**II**

**Unit 3**

**Styles of Table Service**

**Practice**

5. Complete the sentences using the words from the box.

platter / counter / cutlery / tray / supreme / counter / turnover / saddle / cover / steak

|  |  |  |  |  |  |  |
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| 1. | If you order a |  |  |  |  | for me, then I would like to have it well- |
|  | done, not rare. |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 2. | One of his duties in the restaurant was to polish |  |  |  |  |  | : knives, |
|  | spoons and forks. |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 3. | They had a traditional dish of roast |  |  |  |  |  |  | of lamb with salad |
|  | for dinner. |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 4. | The waiter was carrying a |  |  |  |  |  |  |  | of drinks. |  |  |
| 5. | You will find sausages on the meat |  |  |  |  |  |  | and rolls on the bread |
|  |  |  | . |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 6. | Large supermarkets have | high |  |  |  |  |  | : their goods | sell very |
|  | quickly. |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 7. | Breast of chicken, when it is removed raw from one side of the bird in a |
|  | skinless, boneless piece, is called a |  |  |  |  |  |  | . The term is also used |
|  | for a fine fillet of fish. |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 8. | There was a large oval |  |  |  |  |  |  |  | in the centre of the table with |
|  | a colourful assortment of vegetables on it: cucumbers, tomatoes, lettuce, |
|  | red and yellow peppers. |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 9. | Plates, glasses and cutlery for each diner, also known as |  |  | , |
|  | are usually arranged on the table according to certain rules. |  |  |

6. A. Write one word for the following description:

to pour alcohol over food and set fire to it

during cooking

to make a surface shiny by putting a liquid

substance onto it and leaving it or heating it

until it dries

to cut thin pieces from a large piece of cooked

meat

to cut a piece of meat or fish from the bones

to decorate food with a small amount of dif-

ferent food

to put something in a particular order

B. Use the verbs to complete the following sentences.

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| 1. |  |  |  | the dish with parsley before serving. |
| 2. | Would you like me to |  |  | the chicken? |

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| 3. |  |  |  | the pastry with beaten egg. |
| 4. | If you want to |  |  | pancakes, you need some strong |
|  | brandy. |  |  |  |
| 5. | Cut fresh raw vegetables into sticks and |  |  | the |

vegetables in bunches on a platter. Serve with garlic mayonnaise.

7. In the text find one word for each description.

* a small table on very small wheels from which food and drinks are served.
* a place for one person set at a table with a knife, fork, plate, glass and napkin.
* knives, forks, spoons used at table when eating, especially made of stain-less steel.
	+ a thing or event that is usually found with something else. e a large °at dish used for serving food especially meat.

f a special dish of a particular restaurant that is always very good.

1. Fill in the gaps with the words from the previous exercise.

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| 1. | Fish baked in pastry is the |  |  |  | of this restaurant. |
| 2. | This sauce is often served as an |  |  |  |  | to fish. |
| 3. | There were five kinds of cheese on a wooden |  |  | . |
| 4. | Chocolate gateau was a |  |  | of the Cafe de Rome. |

1. Arthur opened the doors of his suite. The floor waiter was there with a full of pots under covers from which escaped an appetizing

aroma.

6. Mary was afraid of making a mistake with her so she watched closely how other people at the table used their knives and forks.

1. Use the verb in the brackets in the proper form, Passive Voice or Active Voice, Past Simple tense.

In the past, in the French service, various dishes of a meal

(serve) at the same time. The meal (divide) into three

courses: soup and fish; roasts; and desserts. Each course included a variety of dishes. All the dishes, including desserts and appetizers, were set at the table

at the same time. Guests sat around the table and (serve)

themselves and their neighbours by choosing foods that suited them. The table (set) and served before the arrival of guests; some dishes (replace) when they were eaten, but not the majority of

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| dishes, since the table |  | (set) with enough dishes to satisfy the |
| number of people seated. |  |

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| Under Russian service dishes |  |  | (not bring) all at once, |
| but one by one, and they were served individually. | They say that this type |

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| of service |  |  | (introduced) by the Russian ambassador in Paris |
| during the Second Empire. | He |  | (give) grand dinners at the |

Embassy. The new form of service | Russian service, as it was called, was modest and less formal as compared with the French service. Flowers and fruit were still used as table decorations. But the accent was on food. The aim was to eat hot dishes while they were hot. Guests did not have to choose from a variety of dishes.

The order of the meal (arrange) in advance and the dishes

(present) one after the other. The service was quick. It was easier to serve dishes hot because a set time for the meal allowed the chef to calculate cooking time. The dishes would not lose their flavour. The presentation and appearance of food remained important.