

POSLOVNI ENGLJSKI JEZIK 4

Pitanja za usmeni deo ispita

TEXT ANALYSIS

- Sole bonne femme (p. 211)
- Steaks with mushrooms (p. 212)
- Lentil and vegetable soup (p. 212)
- Dolmas in vine leaves (p. 212)
- Austrian chocolate gateau (p. 212)
- Wheat germ bread (p. 213)
- The soups (p. 163)
- The fish course (p.164)
- Salads (p. 165)
- Dessert (p. 166)
- Hors d'oeuvre (p. 157)
- Entrée (p. 157)
- Savouries (p. 158)
- The Daily Routine of a Restaurant Manager (p.143)
- Dining-room staff (p. 141)
- Kitchen staff (p. 180)
- Hygiene (p. 189)
- Hygiene and Safety (p. 189)

CONVERSATION QUESTIONS

- List the basic *styles of table service* and give a brief account of each of them
- *French* or *gueridon* style of table service – the basic procedure
- *Russian* or *silver* style of table service – the basic procedure
- *American* or *plate* style of table service – the basic procedure
- The job of a *restaurant manager* – the basic tasks and responsibilities
- The basic tasks and responsibilities of an *executive chef*
- The basic tasks and responsibilities of a *sous chef* and *deputy chef*
- The basic tasks and responsibilities of a *banquet chef*

- The basic tasks and responsibilities of *a sommelier*
- The basic tasks and responsibilities of *a waiter* and *a busboy*
- The basic tasks and responsibilities of *a restaