijing”.		
5) James and Lisa have dined at the “Veg Studio” more than once.		

 8. Use the Internet or other sources to find more examples of types of restaurant. Gather information about the furnishings and cuisine of the restaurants you choose. Make notes in your notebook. Then tell your partner about a chosen restaurant and recommend it.

Menus

 9. Look at parts of the menus presented below and discuss which gastronomic outlets they might be typical for, or what type of cuisine they represent.

1)

SOPAS / SOUPS	
Sopa con chile - with meat, red beans and cheese	£ 3.50
Sopa mexicana - with meat and vegetables	£ 3.50
Callos - spicy tripe with bacon, red beans and chili	£ 4.75
PLATOS FUERTES / MAIN COURSES	
Burritos	
Vegetariano - wheat tortilla filled with corn, red beans, grilled red pepper and courgette, salad	£ 4.75
Con carne - wheat tortilla filled with meat and corn or red beans, salad	£ 5.00
Chihuahua - wheat tortilla filled with grilled chicken, lettuce and cheese, salad	£ 5.00
Enchiladas	
Vegetarianas - corn tortilla filled with corn, red beans, grilled red pepper and courgette, salad	£ 4.75
Con carne - corn tortilla filled with meat and corn or red beans, salad	£ 5.00
Con pollo - corn tortilla filled with grilled chicken, salad	£ 5.00
Con puerco - corn tortilla filled with grilled pork loin, salad	£ 5.50



COLD SNACKS

1. Smoked and partly dried beef with hot sauce	100/40 g	15.90	3. Steak Tataré	80/60 g	25.00
2. Rabbit pâté with currant sauce	100/60 g	13.50	4. Leopoldian herring	80/60 g	10.50
			5. Herring in pepper	80/40 g	10.50
			6. Pork fillet stuffed with plums	60/20 g	12.50

SOUPS

7. Bread soup with white sausage	200/50/20 g	11.50	11. Borsch with white haricot beans	200/40 g	13.90
8. Leopoldian tripes	250 g	16.50	12. Borsch with "koloduny" (ravioli type pasta)	200/100 g	15.90
9. Broth with "koloduny" (ravioli type pasta)	200/100 g	15.90	13. Cold borsch with egg "chłodnik" (seasonal dish)	250/20 g	14.50
10. Clear borsch	200 g	11.50			

LEOPOLDIAN DISHES

14. Cabbage parcels "Gołabki Kresówki" with wild mushroom sauce	180/100 g	24.90	19. Roast veal "à la Dzieduszycki"	100/100 g	42.00
15. Cabbage parcels "Gołabki" with tomato sauce	180/100 g	24.90	20. Leopoldian roast pork	100/100 g	25.90
16. Roasted ham "Wiarus"	170 g	25.90	21. Beefsteak with Leopoldian sauce	140/100 g	55.00
17. Old Polish bigos with ribs	300/100 g	26.90	22. Traditional pork cutlet "schabowy" served with fried cabbage	150/100 g	25.50
18. Pork knuckle "Golonka" with cabbage and peas	- per 100 g	8.00	23. Chicken fillet with smoked sheep cheese "oscypek" and garlic butter	150/50 g	28.00

GRILLED DISHES (items 24.–29. by weight)

24. Roast hot pork ribs	- per 100 g	9.50	32. Shashlik à la Hunter	140 g	23.50
25. Roast hot pork ribs	- per 100 g	9.50	33. Pork rolls	150 g	27.00
26. Grilled Polish sausage	- per 100 g	9.50	34. Beef fillet shashlik	160 g	40.50
27. White sausage	- per 100 g	9.50	35. Pork fillets	160 g	35.00
28. Grilled black-pudding "Kashanka"	- per 100 g	9.50	36. Burning beefsteak	150 g	55.00
29. Roast trout	- per 100 g	9.50	37. Grilled chicken wings à la devil	160 g	18.00
30. Pork neck with mushrooms	130/50 g	23.50	38. Potato shashlik	200 g	12.00
31. Steak with garlic	130/50 g	29.90	39. Jacket potato	200 g	8.50
			40. Grilled mushrooms	100 g	12.00
			41. Recommended for meat – chanterelles with cream	100 g	16.50

PANCAKES

42. Leopoldian pancakes with sauce	240 g	22.00	46. With blueberries and cream	240 g	18.00
43. With cabbage and mushrooms	240 g	22.00	47. With strawberries and cream	240 g	18.00
44. Hot with paprika	240 g	22.00	48. With apples and cream	240 g	18.00
45. Plate of pancakes "Surprise"	360 g	27.00	49. Plate of sweet pancakes	360 g	27.00

PIEROGI (traditional Polish filled dumplings)

