

О. С. Королева
Е. Ю. Лаврик

ENGLISH FOR TRAVELLERS



Электронный архив УГЛТУ

МИНИСТЕРСТВО НАУКИ И ВЫСШЕГО ОБРАЗОВАНИЯ
РОССИЙСКОЙ ФЕДЕРАЦИИ

Федеральное государственное бюджетное образовательное
учреждение высшего образования
«Уральский государственный лесотехнический университет»
(УГЛТУ)

Кафедра социально-культурных технологий
и иностранных языков

О. С. Королева
Е. Ю. Лаврик

ENGLISH FOR TRAVELLERS

Учебное пособие
по английскому языку
для первого и второго курсов
очной и заочной форм обучения

Екатеринбург
2020

УДК 811.111(075.8)

ББК 81.2-923

К-68

Рецензенты:

кафедра иностранных языков и перевода ФГАОУ ВО «Уральский федеральный университет имени первого Президента России Б. Н. Ельцина; доцент, канд. фил. наук В. И. Бортников;

Митрофанова К. А. – зав. кафедрой русского языка и социально-культурной коммуникации, декан ФГБОУ ВО УГМУ

Королева, О. С.

К-68 English for travellers : учебное пособие / О. С. Королева, Е. Ю. Лаврик. – Екатеринбург : Урал. гос. лесотехн. ун-т, 2020. – 100 с.
ISBN 978-5-94984-741-1

Учебное пособие «English for travellers» предназначено для обучающихся на первом и втором курсах очной и заочной форм обучения в лесотехническом вузе и рассчитано на 36 часов аудиторной работы.

Издается по решению редакционно-издательского совета Уральского государственного лесотехнического университета.

УДК 811.111(075.8)

ББК 81.2-923

ISBN 978-5-94984-741-1

© ФГБОУ ВО «Уральский государственный лесотехнический университет», 2020

© Королева О. С., Лаврик Е. Ю., 2020

ВВЕДЕНИЕ

Учебное пособие «English for travellers» предназначено для обучающихся на первом и втором курсах очной и заочной форм обучения в лесотехническом вузе и рассчитано на 36 часов аудиторной работы. Основная цель обучения иностранному языку на современном этапе – это практическое овладение языком, поэтому представляется важным формирование умения у будущего специалиста самостоятельно читать литературу с целью понимания и извлечения информации из иноязычных источников для профессионального становления.

Пособие состоит из двух разделов: part 1 «Hotels» и part 2 «Restaurants». Каждый раздел имеет следующую структуру:

- основной текст;
- послетекстовые упражнения, нацеленные на развитие навыков всех видов чтения (изучающего, ознакомительного, поискового и просмотрового), и лексико-грамматические упражнения, предназначенные для усвоения лексики и грамматики, необходимой для понимания текстов;
- дополнительные тексты для чтения.

Задачей лексических упражнений является пополнение словарного запаса обучающихся на базе аутентичного материала. К данным упражнениям относятся задания на словообразование, употребление синонимов, антонимов, подбор эквивалентов, выявление значений слов.

Послетекстовые задания, нацеленные на развитие навыков всех видов чтения, включают ответы на вопросы по основному содержанию текста, проверку соответствия утверждений содержанию текста, определение ключевых фактов текста, расположение основных предложений текста в логической последовательности, составление списка вопросов к тексту.

Предлагаемые задания (перед текстами и после них) нацелены на проверку степени усвоения материала, так как наряду с получаемой информацией и ее обработкой важным элементом учебного процесса является контроль знаний обучающихся.

В каждом разделе размещены словари по темам раздела. Словари предназначены для активной работы со словарным запасом, для расширения и систематизации знаний иностранной лексики. Некоторые из этих словарей являются визуальными, что облегчает процесс запоминания и делает его познавательным и интересным.

Основными ресурсами для эффективной работы с учебным пособием являются словари, справочники, сайты сети Интернет.

Part 1. Hotels

Text 1

Read the text and translate it. While reading try and find answers to these questions.

1. Is it important to book a hotel in advance? Why?
2. What methods of booking accommodation do you know?
3. What online resources for booking do you know? Which of them, in your opinion, is the most popular in Russia?



Tips on How to Book a Hotel Room

Booking a hotel room is a little like buying a big-screen television. If you don't do your homework beforehand to find the best combination of features, quality, and price, you're likely to feel burned when you find out

after buying it that another store had a better TV for less money. Getting burned with a hotel room is arguably worse because not only do you have to live there, the better deals are staring you right in the face, because they're probably the next hotel over. To avoid this situation, use some of the following tips on how best to book a hotel room.

Before Booking

To book a hotel room with the best chance of satisfying your wallet and your needs, you'll spend almost all of your time searching for the right place. To maximize these efforts you should take advantage of internet travel sites, consumer reviews, and travel agents. Follow these steps and you should be in good shape.

- Browse travel websites. Many trips and hotel bookings are now purchased through commercial websites such as Expedia.com, Travelocity.com, Orbitz.com, and Hotels.com. Be sure to shop around sites for the best deal and don't forget to visit the hotel website itself. Individual hotel websites often have deals that don't appear on commercial sites. And be sure to read reviews of the hotel on these commercial booking sites.

- Take a look at cancellation policies. If you do book on a commercial website, be sure to research their cancellation policy. While most sites have stopped charging steep cancellation fees (sometimes the entire cost of the booking), you need to make sure that you can book on the site and cancel without a fee the hotel reservation if you have to.

- Read the reviews. Check out consumer review sites like TripAdvisor.com, which gathers and aggregates reviews of hotels by former patrons. TripAdvisor.com is a good resource because it organizes reviews by the type of stay (e.g., couples, business trip, young travelers, etc.) so that you can search for people most like yourself and see what they had to say about the hotel. Often, the reviews will speak to whatever attributes you're looking for in a hotel and you can make better decisions based upon them.

- Dig deeper on deals that are too good to be true. If a deal seems substantially lower than surrounding hotels, check to make sure the hotel isn't being renovated or there's not another reason for the low price (e.g., it's in a high crime area or is very old and run down).

- Look up the location. If you have a target geographic area, punch in the address into Google maps. You can zoom in to see exactly where it is as well as the surrounding area (the map will tell you surrounding stores,

restaurants, etc.), and you can take advantage of Google's street view feature to see exactly what your hotel and surround area look like.

- Call ahead. Once you've targeted a hotel or whittled your list to several hotels, be sure to call them and ask about your needs or concerns. For example, if you'll want to make a lot of phone calls, you'll want to ask if they have free local calling and how much they charge for long distance calls. Or you want to know how big the pool is and whether they have a lifeguard on duty. Whatever your concerns, ask the concierge on the phone so you can book with confidence.

- Contact a travel agent for exotic or remote destinations. If your trip involves a more exotic or remote location, you should probably consult a travel agent who knows the area, the culture, and the businesses in the area. Travel agents can be very useful in avoiding the pitfalls that come with booking exotic travel online.

Booking and Arrival

Once you're ready to book a hotel room, there are still a few more questions that you should confirm before committing and certain actions you should take to preemptively avoid hassles and headaches upon arrival.

- Check for these before. Before committing to book your room, find out:

- The amount of the deposit.

- The cutoff date for cancelling your reservation with incurring a penalty (for most hotels it is 24-48 hours before arrival, or else you will be charged the first night's stay on your credit card).

- Any discounts the hotel offers (senior discount, government discount, military, etc.).

- Check-in and check-out times. If you're going to be checking in very late, be sure to inform them so they don't give your room to another patron. Hotels have a custom of overbooking rooms, and have been known to bump very late arriving guests.

- If they charge any extra fees for your stay (resort fee, parking, etc.).

- Request the type of room. When you make the reservation, be sure to request the type of room you want. For example, if noise is an issue, you'll want to be placed away from elevators, ice machines, and in a room not facing the street. If it's a resort and they have a night club at the pool, you'll want to be on a side not facing the pool. Whatever your needs, communicate them clearly to the concierge.

- Book with a credit card. Book your hotel with a credit card rather than an debit card. Credit cards offer consumers far more protection in the event of fraud. If there is a fraudulent transaction, you'll only be on the hook for \$50 and the credit card will fight the wrongdoer on your behalf and cover expenses incurred on the card over \$50. With a debit card, however, you will likely to have fight the entire charge on your own.

- Confirm the reservation. Call the hotel a few weeks before your stay to confirm they have your reservation and to confirm they have your special requests (e.g., room away from noise).

- Get it in writing. Ask for written confirmation for all reservations. Almost all hotels will send you an email confirmation of your reservation or will fax you confirmation if you don't have email access. Be sure to bring a copy of your reservation when checking in, just in case the hotel loses you in their system.

VOCABULARY FOCUS

1. Match each word on the left with the correct definition on the right:

- | | |
|--------------|--|
| 1) booking | a) the things you must have for a satisfactory life |
| 2) tip | b) a place or position |
| 3) needs | c) a place where many people go for rest, sport, or another stated purpose |
| 4) concierge | d) a useful piece of information, especially about how to do something |
| 5) review | e) an arrangement you make to have a hotel room, tickets, etc. at a particular time in the future |
| 6) resort | f) the act of considering something again in order to make changes to it, give an opinion of it or study it |
| 7) location | g) someone who is employed in a hotel to help guests arrange things, such as theatre tickets and visits to restaurants |

2. Match each word or phrase on the left with the correct equivalent on the right:

- | | |
|---------------|---|
| 1) beforehand | a) ПОДТВЕРЖДЕНИЕ, ДОКАЗАТЕЛЬСТВО, ОДОБРЕНИЕ |
| 2) wallet | b) ЛОВУШКА, ЗАПАДНЯ, ПОДВОХ |

- | | |
|-----------------|---|
| 3) target | c) исследование, изучение, анализ |
| 4) confirmation | d) сводить, вырезать |
| 5) cancellation | e) регистрация |
| 6) whittle | f) заранее, заблаговременно, предварительно |
| 7) research | g) сделка, соглашение, договор |
| 8) checking in | h) отмена, аннулирование, отказ |
| 9) deal | i) бумажник, портмоне, кошелек |
| 10) pitfall | j) цель, задание, назначение, задача |

3. Match the synonyms:

- | | |
|----------------|-----------------------------------|
| 1) avoid | a) attempt |
| 2) effort | b) cry, uproar, sound |
| 3) request | c) telephone connexion |
| 4) noise | d) booking |
| 5) useful | e) acquaint with, report |
| 6) call | f) lift |
| 7) inform | g) escape |
| 8) reservation | h) tour, journey, voyage |
| 9) elevator | i) advantageous, beneficial |
| 10) travel | j) asking, solicitation, petition |

4. Match the antonyms:

- | | |
|--------------|--------------------|
| 1) advantage | a) minimize |
| 2) maximize | b) shallow |
| 3) forget | c) enact, continue |
| 4) cancel | d) disadvantage |
| 5) deep | e) remember |

COMPREHENSION

5. Answer the questions on the texts.

1. Why is it important to book a hotel room in advance?
2. Where can you get the necessary information about the hotel?
3. What should you focus on when choosing a hotel?

4. How can you save money when booking a hotel?
5. What information in the text about the hotel booking was useful for you personally?

6. Say whether the following statements are true or false. Comment on the true statements and correct the false ones.

1. Once you've targeted a hotel or whittled your list to several hotels, you shouldn't call them and ask about your needs or concerns.
2. To book a hotel room with the best chance of satisfying your wallet and your needs, you'll spend almost all of your time searching for the right place.
3. With a credit card you will likely to have fight the entire charge on your own.
4. Travel agents can be useless in avoiding the pitfalls that come with booking exotic travel online.
5. Almost all hotels will send you an email confirmation of your reservation or will fax you confirmation if you don't have email access.

7. Complete the sentences using proper words and phrases from the list below.

1. To maximize your efforts you should take advantage of internet travel _____, consumer _____, and travel _____.
2. _____ hotel websites often have deals that don't appear on _____ sites.
3. TripAdvisor.com is a good _____ because it organizes reviews by the type of stay.
4. If you have a target _____ area, punch in the address into Google maps.
5. Contact a travel agent for exotic or remote _____.
6. Whatever your needs, _____ them clearly to the concierge.
7. Credit cards offer consumers far more _____ in the event of fraud.

(resource, sites, individual, protection, reviews, geographic, communicate, commercial, agents, destinations).



HOTEL TYPES

1. Read and translate the text into Russian.

Hotel is a place where a traveler may find food and shelter. The ideal hotel has big rooms, with comfortable beds and good facilities, including a business center. It should be as near to the center of the town as possible but within easy reach of the airport. There are several types of hotels.

Luxury hotel – it provides every facility a wealthy guest might need.

Resort hotel – it is situated in a place where tourists like to stay, often near the sea, lake or in the mountains. Guests usually book it in advance.

Commercial hotel – it is often situated in the town center, and provides accommodation for traveling for traveling businessmen, staying only one or two nights.

Congress hotel – it provides everything necessary for large meetings and conferences, with a lecture theatre and exhibition facilities.

Airport hotel – it provides accommodation for people going to or coming from other countries, usually only staying for one night.

Country house hotel – it is situated in pleasant scenery, and provides comfortable but informal accommodation for people who want to relax in a quiet place.

Guest house – it provides low-priced accommodation, usually on a small scale, for holiday visitors or for long-stay guests.

Motel – it is built specially to provide a service to motorists.

B&B – it is a small hotel, a kind of boarding house, which provides home-like low-priced accommodation and the morning meal for visitors. The letters B&B stand for “bed and breakfast”.

The hotels may be: 5-star hotel, 4-star hotel, 3-star hotel, etc.

5-star hotel: luxury hotels offering the highest international standards.

4-star hotel: hotels offering a high standard of comfort and service in which all bedrooms providing a private bathroom/shower with lavatory.

3-star hotel: hotels with more spacious accommodation with two thirds of the bedrooms containing a private bath room/shower with lavatory, fuller meal facilities are provided.

2-star hotel: hotels offering a higher standard of accommodation 20 per cent of bedrooms containing a private bathroom or shower with lavatory.

1-star hotel: hotels and inns generally of small scale with good facilities and furnishings, adequate bath and lavatory arrangements.

2. Learn the new words.

facilities

средства обслуживания, удобства

amenities

удобства (все, что способствует

хорошему отдыху)

tennis

теннис

special Christmas arrangements	особые приготовления к Рождеству
telephone in bedroom	телефон в спальном комнате
recreation /games room	комната для игр и отдыха
parking	парковка автомобиля
laundry service	услуги прачечной
conferences	конференции
four-poster bed	кровать с пологом на четырех столбиках
central heating	центральное отопление
TV in bedroom	ТВ в спальне
children welcomed	отдыхать и останавливаться с детьми
foreign language spoken	разговаривают на иностранном языке
solarium	солярий
night porter	ночной портье
morning coffee/snacks	легкий завтрак
dogs allowed	можно останавливаться с собаками
bar	бар
golf-course (9 holes)	место для игры в гольф (9 лунок)
golf-course (18 holes)	место для игры в гольф (18 лунок)
mini bar in bedroom	мини-бар в спальном комнате
swimming-pool	плавательный бассейн
fishing	рыбная ловля
snorkeling	плавание с маской и трубкой
scuba diving	плавание с аквалангом
water slide	водная горка
whirlpool	водоворот, бассейн причудливой формы
sky speed shuttle	скоростной лифт
cardkey	электронная карта
IDD=international direct dial	прямой выход на международную линию
laundry	прачечная
dry cleaning	химчистка
pressing	глаженье, утюжка
trouser press	пресс для брюк
robes and slippers	халаты и тапочки
shaver outlet	розетка для электробритвы
air conditioning	кондиционер

ceiling fan	потолочный вентилятор
sun beds	лежаки
nurse	няня
toiletries	туалетные принадлежности
premium bath essentials	туалетные принадлежности высшего качества
indoor pool	закрытый бассейн
twice-daily maid service	уборка номера дважды в день
linen	белье
housekeeping	хозяйственная служба отеля
shuttle service	автобусное обслуживание
butler service	обслуживание персональным дворецким
complimentary	бесплатный, за счет отеля
handicapped guests	инвалиды
facilities for disabled	приспособления для инвалидов
rack rate	стоимость номера, объявленная отелем (без учета операторской скидки)

3. Read the texts below and say what types of the hotels are described in them.

A. This lively self-contained hotel development stands right beside a long sandy beach just a few minutes walk from the resort centre. Brightly furnished in a traditional Cretan style, its comfortable rooms are located both in the main hold in adjoining bungalows. Staff is friendly and helpful and top family attractions include its well run children's amenities and marvelous entertainment programs. Local sports and shopping facilities are also good and you'll find plenty of nearby bars and taverns. From here buses run regularly along the coast to the capital Heraclion.

B. The Arina Sands is a large and comfortable hotel, especially popular with families, that's situated right above a superb, sandy beach. Friendly and informal, with a reputation for typical Greek hospitality and good food, it has organized fun and games for children in our Big T Club; while mums and dads will enjoy the chance to unwind and soak up the sun.

Notes: Crete [kri:t] is an island in Greece in the Mediterranean Sea. It is a popular tourist place. Cretan – is an adjective.

