**Unit 4**

**Parts of Meals: Courses**

**Practice**

1. Learn the difference between the following words denoting a part of a meal:

Dish is food that is prepared in a particular style or combination. Portion is a quantity of food for one person as served in a restaurant. Helping is the amount of food that you get at a single serving. Seconds (informal) is second serving of food at a meal.

Complete the sentences with one of the above words.

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| 1. | Baked apples are his favourite |  |  |  |  | . |  |  |  |
| 2. | I gave him a second |  |  |  |  |  | of pudding. |  |  |
| 3. | He was hungry and ordered two |  |  |  |  |  | of fish. |  |  |
| 4. | I’d like the second |  |  |  |  |  | of meat, please. |  |  |
| 5. | He quickly ate everything on his plate and asked for |  |  | . |
| 6. | The |  |  | are generous in this restaurant. |  |  |
| 7. | Fresh berry tarts were so good that everyone took |  | . |

1. In the texts find different methods of cooking various kinds of food and complete the following sentences.

Fish and seafood can be marinated, Meat can be smoked, Vegetables can be boiled,

Eggs can be boiled,

1. Divide the dishes given below into four groups:
	* Boiled salmon, Cold eggs mayonnaise, Boullion with dumplings, Braised leg of mutton, Ox tongue with horseradish, Noodle soup with chicken, Fillet of beef Wellington, Escalope Karadjordje style, Cream of green pea soup, Consommé Colbert, Lamb cutlet, Haddock with butter, Smoked ham, Caviar canapé, Stuffed trout, Beef ragout soup, Mixed pickles, Grilled sterlet, Pork leg jelly, Goulash, Trout in aspic, Fried pilchard, Sole English style, Breaded cheese, English roast beef, Roast suckling pig, Tomato salad
2. hors d’oeuvre:
3. soup:
4. fish course:

c) main course:

1. Several Serbian specialties are served as starter: *burek, cornbread,* *spinach roll, turshiya*. If you were a waiter, how would you describethe dishes to your guest?

1. Read the definition of a dish on the right and write the name of the dish on the left.

moussaka / casserole / goulash / pilaf / kebab / fritter / croquette / vol-au-vent

|  |  |  |
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| 1. |  | a small, light, cup-shaped pastry case with a savoury |
|  |  | filling |
| 2. |  | a small rounded mass of food, such as meat, fish or |
|  |  | potato, that has been cut into small pieces, pressed |
|  |  | together, covered in breadcrumbs and fried |
| 3. |  | a slice of fruit, vegetable or meat covered with |
|  |  | batter (= a mixture of °our, egg and milk) and |
|  |  | then fried |
| 4. |  | a dish, originally from Greece, consisting of meat, |
|  |  | tomato and aubergine, with cheese on top, cooked in |
|  |  | the oven |
| 5. |  | rice cooked in spicy liquid, often with vegetables or |
|  |  | meat added |
| 6. |  | a dish consisting of small pieces of meat and vegeta- |
|  |  | bles that have been put on a long thin stick or metal |
|  |  | rod and cooked usually in dry heat |
| 7. |  | a savoury dish, originally from Hungary, which con- |
|  |  | sists of meat cooked in a sauce with paprika |
| 8. |  | a dish made by cooking meat, vegetables or other |
|  |  | foods in liquid in a covered dish at low heat, often in |
|  |  | the oven |

1. Explain the difference between the following words.
	1. delicate and delicious
	2. salt (adj.) and salty
2. Write words similar in meaning to the following:
	1. to cut
	2. marinated
	3. filled

1. Divide the following adjectives into the groups given below.
	* attractive, sweet, delicious, sour, delicate, colourful, appetizing, soft, bitter, tender, fresh, tough, smooth, pleasant, creamy, light, hot, spicy, piquant, tart, salty, savoury, sharp, heavy

flavour of food appearance of food texture of food easy or hard to digest

1. Complete the following sentences with one of the words from the box.

accompaniment / occasion / pickles / cookery / functions / delicacy / doily / aperitif

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 1. | A dry champagne makes the ideal |  |  | for(to) this dish. |
| 2. | Would you like an |  |  | before dinner? |

1. In the centre of the table on a silver dish covered with a there was a beautifully-decorated cake.
2. In some parts of the world, certain foods, such as frog’s legs, snails, or

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
|  | sheep’s eyes are considered a great |  |  |  | . |  |
| 5. | As it was such a special |  |  |  | , she permitted herself a small |
|  | glass of champagne. |  |  |  |  |  |  |  |  |
| 6. | Have some |  |  | with your salad. |  |  |  |
| 7. | There are quite a number of great names in the history of |  | . |
| 8. | I see her two or three times a year, usually at social |  |  |  | . |

* Test your vocabulary

In the text that follows the words *menu* (2), *food* (5), *meal* (2), *course* (3), *dinner* (1), *dish* (2), *seconds* (1) are left out. Fill in thegaps with these words.

To me, entertaining guests or offering refreshment is a pleasant duty. I enjoy

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| planning 1 |  | for my friends, preparing the 2 |  | and serving |
|  |  |  |  |  |  |  |
| them myself. | Often, I am sharing not just 3 | but a whole new vege- |

tarian way of eating. Let me tell you this very short story.

Among the guests of a dinner party there was a couple that I had not met before, and whom I sincerely wanted to please. As we were sitting down to

* , the man announced in loud though not unpleasant tones: \I just

|  |  |  |
| --- | --- | --- |
| want you to know that I can’t stand vegetarian 5 |  | ." I smiled, did my |
|  |  |  |  |
| best to appear calm and served the first 6 |  | | pea soup with butter |

dumplings. \But I love good soup!" he declared, shouting through the table conversation. \I love good soup!" | and he proceeded to swallow it with gusto.

|  |  |
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| So it went, right on to the fresh berry tarts, | of which everyone present took |
| 7 |  | . The point is that very few people dislike good 8 | and |
|  |  |  |  |  |  |
| if you give them good 9 | , they won’t even notice that they haven’t |
|  |  |  |  |  |  |
| consumed their usual ration of meat. |  |  |  |
|  | My personal experience is that serving a 10 | that is somewhat for- |

eign to the guests usually makes a dinner party a success. The guests are not only well-fed, they are also intrigued and flattered.

|  |  |
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| Planning a good 11 | is a fine-pointed skill, particularly in the vege- |
|  |  |  |  |  |  |
| tarian cuisine. Each 12 | has an architecture! One or several 13 |
| may be central. |  |  |  |  |  |  |
| When I serve a variety of 14 |  | at a supper, I always try to arrange |
|  |  |  |  |
| them in 15 | . Each separate 16 | is so much more appreciated |

when it enjoys unshared attention!