50. Pierogi with meat stuffing	10 pcs/250 g	25.00	52. "Ruskie pierogi" with cottage cheese and potato	10 pcs/250 g	25.00
51. Pierogi with cabbage and mushrooms	10 pcs/250 g	25.00	53. Plate of mixed pierogies	12 pcs/300 g	30.00

Before the meal we serve old-style Polish bread at 3.20 for portion and homemade dripping for free

3)



Metisse Restaurant

Hors-D'Oeuvres

Moules à la Marinière

Mussels cooked in white wine, butter, parsley, and shallots

La Soupe du Jour

Soup of the Day

Les Escargots au Beurre, Tomate, Ail, Persil et Noisette

Snails with butter, tomatoes, garlic, parsley and hazelnuts

Main Courses

La Poitrine de Poulet Cordon Bleu

Free range chicken breast stuffed with ham and cheese served with a béchamel

Penne à la Monegasque

Penne pasta with tomatoes, basil, garlic, and extra virgin olive oil

La Poitrine de Canard Rôtie et sa Sauce à la Poire

Roast duck breast served with a pear sauce

Fillet de Porc à la Moutarde

Pork tenderloin with a mustard sauce

Fillet de Lotte enveloppé de Serrano Ham et sa Sauce au Poivron

Filet of monkfish wrapped with serrano ham and served with a bell pepper sauce

Desserts

La Crème Brûlée à la Vanille

Traditional vanilla crème brûlée

Profiterolles

Puff pastry with vanilla ice cream and hot chocolate sauce

Le Sorbet du Jour

Homemade sorbet of the day

3-course dinner - \$55

- a. Scan the texts to find examples of different kinds of meat, fish/seafood, vegetables and fruit.
e.g. pork, herring, tomatoes, blueberries
- b. Which of the above menus would you choose when dining out with friends/family? Why?

 10. Read the full menu below. What are the main parts of the menu?

- a. Put the names of dishes listed below in the correct gaps in the menu.

Sirloin Steak, Caesar Salad, Baked Halibut, Seafood Chowder, Banoffee Pie, Pâté with Redcurrant Jelly and Melba Toast



Garden Restaurant Menu

STARTERS

1 _____	€ 5.75
Thai-Style Spicy Fish Cakes	€ 6.50
Salmon and Spring Onion Cakes	€ 6.50
With mixed leaves and sweet chilli sauce	
2 _____	€ 6.50
With romaine lettuce, crispy bacon, herb croutons & parmesan	
Crispy Potato Skins	€ 6.50
Melted Swiss cheese, garlic & herbed sour cream	
Honey Chicken Salad	€ 8.50
Romaine lettuce tossed with our honey mustard dressing and topped with tomatoes, cucumbers, egg, cheddar and asadero cheeses, and breaded chicken tenders	

SOUPS

Chef's Soup of the Day	€ 5.75
3 _____	€ 5.50
French Onion Soup	€ 6.50
Caramelized onions, brandy and spices; topped with croutons and a three-cheese crust	

All soups served with a selection of bread

MAIN COURSES

Mediterranean Chicken	€ 17.50
Baked supreme of chicken stuffed with mozzarella cheese, wrapped in parma ham, with sweet roasted bell peppers and basil pesto	
Chicken Supreme	€ 17.50
Succulent chicken breast, pan-fried to perfection	
Lamb Chops	€ 23.50
With rosemary and mint sauce	
4 _____	€ 23.50
On a bed of mashed potatoes with pepper sauce or garlic butter	
Medallions of Beef Fillet	€ 25.50
With roast shallots and red wine sauce	
Swordfish Supreme	€ 24.50
With tomato and oregano concasse	
5 _____	€ 24.50
With spicy crab meat and coconut rice with ginger	

All main courses are served with salad or seasonal vegetables and your choice of either new potatoes, French fries or sautéed potatoes.

Garden Restaurant Menu

DESSERTS

6	€ 5.50
Pastry case filled with layers of caramel and bananas, topped with more bananas and cream	
Selection of Ice Creams	€ 5.50
Choose from a selection of chocolate, strawberry or vanilla ice creams with a choice of sauces. All served with a delicious shortcake biscuit.	
Hot Dessert of the Day	€ 5.50
Please ask our waiting staff for today's hot dessert, served with either hot custard, pouring cream or vanilla ice cream	

WINE LIST

Champagne and Sparkling Wines

Moet Non-Vintage	€ 40.00
Chardonnay and Pinot Noir Blend	
Dom Perignon	€ 40.00
Richly textured and superbly complex	
Graham Beck Rose	€ 35.00
A steely dry and elegant classically styled bubbly	

White Wines

Graham Beck	€ 18.00
Sauvignon Blanc – ripe tropical flavours, with fig, granadilla and pear	
Brampton	€ 18.00
Chardonnay – ripe unoaked version, with tropical and citrus flavours	
Chardonnay Pinot Noir	€ 18.00
Fruit and elegance, with characteristic hints of ripe red berries	

Red Wines

Hamilton Russell	€ 18.00
Pinot Noir – legendary Cape version of a Burgundy great	
Boschendal 1685	€ 18.00
Shiraz – a graceful wine with layers of ripe berry and white pepper	
Bellingham	€ 18.00
Merlot – medium-bodied, sleek and delicious	

Wine by the Glass

Sauvignon Blanc, Chardonnay, Rose, Shiraz, Merlot	€ 5.00
--	--------

b. Look up the unknown vocabulary and make notes in your notebook.



