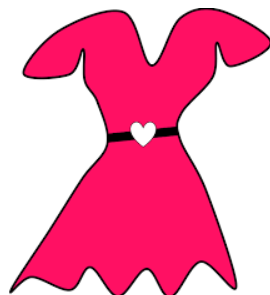


A WAITER

1. A waiter's outfit and equipment of a waiter

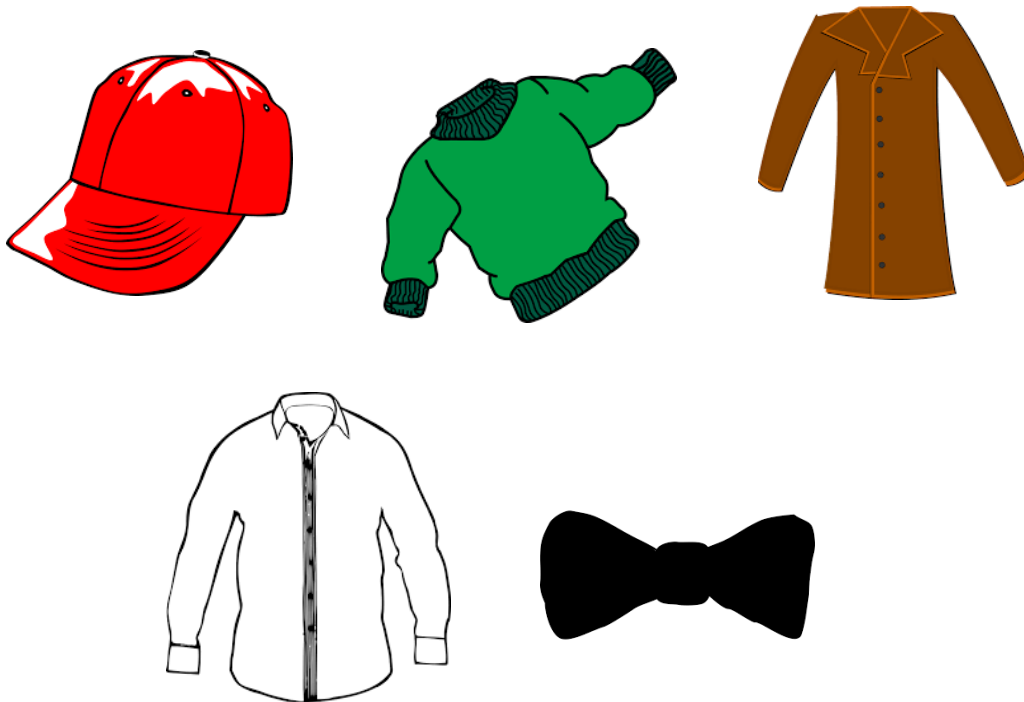
Worksheet 1

CHOOSE THE CLOTHES WHICH ARE PROPER FOR A WAITER, PIN THEM UP TO THE BOARD AND EXPLAIN WHY THE OTHER CLOTHES ARE IMPROPER.



Adopted from : www.clipartix.com.

A WAITER



Adopted from : www.clipartix.com.

1. A waiter's outfit and equipment of a waiter

Worksheet 2

WRITE DOWN WHAT IS WRONG AND WHAT IS RIGHT IN THE APPEARANCE OF JOHN AND JANE.

Wrong things

Right things



A WAITER

1. A waiter's outfit and equipment of a waiter Worksheet 3



WRITE DOWN THE PROPER EQUIPMENT OF A WAITER

1.

2.

3.

4.

5.

6.

7.

8.

9.

10.

1. A waiter's outfit and equipment of a waiter Worksheet 4

READ THE TEXT ABOUT WAITERS' UNIFORMS AND ANSWER THE QUESTIONS BELOW.



Waiters' uniforms

Nowadays restaurants or hotels often choose the classical waiters' uniforms: a white shirt, a black tie or a dicky bow, a waistcoat, black trousers, a skirt for women and a long apron.

More casual places such as fast food restaurants, cafes, food dining areas often adopt simple uniforms such as a plain T-shirt with the company logo, jeans and an apron. However, it is important that the waiting staff do not look a lot smarter than their customers, who are dressing more casually to go out to eat at a restaurant. When we choose to work in a restaurant as a waiter you need to know that not only style matters but the waiter's uniform should be functional and comfortable, particularly the shoes. A uniform needs to stand up long working and washing, without making it look worn or old.

- What does the classical waiter's uniform look like?
- What uniforms are worn in more casual places and why?
- What should be taken into account choosing the waiter's uniform and why?

A WAITER

2. A waiter's duties

Worksheet 1



COMPLETE THE TEXT WITH THE WORDS PROVIDED (THERE IS ONE EXTRA ITEM).



customers

serve

orders

menu

duties

visitors

1. Waiters and waitresses foods and drinks to guests or customers in a polite and friendly manner. They work at hotels, bars, and restaurants.
2. They are responsible for takingfrom customers or guests and presenting it to the kitchen staff exactly the way the customer wants it, and delivering the prepared food or drink to the customer as soon as possible.
3. Other tasks include suggesting to customers theto pick and collecting the pay for the dishes ordered.
4. They also perform such as informing customers of the day's specials and prices, and presenting menu information to them.
5. They should also have good knowledge of formal dining room service standards, health and safety regulations so as to provide superior and enjoyable service toor guests.

