

**МІНІСТЕРСТВО ОСВІТИ І НАУКИ УКРАЇНИ
ГОЛОВНЕ УПРАВЛІННЯ ОСВІТИ І НАУКИ
ЖИТОМИРСЬКОЇ ОБЛДЕРЖАДМІНІСТРАЦІЇ
БЕРДИЧІВСЬКИЙ ПРОФЕСІЙНИЙ АГРАРНИЙ ЛІЦЕЙ**

Special English

**Матеріали з англійської мови для учнів
з професії „Кухар. Офіціант. ”**



**Підготувала
Гончарук Т.А.
викладач англійської мови**

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Матеріали схвалені на засіданні методичної комісії суспільно – гуманітарних
дисциплін

Дані матеріали – це збірник текстів із завданнями, підібраними відповідно до програми з іноземної мови для учнів професійних навчальних закладів, які навчаються професії „Кухар, офіціант, бармен”

У збірнику наведений широкий діапазон професійної лексики, спрямований на розширення словникового запасу та розвиток мовленнєвих навичок у професійному спілкуванні.

Для учнів професійних навчальних закладів. Може бути використаним для широкого кола осіб, що вдосконалюють свої знання з англійської мови.

1.1

Food

Customs influence the ways people eat. Most Americans and Europeans eat from individual plates, using knives, spoons, forks. Arabs use only their left hands as a spoon for taking food from a central bowl. Chinese and japons use chopsticks to pick up food from a small bowl held close to the mouth.

1. What food means for us?
2. Customs influence the ways people eat, don't they?
3. How do the most Americans and Europeans eat?
4. How do Arabs eat?
5. How do Chinese eat?

1. Oranges are said to be ... for me but I don't much like them.
a) appetizing b) good c) healthy d) nourishing
2. Pork chops are one of my favorite
a) bowls b) courses c) dishes d) plates
3. They arrived so late for the supper, the food was ...
a) dried b) hard c) lost d) spoilt
4. I usually ... every morning.
a) eat b) bite c) drink d) play
5. In England they eat an apple ... with pork.
a) cream b) custard c) pudding d) sauce
6. No thank you, I don't ... sugar in tea.
a) drink b) drop c) pour d) spill

a) How to make a request (попрохати) :

Would
Could
Will you bring us the menu, please?
Can
Speak a bit slower, will you?

b) How to respond favorably (відповісти люб'язно) to a request:

Yes, of course.
certainly.
sure.

c) How to refuse a request politely: (Як ввічливо відмовити)

I'm sorry I can't.
I'm afraid, I can't.
I'm terribly sorry, but

I have to rush off to my work after the lesson.

d) How to express to desire: (Як виразити бажання)

I'd like

a cup of strong tea.

I want

e) How to ask people to repeat what they have said:

Sorry

Pardon?

What

(did you say)?

When

Where

- How about a nice cup of tea?
- Yes, I'd love one.
- How do you like it?
- A strong one with three spoons for me, please. (coffee, cocoa)
- Another piece of meat pie? _____
- No, thanks, really. I'm on a diet.
- It's delicious, but I don't think I ought to. (chicken, pudding, cake)

Exercise 4 Learn the dialogues from ex. 3 by heart.

1.2

Exercise 5 Learn the names of some food. Let's try to make some sentences with them.

barley – ячміннь

rye – жито

wheat – пшениця

oats – овес

dill – кріп

pear – груша

flour – борошно

mutton – баранина

sole – палтус

plaice – камбала

thyme – чебрець

parsley – петрушка

maize - кукурудза

salmon - лосось

rice - рис

eggplant - баклажан

herring - оселедець

veal - телятина

lamb – молода баранина

peas - горошок

gooseberry - агрус

sage - шавлія

grape - виноград

rout - форель

Exercise 6 Group up the words in the box given bellow under the following headings.

- 1. Cereals**
- 2. Dairy products**
- 3. Fish**
- 4. Fruit**
- 5. Herbs**
- 6. Meat**
- 7. Vegetables**

Barley, plaice, sausage, millet, thyme, wheat, rice, cream, oats, eggplant, dill, herring, pear, veal, flour, lamb, pea, sole, gooseberry, sage, lamb, mutton, maize, rye, grape, parsley, trout, bacon, basil, pork, onions, yoghurt, mint, curds, , salmon, apple, cucumber.

Exercise 7 Choose the right answer.

1. Peanuts are both cheap and ...
a) alimentary b) curative c) nutritious d) remedial
2. Mrs. Hospitable had prepared a ... meal with six courses to celebrate our arrival.
a) generous b) lavish c) spend shrift d) profuse
3. Mr. Fatty wants to slim, so he should avoid eating ... foods such as bread or potatoes.
a) fatty b) greasy c) spicy d) starchy
4. Don't remember to put ... in the salad.
a) trout b) parsley c) gooseberry d) oats
5. – What about fish?
- I prefer smocked
a) pea b) veal c) mutton d) sole
6. I need two kilograms of ... to bake some pastry.
a) flour b) millet c) sage d) grape

Exercise 8 Read the dialog and make up your own one.

At the Family Restaurant

Host. – Welcome to the “Family Restaurant”. Would you like a table for one person?

Jason. – Yes, may I have a table by the window?

H. – Yes, this table is OK?

J. – This is good. May I see the menu?

H. – Yes, here is the menu. Today we have fish, soup and dessert. Would you like something to drink?

J. – No, thank you. Just water, please.

H. – I will get your water and your waiter will take your order in a minute.

Власник. – Запрошуємо в „Сімейний ресторан”. Ви б хотіли стіл на одного?

Джексон. – Так, можна стіл біля вікна?

В. – Цей стіл підходить?

Д. - Добре. Можна подивитися меню?

В. - Так, ось меню. Сьогодні в нас риба, суп і десерт. Чи хотіли б ви щось випити?

Д. – Ні, дякую. Просто води, будь - ласка.

В. – Я принесу вашу воду, а офіціант принесе ваше замовлення через 1 хвилину.

1.3

Exercise 9 Match English and Ukrainian equivalents.

- | | |
|------------------|--------------|
| 1. wheat – | a) агрус |
| 2. eggplant - | b) палтус |
| 3. dill – | c) жито |
| 4. herring - | d) камбала |
| 5. pear – | e) виноград |
| 6. veal - | f) телятина |
| 7. flour – | g) горошок |
| 8. mutton – | h) петрушка |
| 9. peas - | i) борошно |
| 10. sole – | j) оселедець |
| 11. gooseberry - | k) пшениця |
| 12. plaice – | l) баклажан |
| 13. grape - | m) груша |
| 14. parsley – | n) баранина |
| 15. rye - | o) кріп |

Exercise 8 Learn descriptive words about the texture and taste of food.

The texture and taste of food

Sour - кислий	Sweet - солодкий
Salty – солоний	Bitter – гіркий
Bland – м'який	Hot – гарячий
Spicy – пряний, ароматичний, гострий	Greasy – сальний, жирний
Sticky – липкий	Goosey – липкий, клейкий
Crusty – покритий кіркою	Crisp – хрусткий, розсипчастий
Limp – м'який	Mushy – м'який, пористий
Chewy – жувальний	Lumpy – грудкуватий
Smooth – гладкий, нетерпкий	Tender – ніжний, м'який
Tough – твердий	Dry – сухий
Fresh – свіжий	Stale – черствий, старий
Spoiled – зіпсований	Rotten – гнилий
Strong - міцний	

Exercise 10. Describe kinds of food. Use example.

Example: sugar – sweet, dry, white, free – flowing.

Lemon, sugar, honey, fat, cheese, cracker, fry chicken.

Exercise 11 Choose the right answer.

- What are you cooking? It ... good.
a) feels b) flavour c) smells d) sniffs
- The dish had a very interesting test as it was ... with lemon.
a) flavoured b) pickled c) seasoned d) spiced
- The apple was so ... that he put some sugar on it.
a) bad b) juicy c) ripe d) sour

4. The apple had become so ... that we had to throw away.
a) overripe b) rotten* c) poisonous d) green
5. That milk smells
a) acid b) bitter c) sharp d) sour
6. Please put some water in my coffee, because it is too
a) black b) dense c) strong d) thick
7. If there is one thing I don't like it is ... tea.
a) delicate b) light c) pale d) weak
8. Her pastry is as light as a
a) breath b) cloud c) feather d) leaf
9. The smell of the burnt cabbage was so ... that it spread to every room.
a) diffuse b) effusive c) extensive d) pervasive
10. Miss Greedy ... her lips at the thought of eating the delicious – looking cake.
a) pursed b) smacked c) struck d) watered
11. Mr. Hot ... some pepper over his stake.
a) spat b) sprayed c) sprinkled d) squirted
12. The stake looked tender, but it was as tough as
a) a belt b) saddle c) old boot d) rubber

Exercise 12 Read the dialog and make up your own one.

Ordering at the “Family Restaurant”

Water. – Are you ready to order?

Jason. – Yes, I would like the soup.

W. – That is a good choice. Our soups today are bean soup and vegetable soup.

Which would you like?

J. – I will have the vegetable soup and two slices of brown bread.

W. – Would you like coffee?

J. – No, thank you.

W. – All right. I will be right back with your soup and your bill.

Офіціант. – Ви готові робити замовлення?

Джексон. – Так, я хотів би суп.

О. – Це хороший вибір. У нас сьогодні гороховий суп і овочевий суп.

Д. – Я буду їсти овочевий суп з двома шматочками чорного хліба.

О. – Будете каву?

Д. – Ні, дякую.

О. – Добре. Я зараз принесу ваш суп і ваш рахунок.

1.4

Exercise 13 Match English and Ukrainian equivalents. Use an example.

<i>A Sour - g</i>		<i>B Sweet - c</i>	
1. Sour -	a. м'який	1. Sweet -	a. м'який
2. Salty –	b. твердий	2. Bitter –	b. хрусткий
3. Hot –	c. жувальний	3. Bland -	c. солодкий
4. Spicy –	d. свіжий	4. Greasy –	d. гнилий

5. Sticky -	е. зіпсований	5. Gooeу -	е. ніжний
6. Crusty -	ф. гладкий, нетерпкий	6. Crisp -	ф. гіркий
7. Limp -	g. кислий	7. Strong -	g. черствий
8. Chewy -	h. гарячий	8. Lumpy -	h. сухий
9. Smooth -	i. покритий кіркоу	9. Tender -	І. липкий, клейкий
10. Tough -	j. солоний	10. Dry -	j. грудкуватий
11. Fresh -	k. пряний, ароматичний,	11. Stale -	k. міцний
12. Spoiled -	l. липкий	12. Rotten -	l. сальний, жирний

Exercise 14 Read and retell the joke

“Waiter, is this an apple pie or a peach pie? It testes like glue”

“Well, then, sir, it is a peach pie. Our apple pie like card – board”

Exercise 15 Read and learn the words.

PANS & POTS

Skimmer – шумівка	Colander – друшляк
Sieve – сито	Funnel – лійка
Saucepan - каструля	Soup tureen – супниця
Ladle – ополоник	Whisk – вінчик
Kettle – чайник	Meat– grinder - м'ясорубка
Grater – тертка	Kitchen scales – кухонні ваги
Plate - rack – сушарка для посуду	Rolling – pin – качалка
Frying pen – сковорідка	Sugar bowl – цукорниця
Pepper pot - перечниця	Nutcracker – щипці для горіхів
Can /tin opener – консервний ніж	Pot - горщик
Cutlery– кухонний посуд	Bowl – миска
is used for ... – використовують для ...	By means of ... - з допомогою ...
is served ... - подають ...	is serves ... - служить ...
Bucket - відро	Sink - раковина

Exercise 16 Complete the sentences.

1. A s - - - - - is used for skimming.
2. By means of a s - - - - is sifted flour.
3. A k - - - - is serves for boiling water.
4. Sugar is kept in the s - - - - - .
5. Soup is served on the table in the s - - - t - - - - .
6. Eggs or cream is whipped (збивають) by means of a w - - - - .
7. A f - - - - - p - - is used for frying meat, fish and other food.
8. Force – meat (фарш) is prepared by means of a m - - - - g - - - - - .
9. A c - - - - - is served for blanching fruits or vegetables.
10. A k - - - - - s - - - - - is the necessary subject in preparing food.

Exercise 17 Choose the right answer.

1. Aunt Betty gave me a ... of her home – made strawberry jam.
a) bottle b) can c) pot d) tin
2. Just put the dirty dishes in the We'll wash them up later.
a) bath b) bucket c) sink d) tub
3. Please give me two ... of bread.
a) crumbs b) flakes c) lumps d) slices
4. I had a ... of soup for lunch.
a) bowl b) dish c) glass d) saucer
5. The knife is terrible It won't even cut a piece of cheese.

- a) blunt b) flat c) sharp d) thick
6. I couldn't open the wine as I don't have a
- a) corkscrew b) cork driver c) level d) screwdriver
7. That fish smells terrible! Throw it in the
- a) bin b) rubbish c) sink d) waste – paper basket

Exercise 18 Learn the dialogues. Make substitutions.

- Another piece of meat pie?
 - No, thanks, really. I'm on a diet.
 - Please, do. You've hardly eaten anything.
 - It's delicious, but I don't think I ought to. (chicken, pudding, cake)
-
- Please, come in.
 - Thank you.
 - Please, sit down. Would you like a cup of tea?
 - Yes, please.
 - How about a biscuit?
 - No, thanks. I'm on a diet.

1.5

Exercise 18 Match English and Ukrainian equivalents.

A

1. Skimmer – a) сушарка для посуду
2. Sieve – b) тертка
3. Saucepan – c) сковорідка
4. Ladle – d) відро
5. Kettle – e) кухонний посуд
6. Grater – f) сито
7. Plate rack – g) шумівка
8. Frying pan – h) каструля
9. Pepper pot – i) консервний ніж
10. Can /tin opener – j) перечниця
11. Cutlery – k) чайник
12. Bucket – l) ополоник

B

1. Colander – a) качалка
2. Funnel – b) цукорниця
3. Soup tureen – c) щипці для горіхів
4. Whisk – d) відро для сміття
5. Meat-grinder – e) кухонні ваги
6. Kitchen scales – f) м'ясорубка
7. Rolling-pin – g) друшляк
8. Sugar bowl – h) лійка
9. Nutcracker – i) супниця
10. Bin – j) вінчик
11. Bowl – k) раковина
12. Sink – l) миска

Exercise 19 Read and learn the words.

The verbs for cutting and preparing food

Peel – очищати від шкірки
 Divide – ділити
 Slice – різати на шматочки
 Dice – нарізати у формі кубиків
 Grate – терти, розтирати
 Crush – вичавлювати, давити
 Pour – наливати, спорожнити
 Bread – обсипати сухарями
 Beat – відбивати

Pare – чистити від шкірки
 Cut – різати
 Chop – рубати, кришити
 Mince – пропускати м'ясо через м'ясорубку
 Mash – розминати (пюре)
 Measure – міряти
 Spread – намазувати
 Flour – посипати мукою
 Coat – покривати

Husk (shell) - лущити	Mix – змішувати
Stir – розмішувати, збовтувати	Whip – збивати вершки, яйця
Crumb – обсипати крихтами, кришити	Drop – капати
Fold - загортати	Sift – сіяти, просівати
Garnish – гарнірувати, прикрашати	Knead – замішувати, місити
Strain - проціджувати	Blanche - бланшувати

Exercise 20 Translate the following word – combinations into Ukrainian.

1. To peel potatoes –
2. To slice a lemon –
3. To dice a carrot –
4. To grate butter and sugar –
5. To crush juice from grapes –
6. To husk nuts –
7. To stir coffee –
8. To fold force – meat into cabbage leaves –
9. To strain broth –
10. To mash vegetable –
11. To drop vinegar into salad –
12. To knead the paste (тісто) –

Exercise 21 Translate given sentences into Ukrainian.

1. Цей бульйон слід процідити. 2. Містер Уайт прикрасив свій рибний салат шматочками лимону і зеленню. 3. Перед фаршируванням перець бланшують у киплячій воді. 4. Ви вже замісили тісто? 5. Допоможіть мені полущити горіхи. 6. Ви можете покрити верх готового пирога збитими вершками і шоколадом. 7. Чи потрібно чистити від шкірки ці огірки? 8. Дякую, смажена картопля і куряча відбивна були дуже смачні. 9. Спочатку порубайте м'ясо на невеликі шматочки, а потім пропустіть його через м'ясорубку. 10. Вилийте бульйон у миску, додайте спеції і добре розмішайте.

Exercise 22 Choose the right answer.

1. Separate the glairs (яєчні білки) and than ... them.
a) wick b) whip c) beat d) whisk
2. This silver spoons need ...
a) buttering b) painting c) polishing d) varnishing
3. Sweep (зметіть) the ... off the tablecloth before you put it away.
a) crumbs b) dirt c) dust d) rubbish
4. You should always ... the plates with clean water after you have washed them.
a) damp b) rinse c) soak d) wet
5. Wanted: A sensible and ... person to assist with kitchen and cleaning duties.
a) adept b) capable c) serious d) worthy
6. A food mixer is a very useful ... to have in the kitchen.
a) gadget b) instrument c) scheme d) tool
7. My mother always ... her own bread.
a) bakes b) fries c) grills d) roasts
8. She put a ... of chocolate on the cake.
a) color b) cover c) layer d) level
9. You can't make an omelet without ... eggs. (proverb)
a) breaking b) crushing c) mixing d) smashing

10. Mrs. Baker rolled out the pastry and cut it into pretty ... before baking it.
 a) measures b) pictures c) slices d) sizes
11. Frozen food should be ... before it is cooked.
 a) defrosted b) dissolved c) melted d) softened
12. Can you give me a teaspoon to ... my tea?
 a) beat b) spin c) stir* d) turn

**Exercise 23 Read the recipe of fried eggs and translate it into Ukrainian.
 Make up your own one.**

Fried eggs

1. Break three eggs and drop them into a bowl.
2. Add a bit of some salt and some milk. (It is possible to add one potato chopped into small slices).
3. Mix the eggs with a fork.
4. Oil the frying pen.
5. Put it on the stove to heat it up.
6. Pour the eggs mixture into the frying pen and close with a cover. Fry to readiness of its.
7. Then shift cooked fried eggs on your plate and eat it. Enjoy it.

1.6

Exercise 24 Match English and Ukrainian equivalents.

A

1. Peel –	a. нарізати на шматочки
2. Divide –	b. лущити
3. Slice –	c. очищати від шкірки
4. Dice –	d. обсипати сухарями
5. Grate –	e. наливати, спорожнити
6. Crush –	f. розмішувати, збовтувати
7. Pour -	h. терти, розтирати
8. Bread –	i. нарізати у формі кубиків
9. Beat -	j. надавати лиску
10. Husk (shell) -	k. ділити
11. Stir –	l. вичавлювати, давити
12. Crumb –	m. гарнірувати, прикрашати
13. Fold -	n. проціджувати
14. Garnish –	o. обсипати крихтами, кришити
15. Strain -	p. загортати
16. Varnish –	q. відбивати

B

1. Pare –	a. рубати, кришити
2. Cut –	b. міряти
3. Chop –	c. чистити від шкірки
4. Mince –	d. посипати мукою
5. Mash –	e. покривати

6. Measure -	f. різати
7. Spread -	g. змішувати
8. Flour -	h. пропускати м'ясо через м'ясорубку
9. Coat -	i. розминати (пюре)
10. Mix -	j. намазувати
11. Whip -	l. замішувати, місити
12. Drop -	m. бланшувати
13. Sift -	n. пристосування
14. Knead -	o. збивати вершки, яйця
15. Blanche -	p. капати
16. Gadget -	q. просівати

Exercise 25. What can you do to each of the following foodstuff? Choose from the verbs given bellow.

Foodstuff:

- A. cream 5, 15, 20, 25
- B. eggs _____
- C. fish _____
- D. meat _____
- E. pastry _____
- F. vegetables _____

Verbs:	1. baste	6. beat;	11. bone;	16. braise;	21. carve;
	2. chop	7. crack	12. dice	17. grate	22. knead
	3. mash	8. mince	13. peel	18. poach	23. roll
	4. scramble	9. shell	14. shred	19. steam	24. stew
	5. whip	10. whisk	15. mix	20. top	25. stir

Exercise 26 Translate into Ukrainian.

1. Add the grated skin of two lemons to the cake mixture.
2. When you have cracked the eggs, put the shells into the rubbish bin.
3. He always eats the soft part of some bread and leaves crust.
4. Would you chop some onion for me, please?
4. I'll cook the potatoes if you peel it first.
5. Will you powder some cheese this salad before put it on the table?
6. Six oranges, two grapefruits and a small bunch of grapes, please.
7. Don't forget to take the seeds out of the cherries when you cook them.
8. A traditional English breakfast consists of two eggs and several slices of bacon.
9. I don't like these oranges, they have too many seeds.
10. Put an orange skin in the waster basket, not on the flour!
11. Lobster is an expensive delicacy in most restaurants.
12. What would you like for your first course? There are of interesting things on the menu.

Exercise 27 How to prepare a carrot / apple biscuit? Make up a recipe of preparing.

There are 1 egg, 70g oil, 70g sugar, I cup of flour, 1 teaspoonful of baking powder, some salt, 1 cup of boiled carrots/apples, 4 teaspoonfuls of raisins.

Exercise 28 Learn how to thank for hospitality.

- I think I must be off.
 - So soon? Can't you stay a little longer?
 - I'd love to. But I have to get up early tomorrow.
 - What a shame!
 - Thank you for a wonderful meal.
 - I'm glad you enjoyed it.
-
- I really must be going now.
 - But you've just come. Wouldn't you like to stay for a snack?
 - That's very kind of you, but I mustn't be too late.
 - What a pity!
 - Thanks very much for the party.
 - It was a pleasure to have you.

Part 2 Kinds of entertainments

2.1

Exercise 1 Read the text and translate it into Ukrainian.

Text KINDS OF ENTERTAINMENTS AND THE PLACES OF ITS CARRYING OUT

An official solemn action (business, diplomatic or public) includes a feast is called as a **reception**.

Officially – diplomatic entertainment are arranged in occasion of arrival of chapters of the foreign states or the governments, diplomatic or other official representatives, national and state holidays, anniversaries or the public state organizations and outstanding figures.

As occasion for the **informal entertainments** any family celebrations, the companionable meetings, traditional holidays can serve. **The report provides** some kinds of the official entertainment.

Breakfast. It is spent with 12 up 1 p.m. in occasion of a national holiday, departure of the ambassador, a delegation. To visitors some champagne, chocolate, nut, fine cakes are served. **The version** of this entertainment is the “Glass of wine”. Wine, canapes, tartlets and fruits are served here.

Zhurfijs (“exact time” is French) is the entertainment which is **spent on regular basis, in days and hours known in advance**, (usually in winter or in autumn as in summer the official life fades). Juices, water, hot drinks and snacks are served there.

Barbecue is more likely private entertainment of the type of a picnic on open air. It is spent in a week – end. Fried meat on a **lattice** or a **spit** is the main dish on it. There drinks are served too.

Official solemn action –	офіційний урочистий прийом;
Feast -	застілля;
Entertainment -	прийом;
Informal entertainment -	неофіційний прийом;
The report provides... -	протокол передбачає;
In occasion -	по причині;

The version - різновид;
Spend on a regular basis, in days and hours known in advance – проводиться регулярно у наперед відомі дні і години
lattice - решітка;
Spit - вертел;

Exercise 2. Complete the following sentences:

1. The official solemn action which includes ... is called 2. The report ... some kinds of
2. Breakfast is send in occasion 4. The version of breakfast is 5. ... is the entertainment which is spent on a regular basis. 6. The barbecue is the private entertainment of type of a

Exercise 3. Act the dialog and make same ending.

- Hi, Nick!
- Hi, John!
- I listened you have already finished the Uman's Professional Agrarian Lyceum and had got a good profession, haven't you?
- Yes, I have. I have got the cook and the waiter profession.
- Well, where would you like to work?
- I'd like to work in restaurant "Ukraine" as a waiter as far as I like to serve celebratory tables.
- Wow, do you know the kinds of the celebratory tables? What are they?
- ...
- **Exercise 4* Translate into English.**

1. Прийом це офіційне урочисте дійство, яке включає застілля, чи не так?
2. Причиною для неофіційних прийомів можуть слугувати будь – які сімейні святкування чи дружні зустрічі.
3. На прийомі „Склянка вина” подають шампанське, канапе, тарталетки і фрукти.
4. Журфікс зазвичай проводять взимку або восени.
5. Барбекю це приватний прийом типу пікнік на свіжому повітрі.

2.2

Exercise 5. Answer the questions

1. What is called a entertainment?;
2. When a entertainment is arranged?;
3. What kinds of an official entertainment the report does provide?;
4. When is the occasion for the celebratory breakfast?;
5. What is the entertainment named the "Glass of wine"?
6. What is the zhurfiks?
7. The barbecue is more likely private entertainment of type of a picnic, is not it?

Exercise 6. Read the text, translate it into Ukrainian and name it.

The most prestigious entertainment is “Breakfast” and “Dinner”

Breakfast begins at 12 – 1 p.m., its duration is 1 – 1,5 hours. It is no more an hour visitors spend behind a table, 15 – 30 minutes are allocated on coffee, tea.

Dinner is spent in the evening, in 7 – 9 p.m. and proceeds 2 – 2,5 hours. Visitors spend behind a table about an hour.

Supper begins after everything, not earlier than 9 p.m.

Entertainment **a – la – a buffet table** is spend in an interval between 5 and 8 p.m. It arrange, when for 1 – 1,5 hours it is necessary to receive a plenty of visitors.

Cocktail is usually organized in breaks at meetings, the congresses and similar actions. Its duration is 40 – 50 minutes.

It is necessary to allocate - необхідно виділити;

Duration - тривалість;

Proceeds - продовжується;

A – la – buffet table - а – ля – фуршет;

A plenty - велика кількість;

Exercise 7 Match the Ukrainian and the English equivalents.

Example: Solid diplomatic breakfast - h

- | | |
|-----------------------------------|------------------------------------|
| 1. solid diplomatic breakfast | a. сніданок починається |
| 2. the most prestigious | в. в перервах на зустрічах |
| 3. its durations | с. велика кількість людей |
| 4. no more an hour | d. його тривалість |
| 5. in breaks at meetings | e. не раніше ніж |
| 6. the breakfast begins | f. відведено на каву, чай |
| 7. not earlier than | g. не більше години |
| 8. in an interval between | h. солідний дипломатичний сніданок |
| 9. a plenty of visitors | i. найпрестижніші |
| 10. are allocated on coffee, tea. | J. в інтервалі між |

Exercise 8* Read the dialog and make up similar one.

- Hi, Peter! How are you? You look very happy!
- Hi, John. You are right! I'm very happy now! Yesterday I served the breakfast on the diplomatic entertainment. It was very responsible and prestigious job for me.
- I guess that you have coped with it very well.
- Yes, I have received an official message of thanks, good money and invitation to job.

2.3

Exercise 9 Read the text and translate it into Ukrainian

Entertainment usually is passed in two stages. The first one is meeting, greeting, gathering of visitors, the private and general conversations, acquainting guests with their places, aperitif.

The second part is directly the banquet where the visitors are set behind the table with full service. That is when all participants of banquet are set at the beautifully served table where dishes and drinks are out. They are carried out by waters.

Entertainment can be arranged at a restaurant, a diplomatic representative, in the enterprise, firm, in the private house.

The norm of length of the table on one visitor of banquet behind a table with full service is 0,8 – 1,0 m; behind a table with partial service is 0,6 – 0,7 m, a table a – la – buffet – table is 0,15 – 0,2m.

Exercise 10 Find the English equivalents to the given Ukrainian ones.

1. подібні прийоми; 2. збирання гостей; 3. ознайомлення запрошених із їх місцями; 4. безпосередньо банкет; 5. прекрасно сервірований стіл; 6. можуть проводитися в ресторані; 7. на підприємстві; 8. норма довжини столу; 9. з повним обслуговуванням; 10. з частковим обслуговуванням.
-

Exercise 11 Answer the questions

1. How many stages the entertainment passed in?
2. What is the first stage of passing of the entertainment?
3. What is the second part of passing of the entertainment?
4. More often visitors sit behind at the beautiful served table with full service on banquet, don't they?
5. Where the entertainment can be arranged?
6. What the norm of the length of the table on one visitor behind the table with full service?

Exercise 12 Read the statements and say which of them are true and which of them are falls.

Example: *Carrying out of a banquet usually passed in third stages. - F.*

1. Carrying out of a banquet usually passed in third stages.
2. The first stage of the carrying out of a banquet includes a private and general conversation.
3. Visitors sit behind the table with the partial service on the banquet.
4. Reception can be arranged at a cafe or a bar.
5. The norm of the length for one visitor behind a table with the full service is 0,8 – 1.0 m.

2.4

Exercise 13 Read the text and say what is this text about.