Types of menu


à la carte menu = a menu which has individual dishes listed with separate prices; guests choose from a full list of options

table d'hôte menu = a menu which offers a full-course meal with a limited number of dishes to choose from at a fixed price (also called **prix fixe**)

carte du jour = a menu which lists dishes available on a particular day

wine list = list of wines and their prices


* Restaurants may offer separate menus for beer, spirits, mixed drinks, desserts, and for specific customers like children (**children's menu**).

 **11. Restaurants offer various cuisines. Find examples of menus containing dishes from different countries. Use the Internet or other menus available. Work in pairs or small groups.**

- 1) List 5 (or more) names of cuisines on offer.
- 2) List 2 examples of dishes typical for each of the cuisines.
- 3) Compare the results with the other pairs/groups.

Describing dishes

12. Before you read, scan the first text below to say what kind of text it is and where it comes from.

 **a. Read the recipes for traditional Polish dishes (H. Szymanderska "Encyclopaedia of Polish Cuisine" by REA). Guess the names of the dishes and write them at the top of each recipe. The names are given on page 163.**

1) _____

serves 4 2 cups soured rye-flour juice, 300g white sausage, 100g smoked bacon, 1 onion, 2 dried cep mushrooms,	2 cloves of garlic, 1 tsp stock from soup cubes, 1 bay leaf, 2-3 grains allspice, 2 tsps marjoram, salt, pepper,	4 hard-boiled eggs, ½ cup thick cream. Preparation: 10 mins Cooking: 45 mins
Rinse the mushrooms and soak them in water for 2-3 hours, then cook them. Boil 3 cups of water with the bay leaf, allspice, onion and garlic. Add the mushrooms, mushroom stock and sausage. Simmer over a low heat for 40 mins. Strain the stock, add the stock and bacon cut into cubes. Bring to the boil, pour in the rye-flour juice and put in the mushrooms cut into strips, the sausage cut into slices and marjoram. Bring to the boil again, take off the heat and mix with the cream. Serve with hard-boiled eggs cut into quarters.		

2) _____

serves 4 <i>1 kg cooked potatoes,</i> <i>250g potato flour,</i>	<i>2-3 eggs, salt.</i> Preparation: 10 mins Cooking: 15-20 mins
Put the potatoes through a mincer. Mix them with the potato flour, break in the eggs, add some salt and work into a smooth paste. Dust your hands with flour and form small balls. Make a hole in each with your thumb. Drop into boiling salted water and cook for 15-20 mins. Serve with some sauce, pork scratchings, or as a side dish with the second course.	

3) _____

serves 8-10 <i>1 ½ kg sauerkraut,</i> <i>1 small head white cabbage (about 1kg),</i> <i>350g pork ribs,</i> <i>200g smoked streaky bacon,</i> <i>350g cold meats (pieces of ham, smoked sirloin, pork roast, roast poultry, roast beef),</i>	<i>300g sausage,</i> <i>200g pitted prunes,</i> <i>2 tbsps honey,</i> <i>150g raisins,</i> <i>2 cups strong stock,</i> <i>1 bay leaf,</i> <i>10 peppercorns,</i> <i>4-5 juniper berries,</i> <i>4-5 allspice berries,</i>	<i>1 large onion,</i> <i>1-2 cloves, ½ tsp dried thyme,</i> <i>100g lard,</i> <i>1 cup water,</i> <i>1 cup Madeira,</i> <i>salt, pepper, paprika.</i> Preparation: 3-4 hours
Wash the prunes and soak in a little boiled water for 1-2 hours. Blanch them and cut into strips. Wash and finely chop the cabbage. Place it in a sieve, scald, drain and put into a saucepan. Add the ribs, bay leaf, juniper, a clove-stuck onion, thyme and a pinch of salt. Pour in some boiling water and cook over a low heat. In another saucepan, melt the lard, put in the chopped sauerkraut, pepper and allspice, pour over the hot stock and cook over low heat. Combine both types of cabbage, remove the onion and cooked ribs. Separate the meat from the bones, cut into cubes and add to the cabbage. Dice the cold meats and add to the cabbage together with the prunes. Pour in the liquid in which the prunes were soaking, mix well and simmer for 2-3 hours, stirring frequently. Toss in the scalded raisins, honey, the thinly sliced sausage, stir in the wine, and season to taste with salt, pepper and paprika. Continue to simmer for another 25 mins or so. It's best several days later, after having been frozen 2-3 times and reheated.		