13. A waiter's duties

Worksheet 2

TICK THE TASKS AND DUTIES OF THE WAITER'S JOB.



1. Greet and welcome all guests
2. Clean the customer's home
3. Serve food and drinks to guests
4. Take the menu order politely
5. Take payment from the customers in cash or credit cards
6. Be responsible for serving and cleaning tables
7. Wash cups, glasses and mugs as instructed
8. Follow health and safety regulations to avoid cross contamination
9. Repair the customer's car
10. Keep work environment neat and organized
11. Teach some recipes to customers
12. Pay the bill for the customers

A WAITER

2. A waiter's duties Worksheet 3



PLEASE MATCH THE EXPRESSION WITH A RELEVANT DUTY OF THE WAITER.

1. Greet and welcome guests
2. Serve food and drinks to guests
3. Take the menu order politely
4. Take payment from the customers in cash or credit cards

A.

Waitress - May I take your order?
Customer 1 - Yes. I'd like the fish and chips
Waitress - And what would you like to drink?
Customer 1 - I'd like a cup of coffee, please.
Waitress - And what would you like to order?
Customer 2 - I'll take the spaghetti and a salad.
Waitress - What would you like to drink?
Customer 2 - Just water, please.



B.

Waitress: Here you are, Enjoy your meal!

C.

Customer 2 - Could we have the bill, please
Waitress: Certainly, I will bring it right away
(after a minute)
Waitress: Here is your bill
Customer 2: Ok, thank you. (Gives the payment) Keep the change, please.
Waitress: Thank you!

D.

Waitress: Good evening, welcome to our restaurant! Have you got a reservation?
Customer: No, we haven't got one, but we would like a table for two, if possible, please.
Waitress: Certainly, please follow me.



A WAITER

2. A waiter's duties Worksheet 4



EUROPEAN BAZAAR RESTAURANT

All your favourite food in one place

APPETIZERS

Beetroot soup	7.00 euro
French Fries	3.00 euro
Pork Ribs	5.00 euro
Onion soup	3.95 euro
<u>Entrees</u>	
Fish fingers	5.00 euro
Chicken salad	5.50 euro
Steak	12.00 euro
Pasta with cheese	8.00 euro
Pasta with ham	9.00 euro
Pasta with vegetables	8.75 euro
Pasta with ham and vegetables	9.25 euro
Chicken Cordon Bleu	13.00 euro

DRINKS

Soft Drinks	0.5l	1.50 euro
Juice	0.33l	2.00 euro
Mineral water	0.5l	3.00 euro

10% added for tip automatically to all bill

A WAITER

2. A waiter's duties Worksheet 4



HOW WAS THE SERVICE OF YOUR WAITER?

PLEASE TICK THE BOX IN THE EVALUATION SHEET TO MARK THE WAITER'S ACTIONS IN DIFFERENT CATEGORIES

	VERY GOOD	NOT SO GOOD	BAD
Greeting and welcoming guests properly			
Taking the menu order politely			
Serving food and drinks to guests			
Taking payment from the customers in cash or credit cards			
Following the restaurant's dress code			
Keeping good relationship with customers			



A WAITER

3. Laying the table - preparation phase.

Worksheet 1



WATCH THE VIDEO AND WRITE THE INSTRUCTIONS.



<https://www.youtube.com/watch?v=SpK1owmRemQ>

TABLE SETUP



1.

2.

3.

4.

5.

6.

7.

8.

9.

10.

11.

12.

13.

SEQUENCE OF SERVICE



1.

2.

3.

4.

5.

6.

7.

8.

9.

A WAITER

10.

11.

12.

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32.

33.



4. Metal cutlery Worksheet 1



READ THE TEXT ABOUT TABLEWARE. ANSWER THE QUESTIONS RELATED TO THE TEXT.

Metal tableware is made of stainless steel, polished until it gets silver. It includes dishes, soup tureens, kettles (for instance to cook goulash soup), perforated frying pans to serve snails and epergnes to serve fruit.

Cutlery is an important part of tableware. It can be divided into 3 categories. Classical cutlery is used for basic dishes and it consists of:

- a dinner spoon, a dinner fork and a dinner knife for main dishes,
- a dessert spoon, a dessert/cake fork, a dessert knife for desserts,
- a coffee spoon, a teaspoon, a sugar spoon, a fruit fork and many others.

Special cutlery is used for special dishes. It includes:

- a fish knife and a fish fork,
- a lobster fork (pik) and lobster tongs,
- a fork and snail tongs,
- a crayfish fork and a crayfish knife,
- a caviar spoon,
- an oyster fork and spoon,
- a fondue fork,
- a butter knife.



