

**Технологический институт - филиал ФГБОУ ВО
Ульяновский ГАУ**

Й.Н.Ганиева

АНГЛИЙСКИЙ ЯЗЫК

учебное пособие

для студентов

направления подготовки

*«Технология продукции и организация общественного
питания»*

Димитровград - 2021

УДК 42
ББК 81.2 Англ.

Ганиева Й.Н. Английский язык: учебное пособие для студентов всех форм обучения (очного, заочного, очно-заочного) инженерного факультета, направления подготовки «Технология продукции и организация общественного питания»/Й.Н.Ганиева.- Димитровград:, 2023. – 154с.

Рецензент: Масалимова Альфия Рафисовна, доктор педагогических наук, доцент кафедры «Иностранные языки» КФУ

Данное пособие предназначено для студентов всех форм обучения инженерного факультета, направления подготовки «Технология продукции и организация общественного питания». Пособие направлено на формирование и развитие у студентов умений и навыков самостоятельной работы с текстом, его чтения и перевода и получения профессионально ориентированной информации из оригинальной научно – популярной литературы. Цель пособия - формирование универсальных компетентностей при подготовке специалистов средствами иностранного языка. Учебное пособие может быть использовано аспирантами и соискателями при подготовке к сдаче экзамена по английскому языку.

Содержание

| | |
|--|----|
| Предисловие | 5 |
| Программа | 7 |
| Методические рекомендации..... | 10 |
| Раздел 1. Вводно-коррективный курс | 23 |
| <i>Часть 1. Коррективный фонетический курс</i> | 23 |
| <i>Часть 2. Коррективный грамматический курс</i> | 28 |
| Раздел II. Основной курс | 38 |
| Контрольное задание № 1 | 38 |
| Вариант 1 | 38 |
| English Meals..... | 38 |
| Вариант 2 | 42 |

| | |
|--|-----|
| Waiter`s Working Day..... | 42 |
| Вариант 3 | 45 |
| A day in the life of “Morris” restaurant | 45 |
| Вариант 4 | 49 |
| Famous restaurateur started producing cheese in the restaurant..... | 49 |
| Вариант 5. | 53 |
| Methods of Cooking | 53 |
| Вариант 6 | 58 |
| At the bar | 58 |
| ТЕКСТЫ ДЛЯ ДОПОЛНИТЕЛЬНОГО ЧТЕНИЯ | 63 |
| Meals in England..... | 63 |
| Restaurants in London..... | 66 |
| A lot of different restaurants and cafes..... | 69 |
| The five richest restaurateurs | 73 |
| Methods Of Cooking | 76 |
| At the bar | 80 |
| Раздел III | 84 |
| УЧЕБНЫЙ МАТЕРИАЛ | 84 |
| КОНТРОЛЬНОЕ ЗАДАНИЕ № 2 | 84 |
| Вариант 1 | 84 |
| Russian Cuisine | 84 |
| Вариант 2 | 88 |
| National cuisine in Moscow restaurants | 88 |
| Вариант 3 | 93 |
| Caucasian Cuisine | 93 |
| Вариант 4 | 98 |
| Italian Cuisine. The History of Pizza..... | 98 |
| Вариант 5 | 103 |
| French cuisine | 103 |
| Вариант 6 | 108 |
| Ukrainian cuisine..... | 108 |

| | |
|---|------------|
| ТЕКСТЫ ДЛЯ ДОПОЛНИТЕЛЬНОГО ЧТЕНИЯ | 114 |
| British cuisine | 114 |
| Fast food | 117 |
| Cuisine | 120 |
| Italian cuisine | 123 |
| French Cuisine | 127 |
| Ukrainian Cuisine..... | 131 |
| Примерные темы для беседы..... | 135 |
| Список использованной литературы | 141 |
| Vocabulary | 142 |

ПРЕДИСЛОВИЕ

Настоящее учебное пособие по профессиональному английскому языку предназначено для студентов всех форм обучения инженерного и факультета, направления подготовки «Технология продукции и организация общественного питания». Целью настоящего пособия является достижение студентами практического владения профессиональным английским языком, что предполагает при заочном обучении формирование умения самостоятельно читать литературу профессиональной направленности обучения с целью извлечения полезной информации из аутентичных текстов научно-популярной литературы соответствующего профиля; формировать профессиональные компетентности при подготовке обучающихся средствами иностранного языка. При создании учебного пособия составители руководствовались принципами коммуникативной направленности, личностного ориентирования, содержательной контекстности, стимулирования непроизвольного запоминания и речемыслительной активности студентов. Данное пособие состоит из предисловия, методических рекомендаций, двух разделов, содержащих контрольные задания и грамматического справочника, текстов для дополнительного чтения профессиональной направленности, приложений и англо - русского словаря.

Раздел I. «Вводно - коррективный курс» данного учебного пособия подразделяется на две части: коррективный вводно-фонетический курс, в котором даются все звуки английского языка и приводятся слова, иллюстрирующие их употребление; вводно-грамматический, включающий в себя краткое теоретическое изложение базовых грамматических явлений с примерами и упражнениями.

Раздел II. «Основной курс» содержит учебный материал по дисциплине «Иностранный язык», в него входят 6 вариантов заданий к контрольной работе № 1 и тексты для дополнительного чтения профессиональной направленности объемом 6000 печатных знаков с заданиями.

Раздел III. «Основной курс» содержит учебный материал по дисциплине «Профессиональный иностранный язык», в него входят 6 вариантов заданий к контрольной работе № 2 и тексты для дополнительного чтения профессиональной направленности

объемом 6000 печатных знаков с заданиями.

В конце приводится список литературных источников, использованных при составлении данного учебного пособия.

В качестве приложений в пособии содержатся:

- 1). тексты для дополнительного чтения по специальности к контрольной работе № 1 (Приложение I);
- 2). тексты для дополнительного чтения по специальности к контрольной работе № 2 (Приложение II);
- 3). примерные темы и вопросы для беседы (Приложение III);
- 4). англо - русский словарь - минимум (Приложение IV).

ПРОГРАММА .ЦЕЛЯМИ ОСВОЕНИЯ ДИСЦИПЛИНЫ

являются:

повышение исходного уровня владения профессиональным иностранным языком, достигнутого на предыдущей ступени образования и овладение студентами необходимым и достаточным уровнем иноязычной коммуникативной компетенции в совокупности ее составляющих: 1) речевой компетенции, направленной на развитие коммуникативных умений в четырех основных видах речевой деятельности (говорении, аудировании, чтении, письме); 2) языковой компетенции, подразумевающей овладение новыми языковыми средствами (лексическими, грамматическими, орфографическими) в соответствии с темами, сферами и ситуациями общения, связанными с будущей профессиональной деятельностью студентов и решением социально - коммуникативных задач в различных областях профессиональной, научной, культурной и бытовой сферах деятельности при общении с зарубежными партнерами, а также для дальнейшего самообразования.

Основными задачами учебной дисциплины

«Профессиональный иностранный язык» являются:

- расширение кругозора и повышение общей культуры студентов;
- развитие информационной культуры;
- повышение уровня способности к самообразованию;
- развитие когнитивных умений;
- воспитание толерантности и уважения к духовным ценностям разных стран и народов.

2.МЕСТО ДИСЦИПЛИНЫ В СТРУКТУРЕ ОПОП ВО

Профессиональный иностранный язык относится к числу дисциплин блока Б.1. Федерального государственного образовательного стандарта высшего образования (ФГОС ВО) по направлению подготовки 19.03.04 «Технология продукции и организация общественного питания». Обучение профессиональному иностранному языку в неязыковом вузе предполагает наличие у студентов знаний, умений

и компетенций, достигнутых в предыдущих семестрах. Студенты должны владеть базовыми языковыми навыками и речевыми умениями иноязычного устного и письменного общения в рамках программы языка для общих, академических и профессиональных целей.

3.КОМПЕТЕНЦИИ ОБУЧАЮЩЕГОСЯ, ФОРМИРУЕМЫЕ В РЕЗУЛЬТАТЕ ОСВОЕНИЯ ДИСЦИПЛИНЫ

В процессе освоения данной дисциплины студент формирует и демонстрирует следующие компетенции:

- Способен применять современные коммуникативные технологии, в том числе на иностранном(ых) языке(ах) для академического и профессионального взаимодействия (УК-4); Способен анализировать и учитывать разнообразие культур в процессе межкультурного взаимодействия (УК-5). В результате освоения дисциплины обучающийся должен продемонстрировать следующие результаты образования:

Знать

- лексический и грамматический минимум в объеме, необходимом для работы с иноязычными текстами профессиональной направленности и осуществления взаимодействия на иностранном языке.

Уметь

- использовать иностранный язык для решения задач межличностного и межкультурного взаимодействия в межличностном общении и профессиональной деятельности.

Владеть

- навыками межличностного и межкультурного взаимодействия на иностранном языке в профессиональной сфере.

Содержание дисциплины:

·дальнейшее совершенствование навыка ведения диалога на иностранном языке на бытовые, учебно - познавательные и социально - культурные сферы общения;

- совершенствование - навыков - изучающего - и просмотрного чтения текстов;

- дальнейшее изучение видов и форм деловых контактов, этики делового общения;

- совершенствование у обучающихся навыков выборочного и полного перевода на русский язык текстов различной тематики;

- совершенствование умения составлять и осуществлять монологические высказывания (доклады, презентации, выступления, сообщения);

- дальнейшее совершенствование навыка восприятия и понимания общего содержания речевых отрезков, произносимых на иностранном

языке в обычном темпе речи по различной тематике;

- дальнейшее совершенствование навыков написания на иностранном языке отдельных видов документации, деловой и частной корреспонденции, писем и др.

Формы текущего контроля

Сформированность компетенций проверяется:

по результатам проверки выполнения домашних заданий и опроса студентов на лабораторных аудиторных занятиях, контрольных работ; с помощью тестов после каждой изученной темы; выступлений с устным сообщением в виде (диалога), полилога, монолога; подготовки групповых и индивидуальных заданий, участия в интерактивных занятиях; выполнения заданий самостоятельной работы.

Аудиторная самостоятельная работа включает:

Чтения и понимания текстов, выполнение заданий к ним; выполнения письменных заданий; заданий по аудированию; составление диалогов, монологов; выполнение контрольных работ, индивидуальных заданий и тестов.

Внеаудиторная самостоятельная работа - изучение текстов (тем, газетных статей, дополнительной литературы по страноведению - объём 6.000 тыс. печ.знаков в семестр.

Контроль самостоятельной работы предполагает:

заслушивание сообщений рефератов, докладов, аннотаций, написание эссе, выборочный перевод на русский язык текстов по домашнему чтению; защиту проектных работ и презентаций.

Формы промежуточного контроля

Промежуточный контроль предполагает проведение контрольного тестирования, интерактивных форм: круглых столов, дискуссий, обсуждения актуальных тем, зачёт в традиционной форме.

Итоговый контроль имеет форму экзамена, на котором оценивается уровень овладения студентами основными видами речевой деятельности (восприятием на слух, говорением, чтением, письмом).

экзамен ставится по итогам:

текущей успеваемости студента на лабораторных занятиях; письменной контрольной работы/тестирования;

отсутствия задолженности по самостоятельной работе; собственно экзамена

Содержание экзамена

1. Прослушивание (двукратное) текста объемом 700 - 800 печ.знаков. Письменное выполнение заданий по аудированию.

2. Чтение текста по страноведению/специальности со словарём объём

(1500 - 1800 п/з.) и выполнения заданий к тексту. Время для подготовки - 45 минут 3. Устное изложение или беседа по любой пройденной теме (выбор по билетам).

МЕТОДИЧЕСКИЕ РЕКОМЕНДАЦИИ

Особенностью овладения иностранным языком при заочном обучении является то, что объем самостоятельной работы студента по выработке речевых навыков и умений значительно превышает объем аудиторных занятий с преподавателем, поэтому целью данных методических указаний является оказание помощи студентам при организации самостоятельной работы. Самостоятельная работа студента по изучению иностранного языка охватывает: заучивание слов английского языка, уяснение действия правил словообразования, грамматических правил, чтение текстов на английском языке вслух в соответствии с правилами чтения, понимание текстов, слушание текстов, с тем, чтобы научиться правильно произносить и понимать на слух содержание сообщения; построение вопросов и ответов к текстам; перевод на русский язык (устный и письменный). Для того, чтобы достигнуть указанного в целевой установке уровня владения языком, следует систематически тренировать память заучиванием иноязычных слов, текстов. Надо помнить, что способности развиваются в процессе работы, что осмысленный материал запоминается легче, чем неосмысленный, что навык вырабатывается путем многократно выполняемого действия.

ПРАВИЛА ЧТЕНИЯ

Прежде всего, необходимо научиться правильно произносить и читать слова и предложения. Чтобы научиться правильно произносить звуки и правильно читать тексты на английском языке, следует: во - первых, усвоить правила произношения отдельных букв и буквосочетаний, а также правила ударения в слове и в целом предложении; при этом особое внимание следует обратить на произношение тех звуков, которые не имеют аналогов в русском языке; во - вторых, регулярно упражняться в чтении и произношении по соответствующим разделам рекомендованных программой учебников и учебных пособий.

Вводная таблица чтения гласных

| Гласные буквы | Фонетическое чтение | Краткое чтение | Чтение в сочетании с последующими г | |
|---------------|--------------------------------------|-----------------------|--|---|
| | | | гласная + вторая гласная + r или гласная + r + гласная | гласная + r или гласная + r + согласная |
| a | [e ɪ pl a y tak e | [æ] matter lack | [ɛə] repair parents | [a:] far part |
| o | [ɔ u c o at foc us | [ɒ] hot | [ɔ:] board tore | [ɔ:] for corner |
| u | [ju:] Unit tube | [ʊ] sum | [ju] Europe pure | [ə:] fur burn |
| e | [i:] he agr ee | [e] ten | [iə:] near here | [ə:] observe |
| i/y | [ai] | [i] | [aiə] | [ə:] |
| | light mine fly | hill | prior tire | third |

При чтении необходимо научиться делить предложения на смысловые отрезки - синтагмы, что обеспечит правильную технику чтения, необходимую для правильного понимания текста. Запомните произношение и правила чтения гласных.

II. РАБОТА НАД ЛЕКСИКОЙ

Чтобы понимать читаемую литературу, необходимо овладеть определенным запасом слов и выражений. Для этого рекомендуется регулярно читать на английском языке учебные тексты, газеты и оригинальную литературу профессиональной направленности. Работу над закреплением и обогащением лексического запаса рекомендуем проводить следующим образом:

1) Работая со словарем, выучите английский алфавит, а также ознакомьтесь по предисловию с построением словаря и системой условных обозначений, принятых в данном словаре.

2) Слова выписывайте в тетрадь в исходной форме с соответствующей в неопределенной форме (в инфинитиве), указывая для неправильных глаголов основные формы. При переводе с английского языка на русский необходимо помнить, что трудности вызывает следующее:

1. Многозначность слов. Например, слово **convention** имеет значения: 1) собрание, съезд; 2) договор, соглашение, конвенция; 3) обычай; 4) условность. Подобрать нужное значение слова можно только исходя из контекста. *The convention was successful.* Собрание прошло успешно. *That is not in accord with convention.* Это здесь не принято. Омонимы (разные по значению, но одинаково звучащие слова). Их следует отличать от многозначных слов. *some* - какой-нибудь и *sum* сумма *break* - ломать и *brake* тормоз

left - левый и *left-Past Indefinite* от глагола *to leave*-оставлять, покидать *Only few people write with the left hand.* Немногие пишут левойрукой. *They left Moscow for Kiev.* Они уехали из Москвы в Киев. 1. Конверсия.

Образование новых слов из существующих безизменения написания слов называется конверсией. Наиболее распространенным является образование глаголов от соответствующих существительных. Например:

water вода *to water* поливать

control контроль *to control* контролировать

cause причина *to cause* причинять, являтьсяпричиной

2. Интернационализмы. В английском языке большое место занимают слова, заимствованные из других языков, и основномлатинского и греческого. Эти слова получили широкое распространение и стали интернациональными.

По корню таких слов легко догадаться об их переводе на русский язык, например: *mechanization* механизация; *atom* атом и т.д. Однако нужно помнить, что многие интернационализмы расходятся в своем значении в русском и английском языках, поэтому их часто называют «ложными друзьями» переводчика. Например: *accurate* точный; *control* не только

контролировать, но и управлять и т.д. Словообразование. Эффективным средством расширения запаса слов в английском языке служит знание способов словообразования. Умея расчленить производное слово на корень, суффикс и префикс, легче определить значение неизвестного слова. Кроме того, зная значения наиболее употребительных префиксов и суффиксов, вы сможете без труда понять значение гнезда слов, образованных из одного коренного слова, которое вам известно.

Наиболее употребительные суффиксы

| Префиксы | Примеры | Перевод |
|-----------|------------------|------------------------------|
| Anti - | Anti - war | антивоенный |
| Co - | Co - exist | сосуществовать |
| Counter - | Counter - weight | противовес |
| De - | demilitarize | демилитаризовать |
| Extra - | extraordinary | необыкновенный, чрезвычайный |
| In - | inlay | вставлять |
| Multi - | multistage | многоступенчатый |
| Over - | overcome | преодолеть |
| Poly - | polytechnical | политехнический |
| Post - | postgraduate | аспирант |
| Pre - | predetermine | предопределять |
| Re - | reorganize | реорганизовать |
| Trans - | transformation | преобразование |
| Super - | superprofits | сверхприбыли |
| Ultra - | Ultra - violet | ультрафиолетовый |
| Under - | underground | подземный |

Основные суффиксы существительных

| Суффиксы | Примеры | Перевод |
|-------------------------|------------|---------------|
| - ance | importance | значение |
| - ence | silence | молчание |
| - sion | revision | пересмотр |
| - dom | freedom | свобода |
| - ion (- tion, - ation) | revolution | революция |
| - ment | formation | формирование |
| - ness | equipment | оборудование |
| - ship | softness | мягкость |
| - age | friendship | дружба |
| - er | voltage | напряжение |
| - ty | teacher | преподаватель |
| | difficulty | трудность |

Основные суффиксы прилагательных и наречий

| Суффиксы | Примеры | Перевод |
|--------------|------------|------------------|
| - able | remarkable | выдающийся |
| - ible | extensible | растяжимый |
| - ant, - ent | resistant | сопротивляющийся |
| | different | различный |
| - ful | successful | успешный |
| - less | homeless | бездомный |
| - ous | famous | известный |
| - y | sunny | солнечный |
| - ly | happily | счастливо |

1. В английском языке очень часто существительное употребляется функции определения без изменения своей формы. Структура "существительное + существительное + существительное" (и т.д.) вызывает трудности при переводе, так как существительные стоят подряд. Главным словом в такой групп является последнее, а все предшествующие существительные являются определениями к нему. Некоторые существительные- определения могут переводиться прилагательными, например:

cane тростник; *cane sugar* тростниковый сахар *sugar* сахар; *sugarcane* сахарный тростник

machine - building industry машиностроительная промышленность

Однако подобный способ перевода не всегда возможен; часто такие определения приходится переводить существительными в косвенных падежах или предложными оборотами. Порядок перевода обуславливается смысловыми связями между определениями и определяемым словом. Перевод следует начинать справа налево с последнего существительного, а существительные, стоящие перед ним в роли определения, нужно переводить на русский язык существительными в косвенных падежах (чаще родительном) или предложным оборотом, например:

export grain зерно на экспорт (экспортное зерно)

grain export экспорт зерна

1. В текстах научного характера английские словосочетания часто переводятся одним словом:

raw materials сырье *radio operator* радист

construction works стройка

Сочетание 3-х, 4-х слов может быть передано по-русски двумя-тремя словами: *an iron and steel mill* металлургический завод. 2. Иногда при переводе с английского языка на русский приходится применять описательный перевод и передавать значение английского слова с помощью нескольких русских слов. Например: **Существительные** *characteristics* характерные особенности *efficiency* коэффициент полезного действия *necessities* предметы первой необходимости *output* выпуск продукции *solid* твердое тело Глаголы и наречия *to average* составлять, равняться в среднем *mainly (chiefly)* главным образом

2. Научная литература характеризуется наличием большого количества терминов. Термин - слово или словосочетание, которое имеет одно строго определённое значение для определенной области науки. Неизвестный термин следует искать в терминологическом словаре.

III. Особенности грамматического строя английского языка

В силу особенностей исторического развития английского языка в его грамматической системе сохранилось минимальное число окончаний.

Грамматические окончания в английском языке

| Окончание | Имени существительного | Глагола | Слово образование |
|-----------|--|---|---|
| - s | 1) во мн. числе 2) 's в притяжательном падеже | В 3-м лице ед. числа в утвердительной форме наст. вр. (<i>Present Indefinite Tense</i>) | |
| - er | Имени прилагательного в сравнительной степени | | Имя существительное, обозначающее действующее лицо, аппарат, прибор |
| - est | Имени прилагательного в превосходной степени | | - |
| - ed | Глагола: 1) в личной форме простого прошедшего времени (<i>Past</i> | | |
| | <i>Indefinite Tense</i>) 2) в неличной форме - (<i>Participle II</i>) в функции: а) определения, б) обстоятельства | | - |
| - ing | Глагола в неличных формах: <i>Participle I</i> - причастие настоящего времени <i>Gerund</i> - герундий <i>Verbal Noun</i> - отглагольное существительное | | |

Примеры к таблице -s, 's

1. *These machines are highly efficient.* Эти машины имеют высокий коэффициент полезного действия. *The machine's capacity is high.* Производительность этой машины высокая. 1. *He machines these parts.* Он подвергает механической обработке эти детали. - *er, - est lighter* - легче *a teacher* - учитель *the lightest* - самый легкий *alighter* – зажигалка - *ed* *He lighted the lamp.* - Он зажег лампу *lighted* -зажженный - *ing lighting* - освещающий (определение), освещающая (*Participle I*) *lighting* - освещение (имеется в виду процесс) (*Gerund*) *the lighting* - освещение (*Verbal Noun*) Поскольку количество суффиксов английского языка, по которым можно установить, к какой части речи относится данное слово, сравнительно невелико, для уточнения грамматических функций слова, взятого отдельно и в предложении, используются: строевые слова; 2) твердый порядок слова. Следует помнить, что строевое слово читается слитно со знаменательным словом и не несет на себе ударения. Знаменательное слово выражает основной смысл высказывания и произносится с большей силой.

| Строевые слова - признаки | |
|---|--|
| имени существительного | Преинфинитивная частица: <i>to name</i> – называть <i>to aim</i> – целиться <i>to machine</i> - обрабатывать механически |
| Артикль: <i>a name</i> – имя <i>an aim</i> – цель <i>the machine</i> - машина | Модальный или вспомогательный глагол: |
| Предлог: | 1. <i>You must turn to the left.</i> Вам надо повернуть налево. 2. <i>Their efforts will result in success.</i> Их усилия приведут к успеху. 3. <i>They should watch the TV programme.</i> Им следует посмотреть эту телепередачу. |
| <i>in turn</i> - до очереди <i>without result</i> - без результата | Местоимение (личное, вопросительное, относительное): |

| | |
|---|---|
| Местоимение-прилагательное (притяжательное, вопросительное, неопределенное, отрицательное, относительное): | <i>I work.</i> Я работаю. <i>He studies.</i> Он занимается. <i>Who plans the research?</i> Кто планирует это научное исследование? <i>The car which seats 5 persons...</i> Машина, которая вмещает (рассчитана) на 5 человек... |
| <i>my work</i> - моя работа <i>his studies</i> - его занятия <i>Whose plans are better?</i> Чьи планы лучше? <i>No vacant seats are left.</i> (Никаких) свободных мест не осталось. | |

В процессе чтения текста необходимо научиться различать по формальным признакам именные и глагольные сочетания. Показателем начала словосочетания как именного, так и глагольного служит соответствующее строевое слово. Например, отсутствие перед именным словосочетанием предлога служит признаком того, что оно представляет собой группу подлежащего (если предшествует глагольному сочетанию) или группу прямого дополнения (если следует за ним). *The production programme of the new automobile plant is being carried out.*

Производственный план нового автомобильного завода выполняется. В данном примере два именных словосочетания: группа подлежащего (беспредложное именное словосочетание в начале предложения) и группа определения, введенная предлогом *of*. В глагольном словосочетании личная форма глагола *to be* - *is* служит показателем не только времени (*Present*), лица и числа, но в сочетании со смысловым глаголом в форме *Participle II* на *-ed*, а также с глаголом *to be*, оформленным окончанием *-ing*, указывает на пассивность действия и уточняет его характер (*Passive, Continuous*). Техника чтения подводит к правильному пониманию текста. При чтении студент должен научиться делить предложения на смысловые отрезки - синтагмы. Рекомендуется проверять технику чтения следующим образом: даются предложения, над каждым словом которых ставятся цифры, например: 1 2 3 4 5 6 7 8 9 10 11 *The system of tee hydrogen atom is the simplest of all.*

IV. Работа над текстом

Поскольку основной целевой установкой обучения является получение информации из иноязычного источника, особое внимание следует уделять чтению текстов. Чтение профессионально ориентированной литературы по рекомендуемым темам предполагает обязательное составление словаря из незнакомой лексики. Помимо

основной цели - расширения лексического запаса - применение такой формы работы студентов может способствовать: созданию дополнительной языковой базы для использования в учебных и профессиональных целях (написание рефератов, докладов на иностранном языке и т.д.);

- расширению филологического опыта студентов путем языковедческого анализа слов;

- изучению способов словообразования.

При этом студентам следует руководствоваться следующими общими правилами:

- отобранные термины и лексические единицы должны относиться к широкому и узкому профилю специальности;

- отобранные термины и лексические единицы должны быть новыми для студента и не дублировать ранее изученные;

- отобранные термины и лексические единицы должны быть снабжены транскрипцией (английский язык) и переводом на русский язык (во избежание неточностей рекомендуется пользоваться специализированными словарями).

V. Работа над устными темами

При работе над устными темами, версия которых дается в приложении I учебного пособия, необходимо внимательно прочитать и перевести данные темы на русский язык, выписав незнакомые слова и словосочетания. После усвоения лексических единиц, на основе данных версий можно составить свой вариант по высказываемой теме. Чтобы запомнить текст, надо начинать запоминание с малого объема, написав маленькие предложения на листочках или выделив текст выделителем (любимого цвета) опорные слова, тогда легче будет запомнить содержание. Пересказывать лучше всего вслух, подключая слуховой анализатор. Ответить на вопросы по теме.

VI. Выполнение контрольных заданий и оформление контрольных работ

1. Количество контрольных заданий, выполняемых студентом на каждом курсе, устанавливается учебным планом академии. Каждое контрольное задание в данном пособии предлагается в шести вариантах. Вы должны выполнить один из шести вариантов. Все остальные варианты можно использовать в качестве материала для дополнительного чтения и для подготовки к экзамену. Выполнять письменные контрольные работы следует в отдельной тетради. На обложке тетради напишите свою фамилию, шифр, номер контрольной работы и название учебника, по которому вы занимаетесь. Контрольные работы должны выполняться ручкой, аккуратно, четким

почерком, в тетради в клетку следует писать через строку. При выполнении контрольной работы оставляйте в тетради широкие поля для замечаний, Объяснений и методических указаний рецензента.

Контрольные работы должны быть выполнены в той последовательности, в которой они даны в настоящем пособии.

1.Выполненные контрольные работы необходимо отвечать устно. Разрешается досрочное выполнение контрольной работы.

2.Если контрольная работа выполнена не в соответствии с указаниями или не полностью, она возвращается без проверки.

VIII.Исправление работы на основе рецензий

1.При получении от рецензента проверенной контрольной работы внимательно прочитайте рецензию, ознакомьтесь с замечаниями рецензента и проанализируйте отмеченные в работе ошибки.

2.Руководствуясь указаниями рецензента, проработайте еще раз учебный материал. Все предложения, в которых были обнаружены орфографические, лексические и грамматические ошибки, а также неточности в переводе, перепишите начисто в исправленном виде в конце данной контрольной работы.

3.Только после того, как будут выполнены все указания рецензента и исправлены все ошибки, можно приступить к изучению материала очередного контрольного задания и его выполнению.

4.Отрецензированные и исправленные контрольные работы являются учебными документами, которые необходимо сохранять; помните о том, что во время зачета или экзамена производится проверка усвоения материала, вошедшего в контрольные работы.

VII. Консультации

Следует сообщать своему рецензенту обо всех затруднениях, возникающих у вас при самостоятельном изучении английского языка, а именно: а) какие предложения в тексте вызывают затруднения при переводе; б) какие упражнения и что именно в них представляется затруднительным. При этом укажите название учебника или учебного пособия, по которому вы занимаетесь, издательство, год издания, страницу учебника, номер упражнения.

VIII.Подготовка к зачету и экзамену

В процессе подготовки к зачету и экзамену рекомендуется: а) повторно прочитать и перевести наиболее трудные тексты из пособия; б) просмотреть материал отрецензированных контрольных работ; в) проделать отдельные упражнения из учебно - методического пособия для самопроверки; г) повторить материал для устного собеседования.