4) _____

<i>1 kg whole-milk cottage cheese,</i> <i>10 eggs,</i> <i>1350g sugar,</i> <i>60g butter,</i> <i>120g raisins,</i> <i>½ vanilla pod.</i>	Dough: <i>250g flour,</i> <i>120g butter,</i> <i>2 egg yolks,</i> <i>grated rind of 1 lemon.</i> Baking: 60 mins
Put the cheese twice through a mincer. In a stoneware bowl, blend the cheese with 3 whole eggs, sugar and vanilla. Whisking all the time, add 1 egg yolk at a time, and towards the end pour in the melted butter. Fold in seven egg whites whisked into stiff peaks and add the raisins. Make a dough from all the ingredients. Roll the dough out thinly and line a greased baking tin with it, trim the edges, make fine rolls from the trimmings. Spread the cheese mixture on the dough, arrange the trimmings in a lattice pattern. Bake in a preheated oven for an hour.	

b. Underline the verbs in all the recipes. Look up the new words.

 **c. Tell a partner which dish you like best and why.**

 **13. National cuisines have some characteristic features which make them unique or special. In pairs, describe Polish cuisine by listing some of its characteristic features.**

1) List some characteristic features of the Polish cuisine.

.....

2) Give a few examples of typical Polish dishes.

.....

3) Tell your partner about your favourite national dish. Then work together and write a recipe for both dishes.

 **14. Restaurant customers sometimes need the waiting staff to explain the menu to them. Read the dialogue below and try to guess the missing words/expressions.**

Customer: Excuse me, could you ¹ _____ the menu to us, please?

Waiter: Yes, certainly, madam.

Customer: What's the ² _____?

Waiter: It's carrot and coriander.

Customer: And what is the Shepherd's Pie?

Waiter: It's a traditional Irish dish which ³ _____ seasoned minced lamb with peas, carrots, corn, garlic and parmesan cheese. It's ⁴ _____ mashed potatoes.

Customer: I see... Can you tell me what in the Pot Roast is?

Waiter: This dish ⁵ _____ tender roast pork topped with a mushroom gravy. It's ⁶ _____ garlic mashed potatoes and fresh vegetables.

Customer: No. How about the Taco Salad?

Waiter: This is a ⁷ _____ dish. It's ⁸ _____ grilled chicken, lettuce with cheddar cheese, black olives and chopped tomatoes. It's ⁹ _____ a tortilla bowl with salsa sauce.

Customer: I think I'll have that.

a. Read  LANGUAGE CORNER 8c below to check/complete the gaps in the dialogue.

 **b. Write a similar dialogue with a partner. Read it aloud. Switch roles.**



15. In pairs, write more descriptions of dishes you know. Read them to the class without giving the name of the dish, so that the rest of the students can guess what dish it is.

LANGUAGE CORNER

8c



Describing dishes

Useful expressions:

Excuse me, could you explain the menu to us, please?

What's the soup of the day?

What's the special today?

This is a vegetarian/pasta/meat/fish/one-pot dish.

*It's a **kind of** dessert/meat, with...*

*It's a light dish **made with**...*

*It **consists of** rice and pan-fried chicken.*

*It **contains** a few kinds of shellfish.*

*It's **made from** layers of boiled rice and sautéed vegetables.*

*It's **served with** rice or chips.*

*It's **served with a side of** sour cream/salsa sauce.*

*It's **served** warm/cold/sizzling hot.*

*... **topped with** cheese crumbles.*

*It's a chicken breast **filled with** garlic butter...*

*It's **wrapped in** puff pastry/a pancake.*

Classifying food:

By parts of the menu:

cold starters/appetizers, soups, warm starters/appetizers, main courses (vegetable, fish and seafood, meat, poultry, pasta), desserts.

By the cooking method:

boiled, fried, roast, stewed, steamed, poached, baked, grilled, sautéed, flambéed, stuffed, coated with breadcrumbs, marinated, etc.

By taste:

spicy, hot, mild, sweet, sour, sweet and sour, bitter, salty; tasty, delicious, splendid, exquisite, excellent, etc.

When something's wrong:

too fatty/greasy, too salty, too soft, too hard, too cold, too warm/hot, too bitter, too sour, too sweet, too spicy, too bland, etc.