Branch is the Sunday entertainment of food which is connected breakfast and lunch. Usually it is spend at the restaurant at some time for branches from 11.00 a.m. till 3.00 p.m. Under the form of organization they remind a buffet. In Ukraine the first branches began to organize in Kyiv hotel "Radisson".

The fashion on a branch has come to the Europe from Arabian countries. Originally the branches were the privilege of men, but in the Europe they became family action, the wives and children began to take there. Branch is not a simple act of eating food. It is occasion to

relax, communicate to friends and relatives. On a branch the etiquette some as well as on a buffet: the mountain of meal on a plate of a client – a bad style. It is necessary to take food in a small dozen. At good restaurants during the branch the rule should be observed: as soon as caviar and truffle have disassembled, no more than 5 minutes they again should appear in assortment.

In Ukraine Sunday branches are the last squeak of the fashion now. They are visited by many public people.

Note: *the last squeak of fashion – останній писк моди*

Exercise 14. Complete the sentence.

This text is about ...

- | | |
|---------------------------------------|---|
| a) different kind of entertainments. | b) one of the fashion kinds of entertainment of food. |
| c) ways of eating some privilege men. | d) ways of resting public men. |

Exercise 15 Put “+” if the statement is true and “-” if the statement is falls.

1. Branch is a kind of the celebratory table.
2. At restaurants the branches are spent from 11.00a.m till 3.00p.m.
3. Branch as some as well as buffet table.
4. The first branch in Ukraine was organized in Kyiv hotel “Radisson”
5. The fashion on a branch has come to the Europe from Asian countries.
6. The branches were the privilege of men.
7. In the Europe on branches the wives and children began to take.
8. Branch is a simple act of eating food.
9. Branches are served for relaxing, communicating with friends and relatives.
10. On a branch the etiquette some as well as on a buffet – table.
11. As soon as caviar and truffle have disassembled, no more than 5 minutes they again should appear in assortment.
12. In Ukraine the Sunday branches are the last squeak of fashion now.

Exercise 15 Answer the questions

1. What is a branch?
2. At what time a branch is allowed to spend in the restaurants?
3. Under the form of organization the branch reminds the buffet, doesn't it?
4. Where did the first branch organize in Ukraine?
5. The fashion on a branch has come to the Europe from Arabian countries, hasn't it?
6. Is branch a simple or a privilege eating of food?

2.5

Exercise 16 Read the text and translate it into Ukrainian. A choosing dishes for banquet.

Making up of the menu for a banquet is the important and responsible business. Usually it is done by professionals. The menu of a banquet should be includes various snacks, dishes, drinks. And this variety consists as in used products – meat, poultry, game, fish, vegetables, fruits – and the ways of their processing – cold and hot dishes, smoked, salty.

At the provisional menu of a celebratory banquet should to include: 6 – 7 names of cold and 1 – 2 hot snacks; 1 – 2 soups (at will); 1 – 3 names of the second hot dishes; 1 – 2 names of sweet dishes; fruit (200 – 250g for one person); fruit and mineral water (200 – 500ml for one person)

Menu of banquet (example)

Aperitif: orange juice, garnet juice, mineral water, a cherry.

Cold snack: caviar sturgeon, a chum salmon fresh – salted with a lemon, salad from some poultry or some game, salad with crabs, allsorts from game, stuffed potatoes, allsorts meat and vegetable salad.

Hot snack: a fish baked under the omelet, kidneys “Zhulien”.

Soups: soup – puree with shrimps and mushrooms, an okroshka (in summer);

The second hot dishes: breast of mutton fried, cutlets minced from hen, fish on small pots.

Dessert: ice – cream with the tinned pineapples, whipped cream with chocolate, fruits.

Hot drinks: east coffee.

Cold drinks: fruit – berry water, mineral water and table white wine, red wine, semisweet champagne, cognac.

Bread: rye bread, whiten.

The part of snacks and dishes includes not on the whole portion on the person, and on 0.5 or even on 0.25. Especially if some dishes of one submission are included in the menu. One person in 2 – 3 hours cannot eat 6 snacks, 2 soup, 3 second dishes, he is as though hungry was. But he should have an opportunity to choose.

The provisional menu – умовне меню

Garnet juice – гранатовий сік

A sherry - херес

Caviar sturgeon - осетрова ікра

A chum salmon fresh salted with a lemon - кета малосольна з лимоном

Salad from some poultry or some game - салат із птиці чи дичини

Allsorts from some game - асорті із дичиною

A fish baked under an omelet – риба запечена під омлетом

Staffed potatoes - фарширована картопля

Soup – puree with shrimps and mushrooms – суп – пюре із креветок з грибами

A breast of mutton fried – грудинка бараняча фрі

Cutlets minced from hens - котлети рублені курячі

Fish on small pots – риба в маленьких горщиках

A rye bread – житній хліб

Whiten - пшеничний хліб

Cognac – коньяк

Kidney – нирка

Exercise 17 Complete the sentences using given variants of ends in the box. Translate the sentences into Ukrainian.

Use an example: *Breakfast is spend in occasion ... g*

Сніданок проводять по відбуттю іноземної делегації.

a. arranged at a restaurant; b. not earlier than 9 p.m.; c. in winter or in autumn; d. in week – ends; e. official solemn action; f. 1 – 1,5 hours; g. of a departure of foreign delegation; h. in breaks at congresses;
--

1. Breakfast is spent in occasion ...
2. Zhurfiks usually is sent ...
3. Barbecue is sent ...
4. Reception which includes a feast is called ...
5. Duration of breakfast is ...
6. Supper begins ...
7. Cocktail is usually organized ...
8. Entertainments can be ...

Exercise 16 Put English equivalents to the Ukrainian ones.

1. Складання меню банкету; 2. різноманітні холодні закуски; 3. способи приготування їжі; 4. святковий банкет; 5. солодкі блюда; 6. м'ясне асорті; 7 вершки з консервованими персиками; 8. збиті вершки з фруктами; 9. столове біле вино; 10. напівсолодке шампанське;

2.6

Exercise 17 Answer the questions:

1. Making up of the menu for a banquet is the important and responsible business, isn't it?
2. Who usually is done the menu for a banquet?
3. What the menu of a banquet should be includes on?
4. Is necessary aperitif in the menu of a banquet?
5. How many names of cold snacks the menu of a banquet should includes on?
6. Have you ever eaten some fish baked under an omelet?
7. Can one person eat 6 snacks in 2 – 3 hours?
8. Do you have any practice of making up the menu for your family celebratory action?

Exercise 18 Put the following names of food and drink under the right heading on the menu.

MENU:

- | | | | | |
|------|-------------|---------|------------|---------|
| I. | APPETIZERS | | | |
| II. | SOUPS | | | |
| III. | MAIN DISHES | a) meat | b) poultry | c) fish |
| IV. | SIDE DISHES | | | |
| V. | BEVERIGES | | | |
| VI. | SWEETS | | | |
| VII. | CHEESE | | | |

Apple pie	dumplings	pork chops
Apple sauce	Emmentaler (cheese)	prawn cocktail
Avocado vinaigrette	farmhouse cheddar	roast duck
Beef Wellington	fried fillet of plaice	sole in white wine sauce
Blue cheese salad	semi dry white wine	orange juice
Dressing (приправи)	fruit salad	spice cake
Butter	game pie -	spareribs
Camembert (cheese)	grilled tomatoes	tossed green salad
Cheese dip (fondue)	grilled veal filled	turkey

Coffee

hot chocolate

roast beef and Yorkshire pudding

Notes:

Cheese dip (fondue) - сирний соус

fried fillet of plaice - смажене філе камбали

sole - палтус, морський язик

spareribs - пісні реберця

tossed green salad – швидкий зелений салат

Part 3

Celebratory tables

3.1

Exercise 1 Read the text and translate it into English.

A variety of the celebratory tables

“**Buffet**” is a version of a dinner buffet. He is spent at the same o'clock as a dinner. Its procedure is much easier. A table is served in form of a **buffet counter**. The menu can be same as well as a traditional banquet, only it is necessary to think over serving and **lying in view** that **visitors serve themselves**.

The buffet – table meaning on – it is French “on a fork”, **precisely corresponds** to the name as **it is valid the basic table ware on a banquet** - a buffet table the fork is. Visitors choose the dishes are standing about the table, eat and drink them, and can leave at any time, not saying goodbye with **owner**.

The menu of such entertainments consists basically of snack food. Their assortment should be much wider, than usually. It is possible to include the second hot dishes in the menu, for example **a saddle of a lamb, a pig or turkey fried entirely as hot snack (preliminary** cut on small slices and again formed them in the **carcasses**). This dish is eaten staying using **snack plate** and **snack tableware**.

Minimum 12 cold snacks, better 16, 1 – 3 hot dishes, one cold dish doesn't need a knife you should include at the least of the menu of a banquet a – la – the buffet table. Fruits (200 – 300 gram on the one person), **fruit both mineral water** and juices are necessarily stand on the table.

Vocabulary

Buffet	- шведський стіл;
Buffet – table	- фуршет;
A buffet counter	- барна стойка;
Laying in view	- приймаючи до уваги;
Visitors serve themselves	- гості обслуговують себе самі;
Precisely corresponds	- точно відповідає;
It is valid the basic tableware on a banquet	- є дійсно основним прибором на банкеті;
An owner	- хазяїн;
A saddle of a lamb	- сідло баранця;
A pig	- порося;
A turkey	- індичка;
Fried entirely as hot snack	- засмажених повністю як гарячу закуску;
Preliminary	- попередньо;
A carcass	- каркас;
A snack plate	- закусочна тарілка;

Snack table ware	– закусочні столові прибори;
Fruit both mineral water	- фруктова і мінеральна вода;
Dinner – buffet	- обід – буфет;

Exercise 2 Answer the questions in writing.

1. What is a buffet?
2. When the buffet is spent?
3. How is served a table for buffet?
4. What is a buffet - table meaning?
5. What dishes the menu of the buffet consist of?
6. How many different dishes should include at the least of the menu of the buffet table?
7. Do visitors choose the dishes sitting about the table on a – la – buffet - table?
8. Is it necessary to say “Goodbye” with owner of the buffet – table when you have to leave it?

Exercise 3 “True” or “False”

1. “Buffet” is a version of a picnic.
2. The buffet counter is needed for the buffet – table.
3. The fork is the basic tableware on the buffet – table.
4. The menu of the buffet - table consists of snack food and fruits.
5. The menu of the buffet – table it is possible to include the pig fried entirely as the cold snack.
6. Banquet a la – buffet table it is possible to include 16 cold snacks.

3.2

Exercise 4 Match the English words – combination with their Ukrainian ones.

Model: *buffet - i*

- | | | |
|-----------|-------------------------------|-------------------------------------|
| A | 1. buffet - | a) холодні закуски |
| | 2. dinner – buffet - | b) повинен бути більш ширшим |
| | 3. a pig - | c) традиційний банкет |
| | 4. a buffet – counter - | d) асортимент |
| | 5. lying in view - | e) стоячи біля столу |
| | 6. fried entirely - | f) засмажений повністю |
| | 7. cold snack - | g) фуршет |
| | 8. a traditional banquet - | h) барна стійка |
| | 9. standing about the table - | i) шведський стіл |
| | 10. assortment - | j) порося |
| | 11. should be much wide - | k) приймаючи до уваги |
| | 12. snack – food - | l) закуски |
| B) | 1. preliminary | a) закусочна тарілка |
| | 2. a turkey – | b) столові прибори |
| | 3. a lamb – | c) гаряча закуска |
| | 4. a snack – bar plate – | d) фруктова і мінеральна вода |
| | 5. tableware – | e) попередньо |
| | 6. hot snack – | f) необхідно |
| | 7. fruit both mineral water – | g) подумати над сервіруванням столу |
| | 8. to choose the dishes – | h) гості самі себе обслуговують |

- | | |
|---------------------------------------|----------------------------------|
| 9. to cut on small slices – | i) індичка |
| 10. to think over serving the table – | j) порізати на маленькі шматочки |
| 11. visitors serves themselves – | k) вибирати страви |
| 12. necessarily - | l) молода баранина |

Exercise 5 Change the following sentences according to the model. Translate them into Ukrainian.

Model. *Peter often serves an official solemn action.*

And what about she? (twice a month)

She serves an official solemn action twice a month.

1. I know different kinds of entertainments. Do you know? (Only barbeque)
2. Ann prepares snack very good. Does John know? (Hot dishes)
3. Breakfast usually begins at 12 o'clock. When does supper begin? (Not earlier than 9 p. m.)
4. Visitors choose the dishes themselves on the buffet table. And what about a table with fool service? (Set at the beautiful served table).

Exercise 6. Complete the sentences. Translate it into Ukrainian.

1. "Buffet" is a version of a ... (dinner – buffet/ a – la – buffet)
2. A "Buffet" is served in the form of ... (a desk/ a buffet – counter)
3. The buffet table meaning on ... (on a fork/ on a spoon)
4. Visitors are eat dishes using ... (a snack – bar plate/ a deep plate)
5. The menu of the buffet table consists of... (basically of snacks/ only hot dishes)

Exercise 7 Read the dialogue and make up similar one.

- Hi, Lucile! I haven't seen you whole week! Where have you been?
- Hi, Andrei! I missed you too. But I was very busy last week. I had to work on a great reception which is arranged on occasion of an arrival of ambassador of one of the African countries.
- Are you really?!
- You won't believe! I was. There was very interesting. We serve only African dishes. The ambassador was very pleasure. And I got a good salary.

Exercise 8 Choose the right answer.

1. Mr. Extrovert ... guests to dinner almost every week.
a) amuses b) claims c) greets d) has
2. Mr. Snob ... that only his club seals real English ale.
a) brags b) crows c) exults d) rejoices
3. Our restaurant can ... for parties of up to 300 people.
a) cater b) deal c) handle d) supply
4. The little country hotel served them a meal fit for
a) a king b) a lord c) an emperor d) queen

5. He is ... to think that he is only person who knows everything about good food.
 a) apt b) impressed c) prejudiced d) subjected
6. Lobster is an expensive ... in most restaurants.
 a) chaser b) delicacy c) flavour d) spice

3.3

Exercise 9 Read the text and translate it into Ukrainian.

The banquet – tea

The banquet – tea is a lovely Russian **tea drinking**. Time of its **invitation** is after 8 p.m. (up to 11 p.m.) The table should be covered to the arrival of the visitors. A samovar (**teapot**), a **teapot with the leaves**, cups with the **saucers**, dessert plates and **sockets** should be on the table. Jam in a **vase bowl**, a **lemon in slices** with the **small swards** is served to tea. A pie from a box is better to **shift** on a dish and to cut. **A rake** is put besides. Sweets are served in a **vase – sweet** with special **tweezers**, for the lack of these subjects – in the open boxes.