4. Use the following words in the sentences and write down small situations of your own.

A. Large pool, poolside bar, main bar, air-conditioned throughout, 2 lounges including one with TV area, buffet-style restaurant with pool views, traditional taverna, shops, basketball, volleyball, tennis, squash, aerobics, water sports from beach, table tennis, darts, pool table, full entertainment program including shows and cabarets, weekly Cretan evening, disco.

B. Pool, sun terrace, gardens, bar/lounge, all meals buffet service, tennis, table tennis, organized games and competitions, TV room, Greek/Cretan evenings with live music and folk dancing; occasional barbecues; nightclub and disco with shows, shops, children's playground, playroom, early suppers.

5. Read the descriptions of three hotels. Then read what the people say. Which hotel would each person prefer?



THE WALDORF

Greenwich, London WC2B 5DD

Recently restored to its original Edwardian splendor, this elegant hotel stands on the crescent of Aldwych, where London's West End meets the City, and just on the fringe of Covent Garden. Built in 1908, its famous Palm Court Lounge retains the gracious ambience of the turn of the century and Covent Garden Underground station is on hand.

*325 bedrooms & 40 suites * Waldorf Restaurant; Aldwych Brasserie.

*Club Bar; Footlights Bar * Palm Court Lounge * hair-drier, trouser press, individually controlled air-conditioning * satellite TV * 24-hour room service * public pay car park in vicinity * Family: baby-sitting, notice required.

From 79 pounds.

FORTE CREST

Sipson Road, West Drayton, Middlesex, UB7 OJU

This modern hotel stands just off Junction 4 of the M4, and within easy reach of Heathrow by courtesy bus service and Underground link to Central London. Royal Windsor and Hampton Court are both just a short trip from the hotel.

* 456 bedrooms & 5 suites * 5 restaurants, including Chinese and Italian.

* 3 bars * lounge * hair-drier, trouser press, overnight service satellite TV.

* 24-hour room service * free car park * use of local Health and Fitness Center.

* FAMILY: baby-sitting, notice required; play area.

From 55 pounds.

GROSVENOR HOUSE APARTMENTS

Park Lane, London W 1 A 3 AA

Built in 1928, the GROSVENOR House Apartments were originally designed as a separate block of luxury service apartments on Park Lane. Incorporated into the main hotel one year later, the Apartments have been since, and are today, one of London's most prestigious and comfortable addresses. The Apartments are served by a private entrance and separate reception, resulting in unusual privacy and tranquility, as well as an unrivalled level of service from the dedicated Apartments staff and management. Ranging in size from one to five bedrooms, ideal for

families, the Apartments all have a spacious sitting room, bathroom, hall, and kitchenette. All the hotel facilities are close at hand and included within the rate, such as the Health club with its 65-foot swimming-pool and gymnasium. Children under 16 stay free in their own room.

From 139 pounds.

«I work for one of the large tour operators, so I spend most of my time traveling. In my opinion, hotels need to be efficient; the phones should work and there should be an over-night laundry service. I think a good range of restaurants is important, because I don't have time to go out in the evening. As far as I'm concerned, atmosphere isn't very important.»

a) Sally Jerkins would like the...

«We have a small family business in Spain, and when we travel to England on business we like to take the children with us. I don't think the big hotels look after small groups very well – they often put you on different floors, and you can only see each other in the restaurant. On the other hand, self-catering apartments aren't very good because there aren't enough facilities. If you ask me, there should be more hotels that offer a mixture of both facilities.»

b) Michael Morgan would like the ...

«I don't travel to London very often, but I sometimes go for the weekend. For me, the ideal hotel needs to be near the theatres and cinemas. If you ask me, the best hotels are old-fashioned ones with a lot of atmosphere, but of course they should have a good range of facilities too. For me, staying in a modern hotel would be an unpleasant experience.»

c) Agatha Browns would like the ...

6. What does the ideal hotel need in your opinion?

7. Match the phrases in column A with the phrases in column B. The first has been already done for you.

- | | |
|--|-------------------------------------|
| 1. I get terribly seasick, so I hate (7) | 1. getting the chance to speak them |
| 2. Good service is important, but I dislike it | 2. welcoming the guests |
| 3. I go abroad whenever I can. I'm not fond of | 3. staying in five-star hotels |

- | | |
|---|---|
| 4. When the company's paying for them, I love | 4. getting up early |
| 5. I like working in Reception | 5. smaller ones more |
| 6. Big hotels are OK, but I like | 6. when waiters don't leave you alone |
| 7. I start work at six. I don't mind | 7. going anywhere by boat |
| 8. I speak three languages so I like | 8. holidays in Russia |
| 9. My daughter is a student and she likes | 9. traveling in the mountains |
| 10. They are good skiers. They like | 10. to travel by autostop and stay in the motel |
| 11. Good hotels are good at any season | 11. no matter where they are |

8. Read and translate the text into Russian.

ROOM TYPES

1. **Single room** – it is a room occupied by one person.
2. **Double room** – it is a room with one large bed for two people.
3. **Twin room** – it is a room with two single beds for two people.
4. **Triple room** – it is a room with three single beds, or a double bed and a single bed, suitable for occupation by three people.
5. **Family room** – it is a room with four or more beds, particularly suitable for a family with children.
6. **Lounge or sitting room** – it is a room not used as a bed room but where guests may read, watch television.

ROOM RATES

1. **Full board or enpension** – it is a room and all meals included.
2. **Half board or demi-pension** – this includes the room, plus breakfast and one other meal (lunch or dinner).
3. **Bed and breakfast or Continental plan** – it is the rate that includes the room and breakfast. (the breakfast itself may be «English» or «continental»).
4. **European plan** – it is the rate for a room alone, with no meals included at all.
5. **American plan** – it is the rate for a room with all meals included.
6. **Modified American plan** – it is the rate for a room with breakfast and one meal included.

9. Decide where to stay and extend the opinion, which appeals to you most.

a) I travel a lot – up to three months a year – so I guess you could say I spend a quarter of my life in hotels! For me, the ideal hotel has big rooms with comfortable beds and good facilities including a business center. It should also be as near the center of town as possible, but within easy reach of the airport.

b) I love going on vacation, especially in Europe. I worked hard all my life, so I feel I deserve a little luxury now – and I don't mind paying for it. If you ask me, a hotel that doesn't make you feel really special isn't a hotel!

c) I like smaller hotels because you can learn more about the country, the people, and the culture. The staff has more time for you. I think most of the big hotels are so impersonal. They all look the same. When you are inside them, you can't tell which country you are in.

10. Learn the dialogues.

Dialogue 1

Mr. Lions: Could you make a hotel reservation for me?

Clerk: Yes, sir, which hotel?

Mr. L: Hotel Olympia, if possible.

Clerk: Sorry?

Mr. L: Olympia. O-L-I-M-P-I-A.

Clerk: I see. OK, we'll get confirmation as soon as possible.

Dialogue 2

Mrs. Lane: I'd like to pay by cheque. Is that all right?

Clerk: Yes, Mrs. Lane, if you have a banker's card.

Mrs. L: Oh, yes, here you are.

Clerk: Right. Thank you, Mrs. Lane.

Dialogue 3

Mr. Jones: Is that Hilton Hotel? May I make a room reservation?

Clerk: Yes, sir, it is Hilton Hotel. What room would you like to reserve?

- Mr. J:** I'd like to reserve a single room for a weekend. Is that possible?
- Clerk:** Of course, sir. Would you like a room with a bath or a shower, sir?
- Mr. J:** That makes no difference for me, but I need a room with a nice view.
- Clerk:** What is your telephone or e-mail, sir? We'll get information as soon as possible and let you know immediately. Is that all right, sir?
- Mr. J:** That's perfect. I'll be waiting for your call.

11. Finish dialogue 4.

Dialogue 4

John: Hello, Peter!

Peter: John! How nice to see you! I haven't seen you for ages!

John: No, not since I left the Palace. It must be four years.

You're not still there, are you?

Peter: I'm the General Manager, actually.

John: Well, well! Congratulations!

Peter: Thank you. What are you doing here?

John: Oh, I'm still involved with hotels, sort of. I'm a partner in a company that builds leisure facilities – swimming-pools, saunas, tennis courts, that sort of thing. I can't interest you in a pool, can I?

Peter: I'm afraid you're too late. We've already got one. Yes, we've made quite a few changes since you were there. We built a large extension a couple of years ago with a pool, fitness center, solarium, and sauna. We've even opened a couple of tennis courts. It's a pity we didn't know about you. We might have been able to give you some business.

John: Well, I've only been there for a little over a year. But tell me, you must be doing pretty well, then?

Peter: Yes, things are a lot better than they were four years ago, that's for sure. You know there was a takeover about a year after you left?

John: Yes, I heard.

Peter: Well, they've put a lot of money into the hotel, and it really looks great now. Our rooms are far more comfortable and we offer the

best facilities in the area. So of course we can charge higher prices. It's certainly paying off – occupancy rates are right up!

John: Well, it was about time. What about those old family rooms in the annex?

Peter: Last year, we converted them into business apartments and a business center.

John: Really? Good idea. A lot of hotels are going that way today.

Peter: You are quite right. And what about you, your business and your family?

John: _____

12. Read Melissa's letter and retell it using the past tense.

PARADISE HOTEL

Dear Kathy.

This sure isn't paradise! There are forty rooms in this hotel. Thirty-nine of them are double rooms as husbands and wives are living in them. That's right. I'm the **only** single person here!

There are lots of trees and flowers here. There is a very tall tree right outside my door. There are four or five monkeys in the tree. Every morning when I leave my single room, they throw leaves at me.

And breakfast, breakfast is bad. The loaves of bread are always stale. The eggs are always cold. The coffee is awful. The strawberries are good, though. I eat a lot of strawberries every day.

Lunch is bad. I have lunch at one. By then, the flowers in the vases are almost dead. I think the meat, however, is still alive. There is the same stale bread, the same awful coffee.

I spend my afternoon on the beach, but I don't swim. The water is very dirty from an oil spill.

There is nothing to do at night. Kathy, I'll be home early on the eleventh ... or maybe the tenth ... or even the ninth.

Love, Melissa.

HOTEL FACILITIES

14. Read information about three hotels in Pattaya, Thailand.

Camelot Hotel Pattaya

Location: The Camelot Pattaya is situated in the heart of Pattaya city, putting you right in central position to reach all points of interest, such as Walking Street, the entertainment areas, and the shopping areas for the best local buys. It is only a ten-minute walk to the municipal beach.

Accommodation: 160 guest rooms all furnished with modern amenities (air-conditioning, satellite TV, telephone, mini-bar service, shower & bath, hair drier).

Facilities: two restaurants for both formal dining and light refreshments at any time, a well-equipped conference room, a small swimming pool, a snooker room, a kara-oke room, a beauty salon and a souvenir shop.

Pattaya Park Beach Resort

Pattaya Park Beach Resort is one resort hotel that is indeed perfect for a family holiday. Its sprawling compound offers a host of activities for the young and the old.

The hotel has at least three attractions that you won't find anywhere else in Pattaya: the whirlpool in its large water park, the two revolving restaurants in its 52nd and 53rd floors, and the thrilling tower jump and sky speed shuttles.

Other facilities include banquet and conference rooms, a fitness center and sauna, jogging track, a snooker room, and a shopping arcade.

The resort complex comprises two hotel buildings with 730 rooms all furnished with air-conditioning, satellite TV, telephone, mini-bar, private bathroom with bath tub a shower, hair drier (available on request), balcony with sea/mountain view.

The hotel is located on Jomtien secluded beach (it's only a five-minute drive to Pattaya centre).

Royal Cliff Beach Resort

Location: The resort is located to the south of Pattaya on a headland overlooking Royal Cliff Bay and the Gulf of Siam.

General information: A totally self-contained resort comprising 4 stylish and individual hotels set in 64 acres of tropical parkland. Extensive leisure and sports facilities. All rooms have a cardkey system, balcony, individual air-conditioning, bath with shower, mini-bar, satellite TV, in-house movies, IDD telephone and private room safe.

Royal Cliff Beach Hotel: 179 Superior Rooms, 355 Mini-Suites. 8 Executive Suites, 10 Theme Suites (1 and 2 bedrooms).

Located at the heart of the resort, it is ideal for package holiday makers and slightly more budget-conscious travelers.

Royal Cliff Terrace: 64 Mini-Suites, 27 Family Suites (2 bedrooms).

The royal Cliff Terrace with its Beachfront location offers a relaxing atmosphere and is a favorite with honeymoon couples and families.

Royal Cliff Grand: 209 Deluxe Rooms, 77 Grand Rooms, 15 Junior Suites (1 bedroom), 10 Regency Suites (2 bedrooms), 1 Royal Suites (3 bedrooms).

The elegant Royal Cliff Grand was opened with conference and incentive market in mind and provides what the experienced leisure or business traveler could wish for.

Royal Wing: 84 Executive Suites, 2 Presidential Suites (3 bedrooms).

Set apart from the rest of the resort with its own large private pool and beautiful gardens, the exclusive all-suites Royal Wing offers the highest standards of personalized service.

Dining and Entertainment 9 restaurants and 4 bars.

Sports and Leisure: 3 swimming pools, 2 children's pools, Jacuzzi, 6 floodlit tennis courts, water sports available on the beach, 3-hole practice golf course and 10 excellent 18–27 hole golf courses nearby, Baan Plai Thai traditional massage, beauty salon, shopping arcade, children's playground, sauna/steam room, table tennis, fitness center, resort catamaran – regular bathing trips to the local islands.

Services and Facilities: limousine service, 24-hour room service, business center, 2 ballrooms accommodating up to 1500 pax, 15 meeting rooms for 20–100 pax, babysitting, florist counter, tour counter, laundry, dry cleaning and pressing service, clinic, beach elevator.

15. Answer the questions.

Which hotel..

1. is situated on a headland to the south of Pattaya?
2. is located in the heart of Pattaya?
3. is located on Jomtien beach?
4. has a large water park?
5. has a kara-oke room?
6. offers regular bathing trips to the local islands?
7. provides hair driers on request?
8. offers golf courses?
9. has two revolving restaurants?
10. has a beach elevator?

16. Which words go together according to the texts?

entertainment	compound
modern	track
sprawling	beach
budget-conscious	tennis courts
secluded	areas
cardkey	resort
jogging	traveler
beachfront	system
floodlit	amenities
self-contained	location

17. Give the English for:

удобства, средства обслуживания, территория, скоростной лифт, освещаемый корт, химчистка, прачечная, оборудованный, автономный, снабженный всем необходимым.

18. Work in pairs. Discuss the following:

- Which of the three hotels would you prefer to stay at? Why?
- What do you think is the worst thing about each hotel?
- What do you think is the best thing about each one?

19. Look at the hotel facilities and services below. Which of these facilities or services would you expect to find ONLY in a deluxe hotel?

robes and slippers in-room safe car hire sun beds baby cots toiletries indoor pool squash courts live entertainment gift shop disco internet café	24-hour room service shaver outlet currency exchange beach towels kids' club premium bath essentials water slides trouser press daily housekeeping floodlit tennis courts casino doctor on call	IDD telephone ceiling fan archery horse-riding nurse / babysitting video library twice-daily maid service non-allergenic linen shuttle service tea/coffee-making facilities butler service complimentary transfer	internet/e-mail access through in-room TV multilingual resort TV information facilities for handicapped guests
---	---	---	--

20. Discuss the following.

What do you expect from a good hotel? What is the most important for you:
a) facilities; b) location; c) price; d) service?

21. GRAMMAR FOCUS. Comparisons. Compare information about the Pattaya Park Beach Resort, the Camelot and the Royal Cliff Beach Resort in Pattaya and answer the questions.

1. Which hotel is the largest?
2. Which hotel is the most luxurious?

3. Which hotel has the widest choice of restaurants?
4. Which hotel has the fewest rooms?
5. Which hotel is the tallest?

22. True or false?

1. The Camelot is larger than the Pattaya Park Beach Resort.
2. The Royal Cliff Beach Resort is farther from the beach than the Camelot.
3. The Pattaya Park has better facilities than the Camelot.
4. The Royal Wing offers higher standards of service than the Royal Cliff Terrace.
5. Sports and leisure facilities at the Royal Cliff Beach Resort are more extensive than at the Pattaya Park.

23. Study the following file and answer the questions below.

	Fame Hotel	White Rose Hotel	Carlton Hotel
Singles	55	37	10
Doubles	32	19	5
Twins	59	40	21
Rack Rate	\$50	\$48.50	\$45
Full Board	\$72.50	\$67.75	\$65
Group discount	15%	15%	20%

1. Does the Fame have fewer singles than twins?
2. Is the discount in the White Rose as high as in the Carlton?
3. Is the Carlton's rack rate less expensive than the Fame's?
4. Which is the biggest hotel?

24. Now use the file to make ten more questions comparing the information about the hotels.

25. Role-play. Hotel Grading. Work in groups.

- Step 1. Each group chooses one country and discusses the standards and facilities one/two/three/four/five-star hotels in this country. Prepare a report! hotel rating system in this country (in your city).
- Step 2. Submit your reports to the class and discuss the difference in standard facilities in different locations.