Classifying wine:

dry, medium-dry, medium-sweet, sweet, rosé, sparkling, smooth/soft, light, subtle, noble, heavy, fruity, rich, herbal, balanced/rounded, crisp, aromatic, bitter, mature, ripe, elegant, etc.



16. Dealing with recipes requires the knowledge of professional vocabulary connected with food products and food preparation techniques. Read the recipe below and choose the correct words. Look up the new words.

Chicken Curry

<p>INGREDIENTS</p> <p>90 ml olive oil</p> <p>2 medium onions</p> <p>800 g chicken fillet</p> <p>4 cloves of garlic</p> <p>2 green chillies</p> <p>½ tsp salt</p>	<p>½ tsp turmeric</p> <p>1 tsp ground cumin</p> <p>½ tsp ground coriander</p> <p>2 tsps tomato purée</p> <p>½ tsp garam masala or 2 tsp curry paste</p> <p>60 ml double cream</p>	<p>Preparation: 5 mins</p> <p>Cooking: 10 mins</p>
<p>Finely <i>chop/crush</i> the medium-sized onions. Crush the 4 cloves of garlic with the side of a knife. Now <i>take/peel</i> away the skin and finely chop. Finely chop the green chillies. Unless you want a very hot curry, use the knife to take out as many seeds as you can. Chilli juices can <i>burn/destroy</i> your skin, so when you've finished wash your hands. Take the chicken and chop into small bite-size <i>pieces/quarters</i> on a chopping board.</p> <p><i>Warm/Heat</i> a frying pan over a medium heat. Add 6 tablespoons of vegetable oil. Then add the chopped onion, and <i>fry/boil</i> for 1 minute.</p> <p>Put the chicken in, and continue to fry for 5 to 6 minutes.</p> <p>Put the garlic and chilli into the <i>bowl/pan</i>, and stir. Carry on frying gently over a medium heat until everything is golden brown, which will take 2 to 3 minutes. Keep stirring.</p> <p><i>Put/Take</i> ½ teaspoon of salt, ½ teaspoon of turmeric, 1 teaspoon of ground cumin and ½ teaspoon of ground coriander in the pan. Stir well.</p> <p>Add 2 teaspoons of tomato purée and ½ teaspoon of garam masala or curry paste. Stir and fold 4 tablespoons of double cream into the <i>dish/mixture</i>.</p> <p><i>Taste/Serve</i> hot, with freshly cooked basmati rice or naan bread.</p>		



17. Work in pairs or individually. Put the words in the correct column, depending on the vowel sound. Practise saying the words.

~~chop~~, crush, peel, burn, warm, heat, add, stir, serve, fill, cut, turn, chill, roll, sieve, mix, dip, freeze, wash, blanch, spread, whisk, melt, dust, rinse, toss, grease

i hit	i: see	e bed	æ cat	ɜ bird	ʊ hot	ɔ call	ʌ cup
					chop		



18. Read the recipe below and complete the gaps with the correct options a), b) or c). Look up the new words.

Banoffee Pie

<p>INGREDIENTS <i>1 400 g tin of condensed milk</i> <i>3 large bananas</i> <i>1 pack of chocolate Hob-Nobs</i> <i>300 ml whipping cream</i> <i>50 g dark chocolate</i> <i>3 tbsp of butter, melted</i></p> <p>Serves: 6</p>	<p>YOU WILL NEED: <i>1 large saucepan with lid, 1 large zip lock bag,</i> <i>1 rolling pin, 1 grater,</i> <i>1 9 inch, spring-form cake tin,</i> <i>1 spatula, 1 spoon, 1 small bowl,</i> <i>1 medium bowl, 1 electric mixer,</i> <i>1 knife, 1 chopping board, tongs.</i></p> <p>Preparation: 3 hours</p>
--	---

¹ _____ a saucepan three-quarters of the way with water and ² _____ it over a high heat. Once the water boils, put in the can of condensed milk and cover the pan with a lid. Leave it to boil for two hours during which time the milk will caramelize.

After 2 hours, carefully ³ _____ the tin from the water and leave it to cool.

Crush the biscuits finely and transfer them into the small bowl, ⁴ _____ over the melted butter and stir well. Transfer to cake tin and refrigerate. Pour the crushed biscuit into the cake tin and, using a spoon, press it down to create an even base. Put the tin in the fridge and ⁵ _____ for 15 minutes.

Peel the bananas and chop them into thin ⁶ _____. Add the bananas and toffee topping. Put the banana slices on top of the biscuit and ⁷ _____ them out. Open the tin of condensed milk, pour it over the top of the bananas and spread it over evenly. Put the pie into the fridge and leave for 20 minutes.

Whip the cream in the large bowl with the electric whisk until stiff. Top the banoffee pie with cream – spoon the whipped cream over the top and ⁸ _____ out evenly. Refrigerate again for a further 20 minutes.