РАЗДЕЛ I. ВВОДНО - КОРРЕКТИВНЫЙ КУРС

ЧАСТЬ I. КОРРЕКТИВНЫЙ ФОНЕТИЧЕСКИЙ КУРС

1. Английский алфавит

В английском алфавите 26 букв.

| Печатный шрифт | Название буквы | Печатный шрифт | Название буквы |
|----------------|----------------|----------------|----------------|
| A a | [eɪ] | N n | |
| B b | [bi:] | O o | [ou] |
| C c | [si:] | P p | [pi:] |
| D d | [di:] | Q q | [kju:] |
| E e | [i:] | R r | [ɑ:] |
| F f | [ef] | S s | [es] |
| G g | [dʒi:] | T t | [ti:] |
| H h | [eɪtʃ] | U u | [ju:] |
| I i | [aɪ] | V v | [vi:] |
| J j | [dʒeɪ] | W w | [dʌblju:] |
| K k | [keɪ] | X x | [eks] |
| L l | [el] | Y y | [wai] |
| M m | [em] | Z z | [zed] |

1. Знаки фонетической транскрипции

| Звук | Пример | Звук | Пример |
|------------------|-----------------|------|--------------|
| Согласные | | | |
| [f] | five | [d] | do |
| [v] | very | [k] | kind |
| [θ] | thing | [g] | go |
| [ð] | that | [tʃ] | chair |
| [s] | so | [dʒ] | just |
| [z] | zoo | [m] | my |
| [ʃ] | ship | [n] | no |
| [ʒ] | pleasure | [ŋ] | thing |
| [h] | horse | [l] | live |
| [p] | park | [r] | read |
| [b] | book | [j] | yes |
| [t] | tea | [w] | where |

¹ Дифтонг - это гласный со скользящей артикуляцией, т.е. гласный, при произнесении которого органы речи изменяют свое положение к концу произнесения.

| Звук | Пример | Звук | Пример |
|---------|--------|------|--------|
| Гласные | | | |
| [i:] | me | [ə:] | bird |
| [ɪ] | it | [ə] | about |
| [e] | met | [eɪ] | day |
| [æ] | man | [aɪ] | my |
| [ɑ:] | father | [aʊ] | now |
| [ɒ] | not | [ɔɪ] | boy |
| [ɔ:] | all | [ou] | go |
| [ʌ] | come | [ɪə] | here |
| [u] | book | [ɛə] | chair |
| [u:] | too | [uə] | poor |

2. Основные сведения о звуках в английском языке и их буквенном изображении 1.

а) гласные

i: - долгий и

ɪ - краткий, открытый и

e - э как в словах *этот, экий*

æ - более открытый, чем э

ɑ:- долгий, глубокий а ɒ - краткий,

открытый оɔ: - долгий о

u - краткий у со слабым округлением губ

u: - долгий у без сильного округления губ

ʌ - краткий гласный, приближающийся к русскому а в словах: *варить, бранить*. Английский гласный ʌ почти всегда стоит под ударением

ə: - долгий гласный, несколько напоминающий немецкий ö в слове *hören*, но со слабым округлением губ

ə - безударный гласный, напоминающий русский безударный гласный в словах: *нужен, водяной, молоток, комната*

б) двугласные

eɪ - эй

ou - оу

aɪ - ай

ɔɪ - ой

ɪə - иэ

ɛə - эа

au - a^y

uə - y^a

[i:]

| | | | | |
|----------|-----------|-----------|-----------|-----------|
| e | ee | ea | ie | ei |
| he | green | read | field | receive |
| she | tree | speak | chief | perceive |
| we | keep | teach | thief | conceive |

[ɑ:]

| | | | | | | | | |
|---------------------|------------------------|----------------------|---------------------|----------------|--------------|--------------|----------------|-----------------|
| a+r | a+ss | a+st | a+sk | a+sp | a+lf | a+lm | a+nt | ea+r |
| car farm dark | class pass grass | past cast mast | ask bask task | grasp clasp | half calf | calm palm | plant can't | heart hearth |

[ɔ:]

| | | | | | | |
|----------------|---------------------|-----------------|--------------|------------------------------|------------------------------|-------------|
| o+r | a+ll | au | aw | augh | ough | wa+r |
| short horse | all call fall | sauce autumn | draw claw | taught caught daughter | thought brought fought | war warm |

[u:]

| | | |
|----------------|-------------------|-------------------|
| o | oo | ou |
| do who move | spoon too fool | soup group rouble |

[ə:]

| | | | |
|------------|------------|------------|-------------|
| i+r | e+r | u+r | ea+r |
| shirt | berth | fur | learn earn |
| dirt birth | her | turn burn | year |

[ʌ]

| | | | |
|--------------------|---------------------|-----------------------------|-------------|
| u | o | ou | oo |
| but gun must | son love some | young trouble country | blood flood |

[au]

| | |
|-----------|-----------|
| ou | ow |
|-----------|-----------|

| | |
|-------------------|--------------------|
| found round count | how now down |
|-------------------|--------------------|

[ou]

| | | | |
|------------------------|----------------------|----------------------|-------------------|
| o | oa | ow | o+ll,ld |
| phone tone stone | boat moan road | know slow flow | roll bold cold |

[ɔɪ]

| | |
|-------------|------------|
| oi | oy |
| boil com | boy toy |

[aɪ]

| | | | | | |
|-----------------------|------------------|------------------------|-------------------------|-----------------------|----------------------|
| i | y | igh | i+gn | i+ld | i+nd |
| nice write kite | sky fly my | high light right | sign align design | child wild mild | mind kind bind |

[eɪ]

| | | | | |
|----------------------|-----------------------|-------------------|--------------|-------------------------------|
| a | ai | ay | ey | eigh |
| take sake lame | rain plain pain | day say may | they grey | eight freight neighbour |

[ɪə]

[ɛə]

[uə]

| | | | | | |
|--------------|---------------------|----------------------|----------------|-------------|------------|
| e+re | ea+r | a+re | e+re | oo+r | our |
| here mere | ear hear fear | care dare fare | there where | poor | tour |

Aa

| | | | | | |
|-------------|------------|-------------|-------------|------------|------------|
| [eɪ] | [æ] | [ɑ:] | [ɔ:] | [ɔ] | [ə] |
| make | cat | farm | tall | watch | about |
| plate | bag | past | salt | wash | around |
| same | catch | grass | walk | what | |

Ee

| | | | | |
|-------------|------------|-------------|-------------|-------------|
| [i:] | [ɪ] | [ə:] | [ɪə] | [ɑ:] |
| he | begin | her | mere | clerk |
| meet | behind | berth | here | sergeant |

Ii

| | | | |
|----------------------|-------------------|-------------------|-------------|
| [aɪ] | [ɪ] | [i:] | [ə:] |
| fine bind sign | is pick ink | machine ravine | fir bird |

Oo

| | | | | | |
|-----------|-------|-------|-----------|-------|------|
| [ou] | [ɔ] | [u:] | [ʌ] | [ɔ:] | |
| bone | not | do | son | more | |
| home | got | who | come | for | |
| | long | move | above | store | |
| Уу | | | Uu | | |
| [aɪ] | [ɪ] | [j] | [ju:] | [ʌ] | [u] |
| sky | shaky | yes | tune | cut | put |
| my | fully | yeast | fume | fuss | pull |
| by | kitty | yawn | mute | plum | full |

3) согласные

| | |
|--|--|
| <p>р - п b - б m - м w - звук, образующийся с положением губ, как при б, но с маленьким отверстием</p> | <p>п - н, произнесенное не у зубов, а у десен l - л, r - звук, несколько похожий на очень твердый русский ж,</p> |
| <p>Между губами, как при свисте f - ф v - в θ (без голоса): оба звука образуются ð (с голосом): при помощи языка, кончик которого помещается между передними зубами. s - с z - з t - т произносится не у зубов, а у альвеол d - д ""</p> | <p>Произносится безвибрации кончика языка в отличие от русского р ʃ - мягкий русский ш ʒ - мягкий русский ж как в слове <i>вожжи</i> tʃ - ч dʒ - озвонченный ч k - к g - г ŋ заднеязычный н, произнесенный задней частью спинки языка h - простой выдох - й</p> |

ЧАСТЬ II. КОРРЕКТИВНЫЙ ГРАММАТИЧЕСКИЙ КУРС

ТЕМА 1. ИМЯ СУЩЕСТВИТЕЛЬНОЕ

1. Образование множественного числа имён существительных.

Множественное число существительных образуется путём прибавления к форме единственного числа окончания **-s** а cat - cats а book - books путем прибавления к форме единственного числа окончания **-es**

а) сущ., оканчивающиеся в ед.ч. на **-s, -ss, -sh, -ch, -tch, -x** а class -

classes ; a bush - bushes ; a speech - speeches ; a match - matches (спички); a box - boxes

б) сущ., оканчивающиеся в ед.ч. на - o

hero - heroes potato - potatoes

Существительные piano и photo образуют множественное число по общему правилу, принимая окончание -s : pianos, photos

в) сущ., оканчивающиеся в ед.ч. на -у, перед которой стоит согласная,

то -у меняется на - i и прибавляется окончание -es

a city – cities , an army - armies

г) сущ., оканчивающиеся в ед.ч. на -f или -fe ,то - f меняется на - v и прибавляется окончание -es

life - lives

knife - knives

Однако некоторые существительные образуют множественное число путём прибавления окончания -s: a chief - chiefs; a roof - roofs; a safe - safes.

Некоторые сущ. образуют мн.ч. не по правилам:

a man - men a child - children

a woman - women an ox - oxen быка foot - feet

a tooth - teeth

a goose - geese

a mouse - mice

Существует несколько сущ., у которых формы ед.и мн. числа совпадают:

a sheep - sheep a salmon - salmon лосось a deer -

deer a trout - trout форель

a fish - fish a bass - bass окунь

Не имеют мн.числа: money, knowledge, advice, information, news

ПРИТЯЖАТЕЛЬНЫЙ ПАДЕЖ

В английском языке существует два падежа: общий и притяжательный. Притяжательный падеж частично соответствует родительному падежу в русском языке и отвечает на вопрос «чей?». Притяжательный падеж образуется двумя способами: путём прибавления к существительному апострофа и окончания -s;

1) с помощью предлога *-of*;

а) *the boy's table* (стол мальчика) - *the boys' tables*;

б) *the door of the room* (дверь комнаты) - *the doors of the rooms*.

ПРАВИЛО РЯДА

Если после артикля или слова, его заменяющего, стоит ряд существительных без предлога (существительных может быть любое количество), то последнее слово всегда является определяемым. Поэтому цепочку существительных необходимо переводить, начиная с последнего. Перевод остальных слов определяется их лексическим значением. *a water cooled system* система, охлаждаемая водой

ТЕМА 2. ИМЯ ПРИЛАГАТЕЛЬНОЕ

Именем прилагательным называется часть речи, которая обозначает признак предмета и отвечает на вопрос *what? какой?*

| | Положительная степень | Сравнительная степень | Превосходная степень |
|---------|---|--|--|
| ПРОСТОЕ | <i>dark</i> тёмный <i>hot</i> <i>happy</i> | <i>darker</i> темнее <i>hotter</i> <i>happier</i> <i>r</i> | <i>the darkest</i> самый тёмный <i>the hottest</i> <i>the happiest</i> |
| СЛОЖНОЕ | <i>Beautiful</i> красивый | <i>more beautiful</i> <i>less</i> более красивый менее | <i>the most beautiful</i> <i>least</i> самый красивый самый не красивый |

Исключения:

good – better – the best хороший – лучше - самый лучший
bad – worse – the worst плохой – хуже – самый плохой
little – less – the least мало – меньше – меньше всего
many – more – the most много – больше – больше всего
Употребление прилагательных в предложении
as ... as ... - такой же как и ... *not so ... as ...* - не такой ... как...
The more... the less... - чем больше ..., тем меньше

ТЕМА 3. МЕСТОИМЕНИЯ

Называется часть речи, которая употребляется вместо имени существительного и прилагательного.

| <i>Личные мест. Кто? кому? кого?</i> | <i>Притяжательные мест.</i> | <i>Возвратные мест.</i> | <i>Неопределенные мест.</i> | <i>Указательные мест.</i> |
|--|---|---|--|--|
| I - я me - мне, меня He - он him - ему, его She - она her - ей, её It - оно it - ему, ей We - мы us - нам, нас You - ты, вы you - тебе, тебя, вам, вас They - они them - им, их | My - мой His - его Her - её Its - его Our - наш Your - ваш Their - их | myself - сам himself - сам herself - сама itself - оно ourselves - сами yourself - сам yourselves - сами themselves - сами | Some - какой-то Any - какой-нибудь No - никакой Somebody - кто-то Something - что-то Anybody - кто-нибудь Anything - что-нибудь Nobody - никто Nothing - ничто | This - этот, эта, это These - эти That - тот, та Those - те |

ТЕМА 4. ЧИСЛИТЕЛЬНОЕ

Именем числительным называется часть речи, которая обозначает количество или порядок предметов. Имена числительные делятся на количественные и порядковые.

1. Количественные числительные

| 1-12 | 13-19 | 20-100 |
|---------|---------------------|------------------------------|
| 1 one | 13 thirteen | 20 twenty |
| 2 two | 14 fourteen | 21 twenty- one |
| 3 three | 15 fifteen | 22 twenty - two |
| 4 four | 16 sixteen | 30 thirty |
| 5 five | 17 seventeen | 101 a hundred and one |
| 6 six | 18 eighteen | 40 forty |
| 7 seven | 19 nineteen | 50 fifty |

| | | |
|-----------|-----------|------------|
| 8 eight | 12 twelve | 60 sixty |
| 9 nine | | 70 seventy |
| 10 ten | | 80 eighty |
| 11 eleven | | 90 ninety |

1. Порядковые числительные. 3. Хронологические даты.

| |
|--------------------------|
| 1st first первый |
| 2nd second второй |
| 3rd third третий |
| 4th fourth |
| 5th fifth |
| 6th sixth |
| 7th seventh |
| 8th eighth |
| 9th ninth |
| 10th tenth |
| 16th sixteenth |
| 20th twentieth |
| 21st twenty-first |

1900 - nineteen hundred
 1978 -
 nineteen seventy-eight
 2000 - two
 thousand
 2004 - two
 thousand and four
 15 th May, 1948 - the
 fifteenth of May, nineteen
 forty-eight
 May 15th, 1948 - May
 the fifteenth, nineteen
 May 15, 1948 - forty-eight

ТЕМА 5. ГРУППА INDEFINITE (SIMPLE)

- употребляется для констатации факта совершения действия в настоящем, прошедшем и будущем.

5.1. PRESENT SIMPLE (Простое настоящее). PRESENT SIMPLE

совпадает с формой инфинитива без частицы to во всех лицах, кроме 3-го лица ед. числа, принимающего окончание - s

Наречия: **every day** каждый день, **always** всегда, **usually** обычно, **often** часто, **seldom** редко

| Positive | Negative | Question |
|------------------------|------------------------------|----------------------------|
| I You work. We They | I You do not work We They | I you Do we work ? they |
| She He works. It | She He does not work It | She Does he work ? it |

5.2. PAST SIMPLE (Простое прошедшее)

PAST SIMPLE **правильных** глаголов образуется путем прибавления окончания **-ed** к форме инфинитива. Для образования PAST SIMPLE **неправильных** глаголов берётся **2 форма**.

Наречия: **yesterday** вчера, **last week** на прошлой неделе, **an hour ago** час тому назад, **on Monday** в понедельник, **in 1978** в 1978 году.

| Positive | Negative | Question |
|--|--|--|
| I You She He worked It spoke We They | I You She He did not work It speak We They | I you she Did he work ? It speak We they |

5.3. FUTURE SIMPLE (Простое будущее) Наречия : **tomorrow** завтра, **next week** на следующей неделе , **in two years** через два года

| Positive | Negative | Question |
|---|--|--|
| I shall work We You They will work She He It | I We shall not work You They will not work She He It | I Shall we work ? you Will they work ? She He it |

ТЕМА 6. СПРЯЖЕНИЕ ГЛАГЛОВ TO BE, TO HAVE to be - быть

| Present Simple | Past Simple | Future Simple |
|----------------------------------|-------------|---------------------|
| I am He is She is It is | was | shall be will be |
| We are You are They are | were | will be |

to have - иметь

| Present Simple | Past Simple | Future Simple |
|-----------------------|-------------|-------------------------|
| I We have You They | had | shall have will have |
| He She has It | had | will have |

results

1. We all know the works of this great Russian writer.
2. The student translates the text from English into Russian.
3. Peter's friends come to our place regularly.
4. Moscow is one of the world's cultural and scientific centres.
5. The scientist demonstrates new techniques.
6. The improved methods of work in the field gave good
7. The researcher states that the new method of work is of great importance for the fulfillment of the plan.
8. The city exports its produce to many countries.
9. This newspapers are two days old.

Упр.2. Перепишите следующие предложения и переведите их, учитывая особенности перевода на русский язык определений, выраженных именем существительным.

1. There are many machine building factories in our country.
2. This light industry establishment is not far from our Institute.
3. These engineers deal with cosmic ray studies.
4. They discussed the economic development plan.
5. The Tchaikovsky Competitions took place in Moscow. International
6. This power-station equipment in our town is quite new.
7. His sister is a ten-year old girl.
8. This power-station equipment is quite new.

Упр.3. Перепишите следующие предложения, содержащие разные формы сравнения, и переведите их на русский язык.

1. This museum is much more interesting than that one.
2. She was not so attractive as her mother.
3. This is the smallest room in our flat.
4. The more often we use English words in speech, the better we learn them.
5. Nevsky Prospect is much more beautiful than our street.
6. It isn't so warm today as it was yesterday.
7. The more you read, the better you know the subject.
8. The second text is not so difficult for translation as the first text.
9. The Baltic Sea is not so warm as the Black Sea
10. The tram system isn't as reliable as it used to be.

Упр.4. Перепишите и письменно переведите на русский язык следующие предложения, обращая особое внимание на перевод неопределённых местоимений.

- 1.Any student translates this text without a dictionary
- 2.Some of the new varieties of potatoes give very good yields.
- 3.There are some old houses in our street.
- 4.No student can answer the question.
- 5.Have you any friends in England?
- 6.No one wanted to know the truth.
- 7.I want to read some English novels.
- 8.There are some large cities in our country.
- 9.Have you any friends in England?

Упр.5. Перепишите следующие предложения, определите в них видо - временные формы глаголов и укажите их инфинитив; переведите предложения на русский язык.

- 1.I shall use this article in my report.
- 2.Farmers begin to harvest crops in autumn.
- 3.She always completed her work.
- 4.I met my former classmate yesterday.
- 5.Last spring I went to London to see a friend of mine.
- 6.The book included new interpretations of experimental results.here.
- 7.He will spend a week or two at a health resort not far from
- 8.Russian machine-builders use the latest technical achievements in their work.
- 9.Trees give timber for our industry, agriculture and our home life.
- 10.Robert took his driving test last week.

Упр.6. Напишите словами и произнесите по-английски следующие числительные.

13; 43; 39; 789; 205; 4,500; 6,130; 88,239; 105,1111;
723,984; 412; 701; 168; 279; 143.

Упр.7. Напишите по-английски следующие даты:

- 12 января 1993г. 23 марта 1998 г.
31 марта 2000 г. 25 мая 1999 г.
22 сентября 2012 г. 20 августа 1950 г.
21 декабря 1995 г. 11 октября 2017 г.

РЕКОМЕНДУЕМАЯ ЛИТЕРАТУРА

- 1.Голицинский Ю.Б. Грамматика: Сборник упражнений. - СПб. :КАРО, 2005.-544с.
2.Качалова К.Н., Израилевич Е.Е. Практическая грамматика английского языка с упражнениями и ключами.- СПб: БАЗИС, КАРО, 2005, 608с.
3.Санников Э.В. Грамматика английского языка.- Ростов-на- Дону: Феникс, 2001.- 420 с.

РАЗДЕЛ II. ОСНОВНОЙ КУРС

УЧЕБНЫЙ МАТЕРИАЛ ПО ДИСЦИПЛИНЕ

«ПРОФЕССИОНАЛЬНЫЙ ИНОСТРАННЫЙ ЯЗЫК»

КОНТРОЛЬНОЕ ЗАДАНИЕ № 1

Вариант 1 Ex.1. Read and translate the text in writing.

English Meals

The English proverb says: every cook praises his own broth. One cannot say English cookery is bad, but there is not a lot of variety in it in comparison with European cuisine. The usual meals in England are breakfast, lunch, tea and dinner. Breakfast time is between seven and nine a.m. A traditional English breakfast is a very big meal. It consists of juice, porridge, a rasher or two of bacon and eggs, toast, butter, jam or marmalade, tea or coffee. Marmalade is made from oranges and jam is made from other fruit. Many people like to begin with porridge with milk or cream and sugar, but no good Scotsman ever puts sugar on it, because Scotland is the home of porridge. But nowadays many people just have cereal with milk and sugar or toast with jam or honey. The two substantial meals of the day are lunch and dinner. Lunch is usually taken at one o'clock. For many people lunch is a quick meal. Office workers usually go to a cafe at this time. They take fish, poultry or cold meat (beef, mutton, veal and ham), boiled or fried potatoes and all sorts of salad. They may have a mutton chop or steak and chips, followed by biscuits and a cup of coffee. Tea is very popular among the English; it may almost be called their national drink. Tea is welcome in the morning, in the afternoon and in the evening. The English like it strong and fresh made. The English put one tea-

spoonful of tea for each person. Tea means two things. It is a drink and a meal. Some people have afternoon tea, so called «high tea» with sandwiches, tomatoes and salad, a tin of apricots, pears or pineapples and cakes, and, of course a cup of tea. That is what they call good tea. It is a substantial meal. The evening meal is the biggest and the main meal of the day. Very often the whole family eats together. They begin with soup, followed by fish, roast chicken, potatoes and vegetables, fruit and coffee. On Sundays many families have a traditional lunch consisting of roast chicken, lamb or beef with salads, vegetables and gravy.

Ex.2. Complete the sentences with the words in the box below.

porridge, consisting, meals, fish, tea, fried potatoes, a rasher or two of bacon

1. The usual ... in England are breakfast, lunch, tea and dinner.
2. A traditional English breakfast consists of juice, porridge, ... and eggs, toast, butter, jam or marmalade, tea or coffee.
3. Many people like to begin breakfast with ... with milk or cream and sugar.
4. At lunch office workers take fish, poultry or cold meat, boiled or ... and all sorts of salad in a cafe.
5. ... is very popular among the English.
6. The evening meal begins with soup, followed by... , roast chicken, potatoes and vegetables, fruit and coffee.
7. On Sundays many families have a traditional lunch ... of roast chicken, lamb or beef with salads, vegetables and gravy.

Ex.3. Scan through the text and say if these statements are true or false.

Prove your point using the information from the text.

e.g. In my opinion that's right. / I'm afraid I disagree because...

1. There is not a lot of variety in English cookery in comparison with European cuisine.
2. Jam is made from oranges and marmalade is made from other fruit.
3. Scotsmen like to begin with porridge with sugar because Scotland is the home of porridge.
4. The two substantial meals of the day are lunch and dinner.
5. Tea means one thing. It is a drink.
6. The biggest and the main meal of the day for the whole is the evening meal.
7. On Sundays many families have a traditional lunch consisting of boiled or fried potatoes with salads, vegetables and gravy.

Ex.4. Find English equivalents in the text.

прием пищи, масло, свежеприготовленный чай, овсянка с молоком или сливками, ломтик или два бекона, жареный цыпленок, традиционный английский завтрак, рыба, тушеный картофель, яйца, домашняя птица, сахар, ветчина, говядина, телятина, жареный картофель, отбивную из баранины, консервированный компот из абрикосов, овощи, мёд

Ex.5 . Translate the following sentences into English.

1.Обыкновенный английский прием пищи - это завтрак, второй завтрак, чай и обед.

2.Традиционный английский завтрак состоит из сока, овсянки, ломтика или двух бекона, яиц, тоста, масла, джема или мармелада, чая или кофе.

3.Многие англичане любят начать с овсянки с молоком или сливками и сахаром.

4.Шотландия - это родина овсянки.

5.Для большинства людей второй завтрак - это время, чтобы просто «перекусить» в кафе.

6.На второй завтрак офисные работники берут рыбу, домашнюю птицу или холодное мясо, жареный или тушеный картофель и разного рода салаты.

7.Англичане очень любят чай. Чай - и напиток, и пища. Англичане любят крепкий и свежеприготовленный чай.

8.Вечерний прием пищи - самый большой и самый главный. Это - суп, после чего идет рыба, жареный цыпленок, картофель и овощи, фрукты и кофе.

Ex.6. Answer the questions.

1.What are the usual meals in England?

2.What time do they have breakfast?

3.What is a traditional English breakfast?

4.What are the two substantial meals of the day?

5.When is lunch usually taken?

6.What does lunch include?

7.Is tea popular among the English?

8.What country is the home of porridge?

Ex.7. Choose the appropriate translation of the words.

| | | | |
|----|---------------------|----|---------------------|
| 1. | breakfast | a) | картофельные оладьи |
| 2. | a stack of pancakes | b) | булочка |
| 3. | rasher | c) | ветчина |
| 4. | bun/roll | d) | стопка блинчиков |
| 5. | cereals | e) | Приятного аппетита! |
| 6. | cheese | f) | кусочек хлеба |

| | | | |
|-----|---------------------|----|---|
| 7. | cornflakes | g) | сливочное масло |
| 8. | fried eggs | h) | завтрак |
| 9. | ham | i) | тонкий ломтик бекона/ветчины (для поджаривания) |
| 10. | hash brown potatoes | j) | яичница - глазунья |
| 11. | oatmeal | k) | овсяные хлопья |
| 12. | slice of bread | l) | сыр |
| 13. | butter | m) | кукурузные хлопья |
| 14. | Bon appétit! | n) | собирательное название для мюсли, кукурузных хлопьев и т.п. |

Задание 8. Read and translate the dialogue. Use the following words combinations to complete the sentences below.
would you like, strong, eggs, cheese, order, coffee, taste, any kind, breakfast

Breakfast at the restaurant

Waiter: Good morning. Are you ready to ...? What would you like for ...?

Guest: Yes, I am, thank you. I'll have three scrambled ...with countryham, toast and jam, please.

Waiter: What would you like tea or ...?

Guest: In the morning I prefer a cup of ... coffee.

Waiter: What else ... to order?

Guest: You see, I didn't want to take a substantial breakfast but today I'd like to ... your sandwiches with I see you have sandwiches with cheese on the menu. What kind of cheese is that?

Waiter: ...you like. We have soft piquant cheeses -Roquefort and Cheddar, mellow cheeses - Swiss and Cheshire, and soft cheeses - Edam, Camembert and Brie. Guest: I'll have soft cheese - Edam.

Waiter: Sure. Coming right up.

Вариант 2

Ex.1. Read and translate the text in writing.

Waiter`s Working Day

Vladimir works as a waiter at the restaurant "Moscow". It is a big restaurant in the centre of the city. The dining room of the restaurant is decorated in Russian style. The restaurant is famous for its dishes of Russian cuisine. Vladimir is twenty-five and he has already been working at this restaurant for

three years. He usually comes to work at ten o'clock in the morning. He has a lot of work to do. He dusts his tables and chairs, changes table-cloths on the tables and the flowers in the vases. Then he sets his tables for dinner. He brings cruet-sets, napkins, menu-cards and puts clean covers - plates, glasses, spoons, forks and knives on his tables. All the staff in the dining-room - headwaiter, waiters and waitresses - prepare the restaurant-hall for receiving guests. Lunch begins at one o'clock. The guests come to the restaurant. The headwaiter meets them in the hall, greets them and shows to their tables. Vladimir and other waiters serve lunch till five o'clock. They recommend dishes and wines (liquors) to the customers. The customers choose table d'hote or a la carte dishes. Dinner begins at six and Vladimir serves the guests till eleven. He recommends them special dishes or specialties of the restaurant. The guests eat, drink and have a good time. They usually leave the restaurant at midnight. Vladimir counts the money and gives the cash to the cashier, cleans the tables and then he is free to go home. He likes his work because it is interesting.

Ex.2. Complete the sentences with the words in the box below.

covers, changes table-cloths, for dinner, waiters, to receive guests, Russian cuisine, the dining room

1. of the restaurant is decorated in Russian style.
2. The restaurant is famous for its dishes of ...
3. He dusts his tables and chairs, on the tables and the flowers in the vases.
4. Then he sets his tables
5. He brings cruet-sets, napkins, menu-cards and puts clean ... -plates, glasses, spoons, forks and knives on his tables.
6. All the staff in the dining-room gets ready
7. recommend dishes and wines (liquors) to the customers.

Ex.3. Scan through the text and say if these statements are true or false. Prove your point using the information from the text.

e.g. In my opinion that's right. / I'm afraid I disagree because...

1. Vladimir works as a waiter at the restaurant "Russian Style".
2. He has already been working at this restaurant for thirteen years.
3. He hasn't a lot of work to do that's why he usually comes to work at ten o'clock in the evening.
4. The headwaiter meets the guests in the hall, greets them and shows to their tables.
5. Waiters recommend the guests special dishes or specialties of the restaurant.

1. At the end of the working day waiters count the money and then they are

free to go home.

2. Vladimir likes his work because it is interesting.

Ex.4. Match the two parts of the sentences.

1. Vladimir works as a waiter in a big restaurant ...

2. Vladimir sets his tables for dinner, brings cruet-sets, napkins, menu-cards and

3. The staff in the dining-room is

4. The staff gets ready

5. Waiters serve lunch till five o'clock, recommend dishes and

6. Waiters recommend the guests

7. Vladimir counts the money and gives the cash to the cashier,

a) to receive guests

special dishes of the restaurant

b) in the centre of the city

c) cleans the tables

d) puts clean covers on his tables

e) vines (liquors) to the customers

f) headwaiter, waiters and waitresses

Ex.5 . Translate the following sentences into English.

1 Мой друг работает официантом в ресторане.

2. Это известный ресторан в нашем городе.

3. Он любит свою работу.

4. Он приходит на работу в десять часов утра.

5. Мой друг работает в этом ресторане уже 5 лет.

6. У него много работы.

7. Официанты, официантки и метрдотели готовят зал к обеду.

8. Когда приходят гости, официанты рекомендуют дежурные блюда или фирменные блюда для обеда.

9. Гости хорошо проводят время вечером.

Ex.6. Answer the questions.

1. What is Vladimir's profession?

2. Where does he work?

3. When does he come to work?

4. What are the duties of a waiter?

5. What does the waiter put on the table for dinner every day?

6. When do the guests come to dinner?

7. What does the headwaiter do?

8. Do the waiters recommend table d'hote and a la carte dishes to the guests?

9. Whom does Vladimir give the cash?
 10. When do the guests leave the restaurant?

Ex.7. Choose the appropriate translation of the words.

| | | | |
|-----|---------------|----|--------------------|
| 1. | spoon | a) | стакан |
| 2. | saucer | b) | нож |
| 3. | plate | c) | глубокая тарелка |
| 4. | pepper shaker | d) | кофейник |
| 5. | knife | e) | неглубокая тарелка |
| 6. | butter dish | f) | столовые приборы |
| 7. | coffee pot | g) | перечница |
| 8. | cup | h) | блюдо, тарелка |
| 9. | cutlery | i) | вилка |
| 10. | dinner plate | j) | блюдец |
| 11. | dish | k) | чашка |
| 12. | fork | l) | маслёнка |
| 13. | glass | m) | ложка |
| 14. | goblet | n) | бокал |
| 15. | soup plate | o) | тарелка |

Задание 8. Read and translate the dialogue. Use the following words to complete the sentences below.

bill, bottle, dessert, drinks, fish and chips, hungry, menu, non-smoker, order, restaurant, table

Guest: A ... for two, please.