26. Translate into English.

1. В отеле имеется специальное оборудование для инвалидов.
2. Для грудных детей предоставляются детские кроватки.
3. Наш отель предлагает бесплатный трансфер для гостей отеля.
4. Во всех номерах имеются кондиционер, телефон с прямым выходом на международные линии, спутниковое телевидение, мини-бар, ванная комната со всеми туалетными принадлежностями, фен (по запросу).
5. В самых роскошных отелях уборка номера проводится 2 раза в день.
6. Условия отдыха в этом трехзвездочном отеле хуже, чем в четырехзвездочном, который имеет больше баров, ресторанов, бассейнов и освещаемых теннисных кортов.
7. Халаты и тапочки предлагаются только в номерах «люкс», которые стоят дороже.
8. Наш курортный отель полностью автономен. На огромной территории отеля имеется все необходимое для прекрасного отдыха и занятий спортом.

Texts for reading

ACCOMMODATION

THE AFFORDABLE ALTERNATIVES

Text 1

Britain boasts of the best hotels in the world. They are great if you want, and can afford, the luxury touch. But for a place to rest the head that's British through and through and which won't break the bank, here are some suggestions from the wide variety available.

For more information on any form of accommodation contact the organizations direct or see any Tourist Information Center (TIC). All TICs have information on local accommodation and many provide a booking service to personal callers for a small fee. TICs offering the Book-Bed-Ahead scheme (known as 'The Bed Booking Service' in Wales) can make a provisional reservation for you at any town, which has a center operating the scheme.

YOUTH HOSTELS

There are youth hostels in all the best parts of Britain: cities, National Parks, towns, countryside and coastal resorts. All provide inexpensive accommodation, usually in dormitories. The meals are very good value: from £4 for a two-course evening meal (with vegetarian option) and £2.70 for breakfast. You can self-cater if you prefer.

If you are the member of the Youth Hostels Association your card is valid at any British youth hostel. If you are not a member, you can buy an International Hostelling Card or individual «welcome stamps» (one per night) when you arrive. Maximum price £9.50. All prices quoted were correct for 1997.

To book, either write to the youth hostel of your choice enclosing a Eurocheque for payment or send a fax quoting Visa/Mastercard details. Credit card bookings are also accepted by telephone. There is a central telephone number for all seven London youth hostels (0171) 248 6547. You can also book them at the main TICs in London (at Victoria Station, Heathrow and Liverpool Street). London youth hostels provide discounts on attractions, theatre booking, currency exchange, travel tickets, onward booking and are open 24 hours a day.

There is an onward booking service between major youth hostels in Britain, throughout Europe and from key city youth hostels in North America, Australia and Japan. For further information:

YHA National Office (England and Wales), Trevelyan House, 8 St. Stephen's Hill, St. Albans, Hertfordshire AL1 2DY, Tel: (01727) 855215. Fax: (01727) 844126. Or you can e-mail: YHACustomerServices@compuserve.com

YHANI National Office (Northern Ireland), 22 Donegall Road, Belfast BT12 5JN. Tel: (1232) 324733. Fax: (01232) 439699.

SYNA National Office (Scotland), 7 Glebe Crescent, Stirling FK82JA, Tel: (01786)451181. Fax: (01786)450198.

There are also hostels run by the Young Men's and] Young Women's Christian Associations (YMCA and' YWCA). For more information, chaps should contact: National Council of YMCA, 640 Forest Road.

Activities

1. Translate the text above and the following texts into Russian.

2. Choose the correct answers based on the content of Text 1.

- a) What country boasts some of the best hotels in the world? (France, Australia, America, Great Britain);
- b) Where are the youth hostels situated? (towns, mountains, National Parks, coastal resorts);
- c) How much does a two-course evening meal cost? (£ 1, £2.50, £3, £4);

d) What should one do in order to book a youth hostel? (to write a letter to the youth hostel, to send a fax without any details, just to make a telephone call, to book at the post office);

e) What discounts are provided by youth hostels? (disco clubs, pubs, casinos, currency exchange).

BED AND BREAKFAST

Text 2

B&B accommodation offers a room in a private home and, usually, the biggest and best breakfast you ever had. It is excellent value for money, but you should not expect all the facilities of a hotel. Your BTA office can give you details of the excellent B&B guides available. Local TIC will have lists of bed and breakfast accommodation in their area and can also book the accommodation for you.

HOME AWAY FROM HOME

Many British families offer home-stay accommodation in their homes to overseas visitors. Here visitors are considered as paying guests rather than clients. This type of accommodation gives you the opportunity to sample the British way of life. Contact BTA offices for a copy of Britain: Bed and Breakfast 1998 which lists some home-stay agencies.

UNDER CANVAS

For nature-lovers whose ideal accommodation is under canvas (and especially if you are visiting Britain in the summer!), the Forestry Commission operates forest camp parks in Britain's seven Forest Parks and the New Forest. Some offer reduced rates for youth groups. Make enquiries well in advance of your intended visit. Contact: The Forestry Commission, 231 Corstorphine Road, Edinburgh EH 12 7 AT (Tel: 0131-334 0303. Fax: 0131-334 3047).

Camping in the rural areas of Britain is often possible on farmland with the farmer's permission. Larger caravan and camping parks, generally for touring caravans, often have a section for campers. Many of these parks have facilities such as swimming pools, games rooms, tennis courts and TV.

The indispensable guide, *Where to Stay: Camping and Caravan Parks in Britain*, is available free from BTA offices. The Camping and Caravanning Club, Greenfields House, Westwood Way, Coventry CV4 8JH, Tel: (01203) 694995, operates a section specifically for cycle campers or those using lightweight equipment.

STAY ON CAMPUS

Accommodation in universities and colleges is excellent value for money and offers a choice of many campus locations. This type of accommodation is particularly good for groups. Classrooms, meeting rooms and sports facilities are also available. The accommodation is mainly in single bedrooms and is available during academic vacation periods: June-September, Easter (3 weeks) and, at some universities, Christmas (3 weeks).

Some universities offer these facilities all year round.

Part 2. Restaurants

Read the text and translate it. While reading try and find answers to these questions:

1. What is the best time for visiting restaurants?
2. What is the main criterion for you when choosing a restaurant?
3. Do you have any favourite restaurant in your city?

10 Restaurants in London

Welcome to the Time Out EAT List. The best restaurants in London, handpicked by local food editor, are for your attention. Places that, yes, have great food, but more importantly will also guarantee you a good time. They might have a killer soundtrack, a cool room, or just really kick-ass service. Or dishes that go beyond excellent but make you smile, too. And all at the right price. Which doesn't necessarily mean cheap, but definitely means value for money. In short, the best restaurants, at every price point, across London.

Restaurant name: Bright

Food: Contemporary Global

Location: Hackney

Price: Mid-range

When to go: when you're bored of all other food.



What to have: the menu changes daily, but plates which embrace carbs are especially strong: look out for the likes of home-made goujeres, herby pizzette or plates of pasta. Not forgetting that white bread sarnie, with katsu chicken inside.

Eating at Bright is a little like eating in a high-ceilinged, metal-framed glass box, but that's a good thing: there's less to distract you from the food. Which is a brilliant bizarre mix of eclectic, modernist small plates. The compact menu changes daily, but is generally an eclectic mix of modernish small plates: look out for the signature chicken katsu sarnie (a crusts-cut-off white bread number, in dainty quarters), slices of artisanal charcuterie, dinky plates of off-the-clock pasta, plus inventive plates of fish, meat or veg (grilled radicchio with preserved cherries, say; or mussels with curry leaves in a smoked mackerel broth). Best of all: you can book.

Restaurant name: Hawksmoor Seven Dials

Food: British

Location: Seven Dials

Price: Expensive

When to go: When your carnal urges will only be satisfied by something big and bloody.

What to have: A small steak – because the large ones would feed a family of cheetahs, and you need to save room for sensational sides and old-school desserts.



The original Hawksmoor in Spitalfields is a great bar and grill – but this newer branch is a truly sensational one. The entrance is a bit hidden, despite the Covent Garden location, but once you're inside you see it's a real beauty of a basement bar and dining room, which looks as if it's been there for at least a century – in fact, it only opened as a restaurant at the end of 2010. The meat is of better quality, and better cooked, than at many more expensive Mayfair steak restaurants. That's not to say that Hawksmoor is cheap, of course, but dining here is an experience that every omnivore should have at least once.

Restaurant name: Jugemu

Food: Japanese

Location: Soho

Price: Mid-range

When to go: When you're craving some fabulously fresh Japanese finger food.

What to have: No contest. It has to be the temaki rolls, fresh from the chef's fair hand with the nori wrapping still crisp.



As Japanese restaurants go, Jugemu is rather humble and relaxed – the kind of place where you have to pencil in your order on a basic paper menu. No matter, the food here is a class apart, from the sushi and sashimi to warm street-food snacks and cold plates such as bonito-flecked tomatoes

in a soupy wasabi/soy dressing. Ultimately, however, we would sell our souls for just one of their incomparable temaki hand rolls – even though these are only available at the counter.

Restaurant name: Luca

Food: Fusion

Location: Clerkenwell

Price: Expensive

When to go: When you want upscale Italian comfort food with the cool factor that those Knightsbridge and Mayfair old-timers lack.

What to have: Start with a round of gossamer-light, superbly crisp parmesan fries for the table (and one of Campari sodas).



For their follow-up to the highly acclaimed Clove Club, Isaac McHale and co have, happily, not succumbed to Difficult Second Album Syndrome. Luca is a looker – all understated glamour with the whisper of money swaying its beautiful drapes – and its concept of ‘British ingredients through an Italian lens’ is a clever continuation of the cooking that made its sibling such a success, without the set menu format. This is fancy but approachable food: bruschetta eschews tomatoes for cream-baked spider crab; pasta is paired with pistachio pesto; and the tiramisu is a game-changing trifle.

Restaurant name: Xu

Food: Contemporary Asian

Location: Chinatown

Price: Mid-range

When to go: When you want some of that Bao magic, with a side order of razzle-dazzle and minus the stomach-tightening queue (Xu takes bookings).

What to have: The pancakes with bone-marrow-enriched beef shortrib topped with potato crumb – an insanely good mash-up of Peking duck pancakes and cottage pie.



The first thing anyone ever says about Xu is that ‘it’s from the people behind Bao’. But Xu is an entirely different kettle of smoked eel. True, it’s Taiwanese, but it’s a smart restaurant with a glam, vintage Taipei vibe. Think waiters in black tie and upbeat jazz over the speakers, plus a dedicated ‘tea bar’ and semi-private mahjong tables. The food is sensational (don’t miss the chilli egg-drop crab) and the bill, given the quality, will be affordable. Best of all, you can actually book.

Restaurant name: Nest

Food: British

Location: Hackney

Price: Mid-range

When to go: You need to commit and plan ahead, but the rewards are immense.

What to have: Seven plates. No choice. Always interesting. Perhaps venison Wellington with a pear concealed inside it – or fermented cabbage and mint (from the separate veggie menu).



Three pals. One teeny Hackney restaurant. A seven-course no-choice menu (eight if you count bread, which you should, because it's delicious), all created from a single meat. Result? Something special. Nest's focus is on using on one animal at a time (the meat changes every six weeks or so). There's less waste. It's more sustainable. Oh, and did we mention the cooking is terrific, too? They get plus points for the atmospheric Paris bistro via Hackney vibe and the enthusiasm of the small team. Nest is simply charming.

Restaurant name: Snaps & Rye

Food: Danish

Location: Ladbroke Grove

Price: Affordable

When to go: During the day for the best open-face Danish sandwiches in London, at night for exquisite Nordic restaurant dishes.

What to have: Open sarnies and pastries by day (try the divine ‘bread and butter pud’ made out of Danish pastries); whatever you’re given at night. Expect light, high-precision cooking with a focus on cured, smoked and spankily fresh fish that will make you feel like 6,750,000 krone (approx. \$1m).



Kell and Jacqueline Skött are a daring duo. Struggling to recruit stylists for their second hair salon, they chanced upon a government initiative allowing A3 retail spaces to be converted to A1 restaurants for two years without planning. They had long dreamed of running a Danish café (she’s British, he’s a Dane). So, they called their lawyer on the Wednesday, agreed on the Thursday, told staff on the Friday and partied on the Saturday. Initially daytime only, they later took on Tania Steytler, a Cornish chef so exceptionally skilled, her £35 no-choice Friday night menu is now available from Thursdays to Saturdays, thanks to local demand.

Restaurant name: Roganic

Food: Contemporary European

Location: Marylebone

Price: Blow-out

When to go: For lunch (Tuesday to Saturday) or a weekday dinner (Tuesday to Thursday), both of which offer less weepingly expensive ways to eat here.

What to have: Whatever you're given. It's a tasting menu (and set lunch) kind of place. But don't panic: the food is beautiful, so you're in safe hands.



If nothing else, the Roganic crew deserve an award for making this once-awkward site on Marylebone's Blandford Street, formerly home to L'autre Pied, into a place of cool, calm loveliness. On the whole, the food – from star chef Simon Rogan – is stunning. This is a tasting-menu-only kind of a place (with long or short options, plus a much speedier set business lunch that's also a steal). And we especially like the service: the GM is a delight.

Restaurant name: Santo Remedio

Food: Mexican

Location: Borough and London Bridge

Price: Mid-range

When to go: When you've out in a group and you want a step up from tapas.

What to have: Small plates, snacks and sides. But save space for the lamb cutlets, too.



Forget everything we ever said about the first Santo Remedio. The born-again-version of the Mexican restaurant, now moved from Shoreditch to south of the river (opposite the Unicorn Theatre on Borough's Tooley St), is an absolute slam-dunk. A homely, gorgeous-to-look-at space, with wonderful staff and terrific cooking, it's arguably the best Mexican in London. Do not miss the quesadilla or the guacamole. Grasshoppers optional!

Restaurant name: Malibu Kitchen at The Ned

Food: American

Location: Bank

Price: Expensive

When to go: When you've over-indulged and want to dine out guilt-free (or pretend you're a West Coast celebrity being interviewed over lunch).

What to have: Escape your comfort zone with some of the wackier menu items: the 'forbidden' rice bowl and the roast cauliflower steak are both memorable in a good way.



The Ned is one of those London arrivals that you just have to visit, if only to gawk at the staggeringly beautiful, no-expense-spared design job that has transformed the ground floor of the hotel – a former banking hall – into nine separate restaurants. This light-filled offering serves up a flavour-packed, Cali-style clean-eating menu, with dishes that are mostly suitable for veggies and vegans; the rest is a blend of on-trend imports (hello, poke) and cleaned-up classics such as a gourmet burger in a potato bun.

VOCABULARY FOCUS

1. Match each word on the left with the correct definition on the right:

- | | |
|---------------|--|
| 1) fusion | a) a food that is used with other foods in the preparation of a particular dish |
| 2) service | b) someone who is paying to stay at a hotel or eat in a restaurant |
| 3) price | c) a person who does not eat or use any animal products, such as meat, fish, eggs, cheese, or leather |
| 4) ingredient | d) a skilled and trained cook who works in a hotel or restaurant, especially the most important cook |
| 5) guest | e) a combination of separate qualities or ideas |
| 6) chef | f) the amount of money that you must pay in order to buy something |
| 7) vegan | g) the act of dealing with customers in a shop, restaurant, or hotel by taking their orders, showing or selling them goods, etc. |

2. Match each word or phrase on the left with the correct equivalent on the right:

- | | |
|-----------------|--|
| 1) contemporary | a) лакомство, деликатес, изыск |
| 2) to embrace | b) изобретательный |
| 3) carbs | c) всеядный |
| 4) dainty | d) умерший |
| 5) inventive | e) современный, модернистский, ультрасовременный |
| 6) carnal | f) высококлассный |
| 7) omnivore | g) содержание углеводов |
| 8) upscale | h) шатающийся, колеблющийся |
| 9) succumbed | i) плотский, чувственный, телесный |
| 10) swaying | j) охватывать, объять, охватить |

3. Match the synonyms:

- | | |
|--------------|--|
| 1) value | a) new, clean |
| 2) look out | b) exceptional, exclusive, particular, |
| 3) save | c) contented, pleased, delighted |
| 4) satisfied | d) paying attention and being careful |

- | | |
|--------------|---------------------------|
| 5) basement | e) shy, modest |
| 6) fresh | f) accessible, obtainable |
| 7) humble | g) fantasy, imagination |
| 8) available | h) floor |
| 9) special | i) costs, expenses |
| 10) fancy | j) preserving and saving |

4. Match the antonyms:

- | | |
|---------------|-------------------------|
| 1) cheap | a) poor, inferior |
| 2) excellent | b) commemoration |
| 3) bored | c) unoriginal |
| 4) forgetting | d) expensive, valueable |
| 5) original | e) interested, excited |

COMPREHENSION

5. Say whether the following statements are true or false. Comment on the true statements and correct the false ones.

1. Nest's focus is on using on several types of animal at a time (the meat changes every six weeks or so).
2. The food in Hawksmoor Seven Dials restaurant is very cheap
3. The entrance to Hawksmoor Seven Dials is a bit hidden, despite the Covent Garden location.
4. Eating at Bright is a little like eating in a high-ceilinged, metal-framed glass box, but that's not a good thing: there's less to distract you from the food.
5. The meat is of better quality, and better cooked, than at many more expensive Mayfair steak restaurants.