To tea dessert and strong wines are served. For them the **wine – glasses in capacity** 75 g are put, for some liquor and cognac wine – glasses in capacity 15 – 25 g are put, for champagne glasses on 100 – 125 g are put.

Alongside with tea it is possible to prepare coffee. It is served filtered in the coffee pots.

To coffee you should to serve cream or milk in a cream - jug or a milk - jug.

Tea drinking – чаювання;
 Invitation – запрошення;
 Teapot – чайничок;
 Teapot with the leaves – чайничок із заваркою;
 Saucers – блюдця;
 Sockets – розетки;
 Vase bowl – вазочка;
 Cut lemon – порізаний лимон;
 Small sward – шпажка;
 To shift – перекладати;
 A rake – лопатка;
 Vase – sweet – цукерниця;
 Tweezers – щипчики;
 Wine – glasses – стакан для вина;
 Capacity – ємність;
 Alongside – наряду;
 Cream – jug – креманка;

Exercise 10 Find in the text from ex. 9 the English equivalents to the Ukrainian ones given bellow.

1. Улюблене російське чаювання; 2. час запрошення; 3. до прибуття гостей; чайничок із заваркою, 4. тарілки з блюдцями; 5. десертні тарілки; 6. перекласти на блюдо; 7. покласти лопатку; 8. із спеціальними щипчиками; 9. за недостатністю цих предметів; 10. ємністю; 11. наряду з чаєм; 12. слід подати вершки чи молоко;

Exercise 8 Complete the sentences using words and word combinations from the brackets.

1. The banquet – tea is lovely Russian ... (coffee/tea) drinking;
2. Time of the invitation – after ... (8 / 6 hours);
3. A ... (samovar / sockets) should be on the table.
4. Sweets are served with the ... (fork / tweezers);
6. To dessert is served ... (cognac/ vodka).
7. Alongside with tea it is possible to prepare ... (cocktail / coffee).

Exercise 9 Describe the banquet – tea using given words and word-combinations:

lovely Russian tea drinking, should be covered, a samovar, a teapot with leaves, vase bowl, lemon in slices, vase – sweet, tweezers, wine – glasses, strong wines.

3.4

Exercise 10 Match the words from columns in word – combinations and translate them into Ukrainian. Use an example.

A.

Example. *Banquet tea – банкет - чай*

- | | |
|------------------|---------------|
| 1. banquet | a) the leaves |
| 2. the time of | b) sweet |
| 3. a teapot with | c) for liquor |
| 4. dessert | d) wines |
| 5. a lemon | e) in slices |
| 6. a vase | f) plates |
| 7. to shift | g) invitation |
| 8. strong | h) pot |
| 9. a capacity | i) on a dish |
| 10. coffee | j) tea |

B.

Example. *Tea drinking – чаювання*

- | | |
|-------------------|------------------|
| 1. tea | a) tweezers |
| 2. a samovar with | b) a box |
| 3. cups with | c) jug |
| 4. jam in | d) sword |
| 5. small | e) drinking |
| 6. the pie from | f) boiled water |
| 7. special | g) the saucers |
| 8. wine | h) in vase bowl |
| 9. capacity for | i) glasses |
| 10. cream | j) for champagne |

Exercise 11 Put given sentences into Past Indefinite Tense using adverbial modifier of time. Translate them into Ukrainian.

1. I **serve** the banquet – tea table today.
2. A restaurant **has** good assortment of strong wines this week.
3. He often **serves** banquet – tea - table.

4. I always **lay** the banquet – tea table before coming guests.
5. She **can** bake an apple pie.
6. The banquet – tea **is** lovely Russian tea drinking.
7. Waiters **serve** banquet – table to arrival visitors.
8. An owner **always stands** samovar, a teapot with leaves, cups with the saucers, dessert plates on the banquet – tea table.
9. The pie **stands** on the table.
10. A waiter **puts** on the table the wine – glasses in capacity 75 gram for liquor.
11. A waiter **prepares** coffee with cream.

Exercise 12 Complete the sentences using words and words – combination given in brackets.

a. 100 – 125 g; b. vase – sweet; c. tea drinking; d. covered; e. A rake; f. shifted; g. Glasses; h. tweezers;

1. The banquet – tea is lovely Russian __ __ , isn't it?
2. The table should be __ to arrival of visitors.
3. The pie from a box should be __ on a dish.
4. __ is put besides.
5. Sweets is served in __ , with a special __ .
5. __ on __ put for champagne.

Exercise 13

Answer the following questions. Begin your answer with: **as far as I know** (наскільки мені відомо), **in my opinion** (на мою думку), **I think/ I believe** (я думаю / я вважаю), **if I am not mistaken** (якщо я не помиляюся), **in short/ to be short** (коротше кажучи), **as for me** (що до мене).

1. What do you think about banquet – tea?
2. Do you know how is served the banquet - tea table?
3. Is it necessary to cover the table to arrival of visitors?
4. Is served dessert for tea? What sorts?
5. What sorts of glass are necessary for liquor and cognac?
6. Have you other information about banquet – tea?
7. Did you like a menu for banquet – tea?
8. What do you think as for serving cream or milk on the banquet – tea?

3.5

Exercise 14 Read the text and answer the questions.

Beer table

Beer table is a kind of a feast and very popular today. **Its appeal** consists in a **democratic character, profitability and efficiency**. The cloth is not necessary for the beer action. Put small **napkins** and **supports for mugs** on a table. They can be even from plastic or paper. Certainly, the owner (or the mistress) **respecting himself** will **show his test** and will try, that everything that stands on a table, **was combined on color and style**.

To beer various snacks are served: **sandwiches with fish**, olives and **some cheese cut by thick long slices, cancers**. It is possible to serve hot dishes: sausages, some **pork with sauerkraut** and **peas**, a **schnitzel from gammon**, a **tongue** and so on.

Beer – table – пивний стіл;
 Appeal - привабливість
 Democratic character – демократичність;
 Profitability - економічність;
 Efficiency – оперативність;
 Small napkins – маленькі серветки;
 Supports for mugs – підставки для келихів
 Respecting himself – поважаючий себе;
 Show his test – покаже свій смак;
 Was combined on color and style - було скомбіноване за кольором і стилем;
 Cut by thick long slices – нарізаний товстими довгими шматками;
 Cancers – раки;
 Pork with sauerkraut – каша з квашеною капустою;
 Peas – горошок;
 Schnitzel from gammon – шніцель із окорока;
 Boiled tongue – варений язик;

Exercise 14 Answer the questions.

1. What a celebratory table is named beer - table?
2. Is it necessary the cloth for beer – table?
3. What would we put on a beer – table?
4. How owner attitudes to the serving the beer – table?
5. What snacks on the beer – table are served?
6. Did you like a beer – table?

Exercise 15 Translate the given words and sentences into Ukrainian.

1. вид застілья; 2. скатерка не є необхідною. 3. може бути навіть; 4. все, що стоїть на столі, 5. різні холодні закуски, 6. можна подати гарячі закуски.

Exercise 16 Translate the sentences into English.

1. Пивний стіл дуже популярний зараз, чи не так? 2. Чи необхідна скатерка для пивного столу? 3. На пивний стіл ставлять маленькі серветки і підставки для келихів. 4. Раки є популярною стравою до пивного столу. 5. На пивний стіл можна подавати і гарячі закуски, чи не так?

3.6

Exercise 17. Match English and Ukrainian equivalents. Use an example.

Example: Beer – table - h

- | | |
|---------------------------|---|
| 1. Beer – table – | a) поважаючий себе; |
| 2. Appeal - | b) маленькі серветки |
| 3. Democratic character – | c) раки; |
| 4. Profitability - | d) підставки для келихів |
| 5. Efficiency –; | e) було скомбіноване за кольором і стилем |

- | | |
|---------------------------------------|---|
| 6. Small napkins – | f) привабливість |
| 7. Supports for mugs – | g) економічність; |
| 8. Respecting himself – | h) пивний стіл; |
| 9. Show his test – | i) горошок; |
| 10. Was combined on color and style - | j) оперативність; |
| 11. Cut by thick long slices – | k) варений язик; |
| 12. Cancers – | l) демократичність; |
| 13. Pork with sauerkraut – | m) шніцель із окорока |
| 14. Peas – | n) показує свій смак; |
| 15. Schnitzel from gammon – | o) каша з квашеною капустою; |
| 16. Boiled tongue – | p) нарізаний товстими довгими шматками; |

Exercise 18 Make the sentences interrogative (питальне) and negative (заперечне).

1. Mary will work as a waitress. 2. Tomorrow we shall serve the beer – table. 3. We will serve cancers to the beer – table. 4. He will serve the cheese cut by thick long slices. 5. The beer – table will be served in time.

Exercise 19 Make up sentences using following words.

1. is / kind / a / feast / Beer table / of / a.
2. will / Nick / to / Dick / and / go / beer.
3. serve / I / on / celebratory / the / shall / the / table / official solemn action.
4. go / Will / you / banquet / the?
5. Nora / will / the / serve / buffet?

Exercise 20 Translate into English in writing.

1. Завтра я буду обслуговувати пивний стіл.
2. На пивний стіл будуть подані варені раки і сир, порізаний товстими шматочками.
3. До пива будуть подавати різні холодні закуски.
4. Чи подадуть сосиски до пива?
5. До пива подадуть солодкий чи солоний крекер (cracker)?
6. Завтра я буду обслуговувати банкет – чай.
7. На банкет - чаї будуть працювати не багато офіціантів лише професіонали.
8. Чи подаватимуть каву на банкет - чаї?
9. Джон не буде завтра обслуговувати фуршет. Він буде дуже зайнятий.
10. Коли гості прибудуть на банкет?

Part 4 Laying out of the table

4.1

Exercise 1 Read the text and translate it into Ukrainian.

Table linen

Table linen is: cloth, napkins and **towels**. The cloth is “a dress for the table”. Therefore, a celebratory cloth **demands special requirements**. The table linen should be new and **purely washed**. A beautiful cloth and napkins can **compensate lacks of lying out of the table**.

For celebratory dinner or supper it **is accepted** to use white or **soft one – color**, good **starched** and **carefully ironed cloth**.

The more solemnly event, is more white a cloth. So, for example, **the wedding table** is first of all – a snow white cloth. If you wish the suit evening in the **rural style** can use napkins from some **rough flax** or some **burlap**, which are well combined with ceramics. **Intimate evening** with **candles** can be served with **utensils** with **soft figures**, and to use a cloth and napkins of **pale and pastel tones** from **silky fabrics**. The combination of **a claret cloth** and white utensils **is looked** very solemnly. A table **in white dark – blue tones** gives to evening **mysteriousness**. The **yellow – green tone** will remind you of summer.

The **average smoothed down fold** of a cloth should **pass through the center** of a table. The distance from a **longitudinal fold** up to the **bottom edge** of a cloth should be identical on all perimeter of a table. Edges of a cloth should **be lowered** on 20 – 25 sm, corners should close **legs of a table**.

To soften knock of plates and some **cutlery** and also **to give to greater stability** to subjects of lying, under a cloth put a cloth or an **easy linen fabric**.

Vocabulary

Table linen –	столова білизна
Towels –	рушники
Demands special requirements –	пред'являє особливі вимоги
Purely washed –	старанно випраний
Compensate lacks of laying –	компенсувати недоліки сервірування
Is accepted –	прийнято
Soft – one color –	неяскравий однокольниковий
Starched –	накрохмалений
Carefully ironed cloth –	старанно випрасувана скатерка
The wedding table –	весільний стіл
Rural style –	сільський стиль
Rough flax –	грубий льон
Burlap –	мішковина
Intimate evening –	інтимний вечір
Candles –	свічки
Utensils –	посуд для сервірування столу
Soft figures –	неяскраві, м'які фігури
Pale and pastel tones –	бліді, пастельні тони
Silky fabrics –	шовкова тканина
A claret cloth –	бордова скатертина
Is looked –	виглядає
In white dark - blue tone –	в біло синьому тоні

Mysteriousness –	загадковість, таємничість
Yellow – green tone –	жовто – зелений тон.
Average smoothed down fold –	середня заправована складка
Pass through the center –	проходить через центр
Longitudinal fold –	повздовжня складка
The bottom edge –	нижня кромка
Be lowered –	бути опущеним
Legs of a table –	ніжки стола
To soften knock of plates –	пом'якшити стукіт тарілок
Cutlery –	кухонний посуд
To give to greater stability –	надати більшої стабільності
Easy linen fabric –	легка льона тканина

Exercise 2 Answer the questions.

1. What is the table linen?
2. What is the cloth for the table?
3. What are the special requirements to a celebratory table?
4. What a cloth should take for a celebratory dinner or supper?
5. When is used a white cloth?
6. What sort of a cloth can use for an evening in rural style?
7. Intimate evening with candles can be served utensils with soft figure, can not it?
8. Is the combination of a claret cloth and white utensils or of a white cloth and colored utensils look very solemnly?
9. What tone does a table give an evening mysteriousness?
10. What a tone will remind you of summer?
11. What are requirements to the lying the cloth on a celebratory table?
12. What you should to do to soften knock of plates and cutlery?

4.2

Exercise 3 Match English and Ukrainian equivalents. Use an example.

Example: *Table linen – f*

A.

- | | |
|-----------------------------------|---------------------------------------|
| 1. Table linen – | a. сільський стиль |
| 2. Demands special requirements – | b. свічки |
| 3. Compensate lacks of laying – | c. старанно випрасувана скатерка |
| 4. Soft – one color – | d. мішковина |
| 5. Carefully ironed cloth – | e. компенсувати недоліки сервірування |
| 6. Rural style – | f. столова білизна |
| 7. Burlap – | g. неясковий одноколоворовий |
| 8. Candles – | h. пред'являє особливі вимоги |
| 9. Soft figures – | i. загадковість, таємничість |
| 10. Silky fabrics – | j. повздовжня складка |
| 11. Is looked – | k. святкова скатертина |
| 12. Mysteriousness – | l. м'які фігури |
| 13. Average smoothed down fold – | m. бути опущеним |
| 14. Longitudinal fold – | n. шовкова тканина |
| 15. Be lowered – | o. середня заправована складка |

16. To soften knock of plates –
17. To give to greater stability –
18. Celebratory cloth –

- р. надати більшої стабільності
- q. пом'якшити стукіт тарілок
- г. виглядає

B.