Waiter: Smoker or ...?

Guest: Non-smoker, please.

Waiter: Here you go. Would you like to see the ...?

Guest: Yes, please. We are very

The guests look at the menu.

Waiter: Are you ready to ?

Guest: We'd like , please.

Waiter: Would you like any ?

Guest: An orange juice, a coke and a of red wine.

The guests have finished their meals.

Waiter: Would you like a ?

Guest: No, thank you. Could we have the please?

Вариант 3

Ex.1. Read and translate the text in writing.

A day in the life of “Morris” restaurant

Restaurant “Morris” is located in a place famous for its theatres and cinemas. It is a big restaurant. It can cater many guests at a time. People usually come here to eat before the performance. The restaurant hall has modern design with light-blue carpet and walls, black chairs and white table-cloths, sparkling cutlery and glasses. The menu offers a variety of dishes from which the guests can choose. This is called an a la carte menu. “Morris” is an elegant restaurant, with special service and fine food. All dishes are always fresh. The restaurant is open for dinner from 6 o’clock in the evening six days a week from Tuesday to Sunday. It is closed on Monday because the staff has a rest.

The staff and its duties

There are ten people on the staff. They can be divided into two groups. One group works in the dining room. They serve the customers. Another group works in the kitchen. They prepare meals for the customers. The head chef, Anna, comes to work at 10 o’clock in the morning. Anna made a new summer menu with many summer fruits and vegetables. She knows that people do not want heavy meals during hot weather. Anna works all day, often more than 8 hours a day. She plans the menu and manages the staff in the kitchen. She cooks meat dishes and sauces for the main course. Mr. Black is the manager and he organizes the work for the next week. Mr. Black’s first task in the morning is to check the telephone answering machine. He wants to know about the reservations for the next week. He manages both the dining room staff and the kitchen staff. He also effectively manages the finances of the restaurant.

Ex.2. Complete the sentences with the words in the box below.

| |
|--|
| all dishes, prepares meals for the customers, is located, on the staff, the main course serves the customers, design |
|--|

1. Restaurant “Morris” ... in a place famous for its theatres and cinemas.
2. The restaurant hall has modern
3. In this restaurant are always fresh.
4. There are ten people
5. She cooks meat dishes and sauces for
6. One group works in the dining room and
7. Another group works in the kitchen and

Ex.3. Scan through the text and say if these statements are true or false. Prove your point using the information from the text.

e.g. In my opinion that’s right. / I’m afraid I disagree because...

1. Restaurant "Morris" is a big restaurant and it can cater many guests at a time.
2. "Morris" is an elegant restaurant with special service and fine food.
3. The design of the restaurant hall is light-blue carpet and walls, white chairs and black table-cloths, sparkling cutlery and glasses.
4. The staff can be divided into the dining room staff and the kitchen staff. The dining room staff prepares meals for the customers.
5. The kitchen staff serves the customers.
6. The head chef, Anna, made a new summer menu with many summer fruits and vegetables because she knows that people do not want heavy meals during hot weather.

Ex.4. Match the two parts of the sentences.

1. "Morris" is an elegant restaurant
2. The menu in restaurant "Morris" offers a variety of dishes ...
3. The head chef, Anna, plans the menu and manages ...
4. Mr. Black is a manager and ...
5. Mr. Black's first task in the morning is to check the telephone answering machine
6. He manages both the dining room staff
7. Mr. Black, the manager, effectively manages ...

- a) the staff in the kitchen
- b) with special service and fine food.
- c) about the reservations for the next week.
- d) he organizes the work for the next week.
- e) the finances of the restaurant.
- f) and the kitchen staff
- g) which the guests can choose.

Ex.5 . Translate the following sentences into English.

1. Элегантный ресторан "Морис" находится в знаменитом месте, где много театров и кинотеатров.
2. Ресторан может обслужить много гостей одновременно.
3. Зал ресторана "Морис" имеет современный дизайн: светло-голубой ковер и стены, черные стулья и белые скатерти, сверкающие столовые приборы и бокалы.
4. Меню предлагает разнообразные свежие блюда.
5. Шеф-повар, Анна, приготовила мясные блюда и соусы для основных блюд.
6. Персонал столовой обслуживает клиентов.
7. Кухонный персонал готовит блюда для клиентов.

Ex.6. Answer the questions.

1. Where is “Morris” restaurant located?
2. Is it a big restaurant?
3. What is the design of the restaurant hall?
4. What are the working hours of the restaurant?
5. When is the restaurant closed?
6. How many people are there in the staff?
7. Who is the head chef?
8. When does the head chef come to work?
9. What are the duties of the head chef?
10. What are the duties of the manager?

Ex.7. Choose the appropriate translation of the words.

| | | | |
|-----|------------------------------|----|-------------------------------------|
| 1. | at the restaurant | a) | салфетки |
| 2. | to book a table | b) | заказ/заказывать |
| 3. | reservation | c) | столовый прибор (вилка, ложка, нож) |
| 4. | drink menu | d) | винная карта |
| 5. | wine menu | e) | карта напитков |
| 6. | cutlery (fork, spoon, knife) | f) | резервирование |
| 7. | plate | g) | администратор |
| 8. | serve | h) | оставлять чаевые |
| 9. | napkins | i) | в ресторане |
| 10. | host/ hostess | j) | главное блюдо |
| 11. | order / to order | k) | стакан воды/сока |
| 12. | a glass of wine/ juice | l) | заказать столик |
| 13. | to leave a tip | m) | подавать |
| 14. | the main course | n) | тарелка |

Задание 8. Read and translate the dialogue. Use the following words to complete the sentences below.

Диалог 1.

main course , to order , a glass , fried , mushroom , the wine

Waiter: Are you ready? Guest: Yes, the soup, please.

Waiter: And for your ...? Guest: I'll have the ... chicken. Waiter: Would you like to try? Guest: Yes, of white wine, please.

Диалог 2.

baked potatoes , the grilled tuna , specials, to drink, ready

Waitress: Good evening. Are you ... to order?

Emily: What are today's?

Waitress: Today we have grilled tuna and New York strip steak served with creamy Italian herb sauce.

Emily: I think I'll have

Waitress: It is served with a choice of rice,, or French fries.

Emily: Rice, please.

Waitress: Anything ...?

Emily: A glass of lemonade, please.

Waitress: Ok. Your order will be served soon.

Вариант 4

Ex.1. Read and translate the text in writing.

Famous restaurateur started producing cheese in the restaurant

Arkady Anatolievich Novikov is the Russian restaurateur, a famous entrepreneur. He was born in 1962 in Moscow. After school he graduated from Moscow culinary College No. 174 and then the faculty of Economics of public catering of the Academy of national economy named after Plekhanov. He began his professional career in the position of chef at the restaurant "University". In 1990 he became chef of the famous Hard Rock Cafe. In 1992 Arkady Novikov opened his first restaurant, Sirena, which became the first fish restaurant of the capital with a qualitatively new approach to cuisine, service, decor and atmosphere. This marked the beginning of a new post-Soviet stage in the development of Russian restaurant business. In 2002 Arkady Novikov organizes own greenhouse "Agronomist" in Gorki-10 (Rublevskoe highway). Since 2005 is engaged in creation and promotion of environmentally friendly products under the brand NOVIKOV. In 2012 opened the first restaurant in London «NOVIKOV Restaurant&Bar». Today the famous restaurateur accounts for more than 50 successful projects, five of which are in London.

Restaurateur Arkady Novikov has opened in Moscow restaurant "Fromagerie" with its own cheese production. Meals in the restaurant are advised to start with a cheese tasting. Visitors here will offer cheeses mozzarella (250 rubles), burrata (280 rubles), ricotta cheese (110 rubles), straciatella (110 rubles) and caciotta (120 rubles). These and other products

from local farmers you can buy in the shop at the entrance to the restaurant. For starters, the restaurant offers a salad of tomatoes with red onions, herring with potatoes, salad of tomatoes and cucumbers with feta cheese, bruschetta with king crab and roast beef. Menu soups are chicken noodle soup, beef peasant soup, potato soup with leek and straciattella. There is also preparing spaghetti with Kamchatka crab in tomato sauce, homemade ravioli with ricotta, spinach and quail egg, spaghetti Bolognese. Shrimp sauteed with garlic and parsley, chicken giblets with fried potatoes, beef Stroganoff with mashed potatoes and turbot with roasted potatoes and rosemary are popular in visitors.

Ex.2. Complete the sentences with the words in the box below.

cuisine, restaurateur, visitors, graduated from, menu soups, in the position of chef, offers

1. After school Arkady Novikov ... Moscow Culinary College and the Academy of National Economy named after Plekhanov.
2. He began his professional career ... at the restaurant "University".
3. His first restaurant is famous for its ... cuisine, service, decor and atmosphere.
4. Today the famous ... accounts for more than 50 successful projects.
5. The restaurant ... a salad of tomatoes with red onions, salad of tomatoes and cucumbers with feta cheese for starters.
6. ... are chicken noodle soup, beef peasant soup, potato soup with leek and others.
7. Shrimp sauteed with garlic and parsley, chicken giblets with fried potatoes, beef Stroganoff with mashed potatoes and turbot with roasted potatoes and rosemary are popular in

Ex.3. Scan through the text and say if these statements are true or false. Prove your point using the information from the text.

e.g. In my opinion that's right. / I'm afraid I disagree because ...

1. In 1992 Arkady Novikov opened his first restaurant "University".
2. In 2012 opened the first restaurant in London «NOVIKOV Restaurant&Bar».
3. Today the famous restaurateur accounts for more than 50 successful projects, fifteen of which are in London.
 1. Products from local farmers consumers can buy in the shop at the entrance to the restaurant.
2. Meals in the restaurant are advised to start with a cheese tasting.
3. For starters, the restaurant offers chicken giblets with fried potatoes.
4. Menu soups are chicken noodle soup, beef peasant soup, herring with

potatoes.

Ex.4. Match the two parts of the sentences.

1. Arkady Anatolievich Novikov is ...
2. In 1990 he became
3. His first restaurant, Sirena, with a qualitatively new approach to cuisine, service, decor and atmosphere marked the beginning of a new post-Soviet stage
4. His companies created and promoted environmentally friendly products
5. In 2012 opened the first restaurant in London
6. Today the famous restaurateur accounts for more than 50 successful projects,
7. Restaurant "Fromagerie" with its own cheese production in Moscow is
 - a) in the development of Russian restaurant business
 - b) five of which are in London
 - c) the Russian restaurateur, a famous entrepreneur
 - d) popular by visitors
 - e) NOVIKOV Restaurant & Bar»
 - f) chef of the famous Hard Rock Cafe
 - D) under the brand NOVIKOV

Ex.5 . Translate the following sentences into English.

1. Аркадий Анатольевич Новиков - российский ресторатор, известный предприниматель.
2. Он начал свою профессиональную карьеру в должности шеф-повара в ресторане "Университетский".
3. В 1992 году Аркадий Новиков открыл свой первый ресторан "Сирена". Ресторан "Сирена" стал первым рыбным рестораном в Москве с качественно новым подходом к кухне, обслуживанию, интерьеру и атмосфере.
4. Ресторатор Аркадий Новиков открыл в Москве ресторан "Fromagerie" с собственным производством сыра.
5. Сыры Моцарелла, Рикотта, ежевику и другие продукты от местных фермеров можно купить в магазине у входа в ресторан.
6. Для начала в ресторане предлагается салат из помидоров с красным луком, сельдь с картофелем, салат из помидоров и огурцов с сыром Фета и жаркое из говядины.
7. Меню также предлагает куриный суп с лапшой или картофельный суп с луком-пореем и лимоном; спагетти с Камчатским крабом в томатном соусе или палтус с запеченным картофелем и розмарином.
8. Сегодня известный ресторатор руководит 50 успешными проектами,

пять из которых находятся в Лондоне.

Ex.6. Answer the questions.

- 1.What is Arkady Anatolievich Novikov?
- 2.When and where was he born?
- 3.What educational institutions did he graduate?
- 4.Where did he begin his professional career?
- 5.What is the name of his first restaurant? What is it famous for?
- 6.How is his name connected with London?
- 7.What can you say about his restaurant "Fromagerie"?

Ex.7. Choose the appropriate translation of the words.

| | | | |
|-----|---------------------|----|----------------------|
| 1. | cabbage soup | a) | блин |
| 2. | caviar | b) | селедка |
| 3. | broth | c) | пельмени |
| 4. | pancake | d) | щи |
| 5. | curd | e) | судак |
| 6. | clear soup | f) | баранина |
| 7. | herring | g) | икра |
| 8. | mutton | h) | бульон |
| 9. | pike -perch | i) | жареное тушеное мясо |
| 10. | meat dumplings | j) | мясной бульон |
| 11. | pie | k) | винегрет |
| 12. | mushrooms | l) | вареник |
| 13. | roasted stewed meat | m) | грибы |
| 14. | beetroot salad | n) | пирог |

Задание 8. Read and translate the dialogue. Use the following words to complete the sentences below.

a glass, meat ,the fried chicken, main course, recommend ,cooked, delicious, order, free

Dialogue 1.

Waiter: Are you ready to ...?

Guest: Yes, the mushroom soup, please. Waiter: And for your ...?

Guest: I'll have

Waiter: Would you like to try the wine?

Guest: Yes, of white wine, please.

Dialogue 2.

Guest: Is this table..... ?

Waiter: Yes, it is.

Guest: I'd like to have a bite (snack). What do you?

Waiter: This meat dish is usually perfectly....

Guest: And what wine do you recommend to go with.....?

Waiter: Try this one. Have a pleasant meal!

Guest: Thank you, the dish looks

Вариант 5.

Ex.1. Read and translate the text in writing.

Methods of Cooking Cooking is a heat treatment of food to make it edible. Many products cannot be eaten raw. Meat, fish, vegetables are usually cooked. Some fruits are not cooked, but some, such as apples, pears, and currants, may be used in pies or to make desserts. Fruits are also cooked to make jams, jellies, and marmalades.

The four basic ways to cook food are:

- Heating in a liquid (boiling, stewing)
- Heating in fat or oil (frying and sauteing)
- Heating in steam (steaming)
- Heating by dry heat (baking, roasting and grilling)

Boiling. We may boil food in different liquids and mixtures, including water, stock and wine. Meat, poultry, many vegetables and spaghetti are cooked in this way.

Stewing is cooking food slowly in liquid. It is often used for meat. Vegetables, herbs and spices are usually added at the end of cooking.

Deep-frying is immersion of food in hot fat or oil. Chipped potatoes and doughnuts are the best example of deep-frying. Deep-fried foods are called fritters.

Shallow frying is frying on a pan in hot fat or oil, when the food is fried on both sides. We can fry eggs, meat, vegetables, mushrooms, onions and pancakes.

Sauteing is frying when natural juices of the food are mixed with the fat or oil in the saucepan. We can also add stock, wine or cream. As a result we obtain a dish with a sauce.

Steaming is a method of cooking above the surface of boiling liquid in a covered saucepan. Fish, vegetables and poultry are especially suitable for

steaming as some types of puddings.

Baking is dry cooking inside an oven. Bred, cakes, pastries, tarts and biscuits are baked. Vegetables, especially potatoes, may also be cooked in this way.

Roasting is cooking meat or poultry, which are placed in an oven and cooked by dry heat. They are often basted, that is, the juices from the meat are spooned over during the process. Some cooks wrap the meat in a roasting foil with a little oil or melted fat. Meat can be also roasted on a spit.

Grilling is a rapid method of cooking poultry, fish, cuts of meat, sausages and kebabs by heat, the source of which may be gas, electricity or charcoal.

Ex.2. Complete the sentences with the words in the box below.

| |
|--|
| steaming, deep-frying, stewing, grilling, baked, fry, boil |
|--|

1. is a rapid method of cooking poultry, fish, cuts of meat, sausages.
2. We may meat, poultry, and many vegetables in water. At the end of meat we may add vegetables, herbs and spices.
3. is immersion of food in hot fat or oil.
4. Bred, cakes, pastries, tarts and biscuits are
5. Fish, vegetables and poultry are especially suitable for as some types of puddings.
6. We can eggs, meat, vegetables, mushrooms, onions and pancakes on both sides.

Ex.3. Scan through the text and say if these statements are true or false. Prove your point using the information from the text.

e.g. In my opinion that's right. / I'm afraid I disagree because ...

1. Cooking is a heat treatment of food to make it edible because many products cannot be eaten raw.
2. The three basic ways to cook food are heating in a liquid, heating in fat or oil, heating in steam.
3. Many vegetables and spaghetti are cooked with adding herbs and spices at the end of cooking.
4. Roasting is cooking meat or poultry, which are placed in an oven and cooked by dry heat.
5. Potatoes may also be baked inside an oven.
6. Fish, vegetables and poultry are especially suitable for steaming.
7. Deep - frying is a rapid method of cooking poultry, fish, cuts of meat, sausages and kebabs by heat.

Ex.4. Match the two parts of the sentences.

1. Some fruits such as apples, pears, and currants are also cooked
2. Chipped potatoes and doughnuts are
3. When natural juices of the food are mixed with the fat or oil or stock, wine or cream in the saucepan.
4. We may boil meat, poultry, many vegetables in different liquids and mixtures,
5. is a rapid method of cooking poultry, fish, cuts of meat, and sausages by heat.
6. Eggs, meat, vegetables, mushrooms, onions and pancakes can be fried in hot fat or oil
7. is often used for meat.
 - a) Sauteing is a heat treatment of food
 - b) on both sides on a pan
 - c) cooked to make jams, jellies, and marmalades
 - e) Stewing f) Grilling
 - e) including water, stock and wine
 - g) the best example of deep-frying

Ex.5 . Translate the following sentences into English.

1. Приготовление пищи - это тепловая обработка продуктов питания, для чтобы сделать их съедобными.
2. К основным способам приготовления пищи относятся варка, жарка, приготовление на пару, запекание, соление, копчение, консервирование и готовка в микроволновой печи.
3. Торты, пирожные, пироги и печенье, овощи, особенно картофель, можно выпекать в духовке.
4. Варка - способ приготовления любого пищевого продукта (овощей, фруктов, рыбы, теста и т. д.) во всякой жидкой, чаще всего варку ведут в воде и молоке.
5. Запекание, как вид термической обработки, подходит для большинства продуктов: рыбы, мяса, птицы, дичи, молочных продуктов, фруктов и овощей.
6. Знаменитый картофель-фри и многие другие блюда можно приготовить только с помощью фритюра. Фритюр (от французского *friture*) - это процесс жарения в раскалённом животном жире или растительном масле.
7. Тушение - это приготовление блюда с помощью масла, воды и кислот,

соединенных вместе.

Ex.6. Answer the questions.

1. What are the four basic ways to cook food?
2. What is cooked by boiling?
3. What two methods of frying do you know?
4. What can be baked? What do we usually roast?
5. How do we call frying when natural juices of the food are mixed with the fat or oil in the saucepan?
6. How are potato chips cooked?
7. How are beefsteaks cooked?
8. How are spaghetti cooked?
9. How are doughnuts cooked?

Ex.7. Choose the appropriate translation of the words.

| | | | |
|-----|-----------------|----|-------------------|
| 1. | baked/ fried | a) | холодные закуски |
| 2. | braised/ stewed | b) | основное блюдо |
| 3. | pork chop | c) | картофельное пюре |
| 4. | picled | d) | закуска |
| 5. | poached | e) | фаршированный |
| 6. | smoked | f) | шашлык |
| 7. | stuffed | g) | слегка отваренный |
| 8. | roast | h) | свинная отбивная |
| 9. | baked pudding | i) | жареный |
| 10. | mashed potatoes | j) | жаркое |
| 11. | cold platter | k) | запеканка |
| 12. | appetizer | l) | маринованный |
| 13. | shish kebab | m) | копченый |
| 14. | the main course | n) | тушеный |

Задание 8. Read and translate the dialogue. Use the following words to complete the sentences below.

hungry, a starter, prawns, delicious, beef, juice, beer, the bill
Olga: I

am so Let's have a look at the menu.

David: Shall we have a vegetable soup or salad as ?

Olga: Well, I like the sound of «melon and pear salad». David:

And I'll have

Olga: I know they are with avocado.

David: Look at the main courses. Would you like to try a steak and kidney pie?

Olga: Oh, yeah, I know it's a typical English dish made of which is cut up into pieces along with pieces of kidney in a rich brown sauce. David:

Let's have it! What shall we drink?

Olga: I'll order one pineapple And you?

David: I want a glass of

After a time.

Olga: May I have ?

David: It's on me.

Вариант 6

Ex.1. Read and translate the text in writing.

At the bar

If you want to have a drink you can order a cocktail or a glass of beer at the bar. You can also order rum, wine, liqueurs, whisky and vodka. They also serve cooling beverages, juices, fruit cocktails, ice cream, pastry, sweets, chocolates, cigarettes and fruit. A bar is the place where you can have a cup of coffee with a sandwich or a cold snack. The barman is standing behind the bar counter. He serves his customers who sit at the counter on high stools in front of him. They drink cocktails and coffee. Visitors can also sit in comfortable armchairs at the tables. They drink cocktails, fruit juices, soda and beer. Some visitors drink coffee with sandwiches and eat ice-cream. Barmen make cocktails to order. They make aperitifs, digestives and original cocktails. Aperitif cocktails are served before the meal. They are: "Manhattan" with a cherry on the bottom, and "Martini" with an olive on the bottom. These cocktails improve the appetite. They are rather strong and are made with gin, vodka, whisky and rum. Some of them are made with vermouth, sherry or port. There are a lot of recipes of dessert cocktails. They are called bowls, cobblers, fizzes, and sour. They are long drinks and people drink these cocktails using straws. When you drink through a straw it's called a long drink, when you drink at a gulp a shot drink. Cobblers are made with ice and are decorated with fruits: lemons, oranges and berries. Fizzes are made with sparkling wine (for example, champagne) or sodas. Highballs and Bourbons are served in high glasses. They are a mixture of two ingredients: strong drinks, such as whiskey or vodka, and some soda with ice. "Sour" cocktails have much lemon juice in them. Come to the grill-bar where you can taste kebabs or shashliks, grilled sausages, grilled fish, grilled chicken, beefsteaks. There you can also have coffee. In Beer bars they sell bottled and draught beer, mineral and fruit water. They usually have no strong drinks on sale. You can order beer of any kind you like. It may be bitter or lager beer. For a snack you can take potato chips, biscuits, salted nuts, olives, shrimps, cheese and fish snacks of smoked,

dried and salted fish. You can also have sandwiches, cold and hot snacks in the Beer bar.

Ex.2. Complete the sentences with the words in the box below.

a cold snack, a bar, cooling beverages, the meal, a glass of beer, dessert cocktails, barmen

- 1.If you want to have a drink you can order a cocktail or ... at thebar.
- 2.If you want to have a drink you can order ..., juices, fruitcocktails at the bar.
- 3.A bar is the place where you can have a cup of coffee with asandwich or
.....
- 4.is the place where you can have ice cream, pastry, sweets, chocolates, cigarettes and fruit.
- 5.make aperitifs, digestives and original cocktails.
- 6.Aperitif cocktails are served before
- 7.are long drinks and people drink these cocktails using straws.

Ex.3. Scan through the text and say if these statements are true or false.Prove your point using the information from the text.

e.g. In my opinion that's right. / I'm afraid I disagree because ...

- 1.A bar is the place where you can order cooling beverages,cigarettes and fruit or a cold snack.
- 2.The barman is standing in front of the bar counter and serveshis customers.
- 3.Visitors drink aperitif cocktails after the meal.
- 4.Cocktails are made with gin, vodka, whisky and rum.
- 5.Fizzes are made with sparkling wine or sodas in highglasses.
- 6.Cobblers are made with ice and are decorated with fruits:lemons, oranges.
- 7.In Beer bars you can order bitter or lager beer.

Ex.4. Match the two parts of the sentences.Visitors sit at the counter on high stools in front of the barmanor

- 1.Some visitors drink coffee with sandwiches and eat ice-creamor
 - 2.Aperitif cocktails are "Manhattan" with a cherry or....
 - 3.When you drink cocktail at a gulp
 - 4.Highballs and Bourbons are a mixture of two ingredients:
 - 5.Come to the grill-bar where you can taste
 - 6.In Beer bars you can take
- a)it's called a shot drink

- b)strong drinks and some soda with ice
- c)drink cocktails and coffee
- e)potato chips, biscuits, salted nuts, olives, shrimps, cheeseand fish
snacks of smoked, dried and salted fish for a snack
- g)an olive on the bottom
- f)kebabs or shashliks, grilled sausages, grilled fish, grilledchicken, beefsteaks
- d)in comfortable armchairs at the tables

Ex.5 . Translate the following sentences into English.

- 1.Если вы хотите выпить, вы можете заказать прохладительные напитки, соки, фруктовые коктейли или бокал пива в баре.
- 2.Бармен стоит за барной стойкой и обслуживает клиентов,которые сидят за стойкой на высоких табуретах перед ним.
- 3.Некоторые посетители сидят в удобных креслах застоликами и пьют кофе с бутербродами, едят мороженое.
- 4.Бармены делают коктейли, аперитивы, дижестивы иоригинальные коктейли на заказ.
- 5.Коктейли “Манхэттен” с вишенкой на дне, и “Мартини” соливкой на дне улучшают аппетит.
- 6.В пивном баре продают разливное пиво и в бутылках,минеральную воду и фруктовые соки.
- 7.Вы можете заказать любое пиво, бутерброды, холодные игорячие закуски в пивном баре.

Ex.6. Answer the questions.

- 1.What is a bar for?
- 2.What is served at the bar?
- 3.Who serves the customers at the bar?
- 4.Where do the customers sit at the bar?
- 5.What is a “long drink”?
- 6.What are cocktails made of?
- 7.What is served in grill-bars?
- 8.What is served in Beer bars?

Ex.7. Choose the appropriate translation of the words.

| | | | |
|----|---------------------|----|--|
| 1. | highball | a) | украшение |
| 2. | lemon peel | b) | пищевой краситель |
| 3. | mint twigs | c) | яичный белок |
| 4. | garnish | d) | амер. виски с содовой и льдом |
| 5. | Maraschino cherries | e) | слабоалкогольный напиток со свежими фруктами (вишня, клубника) |

| | | | |
|-----|----------------|----|--|
| 6. | egg white | f) | веточки мяты |
| 7. | food colouring | g) | соломинка |
| 8. | bowl | h) | «пьяная» вишня |
| 9. | sparkling wine | i) | десертный коктейль с газированными напитками (шампанским, кока-колой и т.д.) |
| 10. | to leave a tip | j) | оставлять чаевые |
| 11. | fizz | k) | газированное (шипучее) вино |
| 12. | cobbler | l) | напиток, выпиваемый одним глотком (залпом) |
| 13. | straw | m) | кожура лимона |
| 14. | a shot | n) | напиток из рома или виски с сахаром, мятой, лимоном или апельсином и льдом |

Задание 8. Read and translate the dialogue. Use the following words to complete the sentences below.

serve, order, a midi, aperitif cocktail, locally, the change, a large glass, recommend

- Good evening! I'm at your service. What can I do for you?
- I'd like to have a drink before the meal. Can I have some ... ? What would you ...?
- I'd recommend Martini.
- Then one Martini, please.
- Very good, sir! I'll ... you in a moment. Here is your Martini.
- Here is the money. Keep
- Thank you very much. Come again to our bar, please.

Ordering Drinks

- Excuse me. Can I a drink, please?
- Sure, what can I get for you?
- I'd like a beer. What produced beers are there?
- Well, we are having Victoria's Bitter, which is meaning Victoria - the southern state. We have Tooheys, which is produced here in New South Wales.
- I'll have a Tooheys, please.
- Would you like a glass or ?
- What's a midi?
- It's just
- I'll have a midi then, please.
- Here you go.

- Thank you.