Serving cutlery include:

- a cake knife and a cake server,
- a fillet knife,
- a salad fork and spoon,
- a sauce spoon,
- a ladle,
- pasta tongs,
- bread tongs and many others.



Questions:

- How many types of cutlery can you name?
- What cutlery do we use to eat fish?
- What do we use to eat caviar?
- Do we need a knife when we eat fondue?
- What do we use to serve pasta?



A WAITER

4. Metal cutlery Worksheet 2



WRITE THE CORRECT VOCABULARY UNDER EACH PIECE OF CUTLERY.



5. Glass tableware Worksheet 1



WATCH THE VIDEO AGAIN AND WRITE THE NAMES OF ALCOHOL WE CAN SERVE IN THE FOLLOWING GLASSES.



beer mug-

rocks glass-

highball glass/ collins glass-

shot glass-

brandy snifter-

martini glass-

red wine glass-

white wine glass-

champagne flute

5. Glass tableware Worksheet 2



WRITE THE NAMES OF GLASSES UNDER THE PICTURES.



.....



.....



.....



.....



.....



.....



A WAITER

6. Setting a table Worksheet 1



WRITE THE NAMES OF THE TABLEWARE UNDER EACH PICTURE.

knife cup tray soup plate dinner plate coffee pot wine glass soup spoon dinner fork



.....



.....



.....



.....



.....



.....



.....



.....



.....



A WAITER

6. Setting a table Worksheet 2



Task 1

WATCH THE VIDEO AND MAKE A LIST OF TABLEWARE THAT THE SPEAKER MENTIONS.



<https://www.youtube.com/watch?v=oRmpxPwJFw8>

Task 2

LISTEN AGAIN AND STATE IF THE SENTENCES ARE TRUE OR FALSE.



- | | |
|--|--------------|
| 1. The fork goes on the left side. | TRUE / FALSE |
| 2. The appetizer fork goes to the right of your entree fork. | TRUE / FALSE |
| 3. When you eat you use your utensils from the outside in. | TRUE / FALSE |
| 4. The meat plate goes to the centre. | TRUE / FALSE |
| 5. The glasses go to the upper left hand side. | TRUE / FALSE |
| 6. The B-M-W rule says- from your left- bread plate, | TRUE / FALSE |
| 7. meat plate, water and wine glasses. | TRUE / FALSE |

A WAITER

6. Setting a table Worksheet 3



READ THE TEXT AND ANSWER THE QUESTIONS.

HOW TO SET A TABLE PROPERLY

When you set a table, you have to carry all the tableware on a tray. It is important to do all the tasks in a certain order.

First, you set the cutlery, then a bread plate and a butter knife. Next you prepare glasses. If it is necessary you add some decorations. Remember to move clockwise.

Utensils are placed in the order they are going to be used with the first ones placed outside. Forks are usually placed on the left side of the dinner plate. Knives are placed on the right side with the cutting blade facing the plate. Spoons are placed on the right side of the plate. All utensils should be placed about 1,5 cm from the edge of the table and lined up from the bottom ends.

The general rule is that you only set the utensils that will be used during a meal. The maximum amount of cutlery is 4 on the right side of the plate, 3 on the left side, 2 above the plate.

1. Does a waiter need a tray?
2. In what order are utensils placed?
3. Do you always put a bread plate on the table?
4. What is the maximum amount of cutlery on the right side of the plate?



A WAITER

7. Stages of serving guests

Worksheet 1



READ THE DIALOGUE AND TRY TO FIND OUT THE PHRASES THAT THE WAITER USED TO:



greet the guests -

sit the guests at the tables -

give menu -

take orders -

give the check -

WELCOME TO OUR RESTAURANT



WAITER: Welcome to our restaurant. Do you have a reservation?

GUEST: No, we don't. Do you have a table for two, please?

WAITER: Yes, we do. Right this way, please. (shows a table)

GUEST: That's great! Thank you very much for your help.

WAITER: Here are your menus.

WAITER:(a few minutes later) Are you ready to order?

GUEST: Not yet, give us a second, please.

WAITER: No problem. I'll be back in a couple of minutes....

(after a couple of minutes) What would you like to order?

GUEST: We can't decide... what do you recommend?

WAITER: Well, our specialty is grilled food. It includes beef, lamb, chicken and fish.

GUEST: OK. I'll have grilled chicken and for my wife... grilled trout.

WAITER: Excellent choice. Would you like fries or salad with that?

GUEST: Fries for me and salad for my wife.

WAITER: All right. Would you like something to drink?

GUEST: Yes, we would like to have a bottle of white wine and a bottle of mineral water.

A WAITER

WAITER: All right. Thank you.

(after the meal)

WAITER: Did you like the food?

GUEST: Yes, that was a really great meal. We both loved it.

WAITER: I'm glad you liked it. Is there anything else I can get you?

GUEST: Just the bill, please.

WAITER: Sure. I'll be right back with that. How do you want to pay? By credit card or in cash?