1. Towels –
2. Is accepted –
3. Starched –
4. Purely washed –
5. The wedding table –
6. Rough flax –
7. Intimate evening –
8. Utensils –
9. Pale and pastel tones –
10. A claret cloth –
11. In white dark - blue tone –
12. Yellow – green tone –
13. Pass through the center –
14. The bottom edge –
15. Legs of a table –
16. Cutlery –
17. Easy linen fabric –
18. Subjects of laying –

- a. накрохмалений
- b. інтимний вечір
- c. рушники
- d. бліді, пастельні тони
- e. в біло – синьому тоні
- f. проходить через центр
- g. прийнято
- h. бордова скатертина
- i. старанно випраний
- j. посуд для сервірування столу
- k. весільний стіл
- l. кухонний посуд
- m. предмети сервірування
- n. легка льяна тканина
- o. ніжки стола
- p. жовто – зелений тон
- q. нижня кромка
- г. груба льяна тканина

Exercise 4. Write out from the text English equivalents to the given Ukrainian ones.

1. Скатерка – це плаття для столу. 2. Столова білизна повинна бути новою або добре випраною. 3. Чим урочистіша подія, тим біліша скатертина. 4. Весільний стіл необхідно застеляти білосніжною скатеркою. 5. Серветки із грубого льону добре комбінуються із керамікою. 6. Ми можемо використати скатертину і серветки блідих і пастельних тонів із шовкових тканин. 7. Комбінація бордової скатертини і білого посуду виглядає дуже урочисто. 8. На стіл під скатерку кладуть легку льяну тканину щоб пом'якшити стукіт тарілок і приборів.

Exercise 5 Put four types of questions to the give sentences.

Example: *For a celebratory dinner or a supper it is accepted to use white or soft one – color cloth.*

1. *Is it accepted to use white or soft one – color cloth for a celebratory dinner or supper?*
 2. *What is it accepted to use for a celebratory dinner or supper?*
 3. *Is it accepted to use white or soft one – color cloth for a celebratory dinner or supper or evening – tea?*
 4. *For a celebratory dinner or a supper it is accepted to use white or soft one – color cloth, isn't it?*
1. For a celebratory dinner or supper it is accepted to use white or soft one – color cloths.
 2. The wedding table is the snow – white cloth.
 3. The combination of a claret cloth and white utensils is looked very fanny.

4. It is yellow – green tone will remind you of summer.
5. The average smoothed down fold of a cloth should pass through the centre of a table.

4.3

Exercise 6 Read the text and translate it into Ukrainian.

Utensils for serving dishes, snacks and sauces on a table

Character of a person is expressed not only in clothes, a hair dress and conditions but also in a table layout. The white utensils are classic. It approaches to any holiday. The multy – colored bright utensils demand a corresponding cloth, glasses, tables ware and so on. Some subjects of a set have the identical form and color. The tea set sometimes consists of subjects of several colors, but the identical form.

The dinner set consists of following subjects: soup plates for soup, service plates for hot dishes (same plates put under deep and snack – bar plates), snack – bar plates, plateaus for bread. Round and oval dishes, salad dishes, a soup bowl, a herring dish, sauce – boats, cruet – stands for a horse – radish and mustard, a saltcellar, a pepperbox also enter into a dinner set. It can be added with cups for broth, wine – glasses for eggs and even porcelain rings for napkins.

We shall tell a little bit more in details about some subjects.

A buliotka – a metal teapot for the hot broth, fixed so, that it can, not removing from a support to incline by a spout forward and pour broth in a cup.

A tureen a metal or porcelain deep bowl with two handles and a cover for serving on a table of hot soup for 1, 2, 4, 6 and more portions.

Glacier – a small bucket for ice with a cover and a lattice on the bottom.

Sauce – bout – a metal bout for serving of hot sauces to dishes and porcelain – for serving of cold sauces and some sour cream.

Dishes are: metal - for hot dishes and snacks without sauce, and porcelain - for cold dishes and snacks.

Oval dishes are for 1, 2, 3, 5,10 and more portions, round – on 6 – 12 portions. Fried poultry, hot or cold pies and sandwiches, tartlets and small baskets are served on round dishes.

Is expressed -	виражається
A hair dress –	зачіска
Conditions –	умови
Utensils –	посуд
To approach –	підходити
Multy – colored –	різнокольоровий
Bright –	яскравий
Identical form –	однакова форма
A tea set –	чайний сервіз
Plateaus –	тарілочки
A tureen	супниця
A herring dish –	оселедниця
Sauce – boats –	соусники
Cruet – stands –	судки
Horse – radish –	хрін
Mustard –	гірчиця

A pepperbox –	перечниця
A saltcellar –	сіленьця
Cups for broth –	чашки для бульйону
Porcelain rings –	порцелянові кільця
A Buliotka –	бульонниця
Not removing from a support –	не знімаючи з підставки
To incline by a spout forward –	нахиляти носиком вперед
To pour broth –	наливати бульйон
Handles –	ручки
A cover –	кришка
A portion –	порція
A glacier –	льодниця (глейсер)
A small bucket –	відеречко
Blunt -	тупий
A sink	раковина

Exercise 7 Put “True” if the statement is corresponds to the text and “Falls” if the statement isn’t correspond to the text from ex. 5.

1. A character of a person is expressed in a table layout too.
2. The multy – colored utensils is classic.
3. The tea set consists of subjects of identical form and several colors.
4. The tea set can consist of a herring dish.
5. A buliotka – a metal teapot for hot dishes.
6. A soup – bowl a porcelain deep bowl for hot soup.
7. A soup - bowl is used for serving of hot soup only for 6 portions.
8. A pepperbox can enter into a dinner set.
9. A sauce – bout is used for sewing of sour cream to.
10. Hot or cold pies and sandwiches serve on round dishes.

Exercise 8 Make up sentences of your own using given word – combinations:

The white utensils; consists of subjects of several color; a metal teapot; dinner set; demands a corresponding cloth.

4.4

Exercise 9 Match English and Ukrainian equivalents. Use an example.

Example: *Blunt - c*

A.

- | | |
|---------------------|----------------------------|
| 1. Blunt - | a. яскравий |
| 2. To approach – | b. соусники |
| 3. Bright – | c. тупий |
| 4. A tea set – | d. чашки для бульйону |
| 5. Tureen | e. перечниця |
| 6. Sauce – boats – | f. підходити |
| 7. Horse – radish – | g. розливати, розхлюпувати |
| 8. A pepperbox – | h. супниця |
| 9. Cups for broth – | i. чайний сервіз |
| 10. Spill – | j. хрін |

11. To incline by spout forward –
12. Handles –
13. Bear
14. A sink

- k. терпіти, витримувати
- l. раковина
- m. нахилити носиком вперед
- n. ручки

B.

1. Conditions –
2. Multy – colored –
3. An identical form –
4. Plateaus –
5. A herring dish –
6. Cruet – stands –
7. Mustard –
8. A saltcellar –
9. Porcelain rings –
10. Not removing from a support –
11. To pour broth –
12. A cover /a lid–
13. A pot -
14. Corkscrew

- a. судки
- b. сільниця
- c. порцелянові кільця
- d. тарілки
- e. оселедниця
- f. умови
- g. наливати бульйон
- h. різнокольоровий
- i. однакова форма
- j. кришка
- k. гірчиця
- l. не знімаючи з підставки
- m. штопор
- n. горщик

Exercise10 Answer the questions.

1. What a sort of utensils is classic?
2. The tea set sometimes consists of subjects of several colors, but the identical form, doesn't it?
3. What subjects the tea set consists of?
4. What subjects can enter into a dinner set?
5. What subjects can be added into a dinner set?
6. What dishes a buliotka is used for?
7. What can you say about a soup – bowl?
8. A glacier is a small bucket for ice, isn't it?
9. Is a sauce – bout used for sawing of hot sauce or for sewing of cold sauce?
10. Oval dishes are for 1, 2, 3, 5, 10 and more portions, aren't they?

Exercise 11. Translate into English in writing.

1. Деякі предмети чайного сервізу ідентичні за формою і кольором.
2. Столовий сервіз може бути доповнений порцеляновими кільцями для серветок.
3. Як називається металевий чайничок для гарячого бульйону?
4. Глейсер – це маленьке відеречко для льоду, чи не так?
5. Який посуд використовують для подачі гарячого соусу?
6. Смажену птицю, гарячі чи холодні пироги подають на круглих блюдах.

Exercise 12. Choose the right answer.

Model: Put the lid back on the tin so that the biscuits ...**d** crisp and fresh.

1. Put the lid back on the tin so that the biscuits ... crisp and fresh.
a) become b) bring c) get d) stay
2. Just put the dirty dishes in the We'll wash them up later on.
a) bath b) bucket c) sink d) tub

3. The plate was right on the ... of the table and could have been knocked off at any moment.
 a) border b) edge c) margin d) tip
4. When you pour the coffee, be careful not to ... in the sauce.
 a) lead b) spill c) spit d) trip
5. Please give me two ... of bread.
 a) crumbs b) flakes c) lumps d) slices
6. She ... her automatic cooker to cook the meat for seven o'clock.
 a) arranged b) put c) set d) timed
7. My sister likes to ... the table, but she doesn't like to wash dishes.
 a) lay b) lie c) make up d) sit
8. I can't ... the sound of a knife scraping on a plate.
 a) bear b) suffer c) support d) sustain
9. Be careful how you ... that jug; it will break very easy.
 a) hand b) handle c) operate d) pour
10. This knife is terribly It won't even cut a piece of cheese.
 a) blunt b) flat c) sharp d) thick
11. I couldn't open the wine as I didn't have a
 a) cork crew b) cork driver c) level d) screw driver

4.5

Exercise 13 Read the text and translate it into Ukrainian.

Table wares

The basic table wares are those by means of which we eat at the table. They are: dessert, fruit and table.

A snack knife and a fork is put to some cold and to hot snack: to some omelet, fried eggs and pancakes.

To hot fish dishes a fish knife and a fork is necessary: the knife is **blunt and reminds a rake** and a fork with short **prongs**.

The first and second dish is eating with a knife which the length is equal to a diameter of a table plate and **hardly shorter** a spoon and a fork.

To dessert is put a dessert knife, a fork and a spoon. They are all less than a table fork and a spoon. The dessert fork has three prongs. The dessert spoon is served to soups in the cups for broth.

By means of **a knife – fork it is convenient** to cut and lay out cheese, which is served on a table by a whole piece on **a porcelain tray**.

Lemon is taken by means of a small fork with two sharp prongs. Lobsters are eat by means of **a needle**.

Except table wares which everyone directly uses sitting at the table, there are **subjects of general using, by means of** which are laid out or are shifted food from general dishes on the plates. These are salad spoons. Sometimes **a tip** of such spoon is made in the form of third prongs. Granular and red caviar is shifted from a **caviar bout** in a plate by the rake in the form of **the plate scoop**. Meat and vegetable dishes are shifted by **the rectangular rake**, fish – by **the figured rake with slots**, pate – by the not large figured rake.

The set of **diversified nippers** enters into table layout also: for pies and some pastry, for some sugar and sweets, for **cracking nuts**. There are special nippers for cracking ice. They are in the form of **the cramp** with two rakes.

Vocabulary

- | | |
|---------------------------------|-----------------------------------|
| 1. Blunt - | тупий; |
| 2. Reminds a rake - | нагадує (подібний) лопатку; |
| 3. A prong - | зубець; |
| 4. Hardly shorter - | трохи коротший; |
| 5. A knife - fork - | ніж - виделка; |
| 6. It is convenient - | зручно; |
| 7. Porcelain tray - | порцеляновий лоток; |
| 9. Except - | крім; |
| 10. Subjects of general using - | предмети загального користування; |
| 11. By means of - | а допомогою; |
| 12. A tip - | кінчик; |
| 13. A caviar bout - | ікорниця; |
| 14. A plate scoop - | плоский совок; |
| 15. A rectangular rake - | прямокутна лопатка; |
| 16. A figured rake with slots - | фігурна лопатка з прорізами; |
| 17. Diversified nippers - | різноманітні щипці; |
| 18. Cracking nuts - | коління горіхів; |
| 19. A cramp - | скоба; |

Exercise 10 Answer the following questions.

1. What is the basic tableware?
2. When is a snack – bar plate and a fork used?
3. What a table ware is necessary for hot fish dishes?
4. By of which a table ware the first and second dishes are eat?
5. What is a knife – fork used for?
6. What is a table ware a slice of a lemon taken?
7. What are subjects of general using?
8. What can you say about salad spoons?
9. What subjects are entered into a table set else?

4.6

Exercise11 Match the words with its definitions.

Model: *This knife can not cut anything. –c*

- | | |
|---|------------------------|
| 1. This knife can not cut anything. – | a) a caviar - bout |
| 2. There are four of them on a fork. – | b) diversified nippers |
| 3. This tableware is served for cutting and taking out cheese or cold meat. – | c) blunt |
| 4. A whole piece of some cheese is served and cut on it. – | d) a knife - fork |
| 5. Lobsters are eating by means of only this table ware. – | e) a needle |
| 6. Caviar is served only in this utensil. – | f) a porcelain tray |
| 7. Meat and vegetable food is shifted by means of this table ware. – | g) a prong |
| 8. It serves for shifting red caviar from a caviar – bout on a plate. – | h) rectangular rake |
| 9. It served for taking some pies, pastry, | |

sugar and sweets, for cracking nuts. -
10. It is served for shifting fish. -

i) a figured rake with slots
j) a plate scoop

Exercise 12. Translate into Ukrainian.

1. Столові прибори – це предмети, якими ми користуємося за столом.
2. Рибний ніж тупий, подібний до лопатки.
3. До десерту кладуть десертний ніж, виделку і ложку.
4. Десертна виделка має три зубці.
5. За допомогою ножа – виделки зручно нарізати сир, який подають на стіл цілим куском на порцеляновому лотку.
6. Лобстер їдять за допомогою голки.
7. З допомогою предметів загального користування викладають чи перекладають їжу із загальних блюд на тарілки.
8. Червону ікру перекладають із ікорниці на тарілку з допомогою лопатки у формі плоского совка.

Exercise 13. Put the words in plural and make sentences with them.

A rake, a prong, a knife, a fork, a dish, a spoon, a needle, a nipper, a cramp, a tip, a porcelain tray, a knife – fork, a plate scoop, an edge, a bath, a bucket, a lid.

4.7

Exercise 14 Read the text and translate it into English.