ПРИЛОЖЕНИЕ I *ТЕКСТЫ ДЛЯ ДОПОЛНИТЕЛЬНОГО ЧТЕНИЯ*

Вариант 1

- 1. Read the text. Translate it in writing.**
- 2. Make up Essential Vocabulary.**
- 3. Make up 12 - 15 questions to the text.**
- 4. Summarize the main idea of the text in 12-15 sentences in the written form.**

Meals in England

The English are very particular about their meals and strictly keep to their meal times. Breakfasts from any time until 8 o'clock in the morning, lunch is between 12 and 2 p.m., afternoon tea is between 4 and 5 p.m. and dinner between 7 and 9 p.m. The usual English breakfast is porridge or corn flakes with milk or cream and sugar, bacon and eggs, marmalade with buttered toast, rolls, tea or coffee. For a change you can have a boiled egg, cold ham, or perhaps fish. The English often serve tea with milk. English tea is so strong that pouring it out into a cup together with a little milk you get a brownish liquid looking like weak coffee with milk. Most English people put milk in their coffee too - this is known as "white" coffee. Waiters will ask you if you want your coffee "white or black" rather than "with or without milk". At lunch time they usually have cold meat and salad or fish often with potatoes or other vegetables, fish and chips, sausages and a sweet dish (an apple pie, a hot milk pudding, cold fruit salad, or ice-cream). Those who work have their lunch in a cafe or a restaurant, cafeteria or a factory canteen. It never happens that they miss a meal or put it off until a more convenient time. From 4 to 5 they have a very light meal called afternoon tea. You can hardly call it a meal. It's rather an occasion in the late afternoon at which they have a cup of tea and a cake or a biscuit. Some people have the so-called "high tea". It's a meal taken between 5 and 6 if a dinner is not taken in the evening. Usually it's a more substantial meal than afternoon tea. Dinner is much like lunch and is in many families the last meal of the day. But sometimes when they have guests, dinner is the biggest meal and they may have some roast beef, roast chicken, boiled or roast potatoes, vegetables and fruits. Soup is a side dish. Almost every meal finishes with coffee, cheese and butter. Traditionally, English people have three meals a day: breakfast, lunch, and dinner. An English family often has oatmeal porridge with milk and sugar, but never with meat for breakfast in the morning. They don't eat much meat. The British have a toast with some marmalade, a glass of juice and yogurt, and usually drink

strong tea. Most people do not have a full breakfast as they are always in a hurry. An English writer Somerset Maugham once gave the following advice: If you want to eat well in England, eat three breakfasts daily. At one o'clock Englishmen have lunch in a canteen, a snackbar, a restaurant or a cafe. It is a light meal. The schoolchildren have their lunch at school. On a warm and sunny day one can see people everywhere in the parks. They are sitting and relaxing under a tree, on the bench or green grass and take their sandwiches. Moreover, they usually buy a mug of tea and a bun to go with them. English people don't eat much soup. It is always of one kind. That is onion, mushrooms or tomato. For the main course one can have some fish or chops, mainly pork or mutton. Then steak or roast beef with vegetables. Their salad include carrots, cabbage, beans, peas, and potatoes chipped or boiled. Five o'clock tea is a national habit. Tea drinking developed into a fashionable social ritual. Tea parties are popular at home, in tea shops or hotels. Most people prefer a rich and strong tea with milk or without, often without sugar and always very good. The British take it with thin slices of white and brown bread and butter with cheese, some cakes or fruit pies. People from abroad do not speak well about English dinner which begins at about seven or eight o'clock in the evening. The boiled vegetables such as potatoes, cabbage, and carrots are rather watery and tasteless. The evening meals consist of soup sometimes, cooked meat and vegetables, eggs or tinned food. For dessert they take cheese and biscuits, an apple or plum pie, fruit salad and tea. If you ask the foreigners to name some typical English dishes, they would answer Fish and chips. Nearly everybody knows about roast beef and Yorkshire pudding. A visitor to an English family can enjoy steak or kidney pudding or pie, some saddle of mutton with red currant jelly or all sorts of smoked fish. Tea is very popular among the English; it may almost be called their national drink. Tea is welcome in the morning, in the afternoon and in the evening. The English like it strong and fresh made. The English put one tea - spoonful of tea for each person. Tea means two things. It is a drink and a meal. Some people have afternoon tea, so called «high tea» with sandwiches, tomatoes and salad, a tin of apricots, pears or pineapples and cakes, and, of course a cup of tea. That is what they call good tea. It is a substantial meal. Cream teas are also popular. Many visitors, who come to Britain, find English instant coffee disgusting. Dinner time is generally between six and eight p.m. The evening meal is the biggest and the main meal of the day. Very often the whole family eats together. They begin with soup, followed by fish, roast chicken, potatoes and vegetables, fruit and coffee. On Sundays many families have a traditional lunch consisting of roast chicken, lamb or beef with salads, vegetables and gravy. The British enjoy tasting delicious food from other countries, for example, French, Italian, Indian and Chinese food. Modern people are so busy

that they do not have a lot of time for cooking themselves. So, the British buy the food at the restaurant and bring it home already prepared to eat. So we can conclude that take-away meals are rather popular among the population. Eating has become rather international in Britain lately.

MEALS IN USA

Most Americans eat three meals during the day: breakfast, lunch, and dinner. Breakfast begins between 7:00 and 8:00 am, lunch between 11:00 am and noon, and dinner between 6:00 and 8:00 pm. On Sundays “brunch” is a combination of breakfast and lunch, typically beginning at 11:00 am. Students often have an evening snack around 10:00 or 11:00 pm. Breakfast and lunch are usually light meals, with only one course. Dinner is the main meal. For breakfast Americans usually eat cereal with milk (often mixed together in a bowl), a glass of orange juice, and toasted bread or muffin with jam, butter, or margarine. Another common breakfast meal is scrambled eggs or an omelet with potatoes and breakfast meat (bacon or sausage). People who are eating light might eat just a cup of yogurt. Lunch and dinner are more varied. At a formal dinner the number of utensils may surprise you. How do you explain the difference between a salad fork, a butter fork, and a dessert fork? Most Americans don’t know the answer either (it’s the number of tines on the fork and its size). But knowing which fork or spoon to use first is simple - use the outermost utensils first and the utensils closest to the plate last. In most parts of the world having lunch or dinner together is an important part of doing business. In North America eating meals is a way of building a relationship or celebrating a partnership. And in other cultures such as China much of the real work of making deals actually often gets done at the dinner table. No matter where you are doing business, it’s important to be able to handle the basics of dining out. This includes ordering food, recommending dishes, proposing a toast and paying for the check among other skills.

Вариант 2

- 1. Read the text. Translate it in writing.**
- 2. Make up Essential Vocabulary.**
- 3. Make up 12-15 questions to the text.**
- 4. Summarize the main idea of the text in 12-15 sentences in the written form.**

Restaurants in London

British restaurants are not famous for their good food. Too often they offer only sausages and chips, fish and chips - chips with everything in fact! But there are some wonderful surprises in British cooking, especially the many delicious cakes and desserts, and the British certainly enjoy their

food. There is a fantastic variety of restaurants of all nationalities in London where you can choose food to your taste: Italian, French, Chinese, Russian and other restaurants. Most British families only go to restaurants on special occasions, like birthdays, or wedding anniversaries. The restaurants' best customers are businessmen, who meet in them to talk business in a relaxed atmosphere away from the telephone. They can eat what they like, because the company pays the bill. But when a boy and a girl want to get to know each other better, they often go out to a restaurant together. For visitors to London, eating out can be fun. Try the Rules, in the West End. The traditional menu and decor are just like they were in Queen Victoria's days, a hundred years ago. Or take a walk down the King's Road in Chelsea where there are dozens of small restaurants. But if you want that special London feeling, go to the Ritz in Picadilly for tea any afternoon at about halfpast four. Too expensive? Then try England's favourite food "fish and chips". Take it away and eat it where you like - in the park, in the bus, or while you walk down the street. That's what Londoners do!

The Best Restaurants of England

Travelling in England, it would be a folly not to taste culinary delicacies in the famous restaurants of the country. There are different interiors, cuisines, air in the establishments, but all of them are worth visiting, as they are some of the best restaurants in England. A restaurant with a humorous name The Fat Duck started its work twenty years ago. Today it has three stars from Michelin restaurant guide and the second position in the best restaurants rating according to The Elite Traveler magazine. The main course of the establishment is duck. It is ordered by frequent visitors as well as by those who visit the restaurant for the first time. The cooks astonish clients by marvels of molecular gastronomy. The restaurant is glorious by its unusual dishes. Here you can try ice-cream which tastes like bacon and eggs, snail porridge or mustard grain ice cream. In "The Fat Duck" you can try the courses which are impossible to taste somewhere else. The restaurant is located in the southern town of Bray. If you see fifteen restaurants on your way, don't pass by. Its owner is a TV-star, famous chef and author of books Jamie Oliver. He was awarded with the Order of the British Empire for his social activism and healthy diet promotion. Fifteen restaurant is a part of a charity fund, set up by Jamie Oliver. Its purpose is a free training of fifteen teenagers from troubled families to work in a restaurant. The restaurant consists of two zones. In one of them traditional Italian dishes are served. The other part of the hall is posher: luxurious interior, dainty menu, open kitchen, wine storage. In the establishment Jamie Oliver's specialties are served. Cooking master classes are often held here. The restaurant is situated in London close to Old Street

underground station. Is it possible to visit real tropics, staying in England? Sure! You just need to come by Rainforest café. This is an establishment with special atmosphere. Its interior decoration is designed to resemble a tropical forest: lianas, waterfalls, exotic animals and giant butterflies. Children will like this café for sure. Here you can taste terrines, seafood dishes, pasta, burgers and many others. The Caramel Room is worth visiting by candy hounds and fashionmongers. It is a unique café where they serve sweet pastry in the form of vanities: bags, shoes, swimsuits. Here you can have a taste of the latest pret-a-porter collection. Madonna, Victoria Beckham, Gwyneth Paltrow visit The Caramel Room. However the café is famous not only for its pastry. Here one can try dishes of the Middle Eastern cuisine: hummus, falafel, sambousek. The Caramel Room is located on the ground floor of The Berkeley hotel in London. Do you want to beat up the quarters of one of the world's most expensive restaurants? Then Gordon Ramsay is waiting for you. It is one of the best houses in the capital, awarded with three Michelin stars. The restaurant was founded in 1988 personally by Gordon Ramsay, a chef and a cooking show master. This house will catch fancy for every gourmet. Sophisticated dish descriptions in the menu will make you hungry even if you have just eaten. Here you can order Sauteed foie gras with roasted veal, almonds, carrots and Cabernet Sauvignon vinegar or Roast pigeon with sautéed foie gras, fennel, cherries, lavender, honey. In Gordon Ramsay restaurant the interior, menu, service are above all praise. The house is situated near the Thames embankment. There are always many diners in the restaurant, so you would rather make reservation a few days in advance.

What Is a Pub?

There are visitors who come to England and leave thinking they have never been inside a pub. They don't realize that the words "pub" or "public house" are rarely included in the title of the place. So how do you know whether a building is a pub and what does a pub offer the visitor? The first thing to look for is a large sign either hanging over the street or placed on a pole outside the building. This sign may have a name like *The Kings Arms*, *The Black Rabbit* or *The Duke of Kendal* or an appropriate picture. Many pubs have names linked to royalty, popular heroes, sports or great occasions. There is a pub called *The Concorde* after the new airliner. On the doors of a pub you may see the words Saloon Bar or Public Bar. The Saloon Bar is more comfortably furnished. Occasionally the words Free House can be seen beside the name of the pub. This doesn't mean they serve free food and drinks; it refers to the fact that the pub doesn't buy its drinks from one particular brewery only. It isn't a "tied house" - tied to a brewery. The services a pub offers vary around the country. The basic service is the sale of

alcoholic drinks at certain times of the day. Opening times, as these periods are often called, are usually from 10.30 a.m. to 3 p.m. and from 6 p.m. to 11 p.m. on weekdays (new hours are being discussed by the Parliament). On Sundays the opening times are 12 noon until 2 p.m. and 7-10.30 p.m. Although these times can vary slightly according to the region. Pubs can also offer food and accommodation. To help visitors, an experimental system of symbols is being tried out in Southern England and East England. These symbols indicate just what is available from a particular pub. The colloquial expression "cock-and-bull story", used to describe information that is highly exaggerated or untrue, is said by some people to have its origins in pub names. A century ago a London pub called *The Cock* caught fire. The panic-stricken guests were given shelter at a nearby inn called *The Bull*. The guests' exaggerated stories of their escape became known as cock-and-bull stories. The term is used for any long, rambling and unlikely story. There are several other versions of the derivation of this phrase.

Вариант 3

- 1. Read the text. Translate it in writing.**
- 2. Make up Essential Vocabulary.**
- 3. Make up 12-15 questions to the text.**
- 4. Summarize the main idea of the text in 12-15 sentences in the written form.**

A lot of different restaurants and cafes

Today there are a lot of different restaurants and cafes where you can eat delicious and expensive food. In restaurants people can also meet and communicate with their friends, relatives or business partners. There are many types of restaurants. They are divided into groups for price class, for service type (fast food, smorgasbord, a la carte), for type of cuisine (Italian, Chinese, Japanese, Indian and others). Fast food is very popular and saves time for busy working people and it is not expensive. For example, McDonald's restaurants sell what is called "fast" or "junk" food - hamburgers, chips and so on. Such food is very popular, especially with children and teenagers. Personally, I don't go to fast food restaurants often because I think that fast food is tasty, cheap but it is not completely healthy. But sometimes I can relax, enjoy the food and celebrate some event with my friends there. There are many traditional restaurants of a la carte menu. This service is usually excellent and friendly waiters help you to relax and enjoy your meal fully. You can try any types of food in restaurants - you can try homemade cakes, beefsteaks, pasta and macaroni and others. For a main course you can order fish, meat or chicken with some rice or potatoes, also you can ask for pasta and salad. You can eat a bowl of ice-cream, a piece of apple pie, strawberries with cream or something like that for dessert. For drink you can

order a glass of water or juice, a cup of coffee or tea or alcohol drink such as wine or beer. Many people often prefer restaurants of national cuisine such as Italian, Mexican and other. These restaurants offer types of food which are traditional for one or other country. For example, in the Italian restaurant you find many kinds of pasta, vegetables, cheese. In Mexican restaurant you are offered many meat dishes with different hot sauces. Personally, I dislike going to a Chinese restaurant but I prefer to order a portion of traditional rolls and a cup of green tea in Japanese restaurant. Everyone can find a café or restaurant for their own taste. I think that restaurants are an important part of public life.

« Job Description of a Restaurant Manager »

A pivotal position at any restaurant is that of manager. Sometimes an owner acts as a restaurant's general manager. Other times the manager is hired as an employee. Restaurant managers have a number of responsibilities in the day to day business of running a restaurant. Qualifications required to be a restaurant manager include basics, such as people skills and organization. However, depending on the size and concept of a restaurant, candidates may need a degree in business or hospitality. A restaurant manager may be in charge of hiring new staff and terminating undesirables, especially for the front of the house. Kitchen positions may be filled by the head chef, rather than general manager. Another duty of a general restaurant manager includes ordering inventory. This includes front of the house items, such as paper napkins, cleaning supplies and restaurant dishware. General managers may also be in charge of liquor, beer and wine for a restaurant bar. However, a bar manager or head bartender may undertake this duty. The head chef or cook should be in charge of ordering food for the restaurant, since they do a bulk of the cooking. No matter who is in charge of the food or liquor ordering, a restaurant manager should sign off on the order, to make sure it is within the budget. A restaurant manager is in charge of making the weekly schedule and making sure all the shifts are covered. They also need to approve requests for days off and decide which staff is going to work the busy or slow shifts. If a restaurant provides catering services, then a general manager may be in charge of scheduling the events, room bookings and coordinating staff to work them. If a catering operation is really large, a restaurant owner may opt to hire a catering manager instead. First and foremost, a restaurant manager should excel at customer service. They should be able to train staff to have superb customer service and make sure that customers leave the restaurant happy. A restaurant manager can take care of the advertising and marketing campaigns. They can oversee the budget, place ads and update social networks, like Facebook or Twitter. They can also create restaurant promotional ideas, such as happy hour specials or two-for-

one deals. Restaurant manager can take care of the daily business reviews and making sure that the daily and nightly deposits are taken care of. However, it is a good idea to have a separate person track and reconcile the checking account and other bank accounts. No matter how much you trust your general manager, employee theft does happen. Keeping a second set of eyes on the books keeps everyone honest. restaurant image by Dmitry Nikolaev from Fotolia.com The role of a restaurant general manager is to oversee the running of a restaurant and to make sure that it is operating at a profit. The manager is ultimately responsible for all the activities that go on inside the restaurant, including the hiring of suitable chefs and waiting staff.

Job Description

In smaller restaurants the managers may also be the owners, meaning that they will deal with all elements of the business side of the operation. This will include buying the food and drinks, marketing and advertising, hiring staff and also working as the cashier. In larger establishments the role is more administrative and deals specifically with the work of the staff outside of the kitchen. They must also have knowledge of accounting, budgeting and banking methods, in addition to understanding the maintenance requirements for kitchen equipment such as lighting, ventilation and ovens.

Qualifications

The minimum requirement to become a restaurant manager is a high school diploma. However, those who have a college education in business administration will find that they have a higher chance of securing a job. Larger restaurants look for managers who have finished programs in restaurant and hospitality management. Some of the larger restaurant chains offer aspiring managers the chance to complete internal executive apprenticeship programs with the aim of becoming managers upon completion.

Conditions

Restaurant managers are on their feet for considerable periods of time and often have to deal with pressurized situations dealing with many customers at a time. They often work 40- to 48-hour weeks, with many managers working more. Due to the nature of the work, these hours also occur during evenings and over weekends. Restaurant managers need to have good communication skills and must be able to deal tactfully with both employees and customers.

Prospects

The career progression of a restaurant manager is to go from a smaller restaurant to a bigger one. Larger restaurants generally offer better pay along with greater professional challenges. Those working for restaurant chains

can also advance through the company to become regional managers, or move on to become executive managers in the firm's head office. According to the Bureau of Labor Statistics, the growth in the restaurant industry is expected to expand as fast as the national average for all industries through to 2018.

Вариант 4

1. Read the text. Translate it in writing.

2. Make up Essential Vocabulary.

3. Make up 12-15 questions to the text.

4. Summarize the main idea of the text in 12-15 sentences in the written form. The five richest restaurateurs Tell your family that you want to open a restaurant and you'll be hit with criticism - restaurant owners can't grow professionally, restaurants come with variable income and long hours and so on. If at all profitable, restaurant margins are thin and it's unlikely that restaurateurs will ever earn enough to retire. Here are the five richest restaurateurs:

Emeril Lagasse (\$50 million) Emeril Lagasse wanted to be a chef at a young age. In high school he was enrolled in a culinary arts program and despite being accepted into other university programs, he followed his dream of studying cooking instead.

After graduating from university, Lagasse moved first to France and then to New Orleans where he still lives today. He worked as an Executive Chef at the Commander's Palace, which is still listed as one of New Orleans' Best Restaurants. Soon it was time for Lagasse to branch out on his own. He opened his first restaurant, Emeril's, in 1990 and has since opened 11 others. In 1992 he began appearing on cooking TV shows and by 1996 he had his own show. It was from this show that Lagasse became famous for his catchphrase "BAM." Lagasse also developed a series of kitchenware and food products, the rights of which were sold to Martha Stewart Living Omnimedia (MSO) in 2008 for \$50 million in cash and shares. Gordon Ramsay (\$127 million) Gordon Ramsay is the loudest chef on TV. With 25 restaurants and a string of TV shows, millions of people in the United States and in Ramsay's native United Kingdom know his voice and his management style. In 1993, after studying hotel management and then training with top chefs, Ramsay opened his first restaurant named Restaurant Gordon Ramsay. This restaurant went on to win three Michelin stars, and today his restaurants boast a total of seven Michelin stars while he himself has won a multitude of awards. Between the restaurants and his television shows, Ramsay's 2015 income was estimated at an impressive \$60 million. Paul Bocuse (\$185 million) Paul Bocuse is THE chef among chefs. Not only has he taught some of the best chefs in the world, but his name is attached to one of the most prestigious culinary awards in the world, he's been named the Chef of the

Century and the Culinary Institute of America has renamed their restaurant in his honor. Between his cooking academy, his cookbooks, his restaurants and his hotel, Bocus has amassed a fortune of almost \$200 million in his lifetime. Jamie Oliver (\$372 million) Jamie Oliver, like Gordon Ramsay, is most famously known for his cooking shows. Aside from his Naked Chef appearances on the British Broadcasting Corporation (BBC), Oliver is a spokesman for healthy eating, having started a campaign called Feed Me Better and his own charitable foundation. Oliver's estimated \$372-million fortune comes from his various business ventures which include 40 plus restaurants, 16 cookbooks, multiple TV shows, an app, kitchenware, and being a spokesman for both a Canadian and an Australian grocery chain. Tilman Fertitta (\$2.8 billion) Tilman Fertitta is the only non-chef on this list. As a businessman, Fertitta specializes in buying distressed restaurant businesses and turning them into mega-profitable eateries by slashing costs and increasing efficiency. After going public with his company Landry's in 1993, Fertitta reversed that in 2010 by repurchasing all the outstanding shares and making the company private once again. Landry's started as a single restaurant co-founded by Fertitta in 1980 and has grown immensely. Today the company owns 63 brands, over 500 restaurants and a handful of hotels and casinos across the country. **Jamie Oliver** is a famous British chef, restaurateur, author of cookery books, and media personality. The appeal and reach of many of Jamie Oliver's dishes lies in the simplicity of his recipes and the relatively short preparation time for each of his dishes. His speciality is Italian cuisine. Fans and followers throughout the world have re-discovered the joy of cooking through his many fresh and delicious dishes and his countless books. An outspoken campaigner for a healthy system of cooking foods and maintaining a balanced diet, he has had a love-hate relationship with his viewers and critics and has become a popular media magnate. He has also appeared on a number of food and cooking-related reality shows, where he was called for his expertise and guidance or as a judge. He ardently rages an unrelenting crusade against unhealthy eating through his television shows, and cookbooks. A passionate supporter of the use of local produce and quality ingredients in cooking, his activism has resulted in him going head-to-head with residents of cities and animal rights groups. Although he started his career as a pastry chef, he now owns and co-owns several leading restaurants, related enterprises and non-profit organizations throughout the world. To learn more information about this remarkable chef and businessman, scroll further.

Childhood & Early Life Jamie Trevor Oliver was born to Trevor and Sally, owners of a pub and restaurant called 'The Cricketers', where he began working at the age of 8. By the time he was 11, he could outdo the kitchen staff with his chopping skills. In 1989, at the age of 14, Jamie formed the

band, 'Scarlet Division' with composer and musician, Leigh Haggerwood. Two years later, after an ordinary school life at Newport Free Grammar School, he joined Westminster Catering College and then, obtained a City and Guilds National Vocational Qualification (NVQ) in home economics. Career Although, he started his career as a pastry chef at Antonio Carluccio's Neal's Yard under his mentor Gennaro Contaldo, it was as a sous chef at 'The River Cafe' that Jamie Oliver was recognized and was catapulted onto a world cooking platform. His show, 'The Naked Chef' debuted on BBC Two on April 14, 1999 and ran for three seasons. In 2000, he launched 'Pukka Tukka' on Channel 4 and signed a \$2-million deal with the UK supermarket chain Sainsbury's. Although it made him richer by 1.2 million every year, the relationship soured due to his disdain for supermarkets. In 2002, his show, 'Jamie's Kitchen', a documentary series, had a successful run. The show followed Jamie Oliver as he as he attempts to train a group of fifteen disadvantaged youth. The concept of the show included that those who complete the course will be offered jobs at Oliver's new restaurant 'Fifteen'. Out of the fifteen contestant five managed to secure a job. In 2003, the four-part sequel to 'Jamie's Kitchen', 'Return to Jamie's Kitchen' was launched. He was voted the 'Most Inspiring Political Figure' for the 'Feed Me Better' campaign that worked toward cutting out junk food in the diets of British schoolchildren. The British Government pledged to spend 280 million on school dinners. In 2012, he appeared on MasterChef Australia and scored higher than the three contestants he was up against. He also worked on 'Jamie's 15-Minute Meals', 'Jamie & Jimmy's Food Fight Club', and invested in the Maison Publique, Montreal. In 2013, he became the chef and proprietor of 'Jamie Oliver's Diner'.

Вариант 5

- 1. Read the text. Translate it in writing.**
- 2. Make up Essential Vocabulary.**
- 3. Make up 12-15 questions to the text.**
- 4. Summarize the main idea of the text in 12-15 sentences in the written form.**

Methods Of Cooking

The revolution of cooking has evolved massively so has the methods of cooking too. Cooking has been practiced since ages. Earlier the ancient man ate only raw food, once accidently a piece of meat fell into the fire and it got roasted. The man ate the piece and liked it. Thus the process of cooking began and started evolving. Cooking food is important because it makes the food easy to digest, cooking improves the appearances flavor colour texture and taste of food, it also adds variety to the meal, cooking helps the

food to stay longer and last and the most important is cooking makes the food safe. (Home science , 2014) Cooking also involves knowledge of ingredients as well as equipment, the skills and techniques also ability to plan and organize food preparation within time constraints. Not to forget the classic methods of cooking are far better as well as healthier as compare to new methods like microwave. Boiling Boiling point is the temperature at which a fluid is converted into vapor, with the phenomenon of ebullition. The boiling point of water is 212 degrees Fahrenheit. In cooking, the term boiling means the cooking of food in a boiling liquid, and water is the liquid generally used. Rapidly boiling water is no hotter than when the agitation is less, but in some cases, as in the boiling of rice, violently boiling water is recommended for the purpose of keeping the grains of rice separated. The boiling point of water once reached can be held with a moderate amount of heat. Food is generally boiled by putting immediately into boiling water. This sears the surface, and keeps in the juices; but if the water is to be used for soups, gravies, and so forth, the food is put into cold water and brought slowly to the boiling point. Salt is added to the boiling water ordinarily when cooking food, as it tends to keep the flavor in the food. Roasting Roasting, truly speaking, is cooking food before an open fire, so that roasting is seldom accomplished in modern kitchens. Baking Baking is cooking food by dry heat in an inclosed oven. The oven should be very hot when the food is first put in, then the heat reduced. In baking meats, basting frequently with hot fat will drive the heat to the center and make the meat juicy. Stewing Stewing is cooking food in water kept below the boiling point, and is similar to simmering. Fricasseeing Fricasseeing is a combination of sauteing and simmering. The food is first sauted and then simmered until tender. Steaming Moist steaming is accomplished by placing the food in a perforated dish over a kettle of boiling water and cooking until tender. Dry steaming is accomplished by placing the food in the top of a double boiler and keeping the water boiling in the lower part until the food is cooked. Simmering Simmering is cooking in water at 185 degrees Fahrenheit or 27 degrees below the point of boiling. This method of cooking is employed where long, slow cooking is desired, as in making stews, soups and so forth; also for cooking tough cuts of meat. As a rule, in both boiling and simmering, the kettle should be tightly covered. Braising Braising is a form of cooking generally adopted for cooking tough meats. The food to be braised is placed in a kettle with a few slices of salt pork, some vegetables, seasonings and a small amount of liquid, either water or stock. The kettle is then covered closely and the food cooked until tender. Braising is a long, slow process. Frying Frying is cooking food in hot fat, deep enough to cover the food. Lard, olive oil, cottolene or drippings may be used. The fat should be heated hot enough to brown a piece of bread a golden brown in forty seconds for cooked food, and

in sixty seconds for uncooked food. There are various theories about the digestibility of fried food. The latest seems to be that food properly fried and drained may not be very indigestible. To prepare fat for frying, fill frying kettle one half full, and heat gradually. Avoid frying too much at a time, as the temperature will be reduced and the food much more liable to absorb fat. Reheat fat after each frying. Drain the food on brown paper. Sauteing Sauteing is cooking food in a frying pan in a small amount of fat. Food is less digestible cooked in this way than fried food. Broiling Broiling is cooking the food on a greased broiler before hot coals or the gas flame. The broiler should be held very near the flame at first to sear the surface of the food, and should be turned every ten seconds for the first minute of cooking, and afterwards occasionally. Pan Broiling Pan broiling is cooking the food in a hissing-hot frying pan without fat. It is employed where it is impossible to broil, and may be better accomplished where two frying pans are used, and the food turned from one to the other every ten seconds for the first minute and afterwards occasionally, as in broiling. Here are ***the most basic cooking techniques to help you survive your first culinary year as a university student.*** Baking This involves applying a dry convection heat to your food in an enclosed environment. The dry heat involved in the baking process makes the outside of the food go brown, and keeps the moisture locked in. Baking is regularly used for cooking pastries, bread and desserts. Frying This means cooking your food in fat – there are several variations of frying: Deep-frying, where the food is completely immersed in hot oil Stir-frying, where you fry the food very quickly on a high heat in a oiled pan Pan-frying, where food is cooked in a frying pan with oil; and Sauteing, where the food is browned on one side and then the other with a small quantity of fat or oil. Frying is one of the quickest ways to cook food, with temperatures typically reaching between 175 - 225°C. Roasting Roasting is basically a high heat form of baking, where your food gets drier and browner on the outside by initial exposure to a temperature of over 500F. This prevents most of the moisture being cooked out of the food The temperature is then lowered to between 425 and 450F to cook through the meat or vegetables. Grilling This is a fast, dry and very hot way of cooking, where the food is placed under an intense radiant heat. You can use various sources of heat for grilling: wood burning, coals, gas flame, or electric heating. Before grilling, food can be marinated or seasoned. A similar method to grilling is broiling, where the heat source originates from the top instead of the bottom. Steaming This means cooking your food in water vapour over boiling water. For this, it's handy to have a steamer, which consists of a vessel with a perforated bottom placed on top of another containing water. Steam rises as the water boils, cooking the food in the perforated vessel above. Poaching This involves a small amount

of hot liquid, ideally at a temperature between 160 and 180F. The cooking liquid is normally water, but you can also use broth, stock, milk or juice. Common foods cooked by poaching include fish, eggs and fruit. Simmering This involves cooking liquid on top of a stove in a pot or pan. It should be carried out on a low heat, and you will see bubbles appearing on the surface of the liquid as your dish cooks.

Вариант 6

- 1. Read the text. Translate it in writing.**
- 2. Make up Essential Vocabulary.**
- 3. Make up 12-15 questions to the text.**
- 4. Summarize the main idea of the text in 12-15 sentences in the written form.**

At the bar

I enjoy eating out. We often go to a restaurant or to a bar with my friends. It usually happens at weekend or Friday evenings, when everybody is free from work and studies. We can find Express-Bars in the shopping centers, hotels and at the railway stations. Their aim is to serve the customers as quick as possible. They serve coffee and tea, sandwiches, baked items, pastry and milk products.

In the evening we can go to a disco - bar. The halls in disco bars are specially decorated and have special devices producing light effects. People come to these bars to dance, to listen to the music, to see the performance and to have a good time. Disco bars usually have the menu with snacks, sandwiches, cooling and mixed drinks. For dessert the guests can have ice cream and fresh fruit.

Cocktails decoration

Most often cocktails are decorated with some kind of fruit or cocktail sticks. Cocktail sticks can be wooden or plastic. Cocktail sticks are used to spear slices of fruit or cherries. Straws are used with highballs. The traditional cocktail garnishes are red Maraschino cherries. These are used in just about any kind of cocktail, and are now also available in green, yellow and blue. In addition to this, slices of fruit, strips of orange or lemon peel, mint twigs, etc. can also be used. One often used method of decorating cocktails is frosting. Frosting leaves sugar, salt, cocoa, or any other fine powder, on the rim of the glass. There are several ways to frost glasses, and one of the most frequently used of them is this: Rub the rim of the glass with a slice of orange or lemon, then put the rim in sugar or salt (or any other powder). Other methods use egg white or other substances for gluing the powder to the glass. For a more colourful frosting, use small drops of food colouring in the powder. For some cocktails, such as the Margarita, frosting is a standard decoration.