GUEST: In cash, please. Thank you.

WAITER: (brings the bill) Here you are. Thank you very much.

GUEST: Do we pay here or at the cash register?

WAITER: You can pay me.

GUEST: OK, is the tip included in the bill?

WAITER: No, sir, it isn't.

GUEST: (give money to the waiter) Here you are. You've been very helpful. Thank you.



A WAITER

7. Stages of serving guests Worksheet 2



MATCH THE PICTURES WITH THE STAGES OF SERVING THE GUESTS.

Greeting

Paying the bill

Giving menu

Taking order

Serving a meal



A



B



E



D



F

A WAITER

8. Serving a customer Worksheet 1



WATCH THE VIDEO ABOUT HOW TO SERVE A CUSTOMER. WRITE 7 RULES RELATED TO THE VIDEO THAT A WAITER/WAITRESS SHOULDN'T FORGET ABOUT.



<https://www.youtube.com/watch?v=ZWU-2O2xeiE>



1.

2.

3.

4.

5.

6.

7.

A WAITER

8. Serving a customer Worksheet 2



READ THE FOLLOWING TIPS FOR THE WAITER/ WAITRESS. DISCUSS THEM IN THE GROUP AND SAY WHY IT IS IMPORTANT TO FOLLOW THEM.

Remember you are there to serve the customer. As a server, in order to get big fat tips the first thing that you must remember is that you are there to serve.

- Be quick. ...
- Always smile. ...
- Write down your order. ...
- Never disagree with your customer. ...
- Do not touch the guests. ...
- Remember tipping is subjective.

9. Basic serving Worksheet 1



READ THE TEXT ABOUT DIFFERENT TYPES OF TABLE SERVICE. WRITE ONE ADVANTAGE AND ONE DISADVANTAGE FOR EACH TYPE.

TYPES OF TABLE SERVICE

Depending on the event or meal being served, the type of table service will vary. Formal dining at restaurants will be different than at a buffet or catered wedding reception, but all service types aim to serve patrons quickly, efficiently, and with great care.

American- The most common style of restaurant service; Customers first choose options from a menu, and entrees are then cooked and plated in the kitchen before being served. Servers should use descriptive adjectives when explaining menu items to patrons, and have extensive knowledge of different flavors found on the menu. Successful servers are able to anticipate when to bring items to the table before they are requested. When serving a la carte, guests are given a menu and can choose pre-selected items, which works best in settings where there may be budget constraints, or when planning is required beforehand such as weddings.

Family-Style- Guests serve themselves from large platters presented on the dinner table. Dishes and trays are then passed from the left to the right. Servers will generally be present for the beginning and end of the meal to set up and then clean up the table.

French- This type of service requires adequate space since food is prepared tableside for guests on a cart called a gueridon. Cooked foods such as steak, beef wellington, or bananas foster are prepared on a hot plate, or rechaud on the tableside cart.

Russian- This style of service is the most personalized since food is carved or garnished on a cart beside a guest. Unlike the French style, all food is first prepared in the kitchen, and then carried into the dining room on decorative platters. Make sure to warn guests of hot plates or beverages.

Butler- Also known as “flying serving”; Food is presented on a tray by wait staff, and the guests help themselves. Butler service is often associated with appetizers and hors d’ouerves at cocktail parties or events where there is no sit-down dinner. Servers at these types of events should continue to refill trays in the kitchen as soon as they are empty.

English- Commonly found in private dining rooms, English style service features a waiter or waitress individually serving each guest from a large platter, starting with the host. This style stems from English manor houses where the head of the house would do the carving, and then servants would distribute the portions.

Adopted from: <https://www.webstaurantstore.com/article/90/fine-dining-etiquette-for-servers.html>

A WAITER

10. Serving at celebration Worksheet 1



STUDY THE PICTURE AND FIND THE EQUIPMENT IN YOUR CLASSROOM.





10. Serving at celebration Worksheet 2

READ THE TEXT RELATED TO THE DINING ETIQUETTE. DISCUSS THE TIPS AND SAY WHICH YOU CONSIDER TO BE THE MOST IMPORTANT AND WHY.

Setting the Table

Fine dining restaurants require a lot more attention to detail than just taking an order and delivering food. Common side work procedures will often include arranging table settings for the next set of patrons, polishing flatware, and folding cloth napkins into suitable designs. Formal dinner settings can include up to 20 pieces of dinnerware for just one guest, and with so many plates, utensils, and glasses, it can seem confusing as to what to place where. As a general rule of thumb, flatware is set from the outside of the dinner plate to the inside, since this follows the progression of a formal meal.