Glass and crystal utensils

Glass and crystal is **an irreplaceable** part of the table layout. The centuries – old practice of **consumption of the diversified** drinks promoted that capacities from which these drinks were **consumed**, have got so accomplished and corresponding to the purpose, forms that with them can small what subjects of our life will be compared. We shall consider some kinds of glassware on a celebratory table.

Wine – glasses:

A vodka glass – for **bitter tinctures** and fruit liqueurs, vodka, 50 ml;

A Madera glass – for strong wines (Madera, port, sherry) and dessert wines (Muscat, Cahor and others); 75 ml;

A rain wane glass – for white, dry and **semi dry** wines, on a high leg, more often colored 100, 150 ml;

A laphit glass is for red table wine, 100, 125 ml;

“Old fashion glass” – for cocktails and drinks which are served with ice, 125 – 150 ml;

A cognac glass – for some cognac, 75 ml;

An inhale tulip glass is used for cognac. Use behind a coffee table or in bars, extending to a bottom and the form **narrowed upwards**, on a low leg, on a high leg – for some martini;

Goblets:

For champagne – the conic, extended, cylindrical, pear and shaped form, 125, 150 ml;

For juices and beer – cylindrical, on low lag, 250, 300 ml;

A tall wine glass is used for some mineral or fruit water, a big glass on a high leg.

Glasses:

“Toggle – switch” – conic or cylindrical with a **thickened bottom** for come coffee glyasse, creamy, dairy and fruit - berry cocktails, 250, 300 ml;

“Collins” - for some cocktails and beer, 300 – 400 ml;

Decanters – for juices and other drinks, 1000 – 1200 ml;

A jug – for water, juices. It has an extended spout, a handle and a cove necessarily, 1200 – 1750 ml;

A vase for cold fruit punch is used for preparation and serving cold fruit punch.

Irreplaceable -	невід’ємна
Consumption -	споживання
Diversified -	різноманітних
Bitter tincture -	гірка настоянка
Port -	портвейн
Semi – dry -	напівсухе вино
Narrowed upwards -	звужений до верху
A goblet -	бокал
Pear and shaped form -	грушовидної і креманкової форми
A thickened bottom -	розширений низ
A decanter -	графин
A jug -	глечик
Accomplished -	удосконалена
Glass ware -	скляний прибор
A tall wine glass -	фужер

Exercise 15. Put the typical questions to the underlined sentence in the text from ex. 12.

Example: *Is glass and crystal an irreplaceable part of table layout?*

Exercise 16 Match the proper information, using the text from ex. 12.

Example: *vodka – b; 50 ml;*

1. a vodka wine - glass	a. cognac;	100 ml;
2. “Old fashion” glass	b. bitter tincture;	125 ml;
3. a goblet	c. semi dry wine;	50 ml;
5. a rain wine – glass	d. champagne;	250 ml;
6. an inhale tulip	e. cocktail;	75 ml;
7. a Madera – glass	f. coffee – glyasse;	100 – 150 ml;
8. a “Toggle – switch”	g. strong wines;	125 – 150 ml;

4.8

Exercise 15 Fill in the blanks with the necessary words in brackets:

- Glass and crystal - ... (*beautiful / irreplaceable / real*) part of table layout.
 - ... is used for serving Muscat and Cahor) (*a Madeira glass / a laphit glass / a goblet*)
 - For juices and other drinks ... are used (*jugs / a vase / a decanter*).
 - A conic or cylindrical glass with thickened bottom glass is named ... (*goblet / toggle – switch / wine glass*).
- Cognac behind the coffee – table is served in ... (the wine – glass / a decanter / an inhale – tulip glass).

Exercise 16 Translate into English using the text from ex. 13.

1. Столітня практика вживання різноманітних напоїв сприяла розвитку адекватних до пропозицій форм скляних приборів.
2. Горілчані стаканчики використовують для подачі гірких настоянок.
3. Шампанське подають у бокалах конічної, циліндричної чи грушоподібної форми, чи не так?
4. Великий фужер на високій ніжці використовують для подачі мінеральної чи фруктові води?
5. Чи має глечик для води витягнутий носик і кришку?
6. За допомогою яких стаканів подають біле і сухе вино?

Exercise 17 Answer the questions.

1. What a role does a glass play in a table layout?
2. What can you say about a vodka glass?
3. What is a rain - wine - glass used for?
4. What sorts of wine – glasses are used for red table wines?
5. What is a cold fruit punch– vase used for?
6. Can you describe goblets?

4.9 – 4.10

Exercise 18 Read the text, translate it into Ukrainian. Give answers to the questions under the text.

Lying out of the celebratory table.

The celebratory table is served strictly according to the menu. It is the very first rule. Before covering the table with a cloth, don't forget to put under it **a fabric** softening knocks of plates. On a distance of 2 sm. from the edge of the table through 0,8 – 1 m put fine table plates. On them put snack - bar plates, to the left of snack bar plates on the distance 5 – 15 sm. - put **patty** plates. Forks, knives and spoons layout to the right of the table small plates. All table - wares should lay strictly in parallels each other and in perpendicularly edges of the table. Knives layout before to a plate a blade forward, spoons is put with **spouts** upwards, forks – with prongs upward. Dessert table - wares lay out before a plate, beginning from the plate to the centre of the table. On the table it is necessary to put no more then three forks and three knives.

To the right of the plate or on the centre of the plate put a tall wine glass for water, to the right of it - a goblet or a wine glass. On snack bar plates beautiful combined napkins are put. Flowers place along on the table.

Table jags with some spices are put in pairs, one subject for two visitors. Table - ware is put at level crystal or glass wares. Spices should be dry and easily get enough sleep from saltcellars and pepperboxes. Tableware with salt and pepper quite often is added with bottles with vinegar, sharp sauces and some vegetable oil. Some mustard usually does not put on the table. It is served on request of the visitors directly ahead of a serving of a corresponding dish necessarily together with a spoon for mustard.

Bowls for rinse of hands put on the table, if the dish with which are eat with fingers, for example, oysters, artichokes. Bowls full in with some warm water. A circle or a segment of a lemon is lowered in water. Beside put a napkin which wipe hands.

a fabric - тканина;
a patty - пиріжок;
a spout - носик глечика;
seasoning - приправа;

Exercise 19 Read the text from ex. 18 ones more and found from it the English equivalents to the given Ukrainian ones.

1. строго відповідно до меню; 2. пом'якшення стукоту тарілок; 3. маленькі столові тарілочки; 4. строго паралельно один одному; 5. починаючи від тарілки до центру столу; 6. не більше ніж три виделки і три ножі; 7. ближній до неї ніж; 8. красиво складені серветки; 9. легко висипатися із сільничок; 10. пляшки з укусом; 11. подають за вимогою гостя; 12. піали наполовину наповнюють теплою водою;

Exercise 20. Translate sentences into Ukrainian using substitution tables.

Remember: *It takes me ... - це займає у мене ...*

Affirmative sentence (+)

Це / воно	займає у кого?	скільки часу	що зробити ?
It Це	takes me (him, her, us ...) займає у мене	half an hour пів години	to get to work щоб добратися до роботи.

Interrogative sentence (?)

How long	does	it	take	him,(her, ...)	to learn English?
Скільки часу		це	займає	у нього (неї, ...)	вивчити англійську мову?

Negative sentences (-)

It	Doesn't	take	me (him, her, ...)	forty minutes	to bake a cake
Це	не	зайняло	в мене (нього, ...)	сорока хвилин	щоб спекти тістечко

Exercise 21 Translate into Ukrainian.

1. It usually takes me about fifteen minutes to fix („приготувати”. – розм.) my breakfast.
2. It takes me about forty minutes to serve a celebratory table.
3. How long does it take him to make five hundreds gryvnias?
4. It usually takes my Mom about an hour to fry potatoes.
5. How long does it take him to learn a new recipe?
6. As a rule, it doesn't take me even 10 minutes to run this distance.

Exercise 22 Translate into English.

1. Звичайно мені вистачає і десяти хвилин, щоб скласти красиво серветки.
2. Як правило, нам вистачає сорока хвилин, щоб накрити стіл.
3. Моїй сестрі не вистачає і п'ятнадцяти хвилин щоб поснідати.
4. Скільки часу у тебе йде на те, щоб за сервірувати стіл?
5. Скільки часу тобі потрібно щоб вивчити це правило?
6. Моя мама не витрачає і пів години щоб приготувати яєчню.

Exercise 23 Answer the questions.

1. What is the rule should follow at serving the table?
2. A fabric is put under the cloth for softening knocks of plates, doesn't it?
3. Does forks, knives and spoons a waiter lay out on the right or on the left side the table small plates?
4. How we should lay out all tables ware?
5. How many forks and knives are necessary to put on the celebratory table?
6. How are served table – boxes with seasoning?
7. What kinds of glasses are served a celebratory table with?
8. Is mustard necessary on the celebratory table?
9. When bowls for rinse of hands put on a celebratory table?
10. How are served spice – boxes with salt and pepper?

Part 5 Design of the celebratory dishes

5.1

Exercise 1 Read the text, translate it into Ukrainian

Design of the celebratory dishes (1)

Before serving a dish it could be decorate beautifully. The product is larger the garnishes which put on a dish in larger bouquets should be more variously and more colorfully picked up. The basic requirement to garnishes – they must be variety and conformity to flavoring properties of a product. Dishes it is possible to decorate with greens (branches of some green parsley, some salary, leaves of a salad), slices of an orange, a lemon, the flowers which have been cut out from vegetables. Dishes should to decorate so that the basic food has not been too closed by a garnish or elements of its ornament. It should be a little raised above a garnish surrounding. To decorate a dish with citric on a peel of a lemon or an orange it is necessary to make cuts with a figured knife, and then to cut its thin slices. Fish products are decorated with a lemon. Sandwiches and some pates it is possible to decorate with a lemon too. A product from some poultry is decorated with an orange. At serving of some cocktails or soft drinks the edge of a wine glass can be decorated slices of an orange.

Notes:

The product is larger the garnishes which put on a dish in larger bouquets should be more variously and more colorfully picked up. –

Чим більший виріб, тим різноманітніші і красивіші повинні бути підібрані гарніри, які викладають більшими букетами.

The basic requirement – основна вимога

... conformity to flavoring properties of a product – відповідними до смакових якостей

Exercise 2 Match the beginnings and the ending of the given sentences.

- | | |
|--|--|
| 1. The main requirement to garnishes is ... | a) the edge of a wine glass can be decorated slices of an orange |
| 2 . Dishes it is possible to decorate with ... | b) to be variety and conformity to flavoring properties of a product. |
| 3. Dishes should to decorate so that the main food ... | c) branches of green parsley or leaves of a salad. |
| 4. To decorate a dish with citric ... | d) on a peel of a lemon or an orange it is necessary to make cuts with a figured knife, and then to cut its thin slices. |
| 5. Fish products are decorated ... | e) is decorated with an orange. |
| 6. At serving of cocktails ... | f) has not been too closed by elements of its ornament. |
| 7. A product from poultry ... | g) with a lemon. |

Exercise 3 Translate into English using the text from ex. 1

1. Перед тим, як подати страву, її слід красиво оформити. 2. Страви можна декорувати зеленню. 3. Головна їжа не повинна бути закрита гарніром. 4. Блюда можна прикрашати віточками зеленої петрушки, селери, листками салату. 5. Тобі подобається прикрашати їжу цитрусовою цедрою чи шматочками лимона? 6. Чим прикрашають рибні страви? 7. Тобі подобаються бутерброди, прикрашені лимоном? – Так, дуже. 8. До коктейлів і легких напоїв завжди кладуть шматочок лимону чи апельсина.

Exercise 4 Read the dialogues. Make up own ones.

- Will you please give me a little more salad?
 - Just a moment. Here you are. What about bacon and eggs?
 - Will you have some?
 - Yes, I'll have some, please. And than a cup of strong tea. (cheese, fish, coffee)
-
- Do have the rest of the chicken?
 - No, thank you. I've had too mach already.
 - Just take it to please me.
 - OK. But only a small piece or I shan't have room for my pudding. (jelled fish, holubtsi, tart)

5.2

Exercise 1 Read the text, translate it into Ukrainian

Design of the celebratory dishes (2)

Celebratory dishes can decorate with small radishes put on their hills. From oblong radishes cut out “tulips”, “fans”, from round – cones. It is possible put cut garden radishes on a plate, to fill a hill on a green leaf of salad or to decorate a dish.

The beautiful ornaments can prepare from a cucumber. It can be cut lengthways on thin slices and to make with them which can be rolled. It is possible to cut out hand bells from ends of a cucumber. The cucumber can be cut lengthways half – and – half and each half to cut thin slices, having laid their in a fan on a dish. Small cucumbers with a sharp knife divide into “flowers”. It is possible to cut out baskets from thick cucumbers and to fill their some fine round radish. It is possible to decorate with cucumber meat dishes and sandwiches if there is no a lemon. Tomatoes cut disks, segments, etc. It is possible to cut off a cover from a tomato. Take out with a teaspoon the middle, to fill with its salad and to close with a cover. The filled tomatoes are used for decorate with meat dishes.

lengthways - повздовж

Exercise 1 Find English equivalents to the given Ukrainian ones

1. прикрасити маленькими редис очками; 2. вирізати „тюльпани”, „віяла”; 3. „шишки”; 4. красиві орнаменти; 5. розрізати вздовж на тонкі шматочки; 6. зробити з них стрічки; 7. навпіл; 8. виложити у формі віяла; 9. вирізати корзинки; 10. кружечки; 11. зрізати кришечку з помідора; 12. фаршировані помідори.

Exercise 2 Answer the questions

1. How is it possible to decorate celebratory dishes?
2. What ways of decoration with radishes do you know?
3. Is it possible to decorate celebratory dishes with a cucumber?
4. What ways of decoration with the cucumber do you know?
5. How are decorated celebratory dishes with tomatoes?

Exercise 3 Make requests. Use the word – combinations prompted:

-
- Would you please bring me another glass?
 - Here you are
(pass the mustard, salt, pepper)
-

- May I have some more tea, dear?
 - Yes, sure. Pass your cap along.
(beer, coffee, fruit, juice)
-

- Would you like anything else?
- That'll be all right.

(sweet, fruit, juice)

5.3

Exercise 1 Read the text, translate it into Ukrainian Design of the celebratory dishes (3)

For decorate salads it is possible to use a carrot. Before this it is boiled in slightly salted water with small edition of vinegar. They cut out balls, spirals, tapes from a carrot. Squeeze out with forms leaflets, florets.

A boiled red beet don't use for an ornament often. Sometimes it is used for decorate the herring which has been filled in by some mustard sauce, a herring in some jelly or a pickled herring.