TYPES OF COCKTAILS

1. Pre-dinner cocktails or aperitifs are usually served before eating. They stimulate the appetite. They are made with strong and clear spirits, such as whisky, gin or brandy. They have high alcohol content. They have no more than three ingredients and are not mixed with juice or cream. 2. Creamy cocktails are usually served after a meal as a dessert. They are made with ice cream, milk, sweet liqueurs, fruit, chocolate and coco-nut sprinkles. They can be made layered. Long cocktails are usually served in a long glass with a straw. They are not as strong as other cocktails. They consist mainly of ice with a little spirit, fruit juice and sodas. Sour cocktails are a combination of spirits and liqueurs with lemon juice and sugar syrup. They are good in hot weather because they are served with ice. Shot cocktails are served in small glasses. They can be sipped or "shot". Non-alcoholic cocktails are made of fruit juices and soda. They are served in large cocktail glasses with a straw. They can be decorated with fruit slices.

How to Order a Drink at the Bar

You will get quicker, friendlier service at a bar if you know how to ask for your favourite drink in English.

Questions the bartender/server will ask you:

What can I get for you?

And for yourself? (Your friend has ordered. Now it's your turn.) Would you like the **house wine**?

Do you want a **pint** or a **glass**? (a pint=20 oz, a glass [sometimes called a "sleeve"]=12 oz)

Do you want that **on tap**?

Do you want a **double**? (2 oz of liquor instead of 1)

On the rocks? (over ice)

Straight up? (no ice and no mix)

Would you like a glass? (with your bottle of beer)

Would you like another? I'll have a glass of white.

We'd like a half litre of import white.

We'd like a litre of house red. We'd like a bottle of ... (specific wine from list). We'll

need three glasses please. Can I have

another...? (name the drink you already

Do you want to start a **tab**? (The bartender will

keep track of your drinks. You pay at the

end.) We only do **cash and carry**. (You

have to pay for each drink separately.) Do

you have a **designated driver**?

Questions you can ask the bartender/server:

What do you have on tap/**on draft**? Do you have anything light on tap? (a light beer) Do you have anything dark on draft? Do you have any pale ales? Do you have anything local? Do you carry any import beers? Do you have any drink specials? May I start/run a tab? How much is a ...? May I also have a glass of water? (Try to ask at the same time as you order your drink.) Can you call me a taxi, please?

Ordering your drink:

Bartenders are busy people. Don't take too long to place your order. Ask to see a **drink list** if you aren't sure. I'll have a pint of ...

We'd like a pitcher/jug of beer. (to share between 2 or more) I'll have a bottle of (beer name or beer type) I'll have a glass of red wine. The **house wine** is fine. (the wine that the bar uses most often) had) We'd like another **round** please. (Each person at your table would like a second drink of the same kind.) We'd like a round of **shooters** please. I'll have a this time. (change your second drink to a different type or size such as a bottle instead of a pint) 5 Common Types of Beer:

Light beer (slightly less alcohol) Pale

Ale (light brown in colour) Lager

Stout (dark beer) Non-alcoholic beer

(also called "near beer" 0% alcohol)

You can also ask for one of these types of beer:

Domestic (made in the country you are in) Local

(made in the region you are in) Imported (from another country) Common Cocktails:

Strawberry Daiquiri (rum and frozen strawberry mix-pronounced "da-cker-ee") Margarita

(tequila and frozen lime mix) Tequila Sunrise

(tequila and orange juice and grenadine) Cooler

(pre-mixed alcoholic fruit drink that comes in a bottle, such as an apple cider) Blood

Caesar/Mary (Clamato or tomato juice and vodka)

5 Common Mixed Drinks:

Rum and Coke Gin

and tonic Rye and

ginger (gingerale)

Vodka and orange

juice Coffee drink

(your choice of

liqueur with coffee

and whipped cream)

5 Common Shots: (1 oz that you drink quickly from a shot glass. Often as part of a celebration such as a birthday or farewell) Tequila Whiskey JagermeisterVodka Shooter (Various types of shots with a mix of juice or liquer. Ask thebartender to recommend one.)

Leaving the Bartender a Tip:

You don't need to say anything when you leave a tip to a bartender. You can just leave the money on the bar or table. Sometimes there is a cup marked "Tips" to put money in. If the bartender comes back with your change,, you can say: "That's okay/fine" or "That's for you." You can also wave your hand and say "Thank you." He will understand the change is his tip. If you don't need change when you offer the payment, you can say: "That's fine, thank you." A tip is usually about 15-20% of the price of the drink or bill.

Note: If you don't know what to order and you aren't picky, use this phrase: "Surprise me." The bartender will pick your beverage for you. To help him out you can say, "I'd prefer something light", or "I'd like something fruity".Раздел III

УЧЕБНЫЙ МАТЕРИАЛ

по дисциплине

«ПРОФЕССИОНАЛЬНЫЙ ИНОСТРАННЫЙ ЯЗЫК»

КОНТРОЛЬНОЕ ЗАДАНИЕ № 2

Вариант 1

Ex.1. Read and translate the text in writing.

Russian Cuisine

Original and varied, Russian cuisine is famous for exotic soups, cabbage shchi and solyanka, which is made of assorted meats. Russians are great lovers of pelmeni, small Siberian meat pies boiled in broth. Every housewife of any experience has her own recipes of pies, pickles and sauerkraut. Even more varied is the choice of recipes for mushrooms, one of the most abundant and nourishing gifts of our woods. They are fried, pickled, salted and boiled. As good whiskey has come from Scotland, and port from Portugal, so Russian wheat vodka is the best in the world. We have an amazing variety to offer, from the clear, colorless Moskovskaya and Stolichnaya to all kinds of bitters with herbs and spices. Of our folk soft drinks, kvass is the best known. It is made of brown bread or rye flour. If you add it to chopped-up meat and vegetables, you get okroshka , an exquisite cold soup. The Russian people have always been gourmets. Many names of Russian dishes and liquors have become international. For example: vodka, blini, pirozhki, pelmeni. Moscow was traditionally famous for its

traktirs (diners) and restaurants. Many new restaurants keep the old traditions of the Russian cuisine and hospitality. Many famous restaurants were reborn in our time. One can again visit the “Yar” restaurant. The “Metropol” restaurant has new interiors in “modern” style. The menu in “Metropol” has the finest dishes of the past. There you can also taste the traditional Russian fish soup “ukha” with a huge crawfish. There is a big choice of appetizers, soups, hot and dessert dishes. They recommend the guests, pressed and red caviar, salmon, stuffed pikeperch, sturgeon in aspic, herring, marinated herring, smoked sprats and so on. The guests can also choose blini with caviar and salmon. For snacks the guests can taste cold meat dishes: ham, cold boiled pork - buzhenina, jellied tongue, meat jelly with horse-radish sauce and various salads. There are plenty of soups in the menu: Russian meat soup with fresh cabbage - shchi, meat and fish soup - solyanka, kidney soup with dills - rassolnik, fish soup - ukha, soup okroshka, green sorrel soup and cold beetroot soup – svekolnik. For the main course the guests can order fried pike-perch, sturgeon of any kind – boiled, steamed or on a spit.

Ex.2. Complete the sentences with the words in the box below.

chopped-up meat; the main course; a huge crawfish; old traditions; folk soft drinks; can taste; every housewife

- 1.Many new restaurants keep the_of the Russian cuisine and hospitality.
- 2.There you can also taste the traditional Russian fish soup“ukha” with_.
- 3_of any experience has her own recipes of pies, pickles and sauerkraut.
- 4.For the guests can order fried pike-perch, sturgeon of any kind - boiled, steamed or on a spit.
- 4.Of our , kvass is the best known.
- 5.For snacks the guests_cold meat dishes.
- 6.If you add it to_and vegetables, you get okroshka, an exquisite cold soup.

Ex.3. Scan through the text and say if these statements are true or false. Prove your point using the information from the text.

e.g. In my opinion that's right. / I'm afraid I disagree.

- 1.Kvass is made of brown bread or barley flour.
 - 2.Every housewife of any experience has her own recipes of pies, pickles and sauerkraut.
 - 3.The Russian people haven't always been gourmets.
 - 4.Moscow wasn't very famous for its traktirs and restaurants.
 - 5.There are plenty of soups in the menu
- Russian cuisine is famous for exotic soups, cabbage shchi and solyanka, which is made of assorted fishes.

6. There is a big choice of appetizers, soups, hot and dessert dishes.

Ex.4. Match the two parts of the sentences.

1. If you add it to chopped-up meat and vegetables,
2. The “Metropol” restaurant has
3. As good whiskey has come from Scotland, and port from Portugal,
4. The guests can also choose
5. The Russian people have
6. There you can also taste the traditional Russian
7. For snacks the guests can taste cold meat dishes:
 - a) new interiors in “modern” style.
 - b) blini with caviar and salmon.
 - c) fish soup “ukha” with a huge crawfish.
 - e) you get okroshka, an exquisite cold soup.
 - f) ham, cold boiled pork - buzhenina, jellied tongue, meat jelly with horseradish sauce and various salads.
 - g) so Russian wheat vodka is the best in the world.
 - k) always been gourmets.

Ex. 5 . Translate the following sentences into English.

1. Каждая хозяйка имеет свои собственные рецепты пирогов, солений и квашеной капусты.
2. Если вы добавите его к измельченному мясу и овощам, то вы получите окрошку, восхитительный холодный суп.
3. Москва традиционно славилась своими трактирами и ресторанами.
4. На закуску гости могут отведать холодные мясные блюда.
5. Русские люди всегда были гурманами.
6. Они предлагают гостям паюсную и красную икру, семгу, фаршированную щуку или судака, заливную осетрину, маринованную сельдьку, шпроты.
7. В качестве основного блюда гости могут заказать жареного судака, осетрину в любом виде – вареную, тушеную или вертеле.

Ex.6. Answer the questions.

1. What is Russian cuisine famous for?
2. What is the best known Russian soft drink? What is it made of?
3. What was Moscow traditionally famous for?
4. What dishes can you taste in the “Metropol” restaurant?
5. What can the guests taste for snacks?
6. What soups are there in the menu of the “Metropol”?

7. What can the guests order for the main course?

Ex.7. Choose the appropriate translation of the phrases.

| | | | |
|-----|--------------------------------------|----|--|
| 1. | Please bring me another set. | a) | Где можно быстро поесть? |
| 2. | Do you like dry or sweet wines? | b) | Я хотел бы столик у окна. |
| 3. | Where can we get a quick meal? | c) | Извините, но я это не заказывал. |
| 4. | I would like a table at a window. | d) | Можно ли нам счет, пожалуйста. |
| 5. | What appetizers shall we have? | e) | Что Вы посоветуете на завтрак? |
| 6. | Excuse me. I didn't order this. | f) | Пожалуйста, принесите еще один набор. |
| 7. | Could we have the bill, please? | g) | Сколько понадобится времени (ждать)? |
| 8. | That was delicious! Thank you. | h) | Мясо пережарено. |
| 9. | What do you recommend for breakfast? | i) | Ничего больше не нужно, благодарю. |
| 10. | How long will it take? | j) | Могу я посмотреть карту вин, пожалуйста? |
| 11. | Meat is so over roasted. | k) | Наш заказ уже готов? |
| 12. | Nothing more, thank you. | l) | Это было очень вкусно, спасибо. |
| 13. | Could I see the wine list, please? | m) | Что возьмем на закуску? |
| 14. | Is our meal on its way? | n) | Вы любите сухие или десертные вина? |

Ex. 8. Read, translate and act the dialogue.

Hostess: Hello! Do you have a reservation?

Guest: Hello. My name is Geadov. I have booked a table for 3 people. H: Follow me please, I will show you the table. Have a good evening! G: Thank you!

Waiter: Hello! Here are your menus.

G: (after 10 minutes) Excuse me, we are ready to order. W:

What would you like to order?

G: Could you tell me please, does this salad contain seafood? I have an allergy.

W: No, it doesn't.

G: Ok. Could I have this salad please? Also we would like to order two portions of tomato soup and vegetable soup.

W: Do you want anything else?

G: Not now, a little bit later, thank you.

Ex. 9. Make up the dialog.

- The menu, please.
- What would you like for dessert?
- Sorry, but the meatballs are finished.
- Why don't you try the steak?
- Can I take your order?
- Please, come this way.
- Hello! I booked a table for two at six thirty.
- Can I have the menu, please?
- Yes, I am ready. I would like meatballs and potato chips.
- Thank you for the recommendation!
- I would like a coffee and a muffin.
- Hello! Have you booked a table?

Вариант 2

Ex.1. Read and translate the text in writing.

National cuisine in Moscow restaurants

What cuisine produces the greatest impression on the guests and Moskovites besides the leading Russian one? This is so-called international cuisine, in fact, a free combination of the most well known European, American and Oriental cuisines. Numerous restaurants in Moscow hotels are famous for their Russian cuisine, hospitality and style. Restaurant "Suvorov" is attractive to visitors due to the successful combination of Russian and European traditions. After a nice walk in the old Moscow Park it is so pleasant to enjoy elegant European interior and wonderful Russian hospitality. In Moscow restaurants you can order international dishes although each restaurant, as a rule, specializes in one of the national cuisines. The French cuisine has had the leading role in Moscow homes and restaurants since Peter the Great times. In today's Moscow you can find a classical choice of French dishes at the restaurant "Nostalgic". The splendid wine list of this restaurant is famous in Moscow. Italian cuisine in Moscow is one of the most popular. Speaking about Italian cuisine it is impossible not to mention that it is famous for pasta dishes and internationally popular "pizza". Best Moscow restaurants, "Pizza Express" for example, will always offer a great choice of pasta dishes

with different sauces as well as many kinds of pizza. North American cuisine has become popular in Moscow lately. Restaurants with American cuisine offer meat dishes, vegetable dishes and fruit salads. You can taste real American steak in “Steak - house”, “Exchange” and “B. B. King”. Desserts, sweets, pastries are numerous: fruit juices, fresh fruit, fruit salads, whipped cream, biscuits, pies and puddings. Latin-American cuisine is famous for its spicy dishes with a lot of chili pepper. You can taste excellent Spanish cuisine in “Bulldog” restaurant. Worldwide popular TexMex dishes prepared by an American Chef are the pride of the restaurant “Cactus Jack”. Caucasian cuisine has always been very popular in Russia. Juicy and aromatic shish-kebab at “Suliko” restaurant tastes as if it was cooked at the foot of the Caucasian mountains.

Ex.2. Complete the sentences with the words in the box below.

numerous; a nice walk; its spicy dishes; the French cuisine; international dishes; Russian cuisine, hospitality and style; Italian cuisine; Russian hospitality

1. Numerous restaurants in Moscow hotels are famous for their
2. Latin-American cuisine is famous for with a lot of chili pepper
3. In Moscow restaurants you can order .
4. has had the leading role in Moscow homes and restaurants since Peter the Great times.
5. is one of the most popular.
6. After in the old Moscow Park it is so pleasant to enjoy elegant European interior and wonderful .
7. Desserts, sweets, pastries are .

Ex.3. Scan through the text and say if these statements are true or false. Prove your point using the information from the text.

e.g. In my opinion that's right. / I'm afraid I disagree.

1. In Moscow restaurants you can't order international dishes.
2. The French cuisine has had the leading role in Moscow homes and restaurants since Peter the Great times.
3. In today's Moscow you can't find a classical choice of French dishes.
4. Italian cuisine is famous for pasta dishes and internationally popular “pizza”.
5. North American cuisine has become popular in Moscow for a long time.
6. Latin-American cuisine is famous for its spicy dishes without chili pepper.
7. Caucasian cuisine has always been very popular in Russia.

Ex.4. Match the two parts of the sentences.

1. Numerous restaurants in Moscow hotels are famous for.
2. He splendid wine list

3. Juicy and aromatic shish-kebab at “Suliko” restaurant tastes as
4. After a nice walk in the old Moscow Park it is so
5. Best Moscow restaurants, “Pizza Express” for example,
6. Best Moscow restaurants, “Pizza Express” for example, will always
7. You can taste real American steak
 - a) if it was cooked at the foot of the Caucasian mountains.
 - b) their Russian cuisine, hospitality and style
 - c) will always offer a great choice of pasta dishes with different sauces as well as many kinds of pizza.
 - d) of this restaurant is famous in Moscow.
 - e) pleasant to enjoy elegant European interior and wonderful Russian hospitality
 - f) offer a great choice of pasta dishes with different sauces as well as many kinds of pizza.
 - g) in “Steak – house”, “Exchange” and “B. B. King”.

Ex. 5 . Translate the following sentences into English.

1. Многочисленные рестораны в московских гостиницах известны своей русской кухней, гостеприимством и стилем.
2. Каждый ресторан, как правило, специализируется на одной из национальных кухонь.
3. Итальянская кухня – одна из наиболее популярных в Москве.
4. Итальянская кухня знаменита своими блюдами из спагетти и пиццей.
5. Латиноамериканская кухня известна своими пряными блюдами с большим количеством жгучего перца.
6. Кавказская кухня всегда была очень популярна в России.
7. В московских ресторанах можно заказать блюда интернациональной кухни, хотя каждый ресторан, как правило, специализируется на одной из национальных кухонь.

Ex.6. Answer the questions.

1. Where can you find a classical choice of French dishes?
2. What is Italian cuisine famous for?
3. Where can you taste real American steak?
4. What is Latin-American cuisine famous for?
5. What dishes of Caucasian cuisine are the most popular?
6. What dishes do restaurants with American cuisine offer?
7. What cuisine can you taste in “Bulldog” restaurant?

Ex.7. Choose the appropriate translation of the phrases.

| | | | |
|-----|--|----|---|
| 1. | How's the (name of plate) prepared? | a) | Со взбитыми сливками/ без взбитых сливок. |
| 2. | Do you have any specials (like a plate of the day)? | b) | Принесите меню с десертами. |
| 3. | What would you recommend? | c) | Воды без газов или с газами? |
| 4. | With whipped cream/no whipped cream. | d) | Пожалуйста, подождите, вас посадят. |
| 5. | Would you like to taste the wine? | e) | Как скоро будет готово? |
| 6. | Could I see the dessert menu? | f) | Будет готово примерно через двадцать минут. |
| 7. | Some water still or sparkling? | g) | Что бы вы порекомендовали? |
| 8. | Please wait to be seated. | h) | Какие вегетарианские блюда/напитки вы предлагаете? |
| 9. | For my starter I'll have the soup, and for my main course the steak. | i) | Извините, у нас это закончилось. |
| 10. | How long will it take? | j) | Чашевые не включены в цену. |
| 11. | I'm sorry, we're out of tha. | k) | У вас есть какие-нибудь специальные блюда (как блюдо дня)? |
| 12. | Service not included. | l) | Для начала я возьму суп, а как основное блюдо - кусок мяса. |
| 13. | It'll take about twenty minutes. | m) | Вы желаете попробовать вино? |
| 14. | What types of vegetarian/vegan dishes/drinks do you offer? | n) | Как (данное блюдо) готовится? |

Ex. 8. Read, translate and act the dialogue.

- Can I take your order, sir?
- Yes, I'd like to try the steak.
- How about the sweet?
- Yes, I think I'll have a slice of chocolate sponge.
- And what would you like to drink, sir?
- A black coffee for me, please.

So one steak, a slice of chocolate sponge and a cup of blackcoffee. Right?

- Yes, that's right.

-You will be served in ten minutes.

-OK. Thanks.

Ex. 9. Make up the dialog.

- A cup of tea and a cheesecake would be nice.

- Nice choice, miss. Would you like to add something?

- Would you like anything for the desert?

- So your order will be ready in approximately 25 minutes. Have a nice evening. If you need something — just call me.

- I would like some fried fish and jacket potato.

- I'd like to reserve a table.

- What would you like to order, miss?

-Yes, please. I would also like to have some vegetables on my plate.

Вариант 3

Ex.1. Read and translate the text in writing.

Caucasian Cuisine

The Caucasus has always been famous for its cooking. It is often called “the home of long life”. The longevity of the people living in the Caucasus is explained not only by the excellent climate, but also by their healthful and nourishing cuisine. The abundance of vegetables, fruit, and fragrant herbs and spices help the cooks to invent a distinctive style of cuisine. The gourmets like the exquisite taste and aroma of these dishes.

In recent years there has been a growing interest in Europe and North America in what is usually called a “Mediterranean” cuisine. A number of Caucasian specialties such as kebabs, dolmas, pilaf, and pahlava are the same in Turkish and Greek restaurants. Nevertheless, there are many unique and distinctive qualities in the way Caucasian cooks and chefs prepare these dishes. One of the most characteristic peculiarities of Caucasian culinary is a combination of tart with sweet, produced by the addition of pomegranate juice, dried lemons, or sour plums, along with dried fruits such as apricots, quince, raisins, and persimmons. Chestnuts are also used to garnish meat and other dishes, and fresh pomegranate seeds are added to the plate just before it is brought to the table. Caucasian cuisine is rich in various appetizers, soups, hot and cold dishes. A great variety of green vegetables are used in making appetizers. They are: egg-plants, tomatoes, cabbage, sauerkraut, cauliflower, beets, potatoes, garlic, brown onions, spinach and also greens, spices, mushrooms and walnuts. Walnuts are widely used in making sauces to dishes of any kind. Caucasian cuisine has recipes of lots of appetizers:

- Fried egg-plants with tomato sauce.
- Salted egg-plants and walnuts.
- Stuffed egg-plants with walnuts, garlic, brown onions, cress salad, celery, parsley, dried cinnamon, clove, vinegar, cayenne, salt.
- Baked egg-plants with walnuts and pomegranate.
- Fried mushrooms with tomatoes and walnut sauce. Caucasian cuisine has many meat dishes:
- Boiled beef in tomato sauce with greens.
- Roast beef and string-beans with green.
- Beef fillet stewed in walnut and tomato sauce.
- Pork fillet stewed with quince.
- Boiled mutton in garlic sauce.
- Liver in pomegranate sauce.
- Rice pilaf.

Ex.2. Complete the sentences with the words in the box below.

caucasian cuisine; a distinctive style of cuisine; walnuts; "Mediterranean" cuisine; a combination of tart with sweet; chestnuts; the exquisite taste

1. In recent years there has been a growing interest in Europe and North America in what is usually called a _____.
1. _____ are also used to garnish meat and other dishes.
2. One of the most characteristic peculiarities of Caucasian culinary is _____ . _____ is rich in various appetizers, soups, hot and cold dishes.
3. _____ are widely used in making sauces to dishes of any kind.
4. The abundance of vegetables, fruit, and fragrant herbs and spices help the cooks to invent _____

Ex.3. Scan through the text and say if these statements are true or false.

Prove your point using the information from the text.

e.g. In my opinion that's right. / I'm afraid I disagree.

1. The longevity of the people living in the Caucasus is explained only by the excellent climate.
2. A number of Caucasian specialties such as kebabs, dolmas, pilaf, and pahlava are different in Turkish and Greek restaurants.
3. One of the most characteristic peculiarities of Caucasian culinary is a combination of tart with sweet.

4. Fresh pomegranate seeds are added to the plate just after it is brought to the table.
5. The abundance of vegetables, fruit, and fragrant herbs and spices help the cooks to invent a distinctive style of cuisine.
6. There are the same qualities in the way Caucasian cooks and chefs prepare these dishes.
7. Caucasian cuisine is rich in various appetizers, soups, hot and cold dishes.

Ex.4. Match the two parts of the sentences.

1. The Caucasus has always been famous
 2. A number of Caucasian specialties such as kebabs, dolmas, pilaf, and
 3. A great variety of green vegetables
 4. Caucasian cuisine has
 5. Chestnuts are also used to garnish meat and other dishes, and
 6. In recent years there has been a growing interest in Europe and North
 7. The longevity of the people living in the Caucasus is explained
- A) fresh pomegranate seeds are added to the plate just before it is brought to the table.
- b) America in what is usually called a "Mediterranean" cuisine. c) for its cooking
- d) not only by the excellent climate, but also by their healthful and nourishing cuisine.
- e) pahlava are the same in Turkish and Greek restaurants.
- f) are used in making appetizers.
- g) recipes of lost of appetizers.

Ex. 5 . Translate the following sentences into English.

1. Есть много уникальных и отличительных качеств в способах приготовления кавказских блюд и как повара готовят эти блюда.
2. Гурманы любят изысканный вкус и аромат этих блюд.
3. Большое количество зелени используется для приготовления закусок.
4. Фаршированные баклажаны готовят с грецкими орехами, чесноком, обжаренным луком, кресс-салатом, сельдереем, петрушкой, сушеной корицей, гвоздиком, уксусом, красным стручковым перцем, солью.
5. В кавказской кухне имеется много блюд из мяса: отварная говядина в томатном соусе с зеленью.
6. Кавказская кухня имеет рецепты закусок: жареные баклажаны в томатном соусе.
7. Свежие семена граната добавляют в тарелку перед подачей на стол.

Ex.6. Answer the questions.

1. What has the Caucasus been famous for?

2. What is the Caucasus often called?
3. What help the cooks to invent a distinctive style of cuisine?
4. What is one of the most characteristic peculiarities of Caucasian culinary?
5. What are Chestnuts used to?
6. What is Caucasian cuisine rich in?
7. What is the longevity of the people living in the Caucasus explained by?

Ex.7. Choose the appropriate translation of the phrases.

| | | | |
|-----|---|----|--|
| 1. | Can I see the manager, | a) | Разрешите, я заменю это |
| | please? | | (блюдо) для Вас. |
| 2. | This is not what I ordered. | b) | Это мясо недожарено/пережарено. |
| 3. | Can I get this to-go? | c) | Могу я изменить свой заказ, пожалуйста? |
| 4. | Can we have the bill, please. | d) | Извините, но это (блюдо) холодное. |
| 5. | Let me change it for you. | e) | Вам не сложно подогреть это? |
| 6. | I'm sorry but I asked for beef, not chicken. | f) | Можно мне другой нож, пожалуйста |
| 7. | Excuse me. I think there is a mistake in the check. We didn't order any wine. | g) | Мой заказ еще не принесли. |
| 8. | My order hasn't come yet. | h) | Можно попросить другой гарнир? |
| 9. | This meat is underdone/over roasted. | i) | Извините, я думаю в чеке ошибка. Мы не заказывали вино |
| 10. | Can I ask for another garnish? | j) | Извините, но я заказывала говядину, не курицу. |
| 11. | Could I have another knife, please? | k) | Можно нам счет, пожалуйста. |
| 12. | Would you mind heating this up? | l) | Могу я взять это с собой? |
| 13. | I am sorry, but this is cold. | m) | Могу я увидеть администратора? |
| 14. | Can I change my order, please? | n) | Это не то, что я заказывал. |

Ex. 8. Read, translate and act the dialogue.

Waiter: Hello, how can I help you? Customer: I would like to have some fish
 Waiter: Would you like a starter?
 Customer: Yes, I'll have some salad
 Waiter:

Would you like anything to drink? Customer: Yes, a glass of water.

Waiter: Anything else?

Customer: No thank you. Just the bill. Waiter:

Sure. Here you are. Customer: Thank you.

Ex. 9. Make up the dialog.

1. Have a pleasant meal! Enjoy
2. This meat dish is usually perfectly cooked.
3. Try this one.
4. Is this table free?
5. And what wine do you recommend to go with meat?
6. Thank you, the dish looks delicious.
7. What do you recommend?
8. Yes, it is.
9. I'd like to have a snack!

Вариант 4

Ex.1. Read and translate the text in writing.

Italian Cuisine. The History of Pizza

Greeks were the first who baked large, round and flat breads which they topped with olive oils, spices and other things. Tomatoes were not discovered at that time. In Italy in the 18th century, these flat breads called «Pizzas», were sold on the streets and in the markets. They were not topped with anything. They were cheap to make and tasty, so they were sold to the poor in Naples by street vendors. In about 1889, Queen Margherita with her husband Umberto I, inspected her Italian Kingdom. During her travels around Italy she saw many people, especially the peasants, eating this large, flat bread. The queen ordered her guards to bring her one of these Pizza breads. The queen loved the bread and ordered her chef Rafaele Esposito to bake pizzas for her. Rafaele decided to make a very special pizza for her. He baked a Pizza topped with tomatoes, Mozzarella Cheese, and fresh Basil (like the colors of the Italian flag: Red, white, and green). This became Queen Margherita's favorite Pizza and when people knew that it is one of the queen's favorite foods, pizza became even more popular with the Italian people. She also started a culinary tradition, the Pizza Margherita, which you can taste

today in Naples and which has now spread throughout the world. Since then Pizza, in the same form as we know it now, was enjoyed by all the Italians. In different parts of the country Pizza was made differently. In Bologna, for example, meat was added into the topping. Neapolitan Pizza has garlic, Neapolitan cheeses, herbs, fresh vegetables, and other spices and flavorings. Nowadays Pizza has spread to America, France, England and Spain, where it was little known before. Today we celebrate Pizza. February 9 is International PizzaDay and the Guinness Book of Records states that the largest Pizza ever made and eaten was created in Havana, Florida and was 100 feet and 1 inch across! American and Canadian citizens eat about 23 pounds (about 10,5 kg) of Pizza per person every year. Pepperoni Pizza and Cheese Pizza are most favourite Pizzas.

Ex.2. Complete the sentences with the words in the box below.

| |
|---|
| d, «Pizzas», was created, baked, meat, taste, this large, flatbread |
|---|

1. In Italy in the 18th century ... were sold on the streets and in the markets.
2. In about 1889 many people especially the peasants were eating
3. The chef Raffaele Esposito ... a Pizza for Queen Margherita topped with tomatoes, Mozzarella Cheese, and fresh Basil.
4. You can ... the Pizza Margherita, one of the queen's favorite foods, today in Naples and it has now spread throughout the world.
1. In Bologna, for example, Pizza was made adding ... into the topping.
2. Nowadays Pizza is popular in many countries, where it was little known before.
3. The Guinness Book of Records states that the largest Pizza ever made and eaten in Havana, Florida and was 100 feet and 1 inch across!

Ex.3. Scan through the text and say if these statements are true or false. Prove your point using the information from the text. e.g. In my opinion that's right. / I'm afraid I disagree because ...

1. Greeks were the first who baked large, round and flat breads which they topped with olive oils, spices and tomatoes.
2. In about 1889 during the travels around his Italian Kingdom Umberto I saw many people, especially the peasants, eating these Pizza breads.
3. Raffaele baked a Pizza topped with tomatoes, Mozzarella Cheese, and fresh Basil.
4. The colors of the Italian flag are red, white, and blue.
5. The Pizza Margherita became very popular with the Italian people and now it has spread throughout the world.