Table settings are always arranged for right handed people. In a clockwise direction you'll find the following: Wine and water glasses, spoons, knives, charger and dinner plates with the napkin placed on top, dinner forks, bread plate and butter knife, and ending with the dessert spoon and dessert fork. There may be additional pieces such as cups and saucers, or specialty utensils like seafood forks depending upon the menu. Don't be alarmed if you see up to 4 beverage glasses for one person's place setting. Glasses should be arranged in a diagonal or square pattern to the right of the dinner plate, and are comprised of glasses for water, white wine, red wine, and a champagne flute for occasions that require a toast

Serving the Table

Most upscale dinners will include 5 courses, encompassing an appetizer, soup, salad, entree, and dessert. Many formal restaurants practice the open hand service method, which means that a server's arms are never to be crossed in front of a guest, and food is always served from the guest's left side. Plates should be rotated when being served so the protein of a dish is facing the guest, as opposed to a vegetable.

Clearing the Table

There are some signs to gauge when customers are done with their meals in fine dining restaurants. Napkins will be put back on the table, and cutlery is often placed in a vertical position on top of a patron's dinner plate. If customers need to get up from the table to use the restroom, or make a phone call, napkins are placed on the chair to indicate the meal is not yet finished. Removal of plates should always be conducted from the right of the guest, as this is industry standard. For meals with multiple courses, empty glasses and plates should be cleared prior the arrival of the next course.

A WAITER

Important Tips to Remember:

- Ladies are always served first
- Never eat, drink, or chew gum in front of guests
- Always exhibit proper posture- Do not slouch, cross your arms, or leave your hands in your pockets while on service
- Press uniforms to eliminate wrinkles, creases, and make sure they are free of stains or excess food.
- Only use employee entrances and exits during formal functions
- Do not engage in informal conversations with guests

Adopted from: <https://www.webstaurantstore.com/article/90/fine-dining-etiquette-for-servers.html>





11. Kinds of menu and guidelines of sequencing menu.

Worksheet 1

READ THE TEXT AND ANSWER THE QUESTIONS BELOW.

Types of Menus

In a restaurant, there are two different types of menus which are differentiated by the manner in which they are served and priced. A menu may be a la carte or table d'hôte.

A La Carte Menu

An "A La Carte Menu", is a multiple choice menu, with each dish priced separately. If a guest wishes to place an order, an a la carte is offered, from which one can choose the items one wants to eat. Traditionally, the original menus that offered consumers choices were prepared on a small chalkboard, a la carte in French; so foods chosen from a bill of fare are described as à la carte,

"according to the board." In an a la carte menu all items are cooked to order including the sauces that are made with wine, cream or mustard. Depending

on the dish chosen by the guest, the cooking time will vary. It is necessary to inform the guests about the time the preparation might take. An extensive a la carte menu is impressive but involves a huge amount of mise-en-place.

Table d'hôte Menu

In restaurant terminology a table d'hôte (French pronunciation: [tablə.dot]; lit. "table of the host") menu is a menu where multi- course meals with only a few choices are charged at a fixed total price. Such a menu may be called prix fixe ("fixed price"). The terms set meal and set menu are also used. The cutlery on the table may also already be set for all of the courses.

Table d'hôte contrasts with "à la carte", where customers may order any of the separately priced menu items available.

Adopted from: <https://fnbclasses.blogspot.com/2010/07/types-of-menu.html>

The questions:

- Can you name two different types of menu.
- What is the main difference between the two mentioned menus?
- Is it necessary to inform the guests about the time the preparation might take?
- In which menu the cutlery may be already set for all of the courses?



11. Kinds of menu and guidelines of sequencing menu. Worksheet 2



READ THE TIP USEFUL WHEN PLANNING THE MENU AND DISCUSS WHICH OF THE MENTIONED TIPS YOU CONSIDER TO BE THE MOST IMPORTANT AND WHY?

WHEN YOU PLAN A MENU YOU MUST CONSIDER:

- Type of clients
- Competition in the area
- Number of items
- Price range
- Staff capability
- Space, facilities and equipment
- Season supplies and storage
- Production costs

WHEN YOU COMPILE A MENU YOU MUST CONSIDER

- Eating ratio
- Special dietary requirements (Muslims, Hindus....)
- Vegetarianism (Vegans...)
- Special nutritional needs (diabetes, celiacs....)
- Ethical influences (genetically modified food)

The number of courses depends on the size and type of the restaurant





13. Kinds of menu and guidelines of sequencing menu.

Worksheet 3

READ ABOUT THE HISTORY OF THE MENU SEQUENCE AND COMPARE 18TH AND 19TH CENTURIES WITH NOWADAYS.

THE MENU SEQUENCE

IN THE 18TH CENTURY the famous chef Marie- Antoine Carême established the full 17 course menu:

- | | |
|---------------------------|---------------------------|
| 1. Appetizer | 10. vegetables |
| 2. Soup | 11. salad |
| 3. Eggs | 12. cold buffet |
| 4. rice and pasta | 13. sweets |
| 5. fish | 14. savoury |
| 6. entry of 1st meal | 15. cheese |
| 7. flavoured frozen water | 16. fresh fruits and nuts |
| 8. sliced meat course | 17. beverages |
| 9. roast | |

IN THE 19TH CENTURY the great chef Auguste Escoffier rejected the quantity of the old menus and selected carefully one or two dishes per course.