Scarlet and green pods of sweet pepper – fresh or tinned, are an excellent ornament for various dishes and salads. A pepper is sliced the various form. Mushrooms for an ornament are used boiled and salty. With it decorate various meat and fish dishes, salty pies, cakes and also salads.

With an egg is decorated some salads, cold snacks, sandwiches. For this an egg is cut on segments or grate.

Exercise 2 Find English equivalents to the given Ukrainian ones

1. морква; 2. слабо посолена вода; 3. кульки, спіральки, стрічки; 4. формами видушують листочки, квіточки; 4. відварений столовий буряк; 5. гірчичний соус; 6. оселедець в желе; 7. маринований оселедець; 8. рожеві і зелені стручки солодкого перця; 9. чудовий орнамент; 10. гриби для орнаменту.

Exercise 3 Answer the questions

1. How is decorated a salad with a carrot?
2. When is red beet used for decorated dishes?
3. What can you tell about decoration some dishes with a pepper?
4. Is it possible to decorate some dishes with mushrooms?
5. With an egg is it possible to decorated some salads, cold snacks, sandwiches, isn't it?

Exercise 4 Make requests with “would”, “may”:

1. You are sitting at the breakfast table and want the salt and pepper. You ask your neighbor: ...?
2. The coffee is practically cold. You ask the waiter: ...?

5.4

Exercise 1 Read the text, translate it into Ukrainian

Design of salads

Salads are decorated with products which are characterized by good test, beautiful color and the form and are a part of some salad or approach to it on test. Salad it is necessary to

decorate moderately that its basic structure was visible. The edge of salad dish should remain free. Even if salad is decorated with slices of an egg, a cucumber or a tomato and leaves of some salad, the edge should be free on 2 – 3 sm. that the salad dish could be land passed.

On a table a la a buffet table a salad is served in the portions. For this purpose they put on slices of bread or on the leaves of salad. It is possible to fold some salad in the fried slices of an eggplant or ham. Salads are filled by color sauce looked very effectively. Red mayonnaise receives having added some red beet juice in it. To make the green mayonnaise you should pass green salad through a meat grinder, add some cream in it and mix with mayonnaise. It is possible to staff different vegetables with salads and pates.

Exercise 2 Match the part of the sentences.

- | | |
|--|--|
| 1. Salads are decorated with products which are approaches ... | a. to staff with salads and pates. |
| 2. The edge of the salad dish ... | b. in slices of ham. |
| 3. The edge of the salad dish should be free on 2 – 3 s-m ... | c. must always remain free. |
| 4. It is possible to torn some salad ... | d. to it on test or are part of some salad. |
| 5. Red mayonnaise is received ... | e. that the salad dish could be lifted and passed. |
| 6. Different vegetables it is possible ... | f. having added a red beet juice in it. |

Exercise 3 Translate into English

1. Що ви будете їсти – салат із шинкою чи овочами? – Салат із шинкою. 2. Принесіть нам, будь – ласка, два салати з помідорами і огірками. 3. Передайте мені цукор, будь – ласка. Моя кава не солодка. 4. Мені подобається прикрашати салати шматочками яйця, помідора, огірка та різноманітною зеленню. 5. Я знаю як приготувати зелений майонез. 6. Ми нафарширували варену картоплю салатом і прикрасили шматочками помідора.

Exercise 4 Read the dialogue and make up own one

*

Customer: Waiter! I'd like the menu, please.

Waiter: Here you are, sir.

Customer: Thanks ... I'd like some salad.

W: Meat, fish or vegetable?

C: Vegetable. I'd like a steak.

W: Rare, medium or well – done?

C: Medium, please.

W: Which garnish would you like?

C: I'd like some potatoes and some peas, please.

5.5

Exercise 1 Read the text, translate it into Ukrainian

Design of salads

One more interesting way of decoration and serving of celebratory dishes Do it by means of green leaves of a leek. They are folded double and with a sharp scissors do a slanting cut up to a bend of leaves. Having unbent leaves, the middle of them press with fingers a little and the cut leaf put in cold water “to blossom”. The greens of parsley, celery and fennel together with the decorative elements of vegetables even more allocate them, do more colorfully. The bunch of greens which consists of from two – three limbs does them more beautiful. To decorate of hot dishes the greens can be crushed. The leaves of a salad are used for decorate on one or to the several in the form of bunch. It is possible to decorate salads with green leaves of a citric grass, an estragon and others. For decorate of more richly food it is necessary to use some jelly of various fruits and berries, jelly from broth and mayonnaise. Jelly from cranberry juice allow to cold in a half of an orange and then cut it in segments or disks.

Notes:

a leek - цибуля порей
a sharp scissors – гострі ножиці
a slanting cut – косий надріз
“to blossom” - розквітнути
even more allocate them – навіть більш виділяють їх
bunch of greens – пучок зелені
limbs - гілочки
crushed - подрібнені

Exercise 2 Find from the text English equivalents to the given Ukrainian ones

1. їх складають удвічі;
2. розігнувши листя;
3. листок кладуть у холодну воду „розцвісти”
4. роблять більш колоритнішим;
5. який складається з двох – трьох гілочок;
6. зелень може бути подрібнена;
7. зелене листя лимонної трави;
8. желе з бульйону і майонезу;
9. желе з клюкви;
10. дають застигнути в половинках апельсина.

Exercise 3 Questions:

1. How to decorate the celebratory dish with green leaves of a leek?
2. Is it possible to decorate a celebratory dish with parsley, celery and fennel?
3. How are used leaves of a salad to decorate dish?
4. What is there a way of decoration of a celebratory dishes else?
5. Is it possible to decorate more richly food with jelly?

Exercise 4 Translate into English

1. Салат можна прикрасити листками цибулі порею. 2. Зелень петрушки, кропу і фенхелю також використовують для декорації салатів, чи не так? 3. Додайте більше зелені до салатів. 4. Зробіть косий надріз на листку цибулі. 5. Зелень кладуть на страви у формі пучків по дві – три гілочки, чи не так? 6. Желе із клюквенного соку дають захолонуту в половинках апельсину.

5.6

Exercise 1 Read the recipes and retell them.

The pate from the liver

1. Liver to wash, remove a film, bilious channels and cut small slices.
2. Carrots, onion, parsley to clear and cut thin slices.
3. All the ingredients fry with bacon up to full readiness, having added one laurel leaf and some peas of a fragrant pepper.
4. The mix puss through a meat grinder 1 – 2 times.
5. The ground liver put in a saucepan; add salt on taste, pepper, grated nutmeg and beat out, gradually adding butter.
6. The ready pate is shifted in some glass utensil or china and cool.

500 gram veal or beef liver, 100 gram bacon, 199 gram butter, 1 piece of a carrot, parsley and onion.

The stuffed pike

1. Remove lather from a fish.
2. Meat separate from bones.
3. A white loaf wetted in milk and onion is added in meat.
4. The mix is passed through a meat grinder twice.
5. A grated nutmeg, drawn butter or dense sour cream, a bit of salt, a bit of pepper to add in mix and carefully to mix.
6. Fill the lather of the pike with the prepared mix.
7. Wrap the fish with gauze, having left both of the end of gauze free that it was easier to lower the fish in the saucepan with broth and to take out it there from.
8. Cook the fish in broth with spices and culinary roots on weak fire of 30 min.
9. Lay out the stuffed pike on a dish and garnish greens of parsley, slices of a lemon or boiled carrots.
10. Serve with mashed potatoes, white or green souse.

Notes:

bilious channels – жовчні протоки

to full readiness – до повної готовності

laurel leaf – лавровий лист

fragrant pepper – духмяний перець

grated nutmeg - мускатний горіх

gauze - марля

Exercise 2 Answer the questions

1. Is it necessary to remove lather from a fish before its staffing?
2. What vegetables and greens are entering into liver pate?
3. What an ingredient is added into the pate else?
4. What is the process of preparation the liver pate?
5. Have you ever prepared the liver pate?
6. Did you like this dish?
7. Is it necessary to remove the lather from the pike?
8. Meat of the pike is separated from bones, isn't it?

9. What does ingredients the staffed pike consist of?
10. What is the process of preparation of the staffed pike?
11. How the staffed pike is served?

Exercise 3 Match the left and right columns, using the example.

Example: liver - c

- | | |
|----------------------------|---------------------------------|
| 1. liver - | a. separate from bones |
| 2. carrot - | b. to garnish greens |
| 3. the mix - | c. to remove a film |
| 4. the ready pate - | d. cut thin slices |
| 5. meat of the fish - | e. to vet in milk |
| 6. white long loaf - | f. wrap the filled fish |
| 7. the lathe of the pike - | g. serve with |
| 8. gauze - | h. to fill |
| 9. stuffed pike - | i. to cool |
| 10. mashed potatoes - | j. puss though the meat grinder |

5.7

Exercise 1 Read the recipes and answer the questions given below.

The fish salad

1. Potatoes and carrots boil and remove a skin.
 2. The potato, carrots, fresh cucumbers and fresh tomatoes cut thin slices and add the peas.
 3. A part of vegetables and fish to fill with mayonnaise and lay a hill on a salad dish.
 4. Lay long slices around of fish.
 5. Decorate fish with the remained vegetables and slices of the cauliflower, not filled by mayonnaise.
 6. Salad is decorated with greens. Before serving the vegetables which have been not filled by mayonnaise, water with salad refueling and a fish sauce on taste.
-

90 g. of a fillet of a fish, 55 g. of a potato, 30 g. of carrots, 40 g. of cucumbers, 35 g. of tomatoes, 25 g. of peas, 35 g. of a cauliflower, 40 g. of mayonnaise, 20 g. of refueling salad, 10 g. of greens, a bit of salt and pepper.

Salad from the beef with apples and garlic

1. A beef to boil, cool, peel and rub on a large grate.
2. The apples to grate.
3. Garlic to crush or pound in a mortar.
4. Prunes to wash up, wet in cooled and boiled water, to take out stones. To cut slices.

5. All to connect, add the crushed walnuts, salt, sour – cream, 3 cloves of a garlic, 100 gram of sour – cream. 100 gram of mayonnaise, salt, sugar on taste, greens of a parsley or fennel.

Questions:

1. Is it necessary a salad in a menu? Why?
2. What the main ingredients of any salad?
3. How salads are refueled?
4. What is your favorite salad?
5. What a salad you prefer to prepare?
6. Have you your own recipe of a salad?

Exercise 2 Make up a recipe of a salad using given ingredients:

Fresh cucumber, tomato, radishes, onion, mushrooms, olive oil, mayo, fish, meat, greens.

You may use other ingredients according to your recipe.

5.8

Exercise 1 Read the text, translate it into Ukrainian

Hot snacks

Various baked puddings, stuffed vegetables, pel'menis, fried and baked brains, kidneys, a liver and also fried eggs or omelets with different kinds of stuffs are concerned to hot snacks.

The most popular hot snack is a zul'en from various products. (Zul'en is a dish from finely cut products baked a la carte in sour – cream or white sauce).

The main difference between a hot snack and a second dish that the portion of a hot snack usually is small is absent a garnish and serving in the same utensils in which prepared.

Fish in paste

1. A flour and salt to pour into a dish.
2. To pour in an egg yolk, beer and to stir.
3. To add the fused butter and to kneed paste.
4. To shake up an egg white up to foam and to mix with the paste.
5. Boiled or a light fried fish to cut on slices, to mix with finely cut onion, allspice and to pour out in dough (paste).
6. To stir so that dough covered entirely all slices of fish.
7. To take the slices of fish covered by dough with a teaspoon and lay down in boiling fat.
8. To take out in process of readiness and to spread on a paper that fat has flown down.
9. To serve in a hot kind.

Mushrooms in the dough

1. Mushrooms clean, cut of legs and caps, wash out and boil in a small quantity of water.
2. Boiled mushrooms take out from broth and dry.
3. Flour is poured into the bowl.
4. An egg, a bit of salt, a bit of sugar adds into the bowl.
5. Milk to pour into the bowl and to stir carefully.

6. Vegetable oil to pour into a deep frying pan and it is good to heat up it on strong fire.
7. When vegetable oil will be warmed up, fire to low up to minimal.
8. The boiled caps of mushrooms to dip in dough and to low into boiling oil.
9. The fried mushrooms to combine in a plate and to allow to flow down oil.

Questions:

1. What dishes are concerned to hot snacks?
2. What kind of hot snacks do you know?
3. What is the most popular hot snack?
4. What is the main difference between a hot snack and a second dish?
5. What is your favorite hot snack?
6. What a hot snack do you prefer to prepare?

Addition 1

AT A RESTAURANT, CAFÉ, COFFEE – SHOP, BAR.

Is there a ... nearby ?

- Restaurant
- Café
- coffee – shop
- bar/pub (Public House)
- cafeteria
- pancake – house
- steak – house
- pizza place
- sandwich shop
- eatery
- grill

English breakfast

American breakfast

Continental breakfast

Could you recommend a good restaurant?

When does it open (close)?

I'd like to make a reservation for tonight.

There'll be ...

- two
- tree
- four ... of us.

I would like to seat ...

- in a (non) smoking section
- in a corner
- by the window.

We reserved a table for ... and the name is ...

I'm afraid I'll to cancel the reservation.

Menu, please.

We're (I'm) not ready to order yet.

What could you recommend ...

- for a cold (hot) appetizer?
- for a meat (fish) dish?

Тут поблизу є ...?

ресторан
кафе
закусочна
бар
кав'ярня
„Млинці”
„Біфштекси”
піцерія
бутербродна
їдальня
гріл

найбільш ситий сніданок
подібний сніданок до англійського
легкий комплексний сніданок

Ви можете порекомендувати мені гарний ресторан?

О котрій годині він відкривається (закривається)?

Я хотів би замовити столик на вечір.

Нас буде ...

двоє
троє
четверо

Я хотів би сісти ...

у секції для (не) курящих
у кутку
біля вікна

Ми замовляли столик на ... на прізвище.

На жаль, я змушений скасувати Замовлення.

Меню, будь – ласка.

Ми ще не вибрали (вибрав)

Що ви можете нам (мені) порекомендувати

з холодних (гарячих)
закусок?
з м'ясних (рибних) блюд?

- for dessert?

Please, bring one (some) more ...

What ... do you have?

- specialty
- vegetables
- fruits
- salads
- drinks

Bring me a wine card, please.

I'll take ...

- fish and chips and
a cup of coffee
- fried chicken with
mushroom and some ice – cream.

I'd like my steak ...

- rare
- medium rare
- well done
- medium

I don't eat spicy food.

I'm a vegetarian.

I didn't order this.

Could you replace this?