6. Complete the sentences using proper words and phrases from the list below.

1. You should order small steak, because the large ones would _____ a family of cheetahs.
2. It is a homely restaurant, gorgeous-to-look-at space, with wonderful _____ and terrific _____.

3. True, it's Taiwanese, but it's a _____ restaurant with a glam, _____ Taipei vibe.
4. The compact menu changes _____ .
5. The food is _____ and the bill, given the quality, will be affordable.

(smart, sensational, daily, staff, cooking, feed, vintage).

HOW TO LAY A COVER

(Как сервировать стол)

1. Read and translate.

When you lay a cover you need the following cutlery and tableware:

- main knife and fork,
- soup spoon,
- side plate,
- side knife,
- glassware,
- napkin.

Rules of setting a table:

- Put the cutlery, crockery and glasses on the table before the guests come.
- Wipe and polish all cutlery and glassware before you put them on the table.
- Put the main knife and fork 1 cm from the edge of the table.
- Put the side plates at the left side.
- Put the side knives on the side plates.
- The blades of all knives must face left.
- Put the wine glasses in front of the main knife.
- Put a folded napkin in the center of the plate or the right side of the cutlery.
- A vase for flowers, cruets-sets and an ashtray are in the center of the table.

Vocabulary notes

cutlery	ножи, ложки, вилки
tableware	приборы для сервировки стола
glassware	стеклянная посуда (стаканы, рюмки, бокалы)
crockery	посуда из фаянса (тарелки, чашки, блюдца и проч.)
folded	сложенный
napkin	салфетка
at the left side	слева
at the right side	справа
edge	край
blade	лезвие
to wipe	вытирать
to polish	полировать
tip	кончик
ashtray	пепельница
to face left	смотреть влево
cm=centimeter	сантиметр

CUTLERY

Large fork

Used as main fork or serving fork

Large knife

Used as main knife

Small fork (dessert fork)

used as:

- entrée fork
- salad fork
- dessert (or pudding) fork
- fruit fork

СТОЛОВЫЕ ПРИБОРЫ

Большая (сервировочная) вилка

используется для накладывания еды

Большой (столовый) нож

используется в качестве главного ножа

Маленькая (десертная) вилка

используется для:

- закусок
- салатов
- десертов (или пудингов)
- фруктов

Small knife used as:

- side knife
(for buttering bread
or spreading pate)
- entrée knife
- cheese knife
- fruit knife

Маленький (десертный) нож

используется в качестве:

- дополнительного ножа
(для намазывания хлеба маслом,
паштетом)
- ножа для закусок
- сырного ножа
- фруктового ножа

Steak knife with serrated edge

Нож для мяса с зазубренным краем

Fish knife used for:

- fish
- serving large items

Рыбный нож используется для:

- рыбы
- подачи больших кусков

Fish fork

Рыбная вилка

Large spoon used for serving

Большая (сервировочная) ложка
используется для подачи блюд

Medium spoon used for
desserts or puddings

Средняя (десертная) ложка
используется для десертов или
пудингов

Soup spoon

Суповая ложка

Small spoon (teaspoon)
used for:

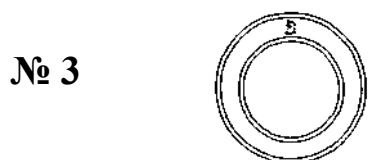
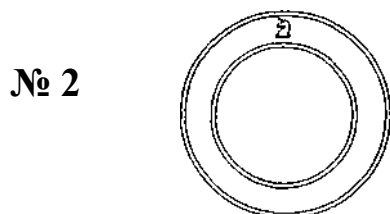
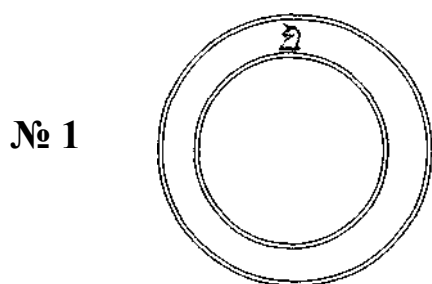
- tea and coffee
- cocktails (e.g. fruit
cocktails)
- ice cream
- sugar spoon

Маленькая (чайная) ложка

используется для:

- чая, кофе
- коктейлей (например, фруктовых
коктейлей)
- мороженого
- сахара

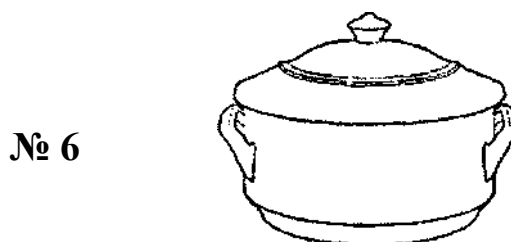
TABLEWARE



Standard set of tableware has:

- 1 **Large plate** (dinner plate)
Used for the main course
- 2 **Middle-sized plate** (side plate)
Used as a side plate and also for salads, cheese and fruit.
- 3 **Small plate**
Used for bread and rolls, also for cheese, fruit and cake.

СТОЛОВАЯ ПОСУДА



В стандартный набор столовой посуды входят:

- большая (закусочная) тарелка**
используется для основного блюда
- средняя (малая закусочная) тарелка**
используется как сервировочная тарелка, а также для салатов, сыра и фруктов
- маленькая (пирожковая) тарелка**
используется для хлеба, булочек, а также для сыра, фруктов и торта

- | | | |
|---|---|--|
| 4 | Soup bowl
Used for cream soups | суповая чашка,
в ней подают густые супы |
| 5 | Consomme bowl and saucer
Used for clear soups | чашка с блюдцем для консоме
служит для подачи бульонов |
| 6 | Large soup tureen
(with lid) | большая супница
(с крышкой) |
| 7 | Tea or coffee cup and saucer | чайная или кофейная чашка
с блюдцем |
| 8 | Salad bowl | салатник |

2. Answer the questions.

Do we set the table before the guests arrive?

What do we do with the cutlery, crockery and glassware before we put them on the table?

Where do we put the main knife and fork?

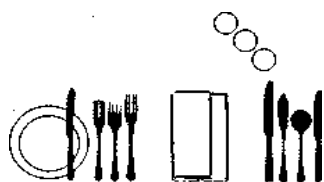
Where do we put side plates?

Where do we put side knives?

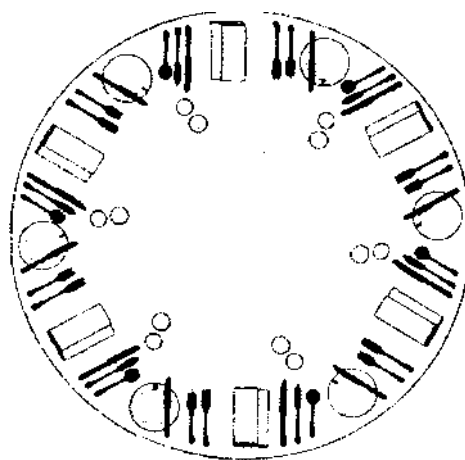
Where do we put wine glasses?

Where do we put a folded napkin?

Where do we put flowers, cruets-sets and an ashtray?



An example of a cover with no dessert cutlery.



An example how to lay a round table for 6 persons.

USEFUL INFORMATION

Table manners

1. Do not sit too far from the table or too close to it or do not put elbows on the table.
2. Sit upright on a chair; do not bend over the plate.
3. If the dish is far from you ask the neighbor to pass it to you.
4. Take the napkin intended for individual use, unfold it and put it on your laps. Do not wipe your lips with it, for this purpose it's better to use paper napkins. After the meal you can wipe your lips and fingers with it, then, not folding, put it on the table.
5. Bread, cookies, lump sugar and fruit are taken with hand.
6. Take bread with hand and put it on your side plate. Bread is eaten by small pieces. Tear them off over your plate.
7. Do not spread butter on the whole piece of bread. Tear off small pieces and butter each of them. First put a piece of butter with a clean knife on your plate and only then spread it on a slice of bread.
8. When caviar is served first put it on your plate, and then spread on small pieces of bread.
9. Soup is eaten slowly and silently. If soup is very hot, don't stir it with a spoon; it is better to wait until it cools down. Having finished leave the spoon on the plate.
10. Cold and hot fish dishes are eaten with the help of fish cutlery.
11. Meat dishes are eaten with a knife and fork. Hold the knife in your right hand and the fork in the left. With the fork in your right hand you can eat soft dishes – cutlets, omelets, etc., when the usage of knife is needless.
12. When you eat hot meat dishes do not cut the whole piece of meat at once. Cut small-sized pieces, and then eat them with a fork. In this case hot meat will not cool down fast.
13. Lobsters are eaten with a special fork.

3. Read and translate the dialogues.

DIALOGUE 1

Waiter: Good morning! What would you like for breakfast?

Guest: Well, I'll have some bread and butter or some buttered toast, eggs and bacon and cornflakes with milk.

Waiter: What would you like, tea or coffee?

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

Waiter: How many lumps of sugar do you take in your coffee? Do you take milk with your coffee?

Guest: I usually take 2 lumps of sugar and have my coffee with milk.

Waiter: What else would you like to order?

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

Waiter: Any kind you like. We have sharp, piquant cheese – Roquefort and Cheddar, mellow cheeses – Swiss and Cheshire, and soft cheeses – Edam, Camembert and Brie.

DIALOGUE 2

1st Guest: Let's call a waiter and make the orders.

Waiter: What can I do for you?

1st Guest: Breakfast for two, please.

Waiter: What would you like for breakfast? Today we've got a big choice of dishes.

1st Guest: Will you bring us something substantial to your taste?

Waiter: Here is the menu. Make your choice, please.

1st Guest: I'd rather have pancakes, bacon and eggs and a cup of coffee.

Waiter: How would you like your coffee?

1st Guest: Not very strong and put two lumps of sugar in it, please.

Waiter (to the second guest): What would you like for breakfast?

2nd Guest: I'd like fried eggs, meat pate and toasts with marmalade. Then bring me a fruit salad and some fruit juice, please.

Waiter: What juice would you like?

2nd Guest: Orange juice, please.

Waiter: Anything else?

2nd Guest: No, that's all.

Waiter: Just a minute, it won't take long.

(After the breakfast)

1st Guest: How much do we pay?

Waiter: Here is your bill, please.

1st Guest (paying for the breakfast): Here you are. Keep the change, please.

Waiter: Thank you, sir! Come again, please.

Vocabulary notes:

meat paté	мясной паштет
sharp	острый
piquant	пикантный
Roquefort	сыр рокфор
Cheddar	сыр чеддер
mellow	спелый, зрелый
Swiss	швейцарский сыр
Cheshire	сорт твердого сыра
soft	мягкий
Edam	сорт голландского сыра Эдам
Camembert	сыр Камамбер
Brie	сыр Бри

4. Translate into English.

1. Что бы Вы хотели на завтрак? Вот меню. Выбирайте, пожалуйста.
2. Что Вы будете пить, чай или кофе?
3. Какой кофе Вы хотите? Сколько кусочков сахара Вы кладете в кофе?
4. Что еще Вы хотели бы заказать? У нас сегодня большой выбор блюд.
5. Я не хотел завтракать плотно, но сегодня я хотел бы попробовать мясной паштет.
6. У нас сегодня есть яичница с беконом и тосты с мармеладом.
7. Принесите мне яичницу с беконом, мясной паштет и кукурузные хлопья с молоком.
8. Сколько я должен платить?
9. Вот Ваш счет, пожалуйста.
10. Оставьте себе сдачу, пожалуйста.
11. Приходите снова в наш ресторан.

5. Stage the dialogue using the glossary.

GLOSSARY

apple	яблоко	melon	дыня
apricot	абрикос	milk	молоко
ash-tray	пепельница	mineral water	минеральная вода
bacon	бекон	mushrooms	грибы
banana	банан	mustard	горчица
beans	бобы	mustard-pot	горчичница
beef	говядина	mutton	баранина
beefsteak	бифштекс	napkin	салфетка
beer	пиво	onion	лук
beet	свекла	orange	апельсин
biscuit	печенье	oysters	устрицы
broth	мясной бульон	pastry	кондитерские изделия (печенье, пирожное)
brown bread	черный хлеб	pea	горох
Brussels sprouts	брюссельская капуста	peach	персик
bun	булочка	pear	груша
cabbage	капуста	pepper	перец
cabbage soup	щи	pepper-pot	перечница
cake	кекс, торт, пирожное	perch	окунь
candy	конфеты, сласти	pie	пирог
carrot	морковь	pike	щука
cauliflower	цветная капуста	pike-perch	судак
caviar	икра	pineapple	ананас
cheese	сыр	plate	тарелка
cherry	вишня	plum	слива
chicken soup	куриный суп	pomegranate	гранат
chicken	цыпленок, курица	pork	свинина
chocolate	шоколад	porridge	жидкая овсяная каша
chop (cutlet)	отбивная котлета	potage (thick soup)	суп-пюре, густой суп

clear soup	бульон	potato soup	картофельный суп
cocoa	какао	pudding	пудинг
coffee	кофе	rabbit	кролик
consommé (thin soup)	жидкий суп	raspberry	малина
cranberry	клюква	roasted meat	жареное мясо
cream	сливки	roll	булочка
crockery	посуда (фаянсовая)	salmon	лососина, сёмга
china	посуда (фарфоровая)	salt	соль
cruet-stand	судок для специй	salt-cellar	солонка
cup and saucer	чашка с блюдцем	sausage	колбаса
currant	смородина	smoked fish	копченая рыба
decanter	графин	soup	суп
dish	блюдо	sour cream	сметана, кислое молоко
duck	утка	spoon	ложка
egg	яйцо	stewed fruit	компот
fancy cake	пирожное с кремом	stewed meat	тушеное мясо
fish salad	рыбный салат	strawberry	клубника
fork	вилка	sturgeon	осетрина
frankfurters	сосиски	sugar	сахар
French beans	фасоль	sugar-basin	сахарница
garlic	чеснок	table-cloth	скатерть
glass	стакан	tangerine	мандарин
goose	гусь	tart	торт, открытый пирог
gooseberry	крыжовник	tea	чай
grapes	виноград	toast	тост, поджаренный хлеб
ham	ветчина	tomato	помидор
hamburger	рубленный шницель	turkey	индейка
herring	сельдь		

honey	мед	veal	телятина
hot dogs	сосиски в булочке	vegetable soup	овощной суп
ice-cream	мороженое	vinegar	уксус
jam	варенье	water melon	арбуз
knife	нож	white bread	белый хлеб
lemon	лимон	wine	вино
lettuce	салат (зеленый)	wine-glass	рюмка, бокал
lobster	омар		
macaroni	макароны		
meat salad	мясной салат		
meat	мясо		

THE MENU

The word menu means:

- The dishes served in this restaurant.
- The list of dishes and wines. It is usually printed in the form of a card and each guest receives a copy of the menu. In popular restaurants there are one or two big menus on blackboards.

The structure of the menu.

The classical French menu has more than twelve courses. Modern menus usually have:

- appetizers or snacks,
- soups,
- entrees,
- main courses,
- desserts.

Many restaurants call the first three courses «starters».

1. Appetizers can be hors-d'oeuvres, pates, or natural oysters. These dishes are usually cold. They stimulate the appetite and are served at the beginning of the meal.

2. Soups may be thick potage or thin consomme. Soups are usually served hot, but can be served cold.

3. The entree in the classical French menu is a course served between the fish and the main meat courses. In the modern menu it can be seafood dishes, salads, small fried sausages or fish.

4. The main course is the most substantial course of the meal. Guests usually choose their main courses first and then select other courses. When chefs design menus, they usually start with the main course and then plan the other courses.

5. Dessert is the sweet course at the end of a meal or before coffee. In Britain it can be fruit and nuts, or a pudding. Coffee can be served with chocolates, biscuits or fruits.

VOCABULARY NOTES

list список

to receive [ri'si:v] получать

course перемена блюд

hors-d'oeuvre закуска

entree горячая закуска

main courses вторые (основные) блюда

dessert десерт

pate паштет

oysters устрицы

potage суп-пюре

consomme жидкий суп

hot горячий

cold холодный

6. Answer the questions.

1. How many courses are there in a modern menu?
2. What are starters?
3. When are the appetizers served?
4. What kinds of soups do you know?
5. When are the entrees served?
6. What is the main course?
7. What is dessert? What can be served for dessert?
8. When is coffee served?

7. Translate into English.

1. Каждый гость получает напечатанную копию меню.
2. Современные меню обычно имеют 5 перемен блюд.
3. Закуски стимулируют аппетит и подаются в начале еды.

4. Супы могут быть густыми или жидкими.
5. Супы обычно подаются горячими, но могут подаваться холодными.
6. Гости обычно выбирают сначала основные блюда.
7. Десерт подается в конце обеда перед кофе.
8. Кофе может подаваться с конфетами или пирожными.