The 5 course Menu sequence:

1. Starters
2. First course (soups, pasta, rice)
3. Main course (fish, meat)
4. Vegetables
5. Dessert



NOWADAYS

The number of courses depends on the type of event. Only wedding dinners have 6 or 7 courses. The general standard is 4 or 5 course menu.

Business lunch menu or Fixed price tourist menu have just 3 courses.

Beverages are not considered a course and sometimes there is a separate list for wines, spirits, coffee and other drinks.

Adopted from: <https://pl.scribd.com/doc/286832195/the-menu-sequenc>

A WAITER

12. Division of a menu Worksheet 1



COMPLETE THE À LA CARTE MENU WITH THE EXPRESSIONS IN THE BOX. HOW IS THE MENU DIFFERENT TO ONES IN YOUR COUNTRY?

- a. John Bishop's ultimate veggie lasagne
- b. Your choice of salads: Caesar, Greek, Waldorf
- c. Veal cutlets with grilled tomatoes
- d. Fish pie
- e. French onion soup
- f. Herbal tea

A WAITER



MENU

Starters

Avocado pear with Mediterranean prawns
Norwegian salmon carpaccio
Polish potato pancakes

1 _____

Main dishes

Meat dishes

Roast beef with assorted vegetables
Couscous with lamb
Sirloin steak with broccoli and apple sauce

2 _____

Fish dishes

Fresh seafood paella
Sole meunière with jacket potato
North Sea eel with lobster sauce

3 _____

Vegetarian dishes

Sautéed mushrooms and bamboo with soy sauce

4 _____

Side dishes

Your choice of potatoes: fried, grilled, jacket, boiled

5 _____

Beverages

Coffee

Hot chocolate

6 _____

A WAITER

WRITE THE EXPRESSIONS IN BOLD FROM THE TEXT, NEXT TO THE EXPRESSIONS WITH A SIMILAR MEANING.

to predict/to expect _____

wishes _____

makes sure _____

makes possible _____

satisfy _____

writing down _____

guests _____



A MENU

A menu is a list of specific foods offered by hotels, restaurants, bars, to its consumers. Planning the menu is the process of listing down these foods which can be served for breakfast, lunch, dinner, or snacks. Menu plans may be for one day, for a week, three weeks, or even a month. Planning the menu is important for the following reasons:

- ✓ it enables the planner to think ahead and assures what to prepare in advance.
- ✓ it maximizes the use of available resources like food supplies, tools, equipment, and food in season.
- ✓ it enables one to predict the expected cost for food.
- ✓ it helps anticipate possible problems that may come up based on the menu planned.
- ✓ it assures varied and interesting meal that would meet the needs and desires of customers.

Here are some words from the text explained:

- ✓ to offer - to suggest what to eat
- ✓ a consumer - a guest
- ✓ listing down - writing down
- ✓ to assure - to make sure
- ✓ to enable - to make possible
- ✓ to anticipate - to expect
- ✓ varied - different kinds of
- ✓ to meet the needs - to satisfy
- ✓ a desire - a wish



A WAITER

READ THE TEXT AGAIN AND DECIDE IF THE FOLLOWING STATEMENTS ARE TRUE (T) OR FALSE (F).

A menu helps you know how much money you will spend for the dishes for consumers. ____

You can't plan a menu only for one day. ____

A menu helps you prepare some dishes before the other dishes to be served together ____

Planning a menu helps you choose different kinds of dishes ____

You can only plan menus for dinners ____

13. Wedding menu Worksheet 1



READ THE TEXT AND ANSWER THE QUESTIONS BELOW.

HOW TO PLAN A RIDICULOUSLY DELICIOUS MENU

Your food and drinks not only fuel the party, they also add personality and style.

Plan your budget

From the serving style and the number of guests to the appetizers at cocktail hour, every decision you make will impact cost; establishing a budget early on will help you stay on track.

Start Early

Usually around 12 months before the big day. Some places will require you to use their caterer or will have a short list of wedding pros they work with exclusively. Even if you're allowed to bring in your own chef, you may be charged extra.

Find Your Number

Your guest list and budget will help determine your menu. If serving an impressive spread is your top priority, consider limiting the list. If you can't imagine your wedding without 100 of your closest friends (not to mention every family member -- and that's not even counting your partner's guests), you might want to cut costs in creative ways.

Consider Dietary Restrictions and Allergies

Whether you have gluten-free guests, people who don't eat meat or someone with a peanut allergy, talk with your caterer about these challenges well in advance.

Settle on a Style

Do you want a delish dinner to be the focus of the night? Then opt for a sit-down meal with multiple courses. Is music the main event? Pick a less formal dining style and menu, like passed appetizers and finger foods, so guests aren't weighed down by a big meal and can grab a bite before hitting the dance floor.

A WAITER

Go Local and Seasonal

Great cooks plan their menus around whatever's freshest that month or season. Your favorite summer tomato salad, for example, just won't be as juicy in January; pasta with a rich tomato sauce would be a better bet. Ask your caterer what ingredients will be the freshest when you're going to wed, and make your menu around those foods. Also, find the freshest options by going with regionally grown or raised choices.