6. In different parts of the country Pizza was made the same.
7. The largest Pizza ever made and eaten was created in Havana, Florida.
8. Pepperoni Pizza and Cheese Pizza are most favourite Pizzas.

Ex.4. Match the two parts of the sentences.

1. Greeks were the first who baked large, round and flat breads ...
2. In Italy in the 18th century these flat breads called «Pizzas» not topped with anything ...
3. Queen Margherita with her husband Umberto I inspecting her Italian Kingdom saw many people
4. The queen loved the bread and her chef Raffaele Esposito made a very special pizza for her ...
5. The Pizza Margherita started a culinary tradition and ...
6. Neapolitan Pizza was made added ...
7. Today we celebrate International Pizza Day ...
 - a) topped with tomatoes, Mozzarella Cheese, and fresh Basil
 - b) topped with olive oils, spices and other things.
 - c) was enjoyed by all the Italians
 - d) eating this large, flat bread
 - e) on the 9 of February
 - f) garlic, Neapolitan cheeses, herbs, fresh vegetables, and other spices and flavorings into the topping
 - g) were sold on the streets and in the markets.

Ex.5 . Translate the following sentences into English.

1. Итальянская кухня - традиционная кухня Италии, распространённая и популярная во всём мире, благодаря таким блюдам, как пицца и спагетти. Она очень разнообразна и в каждом регионе есть свои традиционные блюда.
2. Пицца - известное на весь мир национальное блюдо Италии в форме открытого круглого пирога, покрытого по классическому рецепту томатами и расплавленным сыром (обычно моцареллой). Такая начинка на профессиональном языке кулинаров называется топпинг.
3. Пицца - одно из самых популярных блюд в мире. Среди классических разновидностей итальянской пиццы следует выделить такие, как Маргарита (с продуктами цветов итальянского флага: моцарелла - белый, томатный соус - красный, базилик - зелёный).
 1. Данное блюдо быстро распространилось по всему миру, но наибольшим спросом оно пользуется в Европе и Америке.
 2. Сегодня существует Международный День Пиццы, который отмечается 9 февраля.

Ex.6. Answer the questions.

1. Who was the first who baked large, round and flat breads?
2. What did a very special pizza look made for QueenMargherita?
3. How was Pizza made in Bologna?
4. How was Neapolitan Pizza made?
5. What countries do people like eating and cooking Pizza in?
6. IsPizza popular in Russia?
7. When do we celebrate International Pizza Day?

Ex.7. Choose the appropriate translation of the words.

| | | | |
|-----|---|----|---|
| 1. | What is the special of the house? | a) | Что Вы посоветуете на завтрак? |
| 2. | How would you like it? | b) | Что возьмем на закуску? |
| 3. | That's on the house. | c) | Сок кислый. |
| 4. | Please give me a cup of coffee. | d) | Пожалуйста, принесите еще один набор. |
| 5. | Please bring me another set. | e) | Дайте, пожалуйста, чашечку кофе. |
| 6. | Do you like dry or sweet wines? | f) | Все очень вкусно. |
| 7. | Could we have a tablefor four? | g) | Я не ем мясо ни в каком виде. |
| 8. | We are ready to order now. | h) | Меню, будьте добры. |
| 9. | What appetizers shall we have? | i) | Как вам приготовить? |
| 10. | I don't care for meat in any shape or form. | j) | Можно заказать столик на четырех? |
| 11. | The juice is sour. | k) | Это за счет заведения. |
| 12. | The meal is delicious (tasty). | l) | Вы любите сухие или десертные вина? |
| 13. | Menu, please. | m) | Мы готовы сейчас заказать. |
| 14. | What do you recommend for breakfast? | n) | Какое фирменное блюдо в этом ресторане? |

Ex. 8. Read, translate and act the dialogue.

- I am so hungry. Let's have a look at the menu.
- Shall we have a vegetable soup or salad as a starter?
- Well, I like the sound of «melon and pear salad».
- And I'll have prawns - I know they are delicious with avocado.
- Look at the main courses. Would you like to try a steak and kidneypie?
- Oh, yeah, I know it's a typical English dish made of beef which is cutup into pieces along with pieces of kidney in a rich brown sauce.

- Let's have it!
- What shall we drink?
- I'll order one pineapple juice.
- And you?
- I want a glass of beer.
- May I have the bill?

Ex.9. Make up the dialog. At the restaurant

Sure. Here you are. Keep the change, please. Our chef's specialty today - tomato pasta. Anything to drink?

How much is the total? I have not decided yet. What do you recommend? That's \$7, please.

Yes, please. A cup of latte after the main course. Good evening, Miss. Can I take your order, please. Thanks a lot. Enjoy your meals!

Ok, I'll take this.

Вариант 5

Ex.1. Read and translate the text in writing.

French cuisine

French cuisine is considered treasure, and special French philosophy. In France appeared and perfected many of the fundamental concepts of modern cooking. By the way, you can often read that the French are gourmets. In the French language, this word means simply excessive addiction to food. For anyone who delves in particular flavors, savoring the sensations and technology savvy cooking, there is a special word - gourmet. The French tradition Traditional French meal might begin with snacks (hot or cold starters, if we are talking about lunch), followed by soup, and followed by a main course, salad and cheese. End your meal serves as a dessert or fruit. The main appetizer is cheese. In France it was used in such food as a soup with clear broth. Special pride is French wine, e.g. Kings of French wines of Bordeaux and Burgundy. Also a world famous cognac is popular there. The use of frogs for food. For the French stuck insulting nickname «frogs» due to the use of their eating frog legs, but this dish is rather a delicacy, and not daily meals, and served not in all restaurants. France is the largest importer of frogs from Asian countries for their consumption. The French consume an average of 45 pounds per person of cheese per year! It is safe to say that cheese is a major staple of the French diet and should you be visiting France, you would be remiss not to sample the region's cheese. There

are some 400 different types of French cheeses, all classified by the type of milk they are made with (cow, goat, or ewe), whether or not the milk was pasteurized, how they were pressed, and so on. What's more, every region is known for particular kinds of cheese.

Foods for Which the French are Famous

1. Coq au vin- (*pronounced co co van*) is a chicken frickasee cooked in red wine with mushrooms and sometimes garlic.
2. Crêpes - (*pronounced crehp*) is a very flat pancake typically stuffed with fruit or cream.
3. Baguette - "(pronounced like it appears) is a long French bread loaf.
4. Chocolate mousse - this lighter than air dessert originated in France.
5. Éclair - (*pronounced ay clair*) is a pastry stuffed with cream and topped with icing.
6. Crème Brûlée- (*pronounced crehm broo lay*) is a custard topped with hard caramel.

Ex.2. Complete the sentences with the words in the box below.

snacks, gourmets, appetizer, cuisine, broth, frog legs, pride

1. French is considered treasure, and special French philosophy.
2. The main ... is cheese, of which there are more than 200 varieties.
3. In France cheese was used in such food as a soup with clear
4. Traditional French meal might begin with , followed by soup, and followed by a main course, salad and cheese.
5. Special ... is French wine, e.g. Kings of French wines of Bordeaux and Burgundy.
6. By the way, you can often read that the French are
7. are rather a delicacy, and not daily meals, and served not in all restaurants.

Ex.3. Scan through the text and say if these statements are true or false. Prove your point using the information from the text.

e.g. In my opinion that's right. / I'm afraid I disagree because ...

1. In England appeared and perfected many of the fundamental concepts of modern cooking.
2. Lunch in France might begin with hot or cold starters, followed by soup, and followed by a main course, salad and cheese.
3. You may end your meal with a wine or fruit.
4. Éclair is a custard topped with hard caramel.
5. Special pride is French cheese and the French consume an average of 45 pounds per person of it per year.

6. French cheeses are classified by the type of milk they are made with (cow, goat, or ewe), whether or not the milk was pasteurized, how they were pressed. . . and so on.

7. Baguette is a long French bread loaf.

Ex.4. Match the two parts of the sentences.

1. In France appeared and perfected ...

2. Traditional French meal might begin with snacks, followed by soup, ...

3. French wine and cognac are ...

4. France is the largest importer of frogs from Asian countries ...

5. Cheese is a major staple of the French cuisine and should you be visiting France, ...

6. Every region in France is known for ...

7. Foods for which the French are famous in the whole world are

...

a) because the French use frog legs for food.

b) and followed by a main course, salad and cheese.

c) many of the fundamental concepts of modern cooking.

d) popular in many countries in the world.

e) particular kinds of cheese.

f) wine, frog legs, cheese, Baguette, Éclair, Crème Brûlée and soon.

g) you would be remiss not to sample the region's cheese.

Ex.5 . Translate the following sentences into English.

1. Французская кухня - самая популярная в мире на сегодняшний день.

2. Многие знают о том, что французов недаром считают во всем мире настоящими гурманами/знатоками кухни.

3. Яблоки, ягоды, фасоль и горошек, картофель, лук-порей, сливки, грибы и разные виды тыкв и капусты - самые популярные ингредиенты.

4. Нереально представить себе французскую кухню без 3-х главных китов - пряных травок, вина и сыров.

5. Типичные продукты и блюда французской кухни - багет, сыры, вина, оливковое масло, лягушачьи лапки, луковый суп, петух в вине, устрицы и т.д.

6. Традиционная французская трапеза может начинаться с закусок (горячих или холодных закусок, если речь идет о ланче), затем следует суп, а потом - основное блюдо, салат и сыр.

7. Если вы приглашены на обед к французам, обязательно нужно приходить вовремя. Взять с собой хорошее вино в качестве подарка будет отличной идеей.

Ex.6. Answer the questions.

1. How can you characterize French cuisine?
2. Can you describe traditional French meal?
3. What is special pride of the French?
4. What is the main appetizer in French cuisine?
5. Which foods are the French famous for?
6. How many different types of French cheeses are there?
7. Are frog legs a delicacy or daily meals?

Ex.7. Choose the appropriate translation of the words.

| | | | |
|-----|---|----|--|
| 1. | I would like a glass of wine, please. | a) | Я хочу пить. |
| 2. | Do you have a table for... free? | b) | Можете что-то посоветовать? |
| 3. | Could we see the menu, please? | c) | Мясо пережарено. |
| 4. | We are ready to order now. | d) | Этот суп очень вкусный. |
| 5. | Could I have another fork? | e) | Оставьте сдачу себе. |
| 6. | Can I pay by credit card? | f) | Могу ли я рассчитаться кредитной картой? |
| 7. | Keep the change. | g) | Ничего больше не нужно, благодарю. |
| 8. | That was delicious! Thank you. | h) | Извините, можно мне чашечку чая, пожалуйста? |
| 9. | This soup is very tasty. | i) | Мы готовы сейчас заказать. |
| 10. | I'm thirsty. | j) | Я хотел бы бокал вина. |
| 11. | Can you recommend something? | k) | У вас есть свободный столик на ... (количество человек)? |
| 12. | Excuse me. May I have a cup of tea, please? | l) | Это было очень вкусно! Спасибо. |
| 13. | Nothing more, thank you. | m) | Можно ли мне другую вилку? |
| 14. | Meat is so over roasted. | n) | Можно ли нам меню, пожалуйста? |

Ex. 8. Read, translate and act the dialogue.

Waitress: Would you like any drink?

Mike: Yes, a whisky for me. What do you want, Nick? Nick:
A gin and tonic, please.
Mike: I want roast beef and vegetables. Nick:
The same, please.
Waitress: Will you have anything for dessert? Mike:
I'll have apple pie and ice-cream.
Nick: A cup of black coffee for me.

Ex.9. Make up the dialog.

At the restaurant
Hello, Can I help you?
Anything else?
Muffins are just perfect today. Black
or white?
I would like a coffee, please.
Black, please.
What about drinks?
Ok, I'll have this. How much is the total? Here
you are. Keep the change, please. Thanks a
lot. Enjoy your meals!
That's \$7, please.
Yes, what do you recommend for dessert?
Yes, please. I would like a continental breakfast.

Вариант 6

Ex.1. Read and translate the text in writing.

Ukrainian cuisine

Ukrainian cuisine is closely linked to the customs, culture, and way of life of the Ukrainian people. It is famous for its diversity and flavours. Ukrainian food is one of the richest national cuisines. Its dishes are well known far away from Ukraine. And the Ukrainian recipes of the foods are very popular nowadays. The Ukrainian food is characterized with large number of components. For example the traditional Ukrainian food - borsch - contains 20 components. The peculiarities have the thermal processing of the products of the dishes. As a rule, there are used several types of thermal processing for the preparing of the food (frying, boiling, stewing, baking). The rules of food processing are strictly held in Ukrainian restaurants, to reach the best taste of the national dishes. The recipes of the Ukrainian cuisine include the number of different fruits and vegetables, as well as meat, poultry, fish, mushrooms and berries. The most common meat product is pork. The meat is present in large amount in first courses, among which the major one is

borsch. Mushroom soups, bean and pea soups, soups with dumplings and thick millet chowders are also popular. "Holubtsi", or stuffed cabbage, is another favourite dish, as are "varenyky" filled with potatoes, meat, cheese, sauerkraut or berries such as blue-berries or cherries. Ukrainians like dairy products. Some samples: cheese pancakes and "riazhanka" (fermented baked milk). There are no holidays without pies, "pampushky" (type of fritters), "baba" (a tall cylindrical cake) and honey cakes. Ukrainian sausage is delicious. It is preserved in a special way in porcelain vessels filled by melted fat. Among the **traditional sweet foods** the most popular are uswars (stewed fruits) and jellied fruits. To prepare sweet dishes are used plums, apples, pears, apricots, cherries, red currants, strawberries, wild strawberries, raspberries, honey, nuts. Ukrainian cuisine was always famous for the big number of foods with fruits and berries, raised on the Ukrainian lands. The very tasteful are dishes, which stewed in ceramic pots: roast meat, curds with sour cream, stewed cabbage, potatoes with meat and prunes. Of course, every region of Ukraine has its own recipes and traditions.

Ex.2. Complete the sentences with the words in the box below.

cuisine, foods , thermal processing, mushrooms, blue-berries or cherries, delicious, components

- 1.The Ukrainian food is characterized with large number of
- 2.Ukrainian is closely linked to the customs, culture, and way of life of the Ukrainian people.
- 3.And the Ukrainian recipes of the..... are very popular nowadays.
- 4.As a rule, there are used several types of for the preparing of the Ukrainian food (frying, boiling, stewing, baking).
- 5.Ukrainian sausage is
- 6.The recipes of the Ukrainian cuisine include the number of different fruits and vegetables, as well as meat, poultry, fish, ...and berries.
- 7."Varenyky" is another favourite Ukrainian dish, filled with potatoes, meat, cheese, sauerkraut or berries such as

Ex.3. Scan through the text and say if these statements are true or false. Prove your point using the information from the text.

e.g. In my opinion that's right. / I'm afraid I disagree because ...

- 1.Ukrainian cuisine is famous for its diversity and flavours.
- 2."Holubtsi" is another favourite dish, filled with potatoes, meat, cheese, sauerkraut or berries such as blue-berries or cherries.
- 3.Ukrainian food is one of the richest national cuisines.

- 4.The most common meat product is poultry.
- 5.The traditional Ukrainian food - borsch - contains 20 components.
- 6.The meat is present in large amount in first courses, amongwhich the major one is soups with dumplings.
- 7.Among the traditional dairy foods the most popular are uswars(stewed fruits) and jellied fruits.

Ex.4. Match the two parts of the sentences.

- 1.Ukrainian cuisine is closely linked to the customs, culture, and For the preparing of the Ukrainian food are used several typesof ...
- 1The Ukrainian recipes of the foods are well known far awayfrom Ukraine and ...
- 2.Borsch, mushroom soups, soups with dumplings and"Holubtsi", "varenyky" are ...
- 3.The recipes of the Ukrainian cuisine include the number ofdifferent fruits and vegetables, ...
- 4.The very tasteful are dishes the Ukrainian cuisine, whichstewed in ceramic pots: ...
- 5.There are no holidays without pies, "pampushky" (type offritters), "baba" (a tall cylindrical cake) and...
- a)favourite dishes of Ukrainian cuisine.
- b)roast meat, curds with sour cream, stewed cabbage, potatoeswith meat and prunes.
- c)honey cakes.
- d)the life of the Ukrainian people.
- e)as well as meat, poultry, fish, mushrooms and berries.
- f)are very popular nowadays.
- g)thermal processing (frying, boiling, stewing, baking).

Ex.5 . Translate the following sentences into English.

- 1.Украинская кухня - одна из самых богатых и интересных кухонь мира.
- 2.Благодаря разнообразию превосходных блюд и их высоким вкусовым качествам она получила распространение далеко за пределами Украины.
- 3.Украинский борщ, голубцы, вареники - самые знаменитые и самые распространенные блюда украинской кухни.
- 4.Украинская кухня богата всевозможными мучными изделиями. К такому относятся пампушки, вареники, галушки - национальный символ Украины.
- 5.Самое популярное украинское блюдо-борщ. Этот густой и вкусный суп готовится из различных ингредиентов, включая мясо, грибы, фасоль, и даже чернослив.
- 6.Не менее популярным украинским блюдом являются вареники. В

качестве начинки могут использоваться самые разные продукты - картошка, капуста, вишня, слива, творог и др. Невероятно популярно у украинцев свиное сало, которое применяется в пищу в самых разнообразных видах. Оно может выступать в качестве самостоятельной еды - соленым, копченым, вареным. Сало едят с хлебом, с картошкой, добавляют в разные блюда. 1.Очень вкусная, практичная и полезная украинская кухня поправу считается популярной и востребованной!

Ex.6. Answer the questions.

- 1.What is the Ukrainian cuisine linked to?
- 2.What is the most popular and well-known Ukrainian dish?
- 3.How many ingredients are there in borshch?
- 4.What is the proud of Ukrainian people?
- 5.What will you be charmed by if you have an occasion to be at the Ukrainian home?
- 6.What is used to prepare sweet dishes of the Ukrainian cuisine?
- 7.What tasteful dishes of the Ukrainian cuisine do you know?

Ex.7. Choose the appropriate translation of the words.

| | | | |
|-----|--|----|--|
| 1. | May I have the menu? | a) | Я хотел бы столик у окна. |
| 2. | I'm hungry. | b) | Средне пожаренный. |
| 3. | Do you have a reservation? | c) | Сколько понадобится времени (ждать)? |
| 4. | Can you recommend something? | d) | Можно ли нам счёт, пожалуйста? |
| 5. | I would like a table at a window. | e) | Дайте мне меню. |
| 6. | How long will it take? | f) | Вы бронировали? |
| 7. | Medium rare. | g) | Я хочу есть. |
| 8. | Could we see the drinks menu, please? | h) | Могу ли я рассчитаться кредитной картой? |
| 9. | We are not ready to order yet. Could you give us a few more minutes, please? | i) | Всё было замечательно! |
| 10. | Excuse me, I didn't order this. | j) | Извините, можно мне чашечку чая, пожалуйста? |
| 11. | Could we have the bill, please? | k) | Можете что-то посоветовать? |
| 12. | Can I pay by credit card? | l) | Можно ли нам карту напитков, пожалуйста? |

| | | | |
|-----|----------------------------------|----|--|
| 13. | Everything was great! | m) | Мы ещё не готовы заказать. Дайте нам, пожалуйста, ещё несколько минут. |
| 14. | May I have a cup of tea, please? | n) | Извините, но я это не заказывал. |

Ex. 8. Read, translate and act the dialogue.

Waiter. What would you like to order? **Igor**

Smirnov. I'll have the grilled salmon. **Waiter.**

And you?

Igor Smirnov's wife. I'll have the spaghetti.

Waiter. Would you like anything to drink? **Igor**

Smirnov. I'll have green tea.

Waiter. And you?

Igor Smirnov's wife. I'll have juice. What kind of juice do you have?

Waiter. Orange, mango, apple and pineapple.

Igor Smirnov's wife. One pineapple juice please.

Waiter. OK. So that's one grilled salmon, one spaghetti, one green tea, and one pineapple juice.

Ex.9. Make up the dialog.

At the restaurant

- Today we have a tomato soup, spaghetti bolognaise and truffles. We also have a very exquisite wine of 1934th. Good day to you, sir. May I take your order?

- Certainly. But at first I would like to hear today's special meals.

- What an excellent choice, sir! I will bring you the order in 10 minutes.

- Oh, it sounds fantastic. I would have all of that and also a bloody beef.

- I will take a tea.

- I would have a chocolate cake, please. And so you have a tea?

- What would you like to have for desert, sir? We have a great apple pie and chocolate cake. Of course sir, we have an excellent jasmine tea with strawberryflavor.

ПРИЛОЖЕНИЕ II

ТЕКСТЫ ДЛЯ ДОПОЛНИТЕЛЬНОГО ЧТЕНИЯ

Вариант 1

1. Read the text. Translate it in writing.

2. Make up Essential Vocabulary.

3. Make up 12-15 questions to the text.

4. Summarize the main idea of the text in 12-15 sentences in the written form.

British cuisine

British cuisine is the specific set of cooking traditions and practices associated with the United Kingdom. British cuisine has been described as "unfussy dishes made with quality local ingredients, matched with simple sauces to accentuate flavour, rather than disguise it." However, British cuisine has absorbed the cultural influence of those who have settled in Britain, producing many hybrid dishes, such as the Anglo-Indian chicken tikka masala. Fish and chips, a popular take-away food of the United Kingdom Celtic agriculture and animal breeding produced a wide variety of foodstuffs for indigenous Celts and Britons. Anglo-Saxon England developed meat and savoury herb stewing techniques before the practice became common in Europe. The Norman conquest introduced exotic spices into England in the Middle Ages. The British Empire facilitated a knowledge of India's elaborate food tradition of "strong, penetrating spices and herbs". Food rationing policies, put in place by the British government during wartime periods of the 20th century, are said to have been the stimulus for British cuisine's poor international reputation. It has been claimed, contrary to popular belief, that people in southern England eat more garlic per head than the people of northern France. British cuisine has traditionally been limited in its international recognition to the full breakfast, fish and chips, and the Christmas dinner. Other British dishes include the Sunday roast, steak and kidney pie, shepherd's pie, and bangers and mash. British cuisine has many regional varieties within the broader categories of English, Scottish and Welsh cuisine. Each has developed its own regional or local dishes, many of which are geographically indicated foods such as Cornish pasties, the Yorkshire pudding, Cumberland Sausage, Arbroath Smokie, and Welsh cakes. Romano - British agriculture, highly fertile soils and advanced animal breeding produced a wide variety of very high quality foodstuffs for indigenous Romano-British people. Anglo-Saxon England developed meat and savoury herb stewing techniques and the Norman conquest reintroduced exotic spices and continental influences back into Great Britain in the Middle Ages as maritime Britain became a major player in the transcontinental spice trade for many centuries after. Following the Protestant Reformation in the 16th and 17th centuries "plain and robust" food remained the mainstay of the British diet, reflecting tastes which are still shared with neighbouring north European countries and traditional North American Cuisine. In the 18th and 19th centuries, as the Colonial British Empire began to be influenced by India's elaborate food tradition of "strong, penetrating spices and herbs", the United

Kingdom developed a worldwide reputation for the quality of British beef and pedigree bulls were exported to form the bloodline of major modern beef herds in the New World. Developments in plant breeding produced a multiplicity of fruit and vegetable varieties, with British disease-resistant rootstocks still used globally for fruits such as apples. During the World Wars of the 20th century difficulties of food supply were countered by official measures, which included rationing. The problem was worse in WWII, and the Ministry of Food was established to address the problems (see Rationing in the United Kingdom). Due to the economic problems following the war, rationing continued for some years, and in some aspects was stricter than during wartime. Rationing was not fully lifted until almost a decade after war ended in Europe, so that a whole generation was raised without access to many previously common ingredients. These policies, put in place by the British government during wartime periods of the 20th century, are often blamed for the decline of British cuisine in the 20th century. In common with many advanced economies, rapid urbanisation and the early industrialisation of food production as well as female emancipation have resulted in a highly modern consumer society with reduced connection to the rural environment and adherence to traditional household roles. Consequently, food security has increasingly become a major popular concern. Concerns over the quality and nutritional value of industrialised food production led to the creation of the Soil Association in 1946. Its principles of organic farming are now widely promoted and accepted as an essential element of contemporary foodculture by many sections of the UK population, and animal welfare in farming is amongst the most advanced in the world. The last half of the 20th century saw an increase in the availability of a greater range of good quality fresh products and greater willingness by many sections of the British population to vary their diets and select dishes from other cultures such as those of Italy and India. It is not generally a nostalgic movement, although efforts have been made to re-introduce pre-20th-century recipes. Ingredients not native to the islands, particularly herbs and spices, are frequently added to traditional dishes (echoing the highly spiced nature of much British food in the medieval era). Much of Modern British cooking also draws heavily on influences from Mediterranean cuisines, and more recently, Middle Eastern, South Asian, East Asian and Southeast Asian cuisines. The traditional influence of northern and central European cuisines is significant but fading. Beef Wellington The mid-20th-century British style of cooking emerged as a response to the depressing food rationing that persisted for several years after the Second World War, along with restrictions on foreign currency exchange, making travel difficult. A hunger for exotic cooking was satisfied by writers such as Elizabeth David, who from 1950 produced evocative books whose

recipes (mostly French and Mediterranean) were then often impossible to produce in Britain, where even olive oil could only normally be found in dispensing chemists rather than food stores. By the 1960s foreign holidays, and foreign - style restaurants in Britain, further widened the popularity of foreign cuisine. Recent Modern British cuisine has been very much influenced and popularised by TV chefs, all also writing books, such as Fanny Craddock, Clement Freud, Robert Carrier and ect. Christmas dinner A British Christmas dinner plate, featuring roast turkey, roast potatoes, mashed potatoes and brussels sprouts. Since appearing in Christmas dinner tables in England in the late 16th century, the turkey has become more popular, with Christmas pudding served for dessert. The 16th-century English navigator William Strickland is credited with introducing the turkey into England, and 16th-century farmer Thomas Tusser noted that in 1573 turkeys were eaten at Christmas dinner. Roast turkey is often accompanied with roast beef or ham, and is served with stuffing, gravy, roast potatoes, mashed potatoes and vegetables. In addition to Christmas pudding, trifle, mince pies, Christmas cake are also popular desserts.

Вариант 2

1. Read the text. Translate it in writing.

2. Make up Essential Vocabulary.

3. Make up 12-15 questions to the text.

4. Summarize the main idea of the text in 12-15 sentences in the written form.

Fast food

A basic and popular fast food meal, which includes a hamburger, french fries, and a soft drink. McDonald's, Kentucky Fried Chicken, and Pizza Hut fast food restaurants in the United Arab Emirates Fast food is a type of mass-produced food that is prepared and served very quickly. It began with the first fish and chip shops in Britain in the 1860s. Drive-through restaurants were first popularized in the 1950s in the United States. The food is typically less nutritionally valuable compared to other foods and dishes. While any meal with low preparation time can be considered fast food, typically the term refers to food sold in a restaurant or store with preheated or precooked ingredients, and served to the customer in a packaged form for take-out/take-away. Fast food restaurants are traditionally distinguished by their ability to serve food via a drive-through. The term "fast food" was recognized in a dictionary by Merriam - Webster in 1951. Outlets may be stands or kiosks, which may provide no shelter or seating, or fast food restaurants (also known as quick service restaurants). Franchise operations that are part of restaurant chains have standardized foodstuffs shipped to each restaurant from central locations. According to the National Institutes of

Health (NIH), fast foods are quick alternatives to home-cooked meals. They are also high in saturated fat, sugar, salt and calories. Eating too much fast food has been linked to, among other things, colorectal cancer, obesity and high cholesterol. The traditional family dinner is increasingly being replaced by the consumption of takeaway, or eating "on the run". As a result, the time invested on food preparation is getting lower and lower, with an average couple in the United States spending 47 minutes and 19 minutes per day on food preparation. The concept of ready-cooked food for sale is closely connected with urban development. In Ancient Rome, cities had street stands - a large counter with a receptacle in the middle from which food or drink would have been served. It was during post-WWII American economic boom that Americans began to spend more and buy more as the economy boomed and a culture of consumerism bloomed. As a result of this new desire to have it all, coupled with the strides made by women while the men were away, both members of the household began to work outside the home. Eating out, which had previously been considered a luxury, became a common occurrence, and then a necessity. Workers, and working families, needed quick service and inexpensive food for both lunch and dinner. This need is what drove the phenomenal success of the early fast food giants, which catered to the family on the go (Franklin A. Jacobs). Fast food became an easy option for a busy family, as is the case for many families today.

United Kingdom

Blue plaque in Oldham, England commemorating the 1860s origins of fish and chips and the fast food industry In areas with access to coastal or tidal waters, 'fast food' frequently included local shellfish or seafood, such as oysters or, as in London, eels. Often this seafood was cooked directly on the quay or close by. The development of trawler fishing in the mid-nineteenth century led to the development of a British favourite, fish and chips, and the first shop in 1860. A prominent meal in British culture, it was created in 1860 on the streets of the East End of London by a 13-year- old Jewish boy Joseph Malin who came up with the idea of combining fried fish with chips. A blue plaque at Oldham's Tommy field Market marks the origin of the fish and chip shop and fast food industries. As a cheap fast food served in a wrapper, fish and chips became a stock meal among the Victorian working classes. By 1910, there were more than 25,000 fish and chip shops across the country, and in the 1920s there were more than 35,000 shops. In George Orwell's *The Road to Wigan Pier* (1937), documenting his experience of working class life in the north of England, the author considered fish and chips chief among the 'home comforts' which acted as a panacea to the working classes. In 1928, Harry Ramsden's fast food restaurant chain opened in the UK. On a single day in 1952, his fish and chip shop in Guiseley, West Yorkshire served 10,000

portions of fish and chips, earning itself a place in The Guinness Book of Records. British fast food had considerable regional variation. Sometimes the regionality of a dish became part of the culture of its respective area, such as the Cornish pasty and deep-fried Mars bar. The content of fast food pies has varied, with poultry (such as chickens) or wildfowl commonly being used. Since the Second World War, turkey has been used more frequently in fast food. The UK has adopted fast food from other cultures as well, such as pizza, kebab, and curry. More recently, healthier alternatives to conventional fast food have also emerged.