THE MENU OF THE FIRST CLASS RESTAURANT

(Примерное меню первого класса ресторана)

Starters (закуски)

Starter = appetizer = snack = hors-d'oeuvre [o:'dʒ:vɪ] закуски

FISH SNACKS

a strip of fish (a piece of fish on a roll with fried onions) кусок рыбы
с жареным луком на булочке

cod liver печень трески

crabs крабы

fish assorted (fish assort) рыбное ассорти

herring and vegetables селедка с овощами

sturgeon in aspic (sturgeon in jelly) заливная осетрина

lobsters омары

pike-perch судак

marinated herring маринованная селедка

oysters устрицы

pressed caviar паюсная икра

red caviar красная икра

salmon семга

sardines in oil сардины в масле

squids кальмары

stuffed pike фаршированная щука

Cold meat snacks (мясные холодные закуски)

boiled tongue отварной язык

cold pork буженина

frankfurter сосиска

hamburger гамбургер, бутерброд с котлетой

Cheeseburger чизбургер, бутерброд с сыром

hot dog булочка с горячей сосиской и кетчупом

jellied tongue заливной язык

liver pate печеночный паштет
meat-jelly and horse-radish sauce мясной студень с хреном
patty небольшая плоская котлетка
sausage patty колбаска

Cold poultry snacks (холодные закуски из птицы)

cold-roast chicken холодная жареная курица
cold-roast goose холодный жареный гусь
cold-roast duck холодная жареная утка

Salads (салаты)

cole slaw салат из белой капусты с майонезом
crab salad салат из крабов
French fries жареный картофель-соломка
green vegetable salad салат из свежих овощей
new potatoes salad салат из молодого картофеля
onion rings жареные колечки репчатого лука
Russian salad (vinaigrette) винегрет
vegetable salad dressed with sour cream or mayonnaise овощной салат, заправленный сметаной или майонезом
tomato and cucumber salad салат из помидоров и огурцов
fish salad рыбный салат

Soups (супы)

chicken broth куриный бульон
chicken cream soup протертый куриный суп
chicken noodle soup куриный суп с лапшой
chicken vermicelli soup куриный суп с вермишелью
clear soup with croutons бульон с гренками
milk soup молочный суп
mushroom soup грибной суп
onion soup луковый суп
pea-soup гороховый суп
puree soup суп-пюре
thick soup (potage) густой суп
thin soup жидкий суп
vegetable cream soup протертый суп из овощей

Main course (вторые блюда)

FISH DISHES (РЫБНЫЕ БЛЮДА)

boiled pike-perch отварной судак
broiled haddock жареная пикша (вид трески)
fried clams жареные морские ракушки
fried cod, pike-perch, bream жареные треска, судак, лещ
fried scallops ['skolaps] жареные морские гребешки
fried sea bass in white sauce жареный морской окунь в белом соусе
steamed sturgeon паровая осетрина

MEAT DISHES (МЯСНЫЕ БЛЮДА)

beefsteak (steak) бифштекс
boiled tongue and green peas отварной язык с зеленым горошком
burger котлета из молотого мяса
chicken julienne жульен из птицы (суп с мелконарезанными овощами и мясом)
chop отбивная котлета
Coquette крокеты, рыбные или мясные котлетки с овощами в соусе
entrecote антрекот, жаркое на ребрышках
escalope эскалоп, тонкая пластина жареного мяса
grilled meat жареное на гриле мясо
kidneys in sauce почки в соусе
liver in sour cream sauce печень в сметанном соусе
mutton chop баранья отбивная
pork chop свиная отбивная
pot stewed meat тушеное мясо в горшочке
roast (broiled) meat жареное мясо
roast beef and vegetables жаркое из говядины с овощами
roast beef жареная говядина, ростбиф
roast veal and vegetables жареная телятина с овощами
rump steak with mashed potato ромштекс с картофельным пюре
veal chop телячья отбивная
veal fillet телячье филе

POULTRY (ПТИЦА)

roast chicken жареный цыпленок
roast duck and apples жареная утка с яблоками

roast goose and sauerkraut жареный гусь с кислой капустой

roast turkey with potatoes жареная индейка с картофелем

DESSERT (ДЕСЕРТ)

for dessert на десерт

vanilla ice cream ванильное мороженое

pistachio ice cream фисташковое мороженое

nut орех

BEVERAGES (НАПИТКИ)

SOFT DRINKS безалкогольные напитки

beverage напиток

tea чай

coffee кофе

hot chocolate (cocoa) какао

mineral water минеральная вода

Soda drinks: Coca Cola, Pepsi, Sprite, Fanta, Dr. Pepper, Seven Up

beer пиво

STRONG DRINKS

brandy бренди

cognac коньяк

vodka водка

whiskey виски

wine вино

8. Translate the menu of a luxury restaurant into English.

МЕНЮ

Холодные блюда и закуски

Ветчина

Паюсная икра

Красная икра

Кальмары

Креветки

Осетрина заливная

Селедка с овощами

Рыбное ассорти

Салат из крабов

Салат из овощей

Салат из свежих огурцов

и помидоров

Сардины в масле

Семга, Судак заливной

Фаршированная щука

Сыр рокфор

Горячие закуски

Крабы в соусе
Почки в соусе
Рыба в томатном соусе

Супы

Бульон с яйцом
Бульон с гренками
Борщ
Куриный суп с лапшой
Суп-пюре из кур
Суп-пюре из овощей
Жюльен из курицы

Вторые горячие блюда

Антрекот с картофелем
Бифштекс
Бифштекс с луком и яйцом
Индейка жареная
Котлеты бараньи отбивные
Котлеты свиные отбивные
Котлеты телячьи отбивные
Мясное ассорти
Осетрина гриль
Ромштекс с картофельным пюре
Свинина жареная с картофелем
Телятина жареная с картофелем

Блюда из птицы

Куры отварные под соусом
Курица жареная
Индейка жареная
Гусь жареный с капустой
Утка с яблоками

Блюда из овощей и яиц

Яичница с ветчиной
Омлет с ветчиной и сыром
Блинчики с мясом
Цветная капуста
Зеленый горошек

Сладкие блюда

Пудинг
Мороженое с орехами
Мороженое ванильное
Мороженое фруктовое
Мороженое фисташковое

Горячие напитки

Чай с лимоном
Кофе черный
Кофе со сливками
Какао

Холодные напитки

Минеральная вода
Пиво
Кока-Кола
Пепси
Фруктовые соки

Алкогольные напитки

Бренди
Коньяк
Водка
Виски
Вино

Кондитерские изделия

Пирожные
Кекс
Печенье
Шоколад
Конфеты

Фрукты

Яблоки
Апельсины

Хлеб

Белый хлеб
Черный хлеб
Булочки

METHODS OF COOKING

Cooking is a heat treatment of food to make it edible. Many products cannot be eaten raw. Meat, fish and 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 sautéing)
- 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.

Sautéing 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 are some types of puddings.

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

Roasting is cooking meat and 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.

Vocabulary notes

heat treatment тепловая
обработка

edible съедобный

raw сырой

way способ

heat жар, тепло

heating нагревание

liquid жидкость

boiling варка, кипение

stock рыбный или мясной бульон

stewing длительное тушение
в жидкости

frying обжаривание в масле

shallow неглубокий, мелкий

sauteing обжаривание в кастрюле
с добавлением масла при по-
мешивании

baking печение, запекание

steaming варка на пару

roasting обжаривание в духовке
или на вертеле

grilling обжаривание на открытом
источнике тепла (на углях на
гриле и др.)

mixture смесь

simmering кипение на медленном
огне

sugar syrup сахарный сироп

oven печка

deep-frying обжаривание с погру-
жением в кипящее масло

doughnut пончик

fritters блюда, жаренные во фри-
тюре (с погружением в масло)

surface поверхность

suitable подходящий

roasting foil фольга для жаренья

to spoon over поливать сверху
жиром

melted fat топленый жир

rapid быстрый

charcoal древесный уголь

9. 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?

5. What do we usually roast?
6. How do we call frying when natural juices of the food are mixed with the fat or oil in the saucepan?
7. How are potato chips cooked?
8. How are beefsteaks cooked?
9. How are spaghetti cooked?
10. How are doughnuts cooked?

10. Translate into English.

1. Тушеное мясо, вареные овощи, жареная говядина, печеная картошка, цыпленок гриль, жаренные во фритюре блюда, жаренный на вертеле шашлык, вареная курица, поливать сверху жиром, заворачивать в фольгу, печь пирожные, жарить в растительном масле.

2. Когда мы готовим пищу, мы варим, жарим на сковороде, печем, тушим в кастрюле на медленном огне, варим на пару.

STYLES OF FOOD SERVICE

There are many types of catering establishments. They are big first class restaurants in five-star hotels, small restaurants, cafeterias, snack bars and fast-food restaurants. They serve different types of customers. They are families, groups of tourists, business people, children etc. They all demand different styles of service. There are various basic styles of food service in restaurants of different types. There are the most common styles.

Buffet service

Buffet service is often called the «Swedish Board». This system of food service is very convenient for the guests – they needn't wait for the waiters and bills. This is really self-service. Breakfast is served from 8 to 10, lunch from 12 to 15, dinner from 18 to 20. As a rule this type of food service is arranged in hotels for big groups of tourists, and also for conferences and congresses.

The counters with snacks and dishes, and snack-plates and trays for taking food are placed in the centre of the dining hall. The tables are near the walls. The guests come up to the Swedish Board and put the meals, appetizers and salads on the snack-plates themselves. Then they put everything on the trays and take their seats at the tables.

The assortment of appetizers, dishes and beverages is usually rich. The guests can taste a little of each dish. Desserts are usually placed on a separate table. The waiter's role is to clear the tables and serve drinks. The waiters can also help the guests if necessary.

Cafeteria service

In cafeteria service the guests collect their plates with dishes on a tray as they move along the counter. At the end of the counter there is a cash desk. There the customers pay for the dishes they have chosen. This kind of service is usually used in cafeterias, snack bars and canteens.

Plate Service

This is the simplest form of table service in the restaurants. All the food is put on the plates in the kitchen. The waiters take it and place on the table in front of the guest. The principal item in the dish should be put nearest to the customer, and the garnish and vegetables should be arranged around the main item.

Vocabulary notes

catering establishments

предприятия питания

cafeteria кафетерий

snack bar бар-закусочная

fast-food restaurants рестораны

быстрого обслуживания

to demand требовать

common обычный, общий

buffet service буфетное

обслуживание

Swedish Board «шведский стол»

convenient удобный

to arrange устраивать, располагать

snack-plates тарелки для

накладывания еды

tray поднос

to place помещать

separate отдельный

plate service подача блюд на

тарелках «в обнос»

principal главный

item предмет

11. Answer the questions.

1. What are the types of catering establishments?
2. What are the types of customers?
3. Is the «Swedish Board» convenient for the guests?
4. What groups of people usually use the «Swedish Board»?
5. Where are the counters with snacks and dishes placed in the «Swedish Board»?

6. Where are the desserts placed in the «Swedish Board»?
7. What is the waiter's role in the «Swedish Board»?
8. Where is cafeteria service used?
9. Where do the customers pay for the dishes in cafeteria service?
10. What is plate service at the restaurants?

12. Translate into English.

1. В разных предприятиях питания разные стили обслуживания, потому что они обслуживают различные типы клиентов.
2. Самообслуживание «шведский стол» очень удобно для гостей, они не должны ждать официантов и счет.
3. «Шведский стол» используется для больших групп туристов, а также для конференций и конгрессов.
4. Ассортимент закусок, блюд и напитков обычно богат. Гости могут попробовать все блюда.
5. Официанты могут помогать гостям, если необходимо.

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 coconut sprinkles.

3. They can be made layered.

4. Long cocktails are usually served in a long glass with a straw. They are not so strong as other cocktails. They consist mainly of ice with a little spirit, fruit juice and sodas.

5. 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.

6. Shot cocktails are served in small glasses. They can be sipped or «shot».

7. 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.

Vocabulary notes:

pre-dinner дообеденный
clear прозрачный
spirit алкоголь
content содержание
ingredients ингредиенты, составные части
coconut кокосовый орех
sprinkles крошка
long cocktails коктейли, которые пьют медленно
syrup сироп
shot cocktails коктейли, которые пьют одним глотком

to sip потягивать, прихлебывать
non-alcoholic безалкогольный
whisky виски
vermouth вермут
champagne шампанское
liqueur ликер
gin джин
brandy коньяк, бренди
cognac коньяк
olive оливка, маслина

13. Answer the questions.

1. When are pre-dinner cocktails or aperitifs usually served?
2. What are pre-dinner cocktails made with?
3. When are creamy cocktails usually served? What are they made with?
4. How are long cocktails served? What do they usually consist of?
5. What are sour cocktails made with?
6. How are shot cocktails served?
7. What are non-alcoholic cocktails made of? How are they served?

Here are the recipes of some well-known cocktails served in cocktail bars and restaurants

APERITIF COCKTAILS

«Manhattan»

Whisky	35 ml
Martini	15 ml
Lemon juice	
Cherry on the bottom	

«Brandy Manhattan»

Cognac	50 ml
Red dessert vermouth	25 ml
Cherry on the bottom	

«President»

White rum	55 ml
White dry vermouth	20 ml
Decorate with a slice of orange. Ice	

«Martini Dry»

Gin	55 ml
White dry vermouth Martini	20 ml
Olive on the bottom	

«Martini Sweet»

Gin	50 ml
Red dessert vermouth Martini	25 ml

DESSERT COCKTAILS

«Cherry Cobbler»

Dessert red wine	40 ml
Liqueur «Cherry»	20 ml
Cognac	20 ml
Cherry syrup	20 ml
Cherries	

«Chocolate Cobbler»

Chocolate Liqueur	30 ml
Coffee Liqueur	30 ml
Strawberry juice	20 ml
Chocolate Syrup	20 ml
Whipped Cream	20 ml
Strong Tea	20 ml
Ice	

DIGESTVE COCKTAILS

«Orange Blossom»

Gin	40 ml
Orange juice	40 ml
Decorate with a slice of orange	

«White Rose»

Gin	60 ml
Lemon juice	10 ml

Orange juice 10 ml
 Sugar syrup 5 ml
 Egg white

«Whisky Sour»

Whisky 60 ml
 Lemon juice 20 ml
 Sugar syrup 5 ml
 Decorate with a slice of orange and cherry.

«Brandy-Cola»

Cognac 50 ml
 Pepsi Cola 100 ml
 Decorate with a slice of orange and cherry.

«Bloody Mary»

Vodka 50 ml
 Tomato juice 100 ml
 Lemon juice 10 ml
 Tomato sauce 10 ml
 Salt, pepper

« Screwdriver»

Vodka 50 ml
 Orange juice 100 ml
 Decorate with a slice of orange. Ice

**WHERE AND WHAT WOULD
 YOU LIKE TO EAT?**

Which ethnic food would you like to eat? The International Food Court at a large shopping mall sells meals from all over the world. Read the signs from each of the mini-restaurants then answer the questions.

<p>The Italian Eatery Savory Pizza THICK or THIN Crust Samples Given</p>	<p>Emperor's Garden Fresh Chinese (List of ingredients available at counter) Kids' Menu</p>	<p>Monterey Pasta CO Eat Pasta for Life! 3 times a week! It's healthy! Any three items \$3.99 (Frequent Buyer Program)</p>
--	---	---

<p>La SALSA Gourmet Mexican Specialties Favourite dishes – Combinations Low Cal Combo Burritos – Fajitas</p> <p>The Sandwich Express Sumptuous Sandwiches Daily Specials</p>	<p>Chicago Hot Dogs Delicious and Juicy Char-broiled hamburgers</p> <p>Swiss Sweet Factory Classic Candy and Chocolate \$1.75 per quarter pound Sugar-free, Fat-free varieties available</p>	<p>Sushi Maru Our sushi is cooked: boiled, grilled, or smoked. Some of our sushi is marinated; some is raw. Lots of our sushi is vegetarian. Highest Quality Seafood</p> <p>French Bread Bakery Old Fashioned bread since 1849 Original recipe Baked daily (Gift Certificates available)</p>
--	--	--

14. Answer the questions about the International Food Court.

1. What are the two kinds of pizza available at The Italian Eatery?
2. How many items can you get for \$3.99 at The Monterey Pasta Company?
3. What is the name of the candy store?
4. Which restaurant has a French name?
5. What are the three ways sushi is cooked?
6. What do you think you can buy to eat at the Swiss Sweet Factory?
7. Which business at the International Food Court might be the oldest?
8. Which restaurant has a Frequent Buyers Program? What do you think that means?
9. Where could you eat if you are on a diet?
10. Where could you eat if you're a vegetarian?
11. If you were at International Food Court, where would you like to eat?
12. Where can you get the list of ingredients?
13. Where can you get samples of food without buying it?