Take the banoffee pie out of the fridge and finely ⁹ _____ the chocolate over the top. Open the seal of the cake tin, run a knife around the inside and, finally, remove the tin completely.

Slice and serve. You can ¹⁰ _____ it with an extra splash of cream.

- | | | | |
|------------------------------------|---|--------------------------------------|-----------------------------------|
| 1) a) give
b) fill
c) full | 4) a) add
b) stir
c) pour | 7) a) heat
b) crush
c) flatten | 9) a) cut
b) sieve
c) grate |
| 2) a) place
b) turn
c) throw | 5) a) froze
b) chill
c) cold | 8) a) flat
b) smooth
c) roll | 10) a) try
b) mix
c) make |
| 3) a) remove
b) leave
c) dip | 6) a) slices
b) cubes
c) quarters | | |



19. Project. In pairs or individually, create a simple menu (consisting of starters, main courses and desserts) for your birthday party or other important occasion you might celebrate with your family and/or friends. Use your knowledge, imagination, and sources such as the Internet to make it interesting. You might create the menu on the computer or make a paper version to present in class. Be prepared to describe the dishes in detail and justify your choices.

Special menus



20. Apart from menus used on a regular basis, restaurants may vary or extend their menus. Look at the examples of special menus and chefs' specials boards. Who are the offers for and/or what is the occasion? Exchange ideas with a partner.

a. Put the menu titles in the correct gaps.

◆ Recommends ◆ Christmas ◆ Pre-Fix ◆ Wild Game ◆ Valentine's Day ◆
◆ Beverage ◆ Speciality ◆ Children's ◆

A.

<i>Menu</i>	
<i>For our guests 12 and under</i>	
<i>Little Big Burger</i>	<i>\$ 7.00</i>
<i>Young Shepherd's Pie</i>	<i>\$ 6.50</i>
<i>Jumbo Battered Cod Fishfinger</i>	<i>\$ 6.50</i>
<i>Fish'n'Chips</i>	<i>\$ 6.00</i>
<i>Twister Ice Cream</i>	<i>\$ 4.00</i>
<i>Parrot Toy Ice Cream</i>	<i>\$ 4.00</i>
<i>Selection of soft drinks</i>	<i>\$ 2.50</i>

B.

<i>MENU</i>	
<i>Saturday & Sunday</i>	
<i>February 13 & 14</i>	
<i>Three courses \$45</i>	
<i>Ravioli of 'Native Blue' Lobster</i>	
<i>Roasted Mushroom Sachets</i>	
<i>Applewood Bacon Wrapped Shrimp</i>	
~ ~ ~	
<i>Grilled Hanger Steak</i>	
<i>Fresh Atlantic Salmon</i>	
<i>Butter-roasted Stone Bass</i>	
~ ~ ~	
<i>Crème Brûlée</i>	
<i>Warm Chocolate Pudding</i>	
<i>Toffee Chocolate Square</i>	

C.

<i>Restaurant _____</i>	
<i>American steak</i>	
<i>thick portion of meat with</i>	
<i>grilled vegetables</i>	
<i>and several kinds of sauces</i>	

D.

<i>Menu</i>	
<i>Soup or salad, main course, dessert and coffee</i>	
<i>FOR ONLY £27.50</i>	
<i>Available for two people</i>	
<i>with bottle of Chilean wine for £30.90</i>	

E.



F.



G.



H.



b. Find examples of other special menus offered by restaurants. Compare with your classmates.

TEST YOURSELF 8

1. Match the abbreviations with the explanations.

- | | | | |
|--------|---------|----|---------------------------------------|
| 1) ___ | EP | a) | Guests take care of their own meals. |
| 2) ___ | CP | b) | Breakfast and one main meal included. |
| 3) ___ | HB / HP | c) | All three meals provided. |
| 4) ___ | AP | d) | Continental breakfast included. |
| 5) ___ | SC | e) | No meals included in the room rate. |

2. Choose the odd one out.

- | | | | |
|---------------|--------------|-------------------|---------------|
| 1) starters | desserts | vegetables | main courses |
| 2) beef | pasta | pork | chicken |
| 3) cheese | lettuce | garlic | cucumber |
| 4) à la carte | table d'hôte | le sorbet du jour | carte du jour |
| 5) pour | boil | simmer | cook |
| 6) bay leaf | thyme | marjoram | cream |
| 7) spicy | bitter | roast | sour |
| 8) pastry | spatula | grater | whisk |