United States

Neighboring fast food restaurant advertisement signs in Bowling Green, Kentucky for Wendy's, KFC, Krystal and Taco Bell. A McDonald's sign can be seen in the very far background. As automobiles became popular and more affordable following World War I, drive-in restaurants were introduced. The American company White Castle, founded by Billy Ingram and Walter Anderson in Wichita, Kansas in 1921, is generally credited with opening the second fast food outlet and first hamburger chain, selling hamburgers for five cents each. Walter Anderson had built the first White Castle restaurant in Wichita in 1916, introducing the limited menu, high-volume, low-cost, high-speed hamburger restaurant. Among its innovations, the company allowed customers to see the food being prepared. White Castle was successful from its inception and spawned numerous competitors. Franchising was introduced in 1921 by A&W Root Beer, which franchised its distinctive syrup. Howard Johnson's first franchised the restaurant concept in the mid-1930s, formally standardizing menus, signage and advertising. Curb service was introduced in the late 1920s and was mobilized in the 1940s when carhops strapped on roller skates. The United States has the largest fast food industry in the world, and American fast food restaurants are located in over 100 countries. Approximately 4.7 million U.S. workers are employed in the areas of food preparation and food servicing, including fast food in the USA. Вариант 3

1. Read the text. Translate it in writing.

2. Make up Essential Vocabulary.

3. Make up 12-15 questions to the text.

4. Summarize the main idea of the text in 12-15 sentences in the written form.

Cuisine

Modern commercial fast food is highly processed and prepared on a large scale from bulk ingredients using standardized cooking and production methods and equipment. It is usually rapidly served in cartons or bags or in a plastic wrapping, in a fashion which reduces operating costs by allowing rapid

product identification and counting, promoting longer holding time, avoiding transfer of bacteria, and facilitating order fulfillment. In most fast food operations, menu items are generally made from processed ingredients prepared at central supply facilities and then shipped to individual outlets where they are cooked (usually by grill, microwave, or deep-frying) or assembled in a short amount of time either in anticipation of upcoming orders or in response to actual orders. Following standard operating procedures, pre-cooked products are monitored for freshness and disposed of if holding times become excessive. This process ensures a consistent level of product quality, and is a key to delivering the order quickly to the customer and avoiding labor and equipment costs in the individual stores. Because of commercial emphasis on taste, speed, product safety, uniformity, and low cost, fast food products are made with ingredients formulated to achieve an identifiable flavor, aroma, texture, and "mouth feel" and to preserve freshness and control handling costs during preparation and order fulfillment. This requires a high degree of food engineering. The use of additives, including salt, sugar, flavorings and preservatives, and processing techniques may limit the nutritional value of the final product.

Technology

To make quick service possible and to ensure accuracy and security, many fast food restaurants have incorporated hospitality point of sale systems. This makes it possible for kitchen crew people to view orders placed at the front counter or drive through in real time. Wireless systems allow orders placed at drive through speakers to be taken by cashiers and cooks. Drive through and walk through configurations will allow orders to be taken at one register and paid at another. Modern point of sale systems can operate on computer networks using a variety of software programs. Sales records can be generated and remote access to computer reports can be given to corporate offices, managers, troubleshooters, and other authorized personnel. Food service chains partner with food equipment manufacturers design highly specialized restaurant equipment, often incorporating heat sensors, timers, and other electronic controls into the design. Collaborative design techniques, such as rapid visualization and computer-aided design of restaurant kitchens are now being used to establish equipment specifications that are consistent with restaurant operating and merchandising requirements.

Major international brands

McDonald's, a fast food supplier, opened its first franchised restaurant in the US in 1955 (1974 in the UK). It has become a phenomenally successful enterprise in terms of financial growth, brand- name recognition, and worldwide expansion. Ray Kroc, who bought the franchising license from the McDonald brothers, pioneered concepts which emphasized

standardization. He introduced uniform products, identical in all respects at each outlet, to increase sales. Kroc also insisted on cutting food costs as much as possible, eventually using the McDonald's Corporation's size to force suppliers to conform to this ethos. Other prominent international fast food companies include Burger King, the number two hamburger chain in the world, known for promoting its customized menu offerings (Have it Your Way). Another international fast food chain is KFC, which sells Chicken-related products and is the number 1 Fast Food Company in the People's Republic of China. Multinational corporations typically modify their menus to cater to local tastes, and most overseas outlets are owned by native franchisees. McDonald's in India, for example, uses chicken and paneer rather than beef and pork in their burgers because Hinduism traditionally forbids eating beef. In Israel some McDonald's restaurants are kosher and respect the Jewish Shabbat; there is also a kosher McDonald's in Argentina. In Egypt, Indonesia, Morocco, Saudi Arabia, Malaysia, Pakistan, and Singapore, all menu items are Halal. North America Many fast food operations have more local and regional roots, such as White Castle in the Midwest United States, along with Hardee's (owned by CKE Restaurants, which also owns Carl's Jr., whose locations are primarily on the United States West Coast); Krystal, Bojangles' Famous Chicken 'n Biscuits, Cook Out, and Zaxby's restaurants in the American Southeast; Raising Cane's in Louisiana and other mostly Southern states; Hot 'n Now in Michigan and Wisconsin; In-N-Out Burger (in California, Arizona, Nevada, Utah, and Texas) and Original Tommy's chains in Southern California; Dick's Drive-In in Seattle, Washington and Arctic Circle in Utah and other western states; Halo Burger around Flint, Michigan and Burgerville in the Portland, Oregon area. Also, Whataburger is a popular burger chain in the American South, and Jack in the Box is located in the West and South. Canada pizza chains Topper's Pizza and Pizza Pizza are primarily located in Ontario. Coffee chain Country Style operates only in Ontario, and competes with the famous coffee and donut chain Tim Hortons. Maid-Rite restaurant is one of the oldest chain fast food restaurants in the United States. Founded in 1926, their specialty is a loose meat hamburger. Maid-Rites can be found in the midwest - mainly Iowa, Minnesota, Illinois, and Missouri. International brands dominant in North America include McDonald's, Burger King and Wendy's, the number three burger chain in the USA; Dunkin' Donuts, a New England-based chain; automobile oriented Sonic Drive-Ins from Oklahoma City; Starbucks, Seattle-born coffee - based fast food beverage corporation; KFC and Taco Bell, which are both part of the largest restaurant conglomerate in the world, Yum! Brands; and Domino's Pizza, a pizza chain known for popularizing home delivery of fast food. Subway is known for their sub sandwiches and is the largest restaurant chain to serve

such food items. Quiznos a Denver-based sub shop is another fast-growing sub chain, yet with over 6,000 locations it is still far behind Subway's 34,000 locations. Other smaller sub shops include Blimpie, Jersey Mike's Subs, Mr. Goodcents, Jimmy John's, and Firehouse. A&W Restaurants was originally a United States and Canada fast food brand, but it is currently an International fast food corporation in several countries. In Canada the majority of fast food chains are American owned or were originally American owned but have since set up a Canadian management/headquarters locations such as Panera Bread, Chipotle Mexican Grill, Five Guys, and Carl's Jr.. Although the case is usually American fast food chains expanding into Canada, Canadian chains such as Tim Hortons have expanded into 22 states in the United States, but are more prominent in border states such as New York and Michigan. Tim Hortons has started to expand to other countries outside of North America. The Canadian Extreme Pita franchise sells low fat and salt pita sandwiches with stores in the larger Canadian cities. Other Canadian fast food chains such as Manchu Wok serve North American style Asian foods; this company is located mainly in Canada and the USA, with other outlets on US military bases on other continents. Harvey's is a Canadian-only burger restaurant chain, present in every province.

Вариант 4

- 1. Read the text. Translate it in writing.**
- 2. Make up Essential Vocabulary.**
- 3. Make up 12 - 15 questions to the text.**
- 4. Summarize the main idea of the text in 12-15 sentences in the written form.**

Italian cuisine

Italian cuisine is traditional Italian food. It is not any one thing, because it is strongly regionalised. This means that the cooking is different in different parts of Italy. Naturally there are some basic foods which can be found all over Italy, and now in many other countries. These are pasta, pizza, cannoli pastry desserts, ice cream and red or white wine. Calamari dishes of fried squid (fried calamari) are often on the menu. Olives have been grown in Italy for thousands of years. They are eaten, and also are the basis of olive oil. Olive oil and vinaigrette or balsamic vinegar are always on the table or nearby. Italians also make many kinds of breads in a different style from French bread. Their styles of coffee have also become internationally famous. Some of their liqueurs, like limoncello, are very distinctive. Italian cuisine is one of the most refined and varied in Europe, from the piquant flavours of Naples and Calabria to the pesto dishes of Liguria and the cheese and risotto dishes of the Italian Alps. We can't discuss Italian traditions without talking about food. It's an essential part of Italian life, and may be the one Italian tradition that non-

Italians know best. The most well-known Italian dishes are pasta and pizza, but Italian cuisine varies tremendously from one region

to another. The popular Italian-American dishes generally hail from the southern region of Campania and the island of Sicily, just off the southern coast. Indeed, most Italians will tell you that Italy isn't a monoculture, and Italians are often as proud of their regional heritage as they are of their nation as a whole. Italian cuisine is based on peasant traditions and thus relies on inexpensive, locally available foods to a great extent. The Italian populace has historically been quite poor and had to rely on locally available foods to create their recipes [source: Primerano]. This is why many Italian dishes are based on simple ingredients like cheese, pasta, eggplant, olives and olive oil, as well as other items that Italians could make themselves or procure inexpensively. Generally speaking, Italian cuisine is all about using quality ingredients well, rather than cooking technique. Although Italians are known throughout the world for pizza, pasta, and tomato sauce, the national diet of Italy has traditionally differed greatly by region. Prior to the blending of cooking practices among different regions, it was possible to distinguish Italian cooking simply by the type of cooking fat used: butter was used in the north, pork fat in the center of the country, and olive oil in the south. Staple dishes in the north were rice and polenta, and pasta was most popular throughout the south. During the last decades of the twentieth century (1980s and 1990s), however, pasta and pizza (another traditional southern food) became popular in the north of Italy. Pasta is more likely to be served with a white cheese sauce in the north and a tomato-based sauce in the south. Italians are known for their use of herbs in cooking, especially oregano, basil, thyme, parsley, rosemary, and sage. Cheese also plays an important role in Italian cuisine. There are more than 400 types of cheese made in Italy, with Parmesan, mozzarella, and asiago among the best known worldwide. *Prosciutto* ham, the most popular ingredient of the Italian *antipasto* (first course) was first made in Parma, a city that also gave its name to Parmesan cheese.

Pasta e Fagioli (Noodle and Bean Soup)

- Ingredients

- 5 cups water
- 6 1½ cups dried white beans: navy, baby lima, or northern
- 1 onion, coarsely chopped
- 2 cups canned Italian-style tomatoes, with juice
- 1 cup each of celery and carrots, finely chopped and sliced
- 3 cloves garlic, coarsely chopped, or 1 teaspoon garlic granules
- ½ pound cooked smoked ham, chopped
- 3 bay leaves
- ½ cup macaroni (shells, bows, or elbows), uncooked

- Salt and pepper, to taste ½ cup Parmesan cheese, grated, for garnish

Procedure

1.Place water and beans in saucepan.

2.Bring to a boil over high heat for 3 minutes and remove from heat.

3.Cover and set aside for 1 hour.

4.Add the onion, tomatoes, celery, carrots, garlic, smoked ham, and bay leaves.

5Mix well and bring to a boil over high heat.

6Reduce to simmer, cover, and cook until beans are tender (about 1½ hours).

Stir frequently.

7.Add macaroni and mix well. Cover and continue simmering until macaroni is tender (about 12 minutes).

8.Remove and throw out bay leaves before serving.

9.Serve hot soup in individual bowls with a side dish of Parmesan cheese for the guests to sprinkle into their soup. Serve with crusty bread to dip in the soup.

Serves about 6.

MEALTIME CUSTOMS

Italians generally eat three meals a day. Adults eat a light breakfast (*la prima colazione*), often stopping at a coffee shop on their way to work for a *caffellatte* (coffee with milk) or *cappuccino* with bread, butter, and jam, or cake. Lunch and dinner are similar meals. They consist of an antipasto (an appetizer based on cold meats), a pasta or rice dish (depending on the region) such as risotto, a main meat or fish course, a salad, and cheese and fruit. Lunch (*il pranzo* or *la seconda colazione*) is the main meal of the day for many Italians and is eaten between noon and 2 P.M.

Whether eating at home or in a restaurant, Italians take food seriously. They prefer to dine in a leisurely fashion, savoring their meals over a bottle of wine and conversation. Wine and bread are always served during main meals. Even children are often allowed a taste of wine. In southern Italy, where people take a long break during the hottest part of the day, dinner (*la cena*) is served later than in the north, often after 7:30 P.M.

In addition to their main meals, Italians have two traditional snack times. *Spuntini* (midmorning snacks) and the mid-afternoon *merende* . Both usually serve a type of bread dough with toppings. Some typical *merende* are *bruschetta* (usually a long loaf of bread, cut into slices and topped with seasonings), *focaccio* (an Italian flatbread), and *crostini* (fried slices of polenta). Originally a rural tradition, these snacks lost popularity following World War II as people migrated to Italian cities.

However, increased interest in traditional dishes and consuming healthy, lighter meals has helped these snacks become popular again, even in the United States.

Frittata

Ingredients

- 2 eggs
- 1 teaspoon flat-leaf parsley, finely-chopped
- 1 small zucchini (known as *courgettes* throughout Europe), sliced thin
- 1 Tablespoon olive oil
- Salt and pepper to taste

Procedure

1. Place eggs and parsley into a bowl and beat well.
 2. Heat oil in a skillet over medium heat.
 3. Swirl the oil around in skillet to coat the bottom. Add the egg mixture.
 4. Arrange zucchini slices in a single layer on top of the eggs. Cook for 3 to 4 minutes. Hold a lid over the pan, and turn the pan over, flipping the frittata into the lid. Carefully slide the frittata back into the skillet, cooked side up. Cook other side until firm, about 2 more minutes. Add salt and pepper to taste.
 5. Cut into 4 or 6 wedges.
 6. Serve warm or at room temperature.
- Serves 4 to 6.

Вариант 5

1. Read the text. Translate it in writing.

2. Make up Essential Vocabulary.

3. Make up 12-15 questions to the text.

4. Summarize the main idea of the text in 12-15 sentences in the written form.

French Cuisine

France is the second-largest country in Europe (after Russia). Much of the country is surrounded by mountains. The highest mountain, Mount Blanc, is near France's border with Italy. The climate and soil of France create good conditions for farming. Although only four percent of the French people earn their living from farming, the country is self-sufficient when it comes to growing its own food.

In France, there is a distinctive culture of French food that is undeniable. It is accompanied with pride, exclusive ingredients and techniques, a world renowned culinary school and those special regions that are known for one particular kind of food. To not experience the food, both regional and national, is to not truly experience France.

FOODS OF THE FRENCH

The baguette, a long, thin loaf of crusty bread, is the most important part of any French meal. Everyone at the table is expected to eat a piece. It is eaten in a

variety of ways, including being used to make sandwiches. Melted cheese spread on a baguette is often presented as part of a meal. A meal of grilled food (called *la raclette*) is sometimes served. Using an open grill, diners melt their own cheese with ham or beef slices, or fry their own egg. The grilled food is accompanied by potatoes. Sometimes diners spear pieces of bread on long-handled forks, and dip the bread into a pot full of melted cheese called *la fondue* .The regions of France have varying cuisine: in Brittany (northwestern France), the main dish is crêpes (thin pancakes) with cider; and in the Alsace region (eastern France near Germany), a popular dish is cabbage with pieces of sausage, called la choucroute . The French from the Loire River Valley eat a special dish made of the Lotte fish that can only be found in the Loire River. On the coasts of France seafood is plentiful, including mussels, clams, oysters, shrimp, and squid. The French enjoy escargots (snails) cooked with garlic and butter, roast duck, and rabbit.

Baguette (French Bread)

Ingredients

1 package dry yeast
1 Tablespoon salt
2 Tablespoons sugar
2½ cups warm water
7 cups flour
Egg white, lightly beaten

Procedure

Grease two cookie sheets. Dissolve the yeast, salt, and sugar in water in a large mixing bowl. Stir in the flour until a stiff dough forms. Turn the dough onto a floured surface (countertop or cutting board) and knead for 10 minutes. Clean out the mixing bowl, lightly oil it, and return the dough to the bowl. Cover the bowl with plastic wrap. Let the dough rise until doubled in size, ½ hour or so. Dip your fist in flour and push your fist into the center of the dough to "punch" it down. Remove from the bowl, and knead 3 or 4 more times. Separate the dough into 4 equal pieces. Form each piece into a long loaf. Place 2 on each of the greased cookie sheets. Carefully slash the top diagonally every few inches with a knife. Brush the loaves with the egg white. Cover lightly with plastic wrap and let the loaves rise again for about 30 minutes. Preheat oven to 400°F. Bake loaves for 10 minutes. Lower heat to 350°F and bake 20 more minutes. Baguette Sandwich

Ingredients 1 small baguette (purchased or freshly baked; see recipe above) Cheese (may be soft cheese, such as Brie, or hard cheese, such as Gouda) Ham Tomato Leaf lettuce Mayonnaise or mustard Cornichons (tiny sweet French pickles)

Procedure Slice the baguette in half lengthwise. Spread one half with mayonnaise or mustard, depending on preference. Arrange sliced cheese and ham over the mayonnaise. Slice the sweet pickles in half, and arrange on ham. Top with sliced tomato and lettuce. Wrap in plastic wrap and carry for lunch away from home. Soupe à l'Oignon Gratinée (Onion Soup)

Ingredients

½ pound onions, cut into thin slices 3

ounces Swiss cheese, grated

1 Tablespoon butter

3 Tablespoons olive oil

1 cup white wine (optional) or water 1

Tablespoon flour

beef bouillon cube and a dash of Worcestershire sauce (optional) 3 cups

water

Four ¾-inch thick slices of bread, cut from a baguette Salt

and pepper

Procedure

Melt the butter and olive oil in large saucepan over medium heat and add the onions.

Brown the onions for about 5 minutes.

Sprinkle the flour on onions and stir until dissolved, heating 5 more minutes.

Add the wine (if desired) and the water. Add

salt and pepper to taste.

Add the bouillon cube and dash of Worcestershire sauce (if desired).

Simmer for 20 minutes.

Pour soup into bowls. Float a slice of bread in each bowl. Top

the hot soup with cheese.

Serves 4.

Bread and Pastry

Who hasn't eaten a French baguette before? In France, most people go to the boulangerie, and get their bread fresh or bake it fresh on a daily basis. Bread is eaten with chocolate or with cheese. In the morning, you might have pain au chocolat avec café "(bread with chocolate and coffee) or in the evening you might take your bread with wine at your meal. Wine There is not a region in France that is NOT known for some type of wine. Wine is commonly served with dinner along with water or carbonated mineral water. If you were to think about all the wines that have French names, it would soon become clear that the wine industry is quite large in France. For example: 1.Champagne comes from the Champagne region in France. 2.Chardonnay (believed to have originated in France) 3.Merlot - Burgundy wine These are just a small sampling of the wines that are produced in France.France reportedly makes close to 900 million dollars off of the wine industry. Distinctives of French Cooking So what makes chicken *coq au vin* instead of just plain old chicken in wine sauce? There are a few things that are distinctive about French cooking. Truffles Although truffles can be found all over the world, French cuisine is known for them. The truffle is a pungent tasting fungus that grows undertrees in forested areas. Leave it to the French to make a fungus simply divine! Techniques You Probably Know There are many French cooking techniques that you probably know: Flambé-to cook or finish something by pouring alcohol over it and then lighting it on fire. Sauté - cooking something in fat, over high heat - Emulsion- an emulsion means that you have a lot of fat distributed evenly through a mixture. (An example in mayonnaise.) Julienne-if you julienne vegetables properly, they will be as thin as match sticks Culture of French Food: Enjoying What You Eat f you were to sum up the entire French attitude towards food, you would have to say that the French like to enjoy their meals. Meals are prepared carefully and sometimes very slowly. They are influenced by the local region. And of course, you can't forget the cheese-an important staple of the French diet. LoveToKnow also information about French food on LTK's Recipes Channel, and don't forget about French Wine on the Wine channel.

Вариант 6

1.Read the text. Translate it in writing.

2.Make up Essential Vocabulary.

3. Make up 12 - 15 questions to the text.

1.Summarize the main idea of the text in 12-15 sentences in the written form.

2. Ukrainian Cuisine

Ukrainian borsch is famous not only in the Ukraine but also in Russia. It is a tasty and nourishing sour-sweet cabbage and meat soup with stewed beetroot and fried carrots and onions. Borsch will be testier if you put all the vegetables into a saucepan in a definite order. It can be served with dumplings called pampoushki and galoushki. Famous Ukrainian varenici are dumplings made with cottage cheese or fresh cherries. There are a lot of recipes of rolls and buns, cakes and desserts dishes of all kinds in the Ukrainian cuisine. Ukrainian cuisine has dozens thousands of food recipes, which are characterized with plain food cooking and high taste qualities. The modern national culinary art preserved and enriched the old good traditions.

Ukrainian borsch recipe

Ingredients for cooking borsch (for a five-litre saucepan):

- 1. beetroots
- 1 carrot
- 1 onion
- 4 potatoes
- 1/2 bulbs cabbage
- 4 tomatoes or 3 tablespoons piquant / pungent tomato sauce or 1 litre tomato juice
- 1 tablespoon butter
- 1 tablespoon sugar
- 1 teaspoon vinegar (3 %)
- 3 cloves garlic
- 3 pieces lard (or pork fat)
- parsley
- cooked meat broth (with meat): no less than 3 litre
- bay-leaf
- black pepper, pea-shaped (peppercorn)
- salt

How to cook Ukrainian borsch:

Directions:

Chop carrots and beetroots fine or grate it, chop onion. Put it into a small saucepan. Add to saucepan 1 tablespoon sugar, 1 tablespoon butter, some broth or water, 1 teaspoon vinegar. Braise it all for 20 minutes, then add to a saucepan tomatoes and braise again for 20 minutes. In a heavy saucepan with cooked meat broth, put chopped potatoes and cabbage and boil for 10 minutes almost to full readiness. Then add to the saucepan braised vegetable, black pepper (peppercorn)

and bay-leaf to taste and boil again for 10 minutes. Rub 3 cloves garlic, combine 3 pieces fine-chopped lard and rubbed garlic; add it all and some parsley to the saucepan.

Recipe of Ukrainian Zrazy

Ingredients for Ukrainian Zrazy:

10 potatoes

2 eggs

2 teaspoons breadcrumbs

2 onions

200 g mushrooms

ground black pepper to taste
salt to taste

oil (for braising)

How to cook Ukrainian Zrazy

Directions Peel and wash potatoes, boil it to readiness. Pour the water off, mash and cool potatoes. Peel, wash and chop onion. Fry onion with heated oil until golden brown. Then add eggs and a part of fried onion to mashed potatoes. Salt, pepper and mix well. Shape prepared potato mass into scones. Wash mushrooms, cut it into small pieces and fry to readiness. Then take the mushrooms off a stove, let it cool and combine the mushrooms and remaining fried onion in a bowl. Stuff each potato scone with the prepared mixture in a bowl and tuck its ends. Roll these potato roulades (zrazy) in breadcrumbs and fry with heated oil until golden brown on both sides. Then take zrazy off a stove, place it on a dish and serve at table.

Ukrainian Vareniki with potatoes recipe

Ingredients for Ukrainian Vareniki with potatoes: for making dough:

325 g wheaten flour 150 g

water

1/2 egg

sour cream to taste

salt to taste

for making forcemeat:

560 g potato

100 g onion

40 g oil

ground black pepper to taste
salt to taste

How to cook Ukrainian Vareniki: (recipe)

Directions:

Unleavened dough. Heat up a half-portion of water to 95 – 98 °C. Add the water in sifted flour and mix very well. Beat up eggs with salt and remaining water at room temperature. Mix well until the mixture has a homogeneous and

thick texture and put in a warm place for 30 minutes. Stuffing. Peel and boil potatoes, dry it a little and rub through a sieve, season with onion, fried in oil, pepper and salt (remain some portion of braised onion for seasoning cooked vareniki).

Roll out the dough into a 1,5 mm thick layer. Place prepared stuffing, shaped into balls, through a whole width of rolled out dough layer, stepping back 3 – 4 cm from its ends. Cover the stuffing with dough layer, pressing it around each ball, and cut vareniki out with a special form. Use again the remaining dough for rolling out.

Immerse each varenik separately into boiling salted water, separating it carefully from bottom of a saucepan with skimmer, and cook for 6 – 8 minutes at moderate boiling.

Take vareniks with skimmer out of a saucepan, let the water pour down, season vareniks with onion, braised in oil, and pour sour cream over it.

Among the first impressions for all the visitors who come to Ukraine is its national food. Ukrainian cuisine is diverse and unique. It has a rich history and is very popular in Slavic countries. There are a lot of tasty dishes in Ukrainian cuisine but the most famous one is perhaps the borscht. It is a vegetable soup, made of beets, cabbage, tomatoes, carrots and potatoes. They also add garlic, onion, dill and meat. There are many varieties of this dish. Every housewife in Ukraine has her own recipe of borscht. Next on the list is the vinegret salad - salad of beetroot with sunflower oil and vinegar. People also add cooked and chopped potatoes, sauerkraut or pickles, onions, herbs and carrots. Breads and wheat products are also important for Ukrainians. For example, they cook traditional wedding bread called “Korovai”, which is a symbol of national hospitality. Easter cake is known as “Paska”. The recipe of paska varies from place to place, but it usually includes milk, butter, eggs, sugar and raisins. Traditional Ukrainian drink is uzvar - compote, made of dried apples and pears. Those, who like fish, would appreciate ukha. It’s a clear soup, made from various types of fish, for example, bream, catfish or ruff. For the main course Ukrainian guests especially like varenyky or pirohi. They are small pastries or dumplings, which can be stuffed with mashed potatoes, cheese, cherries or strawberries. Of course, everyone knows about Ukrainian salo. Nobody leaves Ukraine not having tried one.

Ukrainian uzvar recipe

Ingredients for cooking uzvar:

100 g dried apples

100 g dried pears

100 g dried rose

hips 3 tablespoons

sugar

How to cook Ukrainian uzvar

Directions:

Mix all ingredients in a saucepan. Put the saucepan over medium heat and wait for boiling. If you have a double bottom saucepan, take it immediately off a stove and let it cool without opening a lid. If you have a single bottom saucepan, let it boil for 1 minute and then cool without opening a lid. Strain off uzvar, if you see the liquid be too saturated, or add some water to dilute it.

Pancakes with jam recipe

Ingredients for Pancakes with

jam:

50 g oil

160 g jam

40 g butter

40 g powdered sugar

for making dough:

160 g wheaten

flour 400 g milk

1 egg

12 g sugar

How to cook pancakes with jam:

Directions:

Knead thin unleavened dough with milk and make thin pancakes on a frying pan, smeared with oil. After one side of pancakes are brown and baked to a turn, take it off a frying pan.

Put jam to the side of pancakes, baked to a turn, wrap it, shaping into quadrangles, and fry in oil to readiness.

ПРИЛОЖЕНИЕ III

Примерные темы для беседы

Topic 1. About My Family

Let me introduce myself. My name is Ann, my surname is Sokolova. I am 21 years old. I live in Ulyanovsk with my parents. I work as a waiter at the restaurant "Venez". This year I decided to enter the Ulyanovsk State Agricultural Academy named after P.A. Stolypin. Now I am the first - year student of the faculty of agro technologies, land resources and food facilities.

I'd like to tell you a few words about my family. My family is not large. It consists of four people. They are my mother, my father, my sister and me.

My mother's name is Olga Petrovna. She is a doctor. She is a very nice woman. My mother likes her profession. My mother keeps house and takes care of our family. We try to help her with the housework.

My father's name is Boris Ivanovich. My father is a businessman. He is a

director of a firm. My parents like gardening and spend all their time growing tomatoes, potatoes, onions, strawberries.

My sister's name is Tanya. She is 15. She is a pupil of the 10th form. Tanya studies well and has many friends. We have much in common. We are very united. We spend a lot of time together. Sometimes we go to the cinema or to the theatre, visit small cafes, museums. We discuss films, television programmes, books.

Questions:

1. What is your first name? What is your surname?
2. How old are you?
3. Where do you live?
4. Where do you work?
5. Where do you study?
6. Is your family large or small?
7. What are your parents?
8. Have you got a sister or a brother?
9. Do you spend a lot of time with your family?
10. What sort of things do you do together?

Topic 2. Our Academy

I'd like to tell you some words about our Academy. I study at the Ulyanovsk State Agricultural Academy named after P.A. Stolypin. It is one of the best higher educational institutions in our town. The Academy (former agricultural institute) was founded in 1943. The motto of our academy: Agrarian education is your way to success! The course of study at our Academy lasts four or five years. There are four faculties at our Academy: the Faculty of agro technologies, land resources and food facilities, the Faculty of Veterinary Medicine and Biotechnology, the Economic and the Engineering Faculty. Our Academy has a large experimental training farm, machine and tractor fleet. There are many comfortable hostels here. The students can go in for sports. Our Academy has an excellent sport complex with a great swimming-pool. Many sports competitions take part in our sport complex. There is a highly qualified teacher's staff at our Academy. Our students learn how to cultivate the soil, how to drive tractors, how to treat animals. They carry on lab works and conduct various experiments. Many famous people have graduated from this Academy. I am glad to study here.

Questions:

1. Are you a student?
2. Where do you study?
3. When was the Academy founded?
4. What is the course of study at your Academy?
5. How many faculties are there at your Academy?

6. What does your Academy have?
7. Can the students go in for sports?
8. What do the students learn?
9. What is the motto of your Academy?