Don't Make Anyone Sick

There's no worse way to make your menu memorable than getting guests sick. To avoid causing a rampant wave of food poisoning (or third-degree burns), pass on raw meats, flambé, unpasteurized dairy, exotic animal products (bite-size haggis is never a good idea) or anything that's really spicy. Make sure your caterer is familiar with the foods they're preparing as well—sushi, for instance, should be made by an experienced sushi chef.

Add Personal Touches

Share the story of your relationship through your menu by serving dishes inspired by special moments, memories or things you love to do together.

Diversify Dinner

Think about what the majority of your guests will enjoy, keeping in mind things like where they are from, age range, food sophistication, time of day and time of year. Try to hit all the bases with your spread: beef, seafood, poultry and vegetables. Tap into all the major tastes too—serve something slightly salty, something sweet, something bitter and something savory.

Keep Up Appearances

Choose a caterer who cares as much about presentation as they do about taste. Be creative—instead of serving soup in a bowl, have it ladled into a hollowed-out acorn squash. Or serve coconut shrimp inside a coconut and garnish it with a tropical flower. You can also add small touches on your own, like a special signature cocktail or cocktail napkins and coasters in your wedding colors.

Don't Skimp on Portions

If you're having a buffet, you may not need to give your caterer an exact head count, but you shouldn't try to scrimp more than he recommends. Not having enough food at the reception is a surefire way to leave an impression on your guests, but not a good one.

Adopted from: <https://www.theknot.com/content/ways-to-make-your-wedding-menu-memorable>

A WAITER



THE QUESTIONS:

1. How many months before the wedding should you plan your wedding menu?
2. Why is it important to plan the budget?
3. What dietary restrictions or allergies can guests have?
4. Write an example of less formal dining style!
5. Why is it good to go local and seasonal?
6. Give example of food poisoning that we should avoid!
7. How can you add personal touches to the wedding menu?
8. Which major tastes should you include?
9. Give an example of being creative in serving!

A WAITER

13. Wedding menu Worksheet 2



READ AND STUDY BOTH SAMPLES OF A WEDDING MENU. COMPARE THEM. DISCUSS WHICH ONE WOULD BE MORE POPULAR AMONG YOUR RELATIVES AND FRIENDS.

EXPLAIN WHY.



Tom & Emily

WEDDING MENU

STARTERS

Toasted Coconut Chicken Bites
Coriander Lime Shrimp

SALAD

A Salad of Mixed Greens with Cherry Tomato,
Cucumber, Kalamata Olives
And Preserved Lemon Vinaigrette

MAIN COURSE

Beef Wellington Filet Wrapped in Puffed Dough

DESSERT

Vanilla Cake with white Frosting

A WAITER

14. Anniversary menu Worksheet 1



LISTEN TO THE DIALOGUE AND CHOOSE THE CORRECT ANSWER .



<http://www.esl-lab.com/anniversary/anniversaryrd1.htm>

1. What is the problem at the beginning of the conversation?

- A. The man forgot to buy his wife's favorite flowers.
- B. The man didn't remember their anniversary.
- C. The man didn't take his wife out last week.

2. Which sentence describes the wife's ideal vacation at the beginning of the conversation?

- A. a cruise to faraway exotic places
- B. a week alone at a hot springs resort
- C. comfortable days at high-class accommodations

3. Why does the woman want a new kitchen range?

- A. Her current stove isn't working properly.
- B. The kitchen stove burns the woman's meals.
- C. The kitchen range is too small for the family.

4. Why does the woman want more clothing?

- A. She needs smaller sizes because she has lost weight.
- B. She wants more comfortable clothing for the winter.
- C. She is tired of wearing old, used clothing.

5. What does the woman suggest doing before they plan their trip?

- A. talk with friends about the trip
- B. have a light lunch
- C. buy some travel books

14. Anniversary menu Worksheet 2



READ THE TEXT AND ANSWER THE QUESTIONS BELOW.

FOOD TO SERVE FOR A 50TH ANNIVERSARY PARTY

Fifty years of marriage is certainly a milestone that should be celebrated. If you are planning a golden anniversary party, consider these menu ideas to help make the party memorable and enjoyable.

Appetizers and Finger Food

Traditional appetizers are always appropriate for every occasion. Classic options like antipasto platters will always please as well as deviled eggs and crab cakes. But if you want something different, more specifically themed for a fiftieth anniversary party, or friendly to guests' dietary needs, check out these suggestions.

Diabetic-friendly appetizer options - Serve yummy herbed garlic bread, dill and onion dip or fruit salad for those guests who might be in need of a diabetic diet.

Low-fat appetizers - Many people think of fruit platters and vegetable trays when they are looking for low-fat appetizers.