14. Where can you buy Gift Certificates?

15. What do you like in IF Court?

16. What don't you like in it?

15. Match the name of the restaurant at the international Food Court with the type of food it probably serves.

Le Bon Pain Bakery	American
Monterey Pasta Company	French
La Salsa	Italian
The Italian Eatery	Chinese
Chicago Hot Dogs	Japanese
The Sandwich Express	Mexican
Emperor's Garden	Swiss
Swiss Sweet Factory	
Sushi Maru	

16. Look at the groups of words with similar meanings. One word in each group does not have an associated, or similar meaning. Circle this word, and then talk about how the other words in the group are related.

EXAMPLE: boiled smoked grilled ethnic baked.

Ethnic does not fit in this group. It is the only word that does not refer to a way to cook food.

- 1) dish meal juicy specialty combination,
- 2) sweet sumptuous gourmet thin delicious,
- 3) available ethnic international around-the-world,
- 4) items counter ingredients samples,
- 5) take out for here sugar-free to go,
- 6) pizza pasta sushi daily,
- 7) favourite sugar free fat-free marinated,
- 8) eatery food court restaurant cooked.

Texts for reading

EARLY DIETS: NUTS AND PLANTS

Text 1

According to Dr. Wayne Peters, «We evolved eating a low-fat diet, and that's what our genetic composition is really designed to handle». Studies of one of the worlds most primitive diets – and one of the healthiest ones – back him up. In southern Africa's Kalahari Desert, some tribes still eat as early humans did, hunting and gathering. Anthropologists say that the foods, over two million years, shaped our intestines, our cutting and grinding teeth, our stomachs.

«Hunting and gathering may not have been such a bad way of life», says Richard Lee, an anthropologist at the University of Toronto who has studied the Kung tribe since the 1960s. «The main element for the Kung is the mongongo, a,superabundant nut eaten in large quantities. They routinely collect and eat more than 105 edible plant species. Meat is secondary».

Another student of the Kung – Stewart Truswell, a professor of human nutrition at Australia's University of Sydney – says their eating schedule is really continual 'snacking' (the gathering) punctuated by occasional feasts after a successful hunt. They are nutritionally healthy, the only shortfall being fairly low caloric intake. And Bushmen show few signs of coronary heart disease. Those who avoid accidents or other calamities, says Lee, often live to 'ripe old age'.

Few people, though, would choose a Kung diet – or even a simple peasant diet from western Europe. ...In an affluent society, it takes willpower to keep fat intake down to the recommended maximum: 30% of total calories. (The average American gets more than 40% of his calories from fats.) When a country reaches a certain level of affluence, as the U. S. and Japan, grains and beans give way to beef and butter. And animal protein – in meat and dairy products – usually comes packaged with artery-clogging saturated fats and cholesterol.

In India, for example, many middle-income people are now gaining weight on a rich diet – even though the poor half of the population still can't afford enough to eat. As the middle class has become more affluent, they've been able to indulge, and Indian doctors are reportedly seeing more obesity, hypertension, and heart disease. Many Indian dishes are soaked in ghee

(clarified butter) or coconut oil, one of the few vegetable oils that is virtually all saturated fat. Very recently, though, Indians have gone in for the diets and aerobics classes that are popular among the rest of the world's elite.

If it's just too difficult to stay with a really low-fat 'peasant' diet, the alternative is to rehabilitate high-calorie dishes. Cut down on overall fat intake and substitute, in the words of one researcher, 'nice fats for nasty fats.' Americans have already been following this advice. In the past 20 years the consumption of 'nasty' saturated fats has declined, while we've taken in more of the polyunsaturated fats, such as corn and sunflower oils, that can help lower blood cholesterol. This change may help explain the simultaneous 20% to 30% drop in heart disease in the U.S. the consumption of 'nasty' saturated fats has declined, while we've taken in more of the polyunsaturated fats, such as corn and sunflower oils, that can help lower blood cholesterol. This change may help explain the simultaneous 20% to 30% drop in heart disease in the U.S.

THE GLOBE RECIPE FOR WELL-BEING

Text 2

Start with miso soup, a classically simple Japanese recipe. For an appetizer, try a small plate of pasta al pesto. On to the main course: grilled chinook salmon, with steamed Chinese cabbage on the side. End with a Greek, sprinkled with olive oil, and a New Zealand kiwi fruit for dessert. An eclectic menu, to be sure. But it could contain some of the world's healthiest dishes. Miso soup, according to recent Japanese research, may help prevent cancer, as may cabbage. Salmon, olive oil, and garlic in your pesto can all help fight heart disease. Even the kiwi is rich in fiber, potassium, and vitamin C.

In the last few years, nutritionists have been studying such international super-foods – dishes from around the globe that may hold the key to healthy eating. They're building on research that began in the '40s and '50s, when researchers first realized that a country's diet is intimately! connected to the health of its people.

Since then, an explosion of medical studies has produced a flood of information on diverse human diets – from the Eskimos of Arctic to the Bushmen of Africa's Kalahari Desert. But the globe-trotting researchers

have done more than discover the best features of each country's cuisine. They've also demonstrated broad nutritional principles that apply to people all over the world. And their clearest finding is a sobering one.

In many countries, they've found, the healthiest diet is simple, inexpensive, traditional fare – precisely the diet that people abandon as they move into affluence. Japanese immigrating from the high-carbohydrate Pacific to high-fat America have a greater risk of heart disease the more westernized their diet becomes. The same pattern holds for developing nations that emerge from poverty into prosperity. Poor people who can't get enough to eat are at risk, of course, whatever their diets. But as a country's food becomes richer, the scourges of poverty (infectious disease and malnutrition) are replaced by the «diseases of civilization» (arteriosclerosis, certain cancers, obesity).

The simple, ideal diet – often called the «peasant diet» – is the traditional cuisine of relatively poor, agrarian countries such as Mexico and China. It's usually based on a grain (rice, wheat, corn), fruits and vegetables, small amount of meat, fish, eggs or dairy products, and a legume.

The advantages are obvious: low fat and high fiber, with most calories coming in the grains and legumes. «A low-fat, high-fiber diet is a preventive diet for heart disease, certain cancers, hypertension, adult onset diabetes, obesity», says Dr. Wayne Peters, director of the Lipid Consultation Service | of Massachusetts General Hospital.

Comment on the following sayings.

a) There is no love sincerer than love of food. (Shaw, Manand Superman);

b) Coca Cola contains a secret ingredient called 7X, known only to two or three people in the world. (The People's Almanac);

c) When tomatoes, native to South America, first arrived in Europe, they were called 'love apples'. (The People's Almanac);

d) Americans consume more than 4,460,000,000 cases of soft drinks each year. (Ethnic Almanac);

e) Although pasta is popular in many cultures, the Italians have elevated it to an honored position. Each region of Italy has its own traditional pasta dish, and every Italian takes great pleasure in pointing out that there is no ingredient anywhere that cannot somehow be used in it, over it, or with it. (The People's Almanac).

WHY SOCRATES LOVED OLIVE OIL

Text 3

An ever better strategy for changing our fat intake may come from studying diets in the Mediterranean – Spain, Greece, and southern Italy. With some regional variation, people in these cultures eat small amounts of meat and dairy products (although consumption has increased steadily since World War II) and get almost all of their fat in the form of olive oil, says physiologist Ancel Keys, professor emeritus at the University of Minnesota School of Public Health and leader in international dietary studies.

Keys has noted that farmers sometimes quaff a wineglass of the oil before leaving for the fields in the morning. Elsewhere in the Mediterranean, bread is dipped in olive oil. Salads are tossed with it. Everything is cooked in it.

Though people in some of these countries eat nearly as much total fat as Americans, they are singularly healthy, with ^very little heart disease. Now laboratory studies of olive oil help explain why. Unlike most other vegetable oils common in the West, olive oil consists mainly of 'monounsaturated' fats. Recent research indicates that monounsaturates do a better job of preventing heart disease than the more widely touted polyunsaturates.

As Americans become ever more concerned with healthy eating, they are likely to pay more and more attention to world cuisines. The polyglot among nations, Americans started to seek out ethnic flavors from everywhere. 'Foreign' ingredients, from seaweed and bean curd to tortillas and salsa, are now readily available in large supermarket. And Mexican and Asian restaurants have become more widespread than any other eateries except ice cream parlors, hamburger stands, and pizzerias, according to the National Restaurant Association.

But the trick to finding healthy food, whenever it comes from, is to look carefully at each dish. No single cuisine is all good or all bad. Each has something to teach everybody.

The moral is simple: Whenever you're eating an American beef stew or a French cassoulet, you need to know what's in it. With a little nutritional knowledge, you can sample some of the world's tastiest foods and know you're also eating some of the best.

1. What does the phrase «Eat like a peasant, feel like a king» mean?

2. Circle the word or a phrase that best explains the meaning of the underlined word or phrase.

globe-trotting researchers

- a) professors and students of geography
- b) investigators who travel around the world
- c) people who study the movement of the earth
- d) experts in the benefits of exercise

shortfall

- a) help
- b) turn
- c) shift
- d) lack

intake

- a) interference
- b) planning
- c) consumption
- d) disease

widespread

- a) large in size
- b) open to the public
- c) present in many locations
- d) complicated with new rules.

HEALTHY DIETS FROM AROUND THE WORLD

Text 4

China. The Chinese eat a diet that's about 69% carbohydrate, 10% protein, and only 21% fat. That's remarkably close to the mixture that western nutritionists recommend. Rice, noodles, Chinese cabbage, and mushrooms, along with other vegetables and small portions of fish and meat, are staples of Chinese diets. Recent medical research suggests that oriental mushrooms help boost the immune system and also have qualities that may

help prevent heart disease. The downside of Chinese cookery, as in Japan, is the excess of salt and the use of monosodium glutamate (MSG). MSG is as bad as salt if you're fighting high blood pressure, and it can also cause allergic reactions. For many people, when dining in Chinese restaurants it is best to ask for the MSG to be cut out.

Mexico. What Mexican dishes are best for health-conscious diners? Though it's high in fat, guacamole is a surprisingly good bet. Most of the fat in avocado is monounsaturated, like the fat in olive oil. Seviche (fish marinated in lime juice) is low in fat; so are some chicken dishes like chicken tostadas, if they are not fried. And in case you are wondering, the hot chili peppers of Mexican cuisine could actually be good for you, if you can take the heat. Chili peppers are an excellent source of vitamins A and C. They may even help you fight a cold, asthma, bronchitis, and sinusitis. Eskimo. The tremendous amount of fish that Eskimos eat helps to prevent heart disease. Fish oil is beneficial in that it lowers blood pressure, cholesterol, and the blood's capacity to clot. A recent Dutch study showed that eating as few as two fish meals a week cut the death rate from coronary heart disease by half.

Italy. In southern Italy, age-old staples – such as pasta, olive oil, garlic, whole-wheat bread – provide a true gift of health: protection from cancer and heart disease. Like oriental mushrooms, garlic is good for heart and the immune system.

Japan. Two products of the lowly soybean – miso and tofu – are healthy staples. Miso soup may fight cancer; toft gives low-fat protein. Seaweed, The Japanese lettuce, is high in many nutrients.

By Andrew Revkit'.

1. Read and translate text 4 into Russian.

2. Find the material at home and add one or two countries, your native country including, to the list above.

3. Reproduce the extract from W. S. Maugham's story «The Luncheon». Use reported speech while retelling.

...I was startled when the bill of fare was brought, for the prices were a great deal higher than I had anticipated. But she reassured me.

'I never eat anything for luncheon,' she said.

'Oh, don't say that!' I answered generously.

'I never eat more than one thing. I think people eat far too much nowadays. A little fish, perhaps. I wonder if they have any salmon.'

Well, it was early in the year for salmon and it was not on the bill of fare, but I asked the waiter if there was any. Yes, a beautiful salmon had just come in – it was the first they had had. I ordered it for my guest. The waiter asked her if she would have something while it was being cooked.

'No,' she answered, 'I never eat than one thing. Unless you had a little caviar. I never mind caviar.'

My heart sank a little. I knew I could not afford caviar, but I could not very well tell her that I told the waiter by all ^m means to bring caviar. For myself I chose the cheapest dish on the menu and that was a mutton chop.

'I think you're unwise to eat meat,' she said. 'I don't now how you can expect to work after eating heavy things like chops. I don't believe in overloading my stomach.'

'I never drink anything for luncheon,' she said.

'Neither do I,' I answered promptly.

'Except white wine,' she proceeded as though I had not spoken.

'These French white wines are so light. They're wonderful for the digestion.'

'What would you like?' I said, hospitable still, but not exactly effusive.

'My doctor won't let me drink anything but champagne.'

I fancy I turned a trifle pale. I ordered half a bottle. I mentioned casually that my doctor had absolutely forbidden me to drink champagne.

'What are you going to drink then?'

'Water.'

She ate the caviar and she ate the salmon. She talked gaily of art and literature and music. But I wondered what the bill would come to. When my mutton chop arrived she took me quite seriously to task.

'I see that you're in the habit of eating a heavy luncheon. I'm sure it's a mistake. Why don't you follow my example and eat just one thing? I'm sure you'd feel ever so much better for it.'

'I am only going to eat one thing,' I said, as the waiter came again with the bill of fare.

4. What will happen next?

5. What is ironic about the story?

6. The luncheon has gone badly for the man. Since it is known that William Somerset Maugham likes irony and surprise endings, can you think of some way he might turn the situation around? Will the man somehow get his revenge?

ADDITIONAL READING

FOOD PREPARATION

STOCK

«The basis of good cooking is a good stock» is an old saying which is still true today, because a stock is the basis of many dishes, such as soups, sauces and gravies. A stock is a liquid made from raw meat and bones, vegetables such as carrots, celery and onion, and seasonings such as bay leaf, parsley stalks and peppercorns by long simmering.

Types of stock

There are four basic types of stocks, which are used today:

1. White meat stock, which is made with chicken or veal bones to achieve a light colour and flavour and is used with white meat dishes.
2. Brown beef stock which is made with beef bones, well browned in the oven for a strong flavour and rich brown colour before the liquid is added. It is used for game and red meat dishes.
3. Fish stock which is made from the bones of fish, cooked for a shorter time than other stocks (20 minutes) and used for fish dishes.
4. Vegetable stock, which is made without meat or bones, is usually prepared with vegetables such as celery, carrot and onion, and is used for soups and vegetariandishes.
5. Other stocks, including stock cubes, are used for various purposes.

Methods of making stock

Ingredients used to prepare a basic meat stock are usually in the ratio: 1 liter cold water, 500 g bones and meat trimmings, 100 g vegetables (onion, carrot, celery), spices, 3 peppercorns.

1. Use clean bones, meat and vegetables. Never use potatoes or pumpkin in stock.
2. Bones should be washed prior to cooking. Apart from brown stocks they should be blanched before adding other ingredients.

3. Any fat should be removed from bones or meat before cooking. Bones should be cut, meat finely cut and vegetables chopped to extract maximum flavour, colour and nutrients from the ingredients.

4. Always use cold water, bring the stock to the boil, and simmer for 3 to 4 hours. Fish stock will only require 20 to 30 minutes to cook. A stock should never be covered with a lid.

5. Skim the stock occasionally to remove fat that rises to the surface during cooking.

6. Do not add salt to stock because when the stock is used in other dishes, such as sauces or soups, they will be too salty.

7. After cooking strain the stock, remove any fat when cold and store in the fridge for later use.

HERBS AND SPICES

Bay leaf, peppercorns, and parsley stalks are the main herbs and spices used in stocks.

VEGETABLES

The basic vegetables added to any stocks include celery, onion, carrot and leek.

Tomato puree, bacon bones, garlic, mushroom trimmings and red and white wine can be added to stock.

SAUCES

Sauces are very important in cookery and there are few dishes that do not have one or more sauces. Knowledge of the characteristics of a good sauce is important.

The basis of a good sauce is a stock. However, there are some sauces that do not require a stock, such as bechamel, mayonnaise and bearnaise.

APPETIZERS

It is common for a customer to choose a meal consisting of three courses, the first course usually being a soup or appetizer. An appetizer stimulates the appetite.

Appetizers need to be tasty and attractive in color. Portions should be small, as they only stimulate the appetite. Appetizers are usually served with a sauce or garnish. Examples include smoked salmon, seafood cocktail, fruit cocktails, asparagus, avocado and caviar.

Cold hors d'oeuvres, an assortment of foods, which are well seasoned to stimulate the appetite, are served as a first course. The foods used include meat, poultry, fish, game, eggs, vegetables, salads and fruits. There are many standard recipes for making hors-d'oeuvres, but the cook can create new ones.

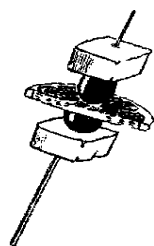
HORS-D'OEUVRES

Hors-d'oeuvres can be served in a number of ways depending on the establishment:

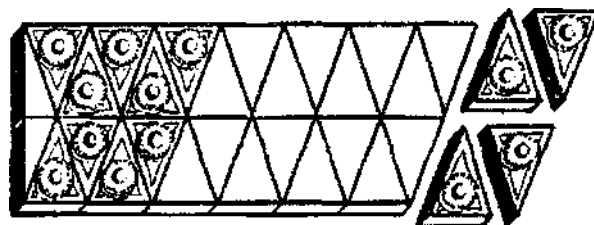
1. A single serve to each guest from a selection of foods such as melons, asparagus, artichokes, cold vegetables, fruit, fish, meats, eggs, pates, cocktails, caviar, smoked salmon and oysters. Each is served on a 'suitable base such as lettuce leaves or rice on attractive serving plates. The customer usually selects only one item.
2. A platter of hors-d'oeuvres for a number of guests.