Topic 3. Ulyanovsk

I'd like to tell you a few words about Ulyanovsk the centre of the Ulyanovsk region. Simbirsk is the former name of Ulyanovsk. Simbirsk is one of the oldest cities of Russia. The history of Simbirsk began in 1648 in order to defend the eastern border of Russia. In 1924 our city was renamed in Ulyanovsk in honour of Vladimir Ulyanov, the founder of the first socialist state. On the whole the territory of Simbirsk-Ulyanovsk is rich in outstanding people and events. Goncharov, Ogaryev, Yazykov, Minaev made a great contribution to the development of literature in Russia. Ulyanovsk is situated on the right bank of the Volga river. About 700 thousand people live in the city and work at factories and plants, schools and hospitals. The industry in our city is well developed. The Ulyanovsk Automobile Works produces UAZ landrovers. Ulyanovsk is a cultural centre. It has Universities, the Agricultural Academy, museums, theaters, stadiums, parks. There are beautiful streets, public gardens, old buildings and historical monuments in our town.

Questions:

1. What is the former name of Ulyanovsk?
2. Why was Simbirsk founded?
3. When did Simbirsk become Ulyanovsk?
4. Why was Simbirsk named Ulyanovsk?
5. Whose prominent names are connected with our town?
6. What is modern Ulyanovsk famous for?
7. Ulyanovsk is a cultural and educational centre, isn't it?
8. What is the most popular place in our town?
9. What is your favourite place in Ulyanovsk?

Topic 4. The Russian Federation (RUSSIA)

Russia is a country where I live. It is one of the largest countries in the world. Russia borders on many countries, such as Finland, Poland, Estonia, and Korea. The country is washed by 12 seas and 3 oceans: the Pacific, the Arctic and the Atlantic. In our country there are many rivers and lakes. The largest river in the European part of the country is the Volga and the longest river in the Asian part of the country is the Lena. The deepest lakes are the Baikal and the Ladoga. The population of Russia is about 140 million people. Russia is a multinational state. The capital of the Russian Federation is Moscow. It is the largest political, scientific, cultural and industrial centre. There are many large industrial cities, for example: Saint

Petersburg, Saratov, Rostov, Chelyabinsk and many others. Russia is a parliamentary republic. The Head of State is the President. The legislative powers are exercised by the Duma. The Russian Federation is rich in mineral resources, such as oil, natural gas, coal and others. The highly developed industries are machine building, aircraft and shipbuilding. Russia's main agricultural products are meat, dairy products and wool.

Questions:

1. What country do you live?
2. Russia is one of the largest countries in the world, isn't it?
3. What countries does Russia border on?
4. What seas and oceans is the country washed by?
5. How many rivers are there in Russia?
7. Which is the longest river in Europe? What lakes are the deepest in Russia?
8. What is the capital of Russia?
9. Is the Russian Federation a monarchy or a parliamentary republic?
10. What mineral resources is the Russian Federation rich in?
11. What branches in industry and agriculture are important in Russia?
12. What great Russians do you know?

Topic 5. My Future Profession (Restaurant manager)

Nowadays the profession of a Café and Restaurant manager has become one of the most popular, exciting and interesting. It is full of new twists and gives plenty of career opportunities. The main functions of a manager are planning, organizing, motivating and controlling. Café and Restaurant Managers run the day to day operations of cafés, restaurants and other food services. They work in restaurants, cafes, cafeterias, bars, taverns and hotels. The working conditions may be hot, noisy and stressful, and they are often required to work long hours including evenings, weekends and public holidays. Therefore this work requires lots of responsibility. Café and Restaurant Managers are responsible for organising and overseeing employees, catering and special events and ordering supplies for the establishment. They organise and control the operations of cafes, restaurants and related establishments to provide dining and catering services.

They must ensure that the facility maintains strong customer service and adheres to all health and safety regulations. A Café and Restaurant manager exercises different functions:

- planning menus in consultation with Chefs;
- planning and organising special functions;
- arranging the purchasing and pricing of goods according to budget;
- maintaining records of stock levels and financial transactions; ensuring dining

facilities comply with health regulations and are clean, functional and of suitable appearance;

- conferring with customers to assess their satisfaction with meals and service;

- selecting, training and supervising waiting and kitchen staff .

The certain personal qualities are also required to succeed in this field, because a café or restaurant manager needs: a willingness to help people; strong organisational skills, the ability to lead and supervise people, good problem-solving and decision-making skills. A good restaurant manager is able to delegate tasks and knows when to ask for help. The golden rule of business - the customer is always right. Even if you don't agree with a customer's complaint, how you handle it will determine if the customer comes back to your restaurant.

Vocabulary

| | | |
|--------------------|---------------------|--|
| overseeing | [əʊvə'si:ɪŋ] | контролировать, наблюдать, руководить |
| employee | [em'plɔɪ'i:] | служащий, работник, сотрудник |
| food service | [fu:d 'sɜ:vɪs] | общественное питание |
| operation | [ɔpə'reɪʃn] | работа, эксплуатация, деятельность, функционирование |
| catering | ['keɪtərɪŋ] | общественное питание, кейтеринг |
| establishment | [ɪs'tæblɪʃmənt] | предприятие, организация, заведение, учреждение |
| stock level | [stɔk levl] | уровень запасов |
| dining facility | ['daɪnɪŋ fə'sɪlɪtɪ] | столовая, обеденный зал |
| comply with | [kəm'plaɪ wɪð] | соответствовать |
| health regulations | [helθ regjʊ'leɪʃns] | медико-санитарные правила |
| waiting staff | ['weɪtɪŋ stɑ:f] | обслуживающий персонал |
| kitchen staff | ['kɪʃɪn stɑ:f] | персонал кухни |
| handle | [hændl] | контролировать, решать, регулировать |

Questions:

1. What are the main functions of a manager?
2. Where do the Café and Restaurant Managers work?
3. What working conditions do Café and Restaurant Managers have?
4. What are Café and Restaurant Managers responsible for?
5. What must they do?
6. What functions does a Café and Restaurant manager exercise?
7. What does a café or restaurant manager need?
8. What is the golden rule of business?

Список использованной литературы

1. Famous restaurateur started producing cheese in the restaurant [Электронный ресурс]. - Режим доступа : <http://www.agro2b.ru...news/26321-Famous-restaurateur...cheese...>
2. How to Order a Drink at the Bar [Электронный ресурс]. - Режим доступа : <http://www.englishclub.com>efl/survival/at-the-bar/>
3. Job Description of the General Manager of a Restaurant [Электронный ресурс]. - Режим доступа : <http://www.ehow.com>...job-description...manager-restaurant.html>
4. List of Famous Restaurateurs - Biographies, Timelines... [Электронный ресурс]. - Режим доступа: <http://www.thefamouspeople.com>restaurateurs.php>
5. Restaurants [Электронный ресурс]. - Режим доступа : <http://www.begin-english.ru>topic/restaurants-topic>
6. The Best Restaurants of England [Электронный ресурс]. - Режим доступа: http://www.today.ru/?l=eng...the_best_restaurants_of_england...
7. Ukraine cuisine [Электронный ресурс]. - Режим доступа: <http://breakfast.net.ua/interesnye-stati/vse-ob-ukrainskojj- kuhne.html>
8. Italian cuisine [Электронный ресурс]. - Режим доступа: <http://www.foodbycountry.com/Germany-to- Japan/Italy.html#ixzz4WJvMbtlr>
9. Агабекян И.П. Английский язык в сфере обслуживания - English for students in service sector, tourism, and hospitality /И. П. Агабекян. - Изд. 2-е, стер. - Ростов н/Д : Феникс, 2013. - 377, [1] с. - (Высшее образование).
10. Английские слова и словосочетания » Еда и питье [Электронный ресурс]. - Режим доступа : <http://www.correctenglish.ru>speaking/vocabulary/food-drinks/>
1. Материалы на английском языке по теме Еда [Электронный ресурс]. - Режим доступа : <http://www.languages- study.com>english-food.html>
2. Ресторанная лексика или в ресторане на английском языке [Электронный ресурс]. - Режим доступа : <http://www.langnotes.ru>english/vocabularies...>

Vocabulary

| Aa | | |
|----------------------|-----------------|---|
| a la carte | | порционные блюда из меню, можно выбрать поотдельности |
| accounts | [ə`kaʊnt] | счета |
| advertisement | [əd`vɜ:tɪsmənt] | реклама |
| aim | [eɪm] | цель |
| all dishes | | все блюда |
| aperitif | [ə`perɪtɪf] | аперитив |
| aperitif cocktails | [ə`perɪtɪf] | коктейли-аперитивы |
| appear | [ə`piə] | появляться |
| appetite | [`æptɪtaɪt] | аппетит |
| appetizer | [`æptɪtaɪzə] | закуска |
| appetizer | [`æptɪtaɪzə] | закуска, аперитив |
| apple pie | [paɪ] | яблочный пирог |
| apricot | [`eɪprɪkət] | абрикос |
| as quick as possible | [kwɪk] | как можно быстрее |
| ashtray | [`æʃtreɪ] | пепельница |
| at a gulp | [gʌlp] | залпом |
| at the restaurant | [`restərɔ:ŋ] | в ресторане |
| B b | | |
| bacon | [`beɪkən] | бекон |
| baked | [beɪkt] | запеченные |
| baked pudding | [`pʊdɪŋ] | запеканка |
| baked/ fried | [beɪkt] | жареный |
| baking | [beɪk ɪŋ] | печение, запекание |
| baste | [beɪst] | поливать сверху жиром |
| beans | [bi:n] | бобы |
| beef | [bi:f] | говядина |
| beetroot salad | [`bi:tru:t] | винегрет |
| behind the counter | [`kaʊntə] | за стойкой |
| berries | [`berɪ] | ягоды |
| beverage | [`bevərɪdʒ] | напиток |

| | | |
|------------------------|--------------------|---|
| bitter | [ˈbɪtə] | горькое пиво |
| bitter | [ˈbɪtə] | горький |
| bland | [blænd] | нежный |
| boil | [bɔɪl] | кипятить, варить, отварить |
| Boiled buckwheat | [ˈbʌkwɪ:t] | каша гречневая |
| boiled pearl barley | [ˈbɔ:lɪ] | каша перловая |
| boiling | [bɔɪl] | варка, кипячение |
| Bon appétit! | | Приятного аппетита! |
| book a table | [bʊk] | заказать столик |
| bowl | [bəʊl] | боул, слабоалкогольный напиток со свежими фруктами (вишня, клубника) |
| braised/ stewed | [breɪzd]/ [stju:d] | тушенный |
| bread | [bred] | хлеб |
| breakfast | [ˈbrekfəst] | завтрак |
| brew | [bru:] | заваривать |
| broth | [brɒθ] | мясной бульон |
| brown bread | [braʊn] | бульон, суп |
| brunch | [brʌnʃ] | поздний завтрак (заменяющий первый и второй завтраки) |
| buffet | [ˈbʌfɪt] | «шведский стол», фуршет |
| bun/roll | [bʌn] | булочка |
| butter | [ˈbʌtə] | сливочное масло |
| butter dish | [ˈbʌtə] | маслёнка |
| Cc | | |
| cabbage | [ˈkæbɪdʒ] | капуста |
| cabbage soup | [ˈkæbɪdʒ] | щи |
| cake | [keɪk] | торт, кекс |
| calf's liver | [kɑ:f] | телячья печень |
| candy | [ˈkændɪ] | амер. конфеты, сладости |
| carafe | [kəˈræf] | графин |
| carrot | [ˈkærət] | морковь |
| cash | [kæʃ] | наличные деньги |

| | | |
|------------------------------|---------------------|--|
| cashier | [kæ:ʃiə] | кассир |
| cater | [ˈkeɪtə] | кормить , обслуживать |
| caviar | [ˈkæviɑ:] | икра |
| cereals | [ˈsɪərəɪəlz] | собирательное название для мюсли, кукурузных хлопьев и т.п. |
| change table-cloths | [tʃeɪnʃ] | менять скатерти |
| charcoal | [ˈtʃɑ:kəʊl] | древесный уголь |
| cheap | [tʃi:p] | дешевый, недорогой |
| check | [tʃek] | проверять |
| cheese | [tʃi:z] | сыр |
| cheeseboard | [tʃi:z] | сырная тарелка |
| cherry | [ˈtʃerɪ] | вишня, черешня |
| chicken | [ˈtʃɪkɪn] | цыплёнок |
| chocolate | [ˈtʃɒkələɪt] | шоколад |
| Christmas | [ˈkrɪsməs] | Рождество |
| clear soup | [klɪə] | бульон |
| cobbler | [ˈkɒblə] | коблер, напиток из рома или виски с сахаром, мятой, лимоном или апельсином и льдом |
| cod | [kɒd] | треска |
| coffee pot | [ˈkɒfɪ] | кофейник |
| cold platter = hors d'oeuvre | [kəʊld] | холодные закуски (мясная нарезка) |
| consider | [kənˈsɪdə] | считать, рассматривать |
| consist of | [kənˈsɪst] | состоят из |
| consume | [kənˈsju:m] | съесть, потреблять |
| cooked semolina | [kʊkt] [seməˈli:nə] | каша манная |
| cookery | [ˈkʊkərɪ] | кулинария; стряпня |
| cookies | [ˈkʊkɪz] | печенья |
| cornflakes | [ˈkɔ:nfleɪks] | кукурузные хлопья |
| cover | [ˈklʌvə] | столовый прибор |
| crabmeat | [ˈkræbmɪt] | крабы |
| cream | [kri:m] | крем |
| cream of rice | [kri:m] | каша рисовая |

| | | |
|---------------------|----------------|---|
| creamy | [ˈkri:mɪ] | жирный, сливочный |
| crisp | [krɪsp] | хрустящий |
| crockery | | посуда (фаянсовая) |
| croissant | [krɪˈsɑnt] | круассан |
| crumpets | [ˈkrʌmpɪt] | пышки |
| cuisine | [kwi:ˈzi:n] | кухня, стол (питание; поваренное искусство) |
| cuisine | [kwi:ˈzi:n] | кухня, кулинария |
| cup | [kʌp] | чашка |
| cup and saucer | [ˈsɔ:sə] | чашка с блюдцем |
| curd | [kɜ:d] | вареник |
| curd | [kɜ:d] | творог |
| custom | [ˈkʌstəm] | обычай |
| customer | [ˈkʌstəmə] | посетитель |
| cutlery | [ˈkʌtləri] | столовые приборы |
| cutlets | [ˈkʌtlɪt] | котлеты |
| Dd | | |
| dairy | [ˈdeəri] | молочный |
| deep-frying | [di:p] | обжаривание с погружением в кипящее масло |
| delicious | [dɪˈlɪʃəs] | вкусный |
| design | [dɪˈzaɪn] | оформление |
| desserts | [dɪˈzɜ:t] | десерт, сладкое |
| device | [dɪˈvaɪs] | прибор, приспособление |
| diner | [ˈdaɪnə] | закусочная, придорожный ресторан (вагончик) |
| dining – room staff | [ˈdaɪnɪŋ ru:m] | работники в зале (официанты) |
| the dining room | [ˈdaɪnɪŋ ru:m] | обеденный зал |
| dinner plate | [ˈdɪnə] | неглубокая тарелка |
| disgusting | [dɪsˈgʌstɪŋ] | отвратительный, плохой, противный |
| dish | [dɪʃ] | блюдо, тарелка |
| diversity | [daɪˈvɜ:sɪti] | разнообразие, многообразие, различие |
| divide | [dɪˈvaɪd] | делить |
| doughnut | [ˈdəʊnʌt] | пончик |

| | | |
|---------------------------|-----------------|---|
| doughnut bar | [ˈdəʊnʌt] | бар, торгующий пончиками |
| draught beer | [drɔ:ft] | бочковое пиво |
| drink menu | [ˈmenjuː] | карта напитков |
| duck | [dʌk] | утка |
| dust | [dʌst] | вытирать пыль |
| the Dutch | [dʌʃ] | голландцы |
| Ee | | |
| edible | [ˈedɪbl] | съедобный |
| eel | [i:l] | угорь |
| egg | [eg] | яйцо |
| entertainment | [entəˈteɪnmənt] | развлечение |
| Entrée = the main course | [kɔ:s] | горячее блюдо, основное |
| essential | [ɪˈsenʃəl] | главный, основной |
| ethnic | [ˈeθnɪk] | этнический |
| Ff | | |
| fancy cake | [ˈfænsɪ] | пирожное |
| favour | [ˈfeɪvə] | приправа |
| fish | [fɪʃ] | рыба |
| fizz | [fɪz] | физ, десертный коктейль с газированными напитками (шампанским, кока-колой и т.д.) |
| flavoring | [ˈfleɪvərɪŋ] | приправа |
| for dinner | [ˈdɪnə] | на ужин, на обед |
| fork | [fɔ:k] | вилка |
| fried eggs | [fraɪd] [eg] | яичница - глазунья |
| fritters | [ˈfrɪtə] | блюда, жареные во фритюре (с погружением в масло) |
| fry | [fraɪ] | жарить, обжарить, |
| frying | [fraɪɪŋ] | обжаривание в масле |
| Gg | | |
| get ready | [ˈredɪ] | готовиться |
| glass | [glɑ:s] | стакан |
| a glass of wine/ juice | [glɑ:s] | стакан воды/сока |

| | | |
|-------------------------|--------------|---|
| goblet | [ˈɡɒblɪt] | бокал |
| goose | [gu:s] | гусь |
| graduate from | [ˈɡrædʒjuət] | закончить |
| gravy | [ˈɡreɪvɪ] | подливка (из сока жаркого), соус |
| grilling | [ɡrɪlɪŋ] | обжаривание на открытом источнике тепла (на углях, на гриле и т.д.) |
| grouper | [ˈɡru:pə] | морской окунь |
| guests | [ɡests] | гости |
| Hh | | |
| haddock | [ˈhædək] | пикша |
| half-dry | [hɑːfˈdraɪ] | полусухое |
| ham | [hæm] | ветчина |
| hash brown potatoes | [hæʃ] | картофельные оладьи |
| head waiter | [hed] | метрдетель |
| head chef | [hed] [ʃef] | шеф-повар |
| healthy | [ˈhelθɪ] | здоровый, полезный |
| heat | [hi:t] | жар, тепло |
| heat treatment | [ˈtri:tment] | тепловая обработка |
| heating | [hi:tɪŋ] | нагревание |
| heavy meals | [hevɪ] | обильная еда |
| herb | [hɜ:b] | трава, пряность, приправа |
| herring | [ˈherɪŋ] | селедка |
| highball | [ˈhaɪbɔ:l] | виски с содовой и льдом |
| honey | [ˈhʌni] | мёд |
| host/ hostess | [həʊst] | администратор |
| Ii | | |
| ice-cream | [ˈaɪsˈkri:m] | мороженое |
| immersion | [ɪˈmɜ:ʃn] | погружение |
| in spite of | [spaɪt] | несмотря на |
| in the position of chef | [pəˈzɪʃn] | в должности шеф-повара |
| instant coffee | [ˈɪnstənt] | растворимый кофе |
| Jj | | |
| jam | [dʒæm] | варенье |

| | | |
|-----------------|------------------|---|
| jellied | [ˈdʒelɪd] | заливное |
| jelly | [ˈdʒelɪ] | желе |
| juice | [dʒu:s] | сок |
| Kk | | |
| kitchen staff | [ˈkɪtʃɪn] | работники на кухне |
| knife – knives | [naɪf] | нож |
| Ll | | |
| lager | [ˈlɑ:gə] | светлое пиво |
| lamb | [læm] | мясо ягненка |
| leave | [li:v] | уходить, уезжать, оставлять, покидать |
| leave a tip | [li:v ə tɪp] | оставлять чаевые |
| liquid | [ˈlɪkwɪd] | жидкость |
| liver | [ˈlɪvə] | печень |
| lobster | [ˈlɒbstə] | омар |
| locate | [ləʊˈkeɪt] | располагаться |
| long drink | [lɒŋ] | пить, не торопясь (через соломинку) |
| Mm | | |
| macaroni | [mækəˈrəʊni] | макароны |
| mackerel | [ˈmækrəl] | скумбрия |
| the main course | [meɪn kɔ:s] | основное блюдо |
| market | [ˈmɑ:kɪt] | рынок |
| martini | [mɑ:ˈti:nɪ] | мартини (коктейль из джина, вермута и горькой настойки) |
| mashed potatoes | [mæʃt] | картофельное пюре |
| meals | [mi:l] | еда, блюдо, прием пищи |
| meat dumplings | [ˈdi:mpɪŋ] | пельмени |
| meatballs | [ˈmi:tbo:l] | биточки |
| melted fat | [ˈmeltɪd] | топленный жир |
| midi | [ˈmi:di] | бокал побольше |
| mild | [maɪld] | неострый, мягкий |
| milk shake | [mɪlk ʃeɪk] | молочный коктейль |
| millet porridge | [ˈmɪlɪt ˈpɒrɪdʒ] | Каша пшённая |
| mixture | [ˈmɪksʃə] | смесь |
| mousse | [muːs] | мусс |

| | | |
|--------------------|-------------------|---|
| mushrooms | [ˈmʌʃrʊm] | грибы |
| mussel | [mʌsl] | мидия |
| mustard | mustard | горчица |
| mutton | [mʌtn] | баранина |
| Nn | | |
| napkins | [ˈnæpkɪn] | салфетки |
| nuts | [nʌts] | орехи |
| Oo | | |
| oatmeal | [ˈəʊtmɪ:l] | овсяные хлопья |
| occasion | [əˈkeɪʒən] | событие |
| offer | [ˈɔfə] | предлагать |
| on a spit | [spɪt] | на вертеле |
| onion | [ˈʌnjən] | лук |
| order / to order | [ˈɔ:də] | заказ/заказывать |
| oven | [ʌvn] | духовой шкаф, духовка |
| ox tongue | [tʌŋ] | говяжий язык |
| oxtail | [ˈɔkstɛɪl] | бычий хвост |
| oyster | [ˈɔɪstə] | устрицы |
| Pp | | |
| pancake | [ˈpæŋkeɪk] | блин |
| particular | [pəˈtɪkjələ] | редкий, особенный; особый |
| partridge / grouse | [ˈpɑ:trɪdʒ] | куропатка |
| pear | [pɛə] | груша |
| peculiarity | [pɪkjʊ:lɪˈæriɪti] | особенность, характерная черта |
| pepper | [ˈpepə] | перец |
| pepper shaker | [ˈʃeɪkə] | перечница |
| perfect | [ˈpɜ:fɪkt] | прекрасный, отличный; совершенствовать, улучшать |
| pickled | [pɪkld] | маринованный |
| pie | [paɪ] | пирог |
| pike | [paɪk] | щука |
| pike -perch | [paɪk pɜ:f] | судак |
| pineapple | [ˈpaɪnæpl] | ананас |

| | | |
|--------------------------|----------------|---|
| plaice | [pleɪs] | камбала |
| plate | [pleɪt] | тарелка |
| poached | [pəʊtʃ] | слегка отваренный |
| pork | [pɔ:k] | свинина |
| pork chop | [pɔ:k tʃɒp] | свиная отбивная |
| porridge | [ˈpɔrɪdʒ] | каша овсяная |
| port | [pɔ:t] | портвейн (крепленое красное португальское вино) |
| potatoes | [pəˈteɪtəʊ] | картофель, картошка |
| poultry | [ˈpəʊltrɪ] | птица |
| prawn | [praʊn] | креветки |
| prepare | [prɪˈpeə] | готовить, приготовить |
| price | [praɪs] | цена |
| prune | [pru:n] | чернослив |
| pudding | [ˈpʊdɪŋ] | пудинг |
| Rr | | |
| rapid | [ˈræpɪd] | быстрый |
| rasher | [ˈræʃə] | Тонкий ломтик бекона/ветчины (для поджаривания) |
| a rasher or two of bacon | [ˈræʃə] | тонкий ломтик или два бекона |
| raspberries | [ˈrɑ:zbɛrɪ] | малина |
| raspberry | [ˈrɑ:zbɛrɪ] | малина |
| raw | [rɔ:] | сырой |
| receive | [rɪˈsi:v] | принимать |
| red currant | [ˈredˈkʌrənt] | красная смородина |
| reservation | [rezəˈveɪʃn] | резервирование |
| restaurateur | [restərəˈtɜ:r] | ресторатор |
| roast | [rəʊst] | жаркое; жареный |
| roast beef | [rəʊst bi:f] | ростбиф, жареная говядина, жареное мясо |
| roasted stewed meat | [stju:d] | жареное тушеное мясо |
| roasting | [rəʊstɪŋ] | обжаривание в духовке или на вертеле |
| roasting foil | [rəʊstɪŋ] | фольга для жаренья |

| | | |
|----------------|-----------------|--|
| roll | [rɒl] | булочка |
| rye bread | [raɪ bred] | ржаной хлеб, черный хлеб |
| Ss | | |
| salmon | [ˈsælmən] | семга |
| salt | [sɔ:lɪt] | соль |
| salty | [ˈsɔ:lɪtɪ] | соленый |
| sardines | [sɑ:ˈdi:n] | сардины |
| saucer | [ˈsɔ:sə] | блюдец |
| sauerkraut | | квашеная капуста, кислая капуста |
| sausage | [ˈsɔ:sɪdʒ] | колбаса; сосиска |
| sauteing | [sɔ:ˈteɪɪŋ] | обжаривание в кастрюле с добавлением масла при помешивании |
| savoring | [ˈseɪvərɪŋ] | наслаждение, смакование |
| savory | [ˈseɪvəri] | пикантный |
| savvy | [ˈsævɪ] | сообразительный, смекалистый, находчивый, опытный |
| scone | [skɒn] | булочка, лепешка |
| seafood | [ˈsi:fu:d] | морепродукты |
| semi-sweet | [ˈsemɪ-swi:t] | полусладкое |
| sensation | [senˈseɪʃn] | ощущение, чувство, восприятие |
| serve | [sɜ:v] | подавать |
| set the table | [set] | накрывать стол |
| shallow | [ˈʃæləʊ] | неглубокий, мелкий |
| shellfish | [ˈʃelfɪʃ] | моллюски |
| sherry | [ˈʃerɪ] | херес |
| shish kebab | [ʃɪʃ kəˈbæb] | шашлык |
| shot | [ʃɒt] | напиток, выпиваемый одним глотком (залпом) |
| show to | [ʃəʊ] | проводить |
| shrimp | [ʃrɪmp] | креветки |
| simmering | [ˈsɪməɪɪŋ] | кипение на медленном огне |
| slice of bread | [slaɪs əv bred] | кусочек хлеба |
| smoked | [sməʊkt] | копченый |

| | | |
|------------------------------|---------------|-------------------------------|
| snack | [snæk] | легкая закуска |
| snack | [snæk] | закуска |
| soda | [ˈsəʊdə] | газированная вода |
| sole | [səʊl] | морской язык |
| soup = the first course | [su:p] | первое блюдо, суп |
| soup plate | [su:p] | глубокая тарелка |
| sour | [ˈsaʊə] | коктейль с лимонным соком |
| sour | [ˈsaʊə] | кислый |
| spaghetti | [spəˈgeti] | спагетти, макароны |
| sparkling | [ˈspɑ:klɪŋ] | сверкающий |
| sparkling wine | [ˈspɑ:klɪŋ] | газированное (шипучее) вино |
| special dishes = specialties | [ˈspeʃəl dɪʃ] | фирменные блюда |
| spice | [spaɪs] | специя, пряность, приправа |
| spicy | [ˈspaɪsi] | острый |
| sponge cake | [spʌŋdʒ keɪk] | бисквит |
| spoon | [spu:n] | ложка |
| spoon over | [spu:n] | поливать сверху из ложки |
| a stack of pancakes | [stæk] | стопка блинчиков |
| staff | [stɑ:f] | персонал |
| steaming | [ˈsti:mɪŋ] | варка на пару |
| stewing | [stju:ɪŋ] | длительное тушение в жидкости |
| stewing beef / steak | [stju:ɪŋ] | тушеная говядина |
| stodgy | [ˈstɒdʒɪ] | густой |
| straw | [strɔ:] | соломинка |
| strawberries | [ˈstrɔ:bɛrɪz] | клубника, земляника |
| strictly | [ˈstriktli] | бдительно, внимательно |
| stuffed | [stʌft] | фаршированный |
| sturgeon | [ˈstɜ:ʒən] | осетрина |
| substantial | [səbˈstænʃəl] | питательный (о пище) |
| sugar | [ˈʃʊgə] | сахар |
| suitable | [ˈsju:təbl] | подходящий, пригодный |

| | | |
|--------------------------|----------------------|---|
| surface | [ˈsɜːfɪs] | поверхность |
| sweet | [swi:t] | сладкий |
| sweets | [swi:ts] | конфеты |
| Tt | | |
| table d'hote | [teɪbl] | комплексный обед (из нескольких блюд) по фиксированной цене |
| table fork | [teɪbl] | вилка для второго |
| table-cloth = cloth | [teɪbl klɒθ] | скатерть |
| takeout = take away food | [ˈteɪkaʊt] | заведение, готовящее еду на вынос |
| tasteless | [ˈteɪstləs] | безвкусный |
| tea-spoonful | [tiː spuːn] | целая чайная ложка |
| tin | [tɪn] | жестяная консервная банка |
| toasted bread | [ˈtəʊstɪd bred] | гренок; тост (ломтик хлеба, подрумяненный на огне) |
| top | [tɒp] | верхняя часть, верх, верхушка |
| treasure | [ˈtreʒə] | сокровище |
| trimmings | [ˈtrɪmɪŋz] | гарнир |
| trout | [traʊt] | форель |
| turkey | [ˈtɜːki] | индейка |
| Vv | | |
| variety | [vəˈraɪətɪ] | многообразиие, разнообразиие |
| veal | [vi:l] | телятина |
| venison | [venɪzn] | оленина |
| visitor | [ˈvɪzɪtə] | посетитель, турист |
| Ww | | |
| waiter | [ˈweɪtə] | официант, официантка |
| way | [weɪ] | способ |
| wedding anniversary | [ˈwedɪŋ ænɪˈvɜːsəri] | годовщина свадьбы |
| white bread | [waɪt bred] | белый хлеб, пшеничный хлеб |
| wine | [waɪn] | вино |
| wine menu | [ˈmenjuː] | винная карта |

Ганиева Йолдыз Наилевна

АНГЛИЙСКИЙ ЯЗЫК

Учебное пособие: для студентов инженерного факультета,
направления подготовки «Технология продукции и организация
общественного питания». –г.Димитровград: Технологический
институт - филиал Ул ГАУ, 2021.-131 с.

Димитровград: Технологический институт- филиал
Ул ГАУ, 2021.-131 с. Ульяновск: ГАУ, 2021. 131 с.