Do we have to wait long?

This is ...

- overdone
- too salty
- undercooked

I want just ...

- olive oil
- vinegar ... on my
salad.

I'm on a diet.

Would you like some ...

Help yourself, please.

Have some more ...

на десерт?

Принесіть, будь – ласка ще ...

Які у вас ... ?

фірмові блюда
овочі
фрукти
салати
напої

Принесіть мені карту вин, будь – ласка.

Я візьму ...

рибу із смаженою картоплею
і чашку кави.

смажене курча з грибами і трохи
морозива.

Я б хотів, щоб біфштекс був ...

із кров'ю
трохи недосмаженим
підсмаженим
середньо - підсмаженим

Я не їм гострої їжі.

Я вегетаріанець.

Я цього не замовляв.

Це можна замінити?

Чи довго нам доведеться чекати?

Це блюдо ...

пересмажене
пересолене
недосмажене

У салат мені тільки ...

маслинову олію
оцет

Я на дієті.

Чи не хочете трохи ...

Беріть, будь – ласка.

Візьміть ще ...

No thank you, no more.

What would you like to drink?

You're pouring too much.

Waiter! The bill, please.

We want that on separate checks.

Keep the change.

Where can I (we) ...

- have a snack?
- eat at a reasonable price?

Cheeseburger, please

Medium French fries, please

Menu number one (two, tree), please.

Do you have a buffet?

I'll pay my own share.

I'll treat you next time.

Let's go Dutch.

It's on me today.

Спасибі, я ситий.

Що ви будете пити?

Ви наливаєте дуже багато.

Офіціант! Рахунок, будь – ласка.

Ми платимо окремо.

Інше залишіть собі.

Де можна ... ?

- швидко поїсти
- недорого поїсти

Будь – ласка, гамбургер із сиром

Середню порцію картоплі фрі.

„Комплекс” номер один (два, три три), будь – ласка.

У вас є буфет?

Я за себе заплачу сам.

Я заплачу за тебе наступного разу.
Домовимося: кожний платить за себе.
Сьогодні я пригощаю.

Addition 2

HERBS

Artichoke
Marjoram
Rosemary
Bay leaf
Sage
Chicory
Mint
Thyme
Oregano
Leek
Parsley
Lettuce

артишок
майоран
розмарин
лавровий лист
шавлія
цикорій
м'ята
чебрець
орегано
цибуля порей
петрушка
листяний салат

Dill
Basil

кріп
базилік

SPICES

Cayenne pepper
Horseradish
White pepper
Cinnamon
Nutmeg
Ginger
Vanilla

червоний стручковий перець
хрін
білий перець
кориця
мускатний горіх
імбир
ванілін

PASTA

Macaroni
Ravioli
Spaghetti
Noodles

макарони
пельмені (вареники)
спагетті
лапша

ALCOHOLIC AND NONALCOHOLIC BEVERAGES

Ale
Cider
Mead
Shandy
Gin
Rum
Squash
Brandy
A bottle

ель, пиво
сидр
мед
суміш простого пива з імбирним або лимонадом
джин
ром
сквош
брєнді
пляшка

- of wine
- red
- dry
- table
- of champagne
- of beer

вина
червоного
сухого
столового
шампанське
пиво

Vermouth
Wine
Port
Tokay
Liqueur
Whisky

вермут
вино
портвейн
токай
лікер
віскі

- malt
- blended
- Scotch
- Irish
- Bourbon

чистий
змішаний
шотландський
ірландський
бурбон (ам. віскі)

Vodka		горілка
Coke		кока - кола
	- diet	дієтична
	- cherry	зі смаком вишні
Cola		кола
Cognac		коньяк
Pepsi		пепсі - кола
Beer		пиво
	- bitter	гірке
	- stout	темне (чорне)
	- lager	світле
Ginger beer		імбирне пиво
A six pack of beer		упаковка пива
Sprite		спрайт
Fanta		фанта

GROCERIES

Mustard		гірчиця
Cocoa		какао
Ketchup		кетчуп
Maize		кукурудза
Cereals		круп
	- buckwheat	гречана
	- semolina	манна
	- oatmeal	вівсяна
	- rice	рисова
Coffee		кава
	- instant	розчинна
	- beans	в зернах
	- ground	мелена
	- decaf (decaffeinated)	без кофеїну
Flour		борошно
Pepper		перець (горошок)
Vegetable oil		рослинна олія
Chewing gum		гумка жувальна
Sugar		цукор

Salt	сі́ль
Juice	сі́к
Spices	спе́ції, приправи
Vinegar	о́цет
Tea	ча́й
- black	чо́рний
- herb	на травах
- iced	з льодо́м

GAME

Grouse	шо́тландська ку́ріпка
Pigeon	голу́б
Hare	за́єць
Rabbit	коро́лик
Venison	оле́нина

DAIRY PRODUCTS

Yoghurt	йо́гурт
Margarine	марга́рин
Butter	ма́сло
Milk (skim)	моло́ко
Ice cream	моро́зиво
Cream	ве́ршки
Sour cream	сме́тана
Cheese	си́р
- Cheshire	че́стер
- Cheddar	че́ддер
- Dutch	го́лландський
- Swiss	шве́йцарський
- process	пла́влений си́р
- cottage cheese	
- home –made	до́машній си́р

MEAT

Mutton		баранина	
Lamb		м'ясо молодого баранчика	
Bacon		бекон	
Beef		яловичина	
Ham		шинка	
Cutlet		котлета	
	- pork		свиняча
Chop		відбивна	
	- rissole		рублена
	- fish cake		рибна
Sausage		ковбаса	
Liver		печінка	
Kidneys		нирки	
Pork		свинина	
Salami		салями	
Lard		сало	
Veal		телятина	
Mince		фарш	

POULTRY

Goose	гусак
Turkey	індичка
Duck	качка
Chicken	курча

FISH

Plaice	камбала	
Carp	короп	
Canned/tinned fish	рибні консерви	
Salmon	лосось	
Halibut	палтус	
Sardines	сардини	
Mackerel	скумбрія	
Herring	оселедець	
		свіжий
		копчений
	- fresh	
	- kipper	
Place	камбала	
Eel	вугор	
Trout	форель	

SHELFISH

Lobster	лоб стер
Cockles	молюски
Mussels	мідії
Shrimps	креветки
Crab	краб

Oysters устриці

SWEETS

Candies (sweets) солодощі
Chocolate шоколад
- chocolate bar плитка шоколаду

BAKED GOODS

French loaf	батон	
Ring	бублик	
Bun/roll	булочка	
Cake	кекс	
Flour	борошно	
Biscuits	печиво	
Pie	пиріг	
- fish cake		рибний пиріг
Pastry	тістечко	
(French) rolls	рогалик	
Bread	хліб	
- white		білий
- rye		житній
- whole wheat		з не просіяного пшеничного
		борошна
- fancy		здобний

FRUITS, BERRIES

Apricot	абрикос	Avocadoes	авокадо
Pineapple	ананас	Orange	апельсин
Watermelon	кавун	Bananas	банани
Grapes	виноград	Cherries	вишня
Pomegranate	гранат	Grapefruit	грейпфрут
Pear	груша	Melon	диня
Strawberries	суниця	Figs	інжир
Lemon	лимон	Raspberries	малина
Peach	персик	Plum	слива
Dates	фініки	Apple	яблуко
Berries	ягоди		

VEGETABLES

Beans	боби	
Peas	горошок	
Cabbage	капуста	
- cauliflower		цвітна
- (Brussels) sprouts		брюссельська
Vegetable marrow	кабачок	
Potatoes	картопля	
Onions	цибуля (ріпчаста)	
Olive	маслина	

Carrot	морква
Cucumbers	огірки
Nuts	горіхи
Pepper	солодкий перець
Tomatoes	помідори
Radish	редиска
Red beetroot	столовий буряк
Asparagus	спаржа
White (French) beans	квасоля
Spinach	шпинат
Garlic	часник
Turnip	ріпа

Addition 3

POTS AND PANS

Kettle	чайник
Mincer/ meat grinder	м'ясорубка
Grater	тертка
Plate rack	підставка для сушіння посуду
Rolling – pin	качалка
Frying pan	сковорідка
Corkscrew	штопор
Sugar bowl	цукорниця
Pepper pot	перечниця
Nutcracker	щипці для коління горіхів
Tin/ can opener	ключ для відкривання консервів
Colander	друшляк
Skimmer	шумівка
Cruet	графин
Sieve	сито
Funnel	лійка
Soup tureen	супниця
Ladle	ополоник
Whisk	вінчик
Sauce pan	каструля
Plate	тарілка
Dish	блюдо
Bowl	миска
Gas stove	газова плита
Oven	духовка
Knife	ніж
Fork	виделка
Spoon	ложка

Vocabulary

Aa

Adept експерт
Acid кислота, кислий
Alimentary травний
Amuses забавляти, розважати
Apt підходящий, схильний, здатний
Anchovy - анчоус

Bb

Beef stroganoff – біфштекс
Belt пояс, ремінь, пасок
Bath ванна
Bucket корзинка
Brag хвалитися, вихвалятися
Broth бульйон
Blunt тупий
Breath подих, дихання
Baked pudding бабка
Bottle пляшка
Buffet буфет

Cc

Corkscrew штопор
Capable здібний, обдарований
Cloud пляма
Crumbs крихти (хліба)
Crush роздавлювання
Claim вимога, претензія, позов
Clear soup прозорий суп
Cater обслуговувати відвідувача
Chaser чарка лікеру після кави
Cutlery ножові вироби

Dd

Dense густий, концентрований
Delicate витончений, вишуканий
Diffuse розсипати, розкидати. розпорошувати
Dirt бруд
Dust пил
Dumplings галушки

Ee

Effuse виливати, випускати (запах, тощо)
Extensive великий, значний
Exult радуватися, радіти

Ff

Fatty товстун, жирний

Feather перо, дичина, щось легке

Flavour смак, аромат, запах

Flakes пластівці

Flat плоский

Fragment шматок, фрагмент

Gg

Gadget дрібничка, дурниця

Generous великодушний, щедрий, рясний

Gooseberry агрус

Greasy сальний, жирний

Pp

Profuse рясний, багатий

Prejudice упередження, забобон, збиток

Purse гаманець, гроші, багатство, калитка

Poisonous отруйний, огидний

Rr

Rare рідкий, рідкісний, недосмажений, недоварений (про м'ясо)

Ripe спілий

Rotten зіпсований

Rubber guma гумові вироби, пристосування для тертя

Rinse полоскання, полоскати

Refreshment room бар

Remedial лікувальний, що виліковує

Ss

Saddle сідло

Spend проводити

Spicy прянощі

Starchy крохмальний

Sniff сопіння, презирливе фиркання

Sharp гострий

Smack цмокати губами

Sprinkle бризкати

Squirt пускати струмінь, розприскувати

Sink раковина

Slices нарізаний на тоненькі скибочки

Screwdriver викрутка, горілка з апельсиновим соком і льодом

Squares кубики

Soak замочування, усмоктування

Scheme інтриган

Smash знищення, руйнування

Soften пом'якшений

Spin штопор, крутіння

Supply гнучко

Subject тема, предмет

Spill розливати, проливати, падати

Split розколювання
Suffer страждати, терпіти, дозволяти
Sustain підтримувати

Tt
Tasteless без смаку
Trout форель
Thick густий

Словник

Биточок round rissole, beef cutlet
Білок яйця egg white, glair
Бісквіт sponge cake, biscuit, bisque
Бринза brynza
Брудний dirty, foul
Брудно untidily
Буженина pork
Бутерброд (з маслом) a slice of bread and butter
Буфет side - board

Вагон – ресторан restaurant car
Ванільний vanillic
Варити яйця в опарі to poach
Варити їжу to cook, **варити на пару** to steam
Ватрушка cheese cake
Вафельниця wafer baker
Вермішель vermicelli
Вибачення excuse, pardon, apology
Вжити, з'їсти to consume

Гарбуз pumpkin
Глазурований iced
Гострий на смак poignant
Грильяж candied roasted nuts
Грінка toast, rusk
Губка для миття посуду sponge
Гуляш goulash
Гоголь – моголь egg - flip

Драже dragee
Дріжджі leaven, yeast
Дрібна цибуля
Жарити to roast, to fry, (на рашпері) to broil, to grill, (на розжареному вугіллі) to frizzle
Желатин gelatinous
Домашній domestic

Ізюм raisins
Ірис toffee
Йоржик lamp chimney brush
Електроміксер electric mixer
М'ясорубка meat grinder

Закуска перед обідом appetizer
Зефір marshmallow

Кафе – кондитерська
Кагор Cahors wine
Кефір kefir (kind of fermented milk)
Кисіль kissel (dessert of farina (крохмаль), fruit and sugar)

Кисло – солодкий sweet with sour aftertaste
Кислуватий sourish
Кисляк clotted milk
Кмин caraway
Коровай bride cake
Крендель knot – shaped biscuit
Куліш thick soup, gruel
Кунжут sesame
Курага dried apricots
Кухня cuisine

Лангет breaded cutlet
Легкорозчинний readily soluble
Легкотравний digestible

Маленький лимон lime
Солодкий лимон citron
Лимонад lemon squash
Макітра a large pot
Малосольний slightly salted, freshly salted
Марципан marzipan

Пара (від нагріва води) steam

Пельмень meat dumpling
Пончик doughboy
Притрушувати to sprinkle/ powder with
Пряник gingerbread
Рагу ragout, stew

Соковитий juicy, sappy, succulent
Ласощі, солодощі confection, bonbons
Солонина salt – meat, salt - junk

Тістоподібний pastry, doughy
Тунець tuna
Тюфтельки meat - balls

Форшмак herring hash
Фундук filbert nut
Шарлотка charlotte
Шеф – кухар chief/head cook

Чарка maser
Чорнослив prunes

Contents

Part 1 General information

1.1	3
1.2	4
1.3	6
1.4	7
1.5	9
1.6	11

Part 2 Kinds of entertainments

2.1	13
2.2	14
2.3	15
2.4	16
2.5	17
2.6	19

Part 3 Variety of the celebratory tables

3.1	20
3.2	21
3.3	23
3.4	24
3.5	25
3.6	26

Part 4 Laying out of the celebratory dishes

4.1	28
4.2	29
4.3	31
4.4	33
4.5	34
4.6	35
4.7	36

Part 5 Design of the celebratory dishes

5.1	40
5.2	42
5.3	43
5.4	43
5.5	45
5.6	46
5.7	47
5.8	48

Addition 1	50
Addition 2	52

Addition 3	58
Vocabulary	59
Словник	62

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