Foods suitable for hors-d'oeuvres include:

- vegetables – asparagus, tomatoes, artichokes, olives, melons, fruits, radishes;
- meat – salami, ham, chicken, kabana, cold beef, pate;
- fish – mussels, smoked oyster, smoked salmon! herrings, lobster, sardines, anchovies, caviar;
- combined foods – stuffed eggs, stuffed vine leaves, potato salad, egg mayonnaise.



Hors-d'oeuvres on sticks



Ideas for foods on sticks include: cheese cube with a fresh grape, glace cherry, stuffed olive, pickled onion, wedge of pineapple or a mandarin or orange segment; white cocktail onion and a slice of frankfurter or kabana.

CANAPES

Canapes are small pre-dinner snacks. They have a base of some kind – a bread or biscuit – topped with sliced foods and a decoration. The base must be thin, and is usually made from white or brown bread, which has been toasted. The base can be cut into many shapes, either square, rectangle, triangle, diamond, star, round, oval or in fingers. This is spread with a paste, which is then garnished and decorated. Canapes must be cut small to allow only one to two bites. They should be prepared on the day and served on attractive platters with a suitable centre piece. Bases suitable for canapes include: bread (white, brown, rye), unsweetened biscuits/crisp breads or rice wafers.

Preparing canapes

1. Remove the crusts from three sides of a whole loaf of white/brown bread, which is a day old.
2. Slice the bread lengthwise to obtain long slices of bread. Toast each side and butter or shallow fry with butter.
3. When cool, cover with spreads and add foods such as caviar, sardines, oysters, smoked salmon, ham, lobster, cold meats, pates, poultry, shrimps, tomato, asparagus, artichoke or any food combination.
4. Decorate the canape with an appropriate garnish. Garnishes include butter, olives, pickled onions, dill cucumber, radish, walnuts, sliced hard-boiled eggs and lemon/orange slices. The combinations of foods are limited only by the imagination.
5. Put the canapes in the refrigerator to cool.
6. Slice the canapes into the required shapes, according to the decoration or garnish.

SANDWICHES

Common types of sandwiches are:

- the conventional sandwich with a layer of filling between two slices of bread;
- the club sandwich with two layers of filling between three slices of bread which is then cut into strips or triangles;
- open sandwich with a single slice of bread heavily garnished and spread with filling.

Sandwiches should always be very fresh. They should be made to order for the best results. If they must be made in advance, they should be well covered with plastic wrap and refrigerated. They should, if possible, be left uncut.

Breads must be very fresh, and the margarine or butter at room temperature for smooth spreading.

Ingredients suitable for sandwich making include:

- bread – white, rye, rice-cracker, crisp bread, bread sticks;
- spreads– butter (salted or unsalted), margarine, or a mixture of butter and mustard, anchovy, garlic or herbs;
- fillings – any of a wide range of fillings may be suitable.

SOUPS

Unthickened soups

The function of soups is to stimulate appetite. A well-made soup will have a good color, flavor and consistency, and will be served at the correct serving temperature with the appropriate garnish. To estimate the required amount of soup needed for any number of orders, allow four portions per liter (or 250 mL per serve).

Soups are normally classified into unthickened soups (consommés, bouillons, broths) and thickened soups (purees, crèmes and bisques).

Consommés are clear soups prepared from strong-stocks, which are flavored with various meats (poultry, game, fish), vegetables, herbs and seasonings. They must be crystal clear when cooked. They are served alone or with a simple garnish. The name of the soup is often taken from the garnish used, for example «consomme a la julienne» which has thin julienne strips of root vegetables, or «consomme Italienne» which is garnished with pasta.

Bouillons are served in the same way as consommés.

Broths are unstrained soups made from stock, and garnished with a cereal, diced vegetables, meat or fish.

Thickened soups

Purees are made from fresh, diced vegetables cooked in stock. The ingredients in the soup are passed through a sieve or blender to make a thick soup.

Crèmes (cream soups) are thickened with cream. There are two ways to make a cream soup:

- A béchamel sauce is prepared, added to the pureed ingredients and finished with stock and cream.
- A puree is made from the ingredients and then cream is added.

Bisques are made with fish stock, vegetables, wines, herbs and seasonings. They are thickened with rice, passed through a sieve and finished with wine and cream.

Principles of making soup

1. Use good quality fresh ingredients.
2. Use a well-flavored stock instead of water.
3. Season well with salt, pepper and herbs.
4. Remove any fat from the surface with kitchen paper or a ladle.

Thickenings

The various types of thickenings used in soups are: Starch, such as flour, corn flour or rice flour, is blended with cold liquid then added to the soup. Egg yolk and cream are used to thicken soups. Egg yolks are blended with milk or cream and a little of the soup. This mixture is then added to the rest of the soup and stirred.

Garnishes

Garnishes are used to add to the soup. No more than 10 per cent of the total volume should be garnish, except in the case of broths.

Garnishes, such as tiny cubes of meat, ham, poultry or vegetables, should be cut to a suitable size so that they can be eaten with a spoon. Fried bread cubes (croutons) can be used in place of noodles or rice. Chopped herbs (such as parsley) can be sprinkled on the soup prior to service, sour cream can be added to soup, or grated cheese can be sprinkled onto soup or served at the table for guests to add if desired.

PASTA AND RICE

Pasta

Pasta is an Italian word, which means dough. It is used to refer to all the different types of spaghetti, macaroni and noodles. There are dozens of different types and shapes of pasta available on the market, which may be purchased dried or fresh.

The chief ingredients used in pasta making are flour (made from wheat) and water. Flat-type pastas are made with the addition of eggs.

Types of pasta

Different types of pasta can be produced by the addition of simple ingredients to the dough. Pasta can be colored green or red by the addition of spinach or tomatoes. The variety of shapes is endless and new types are continually appearing on the market.

Cooking pasta

The quantity of pasta to allow for each person will depend upon how the pasta is to be used and the number of courses in the meal.

- Entree – 50 to 75 g of uncooked pasta per person;
- Main course – 100 to 150 g of uncooked pasta per person.

Pasta should be cooked in plenty of well-salted boiling water in an uncovered pot. Allow about 4 to 6 liters of water per kilogram of pasta. The water must be boiling before the pasta is added, so that the pieces do not stick together.

Cooking time will depend upon the size, shape and density of the pasta, so check the manufacturer's instructions for a guide.

Fresh pasta cooks in about 3 minutes. Pasta should be cooked to a stage known as al dente. This translates as «to the tooth» and means the pasta should still be firm to bite and not be overcooked.

When cooking large quantities, the pasta can be boiled to al dente, rinsed, then transferred immediately into pots of cold water for later use. It can be held for short periods in this way until required, then dropped into boiling water to heat.

Rice

The two main types of rice are short grain and long grain. White or polished varieties are most commonly used. Brown rice takes longer to cook. Rice is usually served as an accompaniment to a meal – allow 50 g of uncooked rice per serve.

SALADS

Salads are served all year round but are particularly popular during summer when they are served as an alternative to hot vegetables. Dressing of a salad should usually be done just prior to serving.

The term salad originally referred to the green leaves and stalks of plants that could be eaten uncooked. Salad is any cold dish consisting of meat, poultry, fish, fruits and vegetables.

They may be on the menu in the following ways:

As an appetizer – salad can be served as an appetizer or entree before the main course. It should be light and stimulate the appetite. Suitable types are seafood cocktails, fruit cocktails, smoked salmon salad and avocado cocktails.

As a side dish – Examples include green salad and coleslaw.

As the main course – salad can form the basis of the main course. It is usually a combination of cold meat, fish or poultry served with a variety of vegetables, fruits or dairy products.

As a dessert – fruit salad is a popular dessert. It is made by combining fruits, for example melon ball salad, tropical fruit salad or berry salad, or by a combination of any available fruits.

Making safaris

When making a salad keep in mind:

1. When selecting fruits and vegetables, choose only crisp, fresh pieces.
2. Any ingredient, which has been washed, should be drained well or dried with a clean cloth.
3. In general, do not dress the salad until just before serving time.
4. Keep the arrangement of the salad simple.
5. If using pasta, care should be taken to ensure that it is not overcooked.
6. Salads must be served on cold plates and kept in a cool place.

Basic ingredients

Lettuce is the basic ingredient in salad making. It may be finely shredded or it may be used as whole leaves in the bowl or platter.

Lettuce, along with other greens, must be washed in cold water. After washing, the lettuce should be drained or dried with a cloth. The lettuce is then ready for immediate use or can be packed in plastic bags and stored in the refrigerator.

Other popular salad ingredients are celery, cucumber, tomato, mushrooms, carrots, radishes, onions, spring onions, beetroot, potatoes, cabbage, olives, macaroni, rice and fruit.

Salad dressings

Dressings are used with most salads. The two main types of dressings are French dressing and mayonnaise.

French dressings are a mixture of oil, vinegar and seasonings. These ingredients do not mix well and dressing must be shaken before use. Suitable oils are olive, peanut and corn. The vinegar used may be cider vinegar.

Mayonnaise is the emulsion of vegetable oil, egg yolk, vinegar and seasonings. Preparation of mayonnaise is very tedious and time consuming. For this reason, most catering establishments select commercially produced mayonnaise.

Garnishing a salad

The most common garnish used for salads is parsley. Suitable garnishes for vegetable salads are:

- parsley – sprigs or chopped;
- lemon – slices or wedges;
- hard boiled eggs – sliced;
- tomato – slices, wedges;
- radishes – slices;
- celery – slices, curls;
- cucumbers – peeled and sliced.

Suitable garnishes for fruit salads are:

- cherries;
- strawberries – whole or sliced;
- nuts – chopped;
- mint leaves;
- whipped cream;
- fruit slices.

VOCABULARY NOTES

stock крепкий бульон	spinach шпинат
saying поговорка	common обычный
is still true все еще справедлива	attractive привлекательный
seasoning приправа	seafood cocktail смесь из морепродуктов
bone кость	single serve порция
flavor вкус, аромат	mussels мидии
vegetarian вегетарианский	plenty много, большое количество
stock cubes бульонные кубики	appropriate подходящий
ratio соотношение	lettuce салат-латук
meat trimmings мясные обрезки	particularly в частности
prior to перед тем, как; до	shredded измельченный, мелко нарубленный
to blanch бланшировать	dressing приправа (к рыбе, салату)
platter блюдо, большая тарелка	cider vinegar яблочный уксус
to extract извлекать	tedious утомительный
nutrients питательные вещества	wedge ломтик в виде клина
lid крышка	prawn креветка
salty соленый	battered fish рыба в кляре
lengthwise в длину	booking предварительный заказ столика
unthickened незагущенный	Veal Mexicani телятина по-мексикански
game дичь	workload нагрузка
thickening загуститель	crisp bread хрустящий хлебец
in place of вместо	
grated тертый, молотый	

СЛОВАРЬ КУЛИНАРНЫХ ТЕРМИНОВ

Названия многих блюд даются в меню на итальянском, французском и других языках и, как правило, не переводятся. Кроме того, меню часто содержит большое количество терминов, используемых в кулинарии, касающихся способа приготовления блюда и названий продуктов, которые необходимо знать.

Al fresco альфеско (итал.) – неофициальный завтрак или обед на открытом воздухе

almond миндаль

amaretto амаретто (итал.) – 1) горький ликер с миндальным вкусом; 2) маленькое миндальное печенье или пирожное, подаваемое в конце обеда или с десертом

anchovi анчоус – маленькая очень вкусная рыбка, ее обычно хранят соленой

bain-marie водяная баня, большой открытый сосуд с горячей водой, куда ставят кастрюли с приготовленной едой, чтобы заново не разогревать ее

bamia бамия – 1) пряное стручковое растение; 2) острое блюдо в горшочке из морепродуктов и овощей; 3) суп из стручков бамии

basil базилик – ароматная трава, используемая в качестве приправы

basmati басмати – длиннозернистый сорт риса, используемый в итальянской кухне, особенно для плова

batter взбитое тесто

BBQ = barbecue гриль на древесном угле; приготовление еды на «природном» источнике тепла

beans – бобы, особенно фасоль; ее готовят в горшочках или запекают

bearnaise sause беарнез (фр.) – соус, приготовленный из взбитых яичных желтков и разбавленного винного уксуса, смешанного с маслом. Подают теплым, обычно к рыбе или мясу гриль

beat in вбить (напр., яйцо в тесто)

bechamel sause бешамель (фр.) – соус с заправкой (мука, поджаренная в масле), в который добавляют молоко; служит основой для приготовления многих других соусов

beef-Stroganoff бефстроганов – кусочки говядины в сметанном соусе, гарнированные грибами

bergamot бергамот – трава с апельсиновым запахом, ее используют в пряных и сладких блюдах

bianco бьянко (итал.) – белый средне-сладкий сорт вермута

bisque биск (фр.) – густой суп, обычно из морепродуктов, например, раковый суп

bistro бистро (фр.) – маленький ресторанчик или лицензированное кафе

bitter горький – ароматные алкогольные настойки различной крепости

black pudding (англ.) – свиная кровяная колбаса с пряностями и овсянкой

blanch бланшировать – опустить ненадолго в кипяток, а затем дать воде стечь. Так удаляют из продукта лишнюю соль, горечь и т.п., прежде чем начать что-то готовить

blanquette бланкет (фр.) – нежная, но жирная тушеная телятина, мясо ягненка или телянка с овощами

blend смешать, смесь

blini блины (рус.) – оладьи, подаваемые со сметаной и икрой

blue vein cheese – сыр с голубой плесенью (горгонзола, рокфор, стилтон и др.)

boef bourguignon бёф – бургиньон, говядина по-бургундски; мясо, тушенное в красном вине в горшочке

bottomless cup бездонная чашка; система подачи кофе и других напитков, когда посетители могут сколько угодно раз наполнять свои чашки без дополнительной оплаты

bouchee буше (фр.) – маленькое кондитерское изделие в виде круглого слоеного пирожного с различными начинками

bouillon ['bu:jo:n] бульон (фр.); простой непрозрачный мясной или овощной отвар, служащий основой для приготовления различных супов

break into bits разделить на кусочки

Brie бри (фр.) – нежный жирный сыр из коровьего молока с мягкой съедобной корочкой

bring to boiling довести до кипения

brioche бриошь (фр.) – легкая нежная булочка, часто в форме кольца, из дрожжевого теста с яйцами и маслом

brodo бродо (итал.) – прозрачный суп; прозрачный бульон

broiler бройлер – цыпленок, выращенный для гриля

brown подрумянить, поджарить до светло-коричневого цвета

brunch бранч – плотный прием пищи поздним утром, заменяющий завтрак и ленч

brut брют – очень сухое игристое вино

buckwheat гречка, гречневая крупа. Из гречневой муки пекут блины и пирожки

BYO – Bring Your Own liquors cafe (restaurant) – кафе или ресторан, куда можно приносить свои спиртные напитки

cabana кабана (польск.); длинная тонкая копченая колбаса из свинины и говядины

Camembert камамбер, мягкий сыр из коровьего молока с нежной кожей

canape канапе (фр.) – маленькие ломтики хлеба (обычно поджаренные) или сухое печенье, гарнированные икрой, сыром, паштетом, копченой осетриной и др. В холодном виде канапе обычно подают в качестве закуски к аперитивам, в горячем виде – перед основным блюдом

cannelloni каннелони (итал.) – сорт макаронных изделий в виде больших трубочек, наполненных сыром или мясом и запеченных

caramel карамель – сахар, нагретый на медленном огне до коричневого цвета

caraway тмин

catchup кетчуп – соус из помидоров, уксуса и специй, подают как приправу

caylene pepper кайенский перец – острая, жгучая специя, приготовленная из сушеного молотого красного перца. Иногда подается на стол в маленьком графинчике

cereals злаки – любое зерно, употребляемое в пищу (пшеница, ячмень, кукуруза, овес, рожь и др.)

charlotte шарлотка (фр.) – горячий запеченный десерт из фруктового пюре, с ломтиками хлеба по бокам или слоями в специальной форме

chawarma шаурма, донер-кебаб (турец.) – жареное маринованное мясо ягненка. Срезают тонкими ломтиками, добавляют к нему салат и вкладывают в надрезанный хлеб питта

Cheddar чеддер – сорт сыра

chef шеф – старший повар

chicken fingers (амер.) крылышко цыпленка

chili чили – стручки и семена разновидностей красного перца, используемые в качестве очень острой приправы, особенно в кулинарии юго-восточной Азии, Индии и Мексики. Чили бывает красным или зеленым. Высушенный и перетертый в порошок он называется кайенским перцем

chowder чаудер (амер.) – густой суп-пюре или тушеные блюда из морепродуктов (см. также **bisque**)