Main Dishes for a 50th Anniversary

Main dishes are the stars of the meal. There are a lot of different options depending on budget, size of party, and personal dietary preferences. Delicious options include:

Smoked Pork Crown Roast - Smoked pork crown roast may take a little longer to prepare, but the visual impact and delicious taste is worth the extra effort. This dish looks impressive on a dish and is special enough to be a part of a golden anniversary celebration.

Orange Chicken - Orange chicken is not only a tasty treat, but is a healthy choice. Perhaps the couple has traveled to China or had a first date at a Chinese restaurant. Incorporate dishes from their life together to create a great meal. Orange chicken is loved by a lot of people and is tasty.

Vegetable Lasagna - If you have a vegetarian on your guest list, consider these vegetable lasagna recipes. It is a hearty meal that will help fill tummies and is liked by a wide spectrum of people.

Side Dishes

Pair yummy side dishes with your main course to make the meal even more special. Choose the sides based on the main dish so they pair well together.

Baked Potatoes - A common side-dish that is usually a crowd pleaser is the baked potato. It goes with a variety of meals, but is particularly yummy with meat dishes.

A WAITER

Baked Stuffed Tomatoes - This is a great alternative to the traditional potato. It allows you to serve something familiar, but also special.

Oven Roasted Cauliflower - A healthy side-dish is the oven-roasted cauliflower. Choose from a variety of spices to create a side dish perfect for any meal.

Cold Chicken Pasta Salad - Add a cold chicken pasta salad to your favorite main dish. Chicken pasta salad is perfect to add to a variety of meals including the smoked pork crown roast above.

Desserts

Desserts are an important part of any meal, but are particularly important at celebration dinners. Add some festive desserts like:

Mini dessert bar options - A variety of small desserts can be the perfect way to end a large meal. Seniors may want only a small treat and a dessert bar full of tiny treats is the perfect answer.

No Bake Low Carb Cheesecake - In keeping with dietary restrictions, consider this low carb treat. It's also nice and cool for a warm summer anniversary party.

Fruit Recipes - Refreshing fruit is a good and healthy way to end a meal. It will also help those with restricted diets be able to enjoy a treat with the rest of the guests. Some fruits like raspberries or strawberries can be paired with chocolate or served alone. Also consider serving fruits such as peaches or apricots with whipped cream for a refreshing treat.

Chocolate Mousse - A small cup of chocolate mousse is a nice, smooth way to end a meal. The portions are small and are often enough for older guests.

Adopted from: [http://party.lovetoknow.com/Food to Serve for a 50th Anniversary Party](http://party.lovetoknow.com/Food_to_Serve_for_a_50th_Anniversary_Party)

THE QUESTIONS:

- ✓ Name appetizers and finger food that are suitable for the wedding anniversary party. Explain why.
- ✓ What is the choice of main dishes dependent on?
- ✓ What are popular side dishes?
- ✓ Why are desserts important to be served?
- ✓ Discuss the pros and cons of serving different kinds of desserts mentioned in the text.

A WAITER

14. Anniversary menu Worksheet 3

READ AND STUDY THE MENU FOR THE WEDDING ANNIVERSARY PARTY. PLAN YOUR OWN MENU.



A WAITER

15. Hygienic and safety rules Worksheet 1



COMPARE THE TABLES AND ANSWER THE QUESTION: WHAT IS THE DIFFERENCE BETWEEN THE PICTURES?



A WAITER

15. Hygienic and safety rules Worksheet 2



WATCH THE VIDEO ABOUT HYGIENIC AND SAFETY RULES. WRITE 7 RULES THAT YOU CONSIDER TO BE THE MOST IMPORTANT.



<https://www.youtube.com/watch?v=dcTddt9VcQw>

1.

2.

3.

4.

5.

6.

7.



15. Hygienic and safety rules Worksheet 3



READ THE TEXT AND DISCUSS EACH RULE.

SERVICE OF FOOD

High standards of personal hygiene are essential when food is being served to ensure that it does not become contaminated and pose a hygiene risk to customers and staff.

Safe practices for serving food

- ✓ Hold plates by the base, cups by the handle, glasses by the base and cutlery by the handles.
- ✓ Do not use any plates, glasses or utensils that are chipped, broken or cracked.
- ✓ Disposable items such as straws and plastic cutlery should be stored and displayed so that they are protected from contamination before being used.
- ✓ Food that has been served to a person must not be resold or served to another person unless the food has remained completely wrapped. If the food has been served to a customer by mistake, it can be served again, provided the customer has not touched the food and the error is corrected immediately.
- ✓ Hands must not be used to serve food or garnish. Use utensils or wear single-use gloves.
- ✓ Do not use a glass to dispense ice due to the risk of physical contamination if the glass or cup breaks
- ✓ Wash hands thoroughly after handling money.
- ✓ Throwing out unsafe food.

A WAITER

15. Hygienic and safety rules Worksheet 3B



WRITE 6 SAFETY RULES FOR SERVING FOOD USED IN YOUR CUSTOMER SERVICE CLASSROOM.

Safety rules for serving food:

1.

2.

3.

4.

5.

6.

