1. **Language Study**
2. **Describing dishes**

The description of a dish usually includes:

* + - the main ingredients
		- method of cooking or preparing
		- method of serving (the principal ingredient of the sauce, garnish or side dish)

The method of cooking or preparing is usually indicated with the help of **Past Participle**:

*Fresh leeks and potatoes seasoned with fresh herbs.*

*Crunchy fresh vegetables served with a tasty garlic mayonnaise dip.*

*Thin slices of beef fillet cooked in cream with paprika.*

*Poached pears served on hazelnut ice-cream.*

1. **Past Participle as an Attribute**
	1. **Past Participle of regular verbs is formed by adding -ed or -d to the infinitive. Irregular verbs have a special form of Past Participle.**
	2. Past Participles almost always have a passive meaning.

‘Boiled potatoes’ are potatoes that were boiled

1. Past Participles can be used as attributes to nouns. Like adjectives, past participles, if they are attributes to nouns, usually stand before a noun; but when the participle forms part of a phrase, it stands after the noun, as for example:

cooked beef fillets

but: beef fillets cooked in cream with paprika; packed mushrooms

but: mushrooms packed with cheese and prawns

When we put a participle before a noun it usually expresses some more permanent characteristic: it is more like an adjective than a verb. When we say ‘boiled potato’ we are not always thinking of the action, we may just be thinking of the way the potatoes look. When the participle goes after the noun, we are thinking more of the action.

1. A participle phrase can be turned into a compound adjective of the structure \noun + participle":

fried in a pan *!* pan-fried fried in butter *!* butter-fried soaked with brandy *!*

brandy-soaked

Such adjectives usually stand before the noun that they describe.

Past participles can be used in the ‘compound adjective’ structure adverb

* 1. participle. In this case they stand before the noun that they describe.
	2. freshly-baked apples

freshly-ground coffee

finely-ground coffee

finely-chopped onions, etc.

1. **Word Study: Adjectives**

The following adjectives may be used to describe various qualities of food:

**Flavour**: sweet, sour, bitter, salty, hot, savoury, juicy, tart, pungent, sharp, spicy, piquant, bland, etc.

**Temperature**: hot, cold, warm, lukewarm, mild, etc.

**Texture** (the quality of something that can be decided by touch): smooth, soft, hard, tender, creamy, fluffy, crispy, crunchy, delicate, full-bodied, etc.

**General appearance and taste**: tasty, delicious, appetizing, piquant, savoury, colourful, attractive, etc.

**Other qualities of food**: light / heavy, rich / lean, fine, coarse (rough and not smooth or soft, or not in very small pieces, e.g. coarse breadcrumbs), cooked / raw, fresh / frozen, etc.

1. **Practice**
2. Change the phrases with the verb into phrases with the past par-ticiple and use them in sentences.
3. Example: poach eggs *!* poached eggs

They ate poached eggs for breakfast.

|  |  |  |
| --- | --- | --- |
| mince meat | bake beans | season meat |
| mash potatoes | scramble eggs | stew fruit |
| grate cheese | fry fish | stuff turkey |
| whip cream | salt nuts | spice food |

1. Decide how the following foods can be prepared and write out the description.
2. Example: Mushrooms can be
	1. fried | fried mushrooms
	2. grilled | grilled mushrooms
	3. deep-fried | deep-fried mushrooms.

|  |  |  |  |
| --- | --- | --- | --- |
| sole | eggs | chicken | leg of lamb |
| duck | sausages | bacon | veal escalope |
| T-bone steak | bread | potatoes | salmon |

Turn verb phrases into adjectives.

|  |  |  |
| --- | --- | --- |
| *.* Examples:Verb Phrase |  | Compound Adjective |
|  |
|  |  |  | (Noun + Past Participle) |
|  |  |  |  |
| fry in a pan | *¡!* | pan-fried |
| fry in butter | *¡!* | butter-fried |
| soak with brandy | *¡!* | brandy-soaked |

Make up similar adjectives from the following verb phrases and use them as attributes to nouns in italics.

* 1. flavour *pastry* with orange *¡!*
	2. make *pate* at home *¡!*
	3. bake *peppers* in an oven *¡!*
	4. perfume *snails* with garlic *¡!*
	5. toss *vegetables* in butter *¡!*
	6. wrap *snails* in pastry *¡!*
1. Translate the following phrases into English, using Past Participle of the suggested verbs.

grind mince grill roast smoke bake

boil sauté braise stew poach stufi flll

1. mlevena kafa mleveno meso

fino samleveno kukuruzno brašno

sveže samlevena kafa

1. punjeno pile nadevena šunka
2. meso pečeno na roštilju
3. meso pečeno na ražnju
4. dimljena riba
5. dimljena šunka
6. pečeno meso pečen hleb
7. kuvani krompir restovani krompir
8. dinstano meso dinstano povrće
9. tvrdo kuvana jaja rovita jaja
10. poširana jaja
11. seckani luk

**READING**

1. Complete the text using the words from the box. Then read the text again and find answers to the following questions.
	1. What information should a restaurateur have before describing dishes on the menu?
	2. What are the two opposite ways of dish description? Can you give examples from your own experience?
	3. What are the risks of a wrong dish description?
	4. What is the general principle for choosing words to describe menu items?

bottom line / clientele / have the guest’s appetite teased / cliché / regulars / exciting / judgements / floridity / ingredients / turnaround, takeout / social media platforms

Wording of menus: useful tips

When it comes to writing a menu, word choice is very important. The words you use to describe food on your menu could entice customers and increase sales if you choose them well, but they could also turn customers off or confuse them if you’re not careful.

In all matters of communication, it is important to know your \_\_\_\_\_\_\_\_\_\_\_\_\_\_. What they want, need and understand is vital when describing the food you intend to sell to them.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| In menu writing, there is a place for both |  |  |  | and sim- |
| plicity, and choosing the right one can do wonders for your |  |  | . |
| Decide what you want before describing dishes | to |  |  |  |

by poetic wording of the menu, or just to tell them in the simplest terms what they will be ordering.

This isn’t to say, of course, that you should go about making sweeping

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| socio-intellectual |  |  |  | about your customer base. Just be |
| aware that if you get it wrong, | you run the risk of losing or offending your |
|  | . |  |  |

A good place to start would be to analyze the kind of business you do. If your customers enjoy sitting and spending time examining the menu, you might consider going into more detail describing the food you offer.

On the other hand, if you run a quick style estab-

lishment, your customers aren’t going to want to spend time working out what the menu means. Most importantly, you should talk to your customers | get on and find out what they want. Do they care about the

|  |  |  |  |
| --- | --- | --- | --- |
| place of origin of your |  |  | ? Are they interested in how |
| you cut your carrots? If so, include this sort of information in the menu. |
| Try not to slip into the land of awful |  |  | , however. |

The important thing is to inform your interested customers, not to try and make

your food seem more than it is. Hopefully, what ap-

pears on the plate before them will speak for itself.

When you’re trying to find the right words to describe the food on your menu, remember to use words that are appealing enough to catch a customer’s eye, common enough to explain your food, and specialized enough so that you don’t have to resort to cliché. When you add a new dish or want to overhaul your menu, keep in mind that the time you invest in your menu descriptions can help sell your food to customers.