Christmas pudding рождественский пудинг (англ.) – сложный, приготовленный на пару пудинг, в состав которого входят сушеные, свежие и засахаренные фрукты, пряности, орехи, яйца, жиры и бренди

cinnamon корица

clam моллюск – разновидность моллюсков с мягким цельным телом и раковиной

coat meat (fish) with flour (bread crumbs) обваливать, панировать мясо (рыбу) в муке (сухарях)

coconut cream кокосовый крем – густая смесь обработанной мякоти кокоса и кокосового молока

coconut milk кокосовое молоко – жидкость внутри кокоса

coconut кокос – съедобная мякоть плода кокосовой пальмы. Ее высушивают, мелко режут и употребляют в пирогах, пудингах и конфетах

cole slaw (cabbage salad) – капустный салат – салат из сырой тонко нарезанной белокочанной капусты, моркови и лука с майонезом

compote компот (фр.) – фрукты, сваренные в сиропе; фруктовая смесь

consomme консоме – нежирный суп из прозрачного бульона, обычно говяжьего. Чаще подают горячим, но иногда охлажденным, напоминающим желе

cook until tender готовить, пока не станет нежным

coriander кориандр – ароматная трава с горьким вкусом

cream cheese сливочный сыр – мягкий, легко намазывающийся сыр

creme brulee крем-брюле (фр.) – густой однородный крем, покрытый толстой хрустящей корочкой карамелизованного сахара

crepe креп/блинчик (фр.) – очень тонкий блин, обжаренный с обеих сторон, обычно на него кладут начинку и скручивают в трубочку. Крепы могут быть и сладкими, и острыми

cress кресс-салат

croissant круассан (фр.) – сладкая булочка из сдобного теста в форме полумесяца, с начинкой из джема или шоколада

croquette крокеты (фр.) – мясной или рыбный фарш с овощами и приправами, из него лепят маленькие шарики, трубочки и котлетки. Крокеты обваливают в яйце и в хлебных крошках, а затем обжаривают

crouton крутой (фр.) – гренок, маленький кубик поджаренного хлеба; подают к супам, салатам или овощным блюдам

cut in half разрезанный пополам

Danish pastry датский пирог – слоеный пирог из дрожжевого теста, верх которого украшен сахарной глазурью, орехами и фруктами

decanter графин – стеклянный сосуд, кувшин без носика для воды или вина

deli (delicatessen) дели – магазин, торгующий деликатесами: сырами, мясными продуктами и бакалейными товарами

digestif дижестив (фр.) – послеобеденный напиток, ликер или коктейль, способствующий пищеварению

dills маленькие огурчики, маринованные с семенами укропа

discard удалить, убрать, выбросить, вылить

dissolve растворять, разводить

dolmas долма (греч. и турец.) – виноградные (или капустные) листья, фаршированные молотым мясом ягненка и рисом

drain высушить, удалить влагу

eclair эклер (фр.) – маленькое цилиндрическое пирожное из сдобного теста, его надрезают и начиняют кремом или холодной шоколадной глазурью

enrecote антрекот (фр.) – говяжью грудинку отбивают и жарят («entrecote» означает «между ребрами»)

escalope эскалоп (фр.) – тонкий ломтик мяса без костей

filet mignon филе миньон (фр.) – маленький круглый кусок филе

fondue фондю (фр.) – масло медленно распускают с лимонным соком, добавляя перец и соль, часто подают с вареными или пареными овощами и отварной рыбой

French toasts французские тосты – ломтики хлеба, смоченные в яйце и поджаренные

fricassee фрикасе – кусочки белого мяса цыпленка, приготовленного в крепком бульоне, подают с белым соусом

frosting глазурь

fruit puree фруктовое пюре – холодный десерт из фруктов или ягод со взбитыми сливками

galantine галантин (фр.) – мясо (или рыба), освобожденное от костей, фаршированное, свернутое в рулет; подается холодным в желе. Галантин можно подать и горячим в собственном соку

galette галета (фр.) – плоское печенье; оладья; толстый песочный коржик

garbure гарбур (фр.) – очень густой сытный суп из капусты, бобов и маринованного мяса

garlic – чеснок. Луковица чеснока состоит из сегментов, называемых cloves (зубчики). Сок чеснока используют для придания аромата острым блюдам

garnish – гарнир – продукты, выкладываемые поверх или вокруг блюда (или напитка) в качестве украшения или для вкуса. To garnish – гарнировать, украшать

ginger имбирь – корень растения. Его употребляют свеженатертым, сушеным и перемолотым в качестве сладкой или пряной специи

gingerbread имбирная коврижка / пряник – золотисто-коричневый мягкий бисквит или кекс, испеченный в разных формах и украшенный конфетами (например, имбирный пряник в виде человечка, в виде домика и др.)

gorgonzola горгонзола (итал.) – сливочный сыр из коровьего молока с голубыми прожилками

goulash гуляш (венг.) – тушеное блюдо из мяса и лука, приправленное паприкой и гарнированное картофелем

Grappa граппа (итал.) – итальянский спиртной напиток из виноградных отходов (кожицы, черешков, сердцевины ягод и др.), получаемых после сбраживания сока

grated тертый

greased смазанный жиром

grill гриль – приготовление еды на специальном устройстве (электрическом или газовом) с нагревом главным образом инфракрасным излучением

grissino гриссино (итал.) – длинный тонкий хрустящий хлебный батон

ground молотый

Gruyere груйер (швейц.) – швейцарский сыр из коровьего молока, твердый и гладкий с маленькими дырочками или глазками. Корочку обычно не едят (Груйе – деревня в Швейцарии)

hard-cooked eggs яйца, сваренные вкрутую

highball хайбол (амер.) – виски с содовой и льдом, поданное в высоком стакане

horse radish хрен – жгучий корень растения, обычно употребляют в тертом виде, подают к мясным и рыбным блюдам

Italian dressing итальянская заправка – заливка для салата из растительного масла, уксуса, чеснока и пряностей

Italian pasta макаронные изделия – основное блюдо итальянской кухни; их производят из твердой пшеницы

kettle большой чайник, котелок, кастрюля

knead вымешивать тесто

kohlrabi кольраби – капуста с утолщенным съедобным стеблем

ladle разливательная ложка, поварешка

lard свиной жир

leek лук-порей

lemon wedges дольки лимона

lentil чечевица – бобы, богатые питательными веществами, в том числе и протеином; одно из древнейших растений, которые возделывает человек

liaison лъезон (фр.) – смесь, чаще всего из яичных желтков и сливок или муки и масла, употребляемая для придания густоты соусам и супам

lobster омар – крупное морское ракообразное с большими клешнями, с мясом и вкусом рака

maitre d'hotel sauce соус «метрдетель» (фр.) – соус из растопленного сливочного масла, петрушки и лимонного сока

Maraschino мараскин – итальянский ликер из кислой вишни

margarine маргарин

marinade маринад – смесь жидкостей (вино, лимон, сок, уксус, растительное масло, соевый соус) с зеленью и приправами, в которой выдерживают продукты для придания им аромата. То marinade – мариновать – замачивать продукты в маринаде

marinara маринара (итал.) – блюдо с морепродуктами, например, спагетти маринара

marjoram майоран – небольшой кустарник с маленькими серыми листиками и белыми цветами. И листья, и цветы ароматны и используются в качестве приправы. Похож на базилик, но имеет более тонкий аромат

marmalade мармелад – варенье или джем, чаще всего из апельсинов; обычно подается с тостами на завтрак

Marsala марсала – сорт крепленого красного (почти коричневого цвета) сладкого десертного вина

marzipan марципан – густая паста из дробленого миндаля и яичных белков; используется в кондитерском производстве, особенно для украшения фруктовых тортов

mayonnaise майонез – заправка или соус из яичных желтков, растительного масла, уксуса, соли, перца и горчицы

melanzana меланзана (итал.) – классическое запеченное блюдо из слоев баклажана, томатного соуса, сыров моцарелла и пармезан

moisten увлажнить, намочить

mold формочка

moussaka мусака (греч.) – мясной фарш; запекают с баклажаном, полив сверху сырным соусом

mousse мусс (фр.) – легкое пенистое блюдо, обычно с желатином, сверху – взбитые сливки

mozzarella моцарелла (итал.) – итальянский сыр, воскообразный по консистенции, при нагревании становится тягучим; используется для приготовления пиццы

nutmeg мускатный орех

olive oil оливковое масло

olives оливки – маленький косточковый фрукт, их часто фаршируют и подают на закуску либо как гарнир к коктейлям. Они бывают зелеными (незрелыми) и черными (зрелыми)

omelet омлет – яйца взбивают с молоком и пряностями и жарят на сливочном масле, иногда добавляют грибы или сыр

oysters устрицы – двустворчатые моллюски, которых обычно едят в сыром виде

paprika паприка – красный перец; используют в качестве гарнира, а также для придания блюдам аромата и цвета

pare снимать кожуру, обчищать

parfait парфе (фр.) – 1) сливочный замороженный пудинг; 2) слоеный десерт из фруктов и мороженого, подается в высоких стаканах; 3) однородный острый паштет из мяса, смешанного со сливками

parmesan пармезан (итал.) – очень твердый сухой сыр, часто используемый в итальянской кухне

parsley sprig веточка петрушки

pate maison патэ мезон – паштет, приготовленный в домашних условиях по собственному рецепту повара

pate паштет (фр.) – паста из смеси различных сортов мяса и рыбы с пряностями и зеленью

pecan пекан – гладкий коричневый орех из района р. Миссисипи, США

peppercorn перец горошком – семена перечного растения

pepperoni пеперони (итал.) – 1) консервированный сладкий перец; 2) твердая пряная колбаса из говядины и свинины

petit four петифур (фр.) – маленькое фигурное пирожное или бисквит

pickled маринованный

pilaf пилаф (турец.) – плов: рис со специями, мясо, цыпленок или рыба – все готовится вместе

pistachio фисташки – плод фисташкового дерева, родом с Ближнего Востока. Фисташковые орехи употребляют в пряных и сладких блюдах, особенно в сливочных десертах. Ярко-зеленый цвет фисташек делает блюда более привлекательными

pitta питта (греч.) – плоский круглый хлеб, который надрезают и наполняют начинками

pizza пицца (итал.) – лепешка из теста в виде тарелки, наполненная разной начинкой, обычно это сыр, помидоры и зелень

polenta полента (итал.) – густая каша из кукурузы; ее жарят или пекут, подают к мясным блюдам

porridge овсянка, овсяная каша

potage потаж (фр.) – густой суп

potato chips картофельные чипсы, обжаренные в масле

Roupon Dijon французская приправа – холодная заливка для салата и других блюд из растительного масла, винного уксуса и приправ типа перца, соли, чеснока и дижонской горчицы. Иногда вместо уксуса используют лимонный сок. **Dijon** дижон (фр.) – горчица, приготовленная с кислым соком неспелого винограда и белым вином (Дижон – город в Западной Франции)

praline пралине – сладость из миндаля или фундука, поджаренного в сахаре. Пралине добавляют в некоторые сладкие блюда, предварительно измельчив

pretzel претцель (амер.) – сухой кренделек, посыпанный солью, подают на закуску для возбуждения аппетита, особенно к пиву

profitrole профитроль (фр.) – маленькая булочка из сдобного теста, начиненная сладким кремом; подают облитую шоколадом. Профитроли с начинкой из сыра или острого пюре подают на гарнир к супу

pudding пудинг – мягкое блюдо из ингредиентов, смешанных с мукой или жиром, обычно его пекут или готовят на пару; например, рождественский пудинг или йоркширский пудинг

puree пюре (фр.) – любой продукт в виде густой пасты, например, пюре из цыпленка

quartered разрезанный на четыре части

quenelle кнель (фр.) – клецка из рыбного пюре, яичного белка и сливок. Иногда вместо рыбы используют телятину или цыпленка

quince айва – твердый желтый фрукт, похожий на яблоко, с тонким ароматом. При варке становится розовым. Часто используется в качестве начинки для пирогов и пудингов, из нее варят прекрасное варенье

ragout рагу (фр.) – тушеное блюдо из мяса или овощей

ravioli равиоли (итал.) – квадратики из теста, фаршированные мясом, сыром или овощами (род пельменей)

rhubarb ['ru:ba:b] – ревень, из стеблей ревеня делают муссы, компоты, кисели

risotto ризотто (итал.) – рис варят с овощами (иногда с мясом или рыбой) в мясном бульоне до тех пор, пока рис не впитает всю жидкость; гарнируют тертым сыром и специями

Roquefort рокфор (фр.) – сливочный сыр из овечьего молока с голубыми прожилками

rub over натереть, обвалить.

Russian salad (vinaigrette) – винегрет из вареного мяса и овощей, нарезанных кубиками, с майонезом и маринованными огурцами

rye bread ржаной хлеб

salami салями (итал.) – острая копченая колбаса; подают холодной

sandwich бутерброд, состоящий из нескольких слоев с различными начинками. Бутерброды могут быть холодными и горячими

scallop гребешок – моллюск с большой раковиной в виде веера, на которой его часто и подают. Мясо гребешка в сыром виде непрозрачное, коричневатого-белого цвета, а в вареном виде становится белым

schnitzel шницель (нем.) – тонкий ломтик мяса, обычно цыпленка или телятины (в переводе с нем. «ломтик»)

seafood морепродукты

secure with wooden pick закрепить деревянной шпилькой

sesame кунжутное семя – маленькие семена, широко используемые в кулинарии, например, для приготовления халвы, ими посыпают хлеб

shank голень (часть туши)

shish-kebab кебаб (турец.) – маленькие кусочки мяса или рыбы с овощами, жаренные на гриле

shredded измельченный, нарезанный

sieve сито; sifted просеянный

sirloin филей – часть туши, из которой делают антрекоты, ромштексы и филе

skillet небольшая кастрюля с длинной ручкой, сковорода

skim off foam снять пену

smoked sausage – копченые сосиски из говядины и свинины; их обычно отваривают и подают в хлебной булке как хот-дог; крошечные коктейльные сосиски подают как закуску

soak вымочить

soy beans соя (соевые бобы) – бобы размером с горох, богатые протеином; из сои готовят множество блюд и соусов

spaghetti спагетти (итал.) – сорт макаронных изделий в виде длинных соломинок

spice приправа – специи (например, перец, горчица, соевый соус, и др.), придающие вкус пище; обычно их добавляют в блюда после того, как они поданы на стол

spread – то, что можно намазать на хлеб (масло, паштет и др.)

sprinkle посыпать, обрызгать

squeeze выжать, выжимать

steamed паровой

stiff dough крутое тесто

Stilton стилтон (англ.) – жирный сливочный сыр с голубыми прожилками

stir in flour обвалять в муке, панировать

stock бульон

strain off процеживать

stuff фаршировать – наполнять начинкой, например, фаршированная утка

stuffed фаршированный

sundae сандей – десерт из мороженого с сиропом, орехами, фруктами

sushi суши (япон.) – рисовые шарики с маринованной сырой рыбой и уксусом

Tabasco табаско – острый патентованный соус из жгучего перца чили в маленьких бутылочках, им приправляют мясо и блюда из яиц, а также коктейли

tail of lobster хвост (шейка) омаара

tart открытый пирог с начинкой; в качестве начинки берут фрукты, сыр и др.

tartar тартар, соус – майонезный соус из желтков, сваренных вкрутую, мелко нарубленного зеленого лука; подают к рыбе и мясу

tonic – тоник, безалкогольная газированная вода с добавлением хинина; применяется в коктейлях, напр, gin and tonic

tortilla тортилла (мекс.) – плоская маисовая лепешка; ее сворачивают в трубочку, наполняют начинкой, подают обычно с сырным соусом

trim off обрезать

vanilla sugar ванильный сахар – сахар, хранящийся в сосуде вместе с бобами ванили, в результате чего сахар впитывает ванильный аромат

vanilla ваниль – сладкое ароматное вещество, получаемое из бобов ванили

vermicelli вермишель (итал.) – макаронные изделия в виде длинных тонких нитей, иногда свернутых в колечки; сорт лапши

unmould вынуть из формы

white coffee белый кофе – кофе с добавлением молока или сливок

white sauce белый соус – легкий, неострый соус из масла и разбавленной смеси белого вина, винного уксуса и мелко порезанного лука

yeast дрожжи

Учебное издание

*Королева Олеся Сергеевна
Лаврик Елена Юрьевна*

ENGLISH FOR TRAVELLERS



Редактор А. Л. Ленская
Оператор компьютерной верстки Т. В. Упова

Подписано в печать 07.04.2020
Формат 60×84/16
Уч.-изд. л. 5,00 Усл. печ. л. 5,81
Тираж 300 экз. (1-й завод 35 экз.)
Заказ №

ФГБОУ ВО «Уральский государственный лесотехнический университет»
620100, Екатеринбург, Сибирский тракт, 37
Тел.: 8 (343) 262-96-10. Редакционно-издательский отдел

Типография ООО «ИЗДАТЕЛЬСТВО УЧЕБНО-МЕТОДИЧЕСКИЙ ЦЕНТР УПИ»
620062, РФ, Свердловская область, Екатеринбург, ул. Гагарина, 35а, оф. 2
Тел.: 8 (343) 362-91-16