3. Complete the gaps in the recipe with the appropriate cooking verbs listed below.

◆ bring ◆ whisk ◆ simmer ◆ serve ◆ put ◆ season ◆ transfer ◆ mix ◆ cool ◆ toss ◆

Cherry Tomato, Cucumber, Black Olive and Feta Salad

¹ _____ the tomatoes, salt, and sugar into a medium bowl, and gently ² _____ until combined. In a small saucepan, ³ _____ ½ cup tomato juice, garlic, oregano, shallot, and vinegar to a boil, then reduce the heat and ⁴ _____ over medium heat until reduced to 3 tablespoons, about 7 minutes. ⁵ _____ the mixture in to a small bowl and ⁶ _____ to room temperature, 4 to 6 minutes. ⁷ _____ and stir the oil and black pepper to taste until well mixed. ⁸ _____ with salt to taste if needed. In the bowl with the tomatoes, gently ⁹ _____ the cucumber, olives, feta, dressing, and parsley together. ¹⁰ _____ with any kind of main course or pita bread.

4. Individually or in pairs, explain what kind of eating places the words below represent.

- | | | | |
|----------------------|---------------------------|-------------|------------|
| fast food restaurant | pub/bar | restaurant | inn/tavern |
| cocktail bar | roadhouse/service station | beer garden | café |

5. Work in pairs. When you eat out, what kind of restaurant/s do you choose and why? Describe one restaurant you like best or know well. Consider the points below.

- 1) Type of restaurant or kind of cuisine served
- 2) Location of the restaurant
- 3) Interior decoration
- 4) Choice of dishes

6. Work in pairs. When you eat out, what kind of cuisine do you choose and why? Describe one dish you like best or know well. Consider the points below.

Ingredients
Preparation

7. Assess how confident you are in each area taught in this unit.

I CAN	5 = very well 3 = so-so 1 = not at all
define a restaurant, name types of restaurants, describe restaurants, name types of hotel rates, get and give information about hotel rates, name types and parts of the menu, name and describe dishes.	

KEY TO EXERCISE 12

- ◆ Cheesecake on shortcrust ◆ Home-made bigos ◆ Zhur with sausage ◆
◆ Silesian potato dumplings ◆

Przy opracowywaniu podręcznika wykorzystano materiał z następujących stron internetowych:

www.visitbritain.co.uk
www.hostelengland.com
www.fweb.org.uk
www.all-hotels
www.polhotels.com
www.appartementhotels.com

www.hotelmanagement-network.com
www.hotelarze.pl
www.lwowska.com
www.affinia.com
www.seekrakow.com
www.rudolph.schick-hotels.com

Źródła ilustracji i fotografii:

