Practice

##### Complete the sentences.

* 1. One of the most important jobs in a restaurant is .
	2. The menu should offer the customer .
	3. He main principle in menu compiling is to offer .
	4. Menus are based on .
	5. Fashions in food .
	6. Some customers look for .
	7. Contemporary cooking suggests .
	8. Accurate description of dishes gives the customer an idea of .
	9. The customer should receive .
	10. are very important for contemporary cooking.
1. **Find words in the text that mean: a** food provided at a meal
2. a person or firm that provides and serves food and drink
3. not very good or bad quality
4. a set of instructions for cooking a dish
5. a style of cooking
6. the way in which food is arranged on the plate
7. carefully and exactly
8. the various parts of which something is made up
9. the preparation of food
10. a list of prepared dishes of food

##### Answer the following questions.

1. 1. What is a menu?
2. What factors must be considered when compiling a menu?
3. What is the general principle in menu-compiling?
4. What cookery methods does the caterer rely on in menu-compiling?
5. Why is it important to be aware of changes in contemporary cooking?
6. What are the main requirements to the description of dishes on the menu?
7. In what order are dishes listed on the menu?
8. 1. What kinds of menu do you know?
9. What is `a la carte (table d’hˆote) menu?
10. How many courses does a lunch (dinner) menu usually consists of? What are they?