

POSLOVNI ENGLISKI JEZIK 4 pitanja za usmeni deo ispita kod dr E. Lipovšek

1. Jobs in the Restaurant (p. 149)
2. Restaurant Manager (p. 157)
3. Styles of Table Service (p. 165)
4. Parts of Meals (p. 171)
5. Soups (pp. 178-189)
6. Fish course (p. 180)
7. Salads (p. 180)
8. Vegetables (pp. 180-181)
9. Dessert (p. 181)
10. Savouries (p. 182)
11. Menu (p. 183)
12. Truth in Menu Laws (pp. 192-193)
13. Kitchen Staff (p. 198)
14. Cold Dishes (p. 202)
15. Hygiene and Safety (pp. 207-208)
16. HACCP (pp. 212-213)
17. Kitchen Tools (p. 217)
18. Cooking and Preparing Food (pp. 221-222)
19. Sautéing (p. 227)
20. Braising (p. 227)
21. Roasting (p. 239)
22. Baking (pp. 239-240)
23. Recipes (pp. 233-234)
24. What does a chef do?
25. Different chef titles.
26. What does a maître d'hôtel do?
27. What does a sommelier do?
28. Explain: covers, station, front of house, specials, order.
29. The job of a host/hostess.
30. The job of a waiter/server.
31. The job of a restaurant manager.
32. Styles of table services.
33. Describe gueridon service.
34. Describe silver service.
35. Describe plate service.
36. What is hors d'oeuvre/appetizer?
37. What is entrée/main course?
38. Types of desserts.
39. Describe a typical dish from Serbia.
40. Explain: herbs, spices, condiment, garnish.
41. Types of kitchen utensils.
42. Explain: cutlery, crockery.
43. Preparing food.
44. Preparing animals, fruit and vegetables for cooking.
45. Cooking in hot liquid.
46. Cooking in dry heat.
47. Adding flavour.
48. Preserving food.
49. Explain: a pinch of, a dash of, a drop of, a piece of, a slice of.
50. Explain: gravy, sauce, juice, dressing.