Okładka (ręka z tacą) Thorsten Schmitt/Shutterstock.com; s. 11 (motel) Andrey Bayda/Shutterstock.com, (kompleks hotelowy) romakoma/Shutterstock.com, (zajazd) Stämpfli Polska Sp. z o.o./Sprint Media, (camping dla samochodów) Dmitry Naumov/Shutterstock.com, (willa) Dmitry Naumov/Shutterstock.com, (hostel) REA, (hotel w Nicei) anshar/Shutterstock.com, (pokoje gościnne) Dmitry Naumov/Shutterstock.com; s. 18, s. 37 (plany) Stämpfli Polska Sp. z o.o.; s. 43 (apartament, pokój) Polonia Palace, Warszawa; s. 45 (sypialnia biało-brązowa) August_0802/Shutterstock.com, (sypialnia z czerwonym łóżkiem) JZhuk/Shutterstock.com, (sypialnia – zbliżenie na łóżko) mtr/Shutterstock.com; s. 48 (pokój dla nowożeńców) Polonia Palace, Warszawa, (miejsce do pracy w pokoju hotelowym) Ganna Vasylenko/Shutterstock.com, (wnętrze w stylu prowansalskim) bikeriderlondon/Shutterstock.com; s. 52 (budynek) Gravite; s. 53 (plany pięter) Stämpfli; s. 59 (kucharz) Tomasz Wojnarowicz, (kelnerka) Minerva Studio/Shutterstock.com, (kelner) wavebreakmedia/Shutterstock.com, (sprzątaczką) ssuaphotos/Shutterstock.com, (sprzątaczką) Blaj Gabriel/Shutterstock.com, (recepcja) Polonia Palace, Warszawa, (recepcja) michaeljung/Shutterstock.com, (boy hotelowy) Tomasz Wojnarowicz; s. 63 (recepcja) Robert Kneschke/Shutterstock.com, (podawanie kawy) Gravite, (sprzątaczką) ssuaphotos/Shutterstock.com; s. 75 (recepcja) Lars Zahner/Shutterstock.com; 99 (recepcja) Robert Kneschke/Shutterstock.com; s. 131 (monety) remik44992/Shutterstock.com, (banknot) repro, (voucher) repro, (karta kredytowa) Ingram Publishing/Theta, (czek) repro, (bon wycieczkowy) repro, s. 141 (maitre d'hotel) Stephan Huger, (kucharz) wavebreakmedia/Shutterstock.com, (stolik) Alexander Tihonov/Shutterstock.com; s. 142 (bar) fiphoto/Shutterstock.com, (bar kabaczek) Bar Kabaczek, (hotel) Tirest, (wnętrze restauracji) Bar Kabaczek; s. 143 (bar hotelowy) REA, (zajazd) REA, (bar uliczny) REA, (parasolki) chrupka/Shutterstock.com, (stolik) Złoty Klucz; s. 145 (cennik hotelowy) Gravite; s. 151, 152, 153 (menu w restauracji) Gravite; s. 165, 167, 168 (kelner wskazujący stolik, przyjmujący zamówienie, podający kawę, podający rachunek) Gravite; s. 170, 171 (menu w restauracji) Gravite; s. 177 (serwetka) Ievgenii Rapp/Shutterstock.com; (serwetka) Pawel G/Shutterstock.com, (serwetka) Lilyana Vynogradova/Shutterstock.com; s. 178 (naczynia – białe) Africa Studio/Shutterstock.com, (serwis (z kwiatami) Africa Studio/Shutterstock.com, (kieliszki) (kieliszek do wody) Mr Brown/Shutterstock.com, (kieliszek do koniaku) Ruslan Semichev/Shutterstock.com, (kieliszek do brandy) Michael C. Gray/Shutterstock.com, (kieliszek do grappy) serg_dibrova/Shutterstock.com, (kieliszek do wódki gatunkowej) bart78/Shutterstock.com, (kieliszek do wódki czystej) Boleslaw Kubica/Shutterstock.com, (szklanka do zimnych napojów) Jakkrit Orrasri/Shutterstock.com, (szklanka do whisky) grafvision/Shutterstock.com, (szklanka do wody) vipman/Shutterstock.com, (szklanka do drinków) nikkytok/Shutterstock.com, (pokal do piwa) Evgeny Karandaev/Shutterstock.com, (szklanka do piwa) Phent/Shutterstock.com, (szklanka do hot drinków) serg_dibrova/Shutterstock.com, (pokal do piwa) Zerbor/Shutterstock.com; s. 186 (menu) Gravite; s. 189 (śniadanie) margouillatphoto/Shutterstock.com; s. 191, 192 (menu) Dorota Nowakowska i Joanna Dolińska-Romanowicz; s. 201 (goście) Gravite; s. 205 (goście) Gravite; s. 212 (drogi) Gravite; s. 215 (informacja) Gravite s. 231 (sala konferencyjna) improvize/Shutterstock.com, (nakryty stół) Alexander Tihonov/Shutterstock.com; s. 232 (tablica z flamastrem) iQoncept/Shutterstock.com, (bilbordy) Pavel L Photo and Video/Shutterstock.com, (zeszyt) HomeStudio/Shutterstock.com, (dvd) Sergey Ash/Shutterstock.com, (wskaźnik) Michael Ransburg/Shutterstock.com, (mikrofon) kak2s/Shutterstock.com, (plakietka na smyczy) Robyn Mackenzie/Shutterstock.com, (ekran) spiphotoone/Shutterstock.com, (rzutnik) olegbush/Shutterstock.com, (stojak do pisania) ImageTeam/Shutterstock.com, (pilot) Daria Teplova/Shutterstock.com, (gratisy WSiP); s. 237 (sala weselna) c12/Shutterstock.com; s. 255 (przewodnik z wycieczką) 1000 Words/Shutterstock.com, (ludzie nad jeziorem) Anilah/Shutterstock.com, (ludzie w górach) Halfpoint/Shutterstock.com, (wycieczka) Christian Bertrand/Shutterstock.com; s. 257 (statek wycieczkowy) Mikadun/Shutterstock.com, (pokój hotelowy) LI CHAOSHU/Shutterstock.com, (pamiątki) Rostislav Glinsky/Shutterstock.com, (śniadanie) margouillat photo/Shutterstock.com; s. 263, 264, 266 (mapy) Gravite; s. 271 (rysunek) Gravite; s. 272 (biuro podróży) G. Bryk/WSiP; s. 276 (Wawel) YMZK-Photo/Shutterstock.com, (Wrocław) Bartłomiej Magierowski/Shutterstock.com, (Poznań) am70/Shutterstock.com; s. 277 (Warszawa) arway/Shutterstock.com, (Gdańsk) Patryk Kosmider/Shutterstock.com, (Łódź) Nivellen77/Shutterstock.com; s. 291 (ludzie przy tablicy ogłoszeń) Monkey Business Images/Shutterstock.com; s. 309 (rozmowa w sprawie pracy) Adam Gregor/Shutterstock.com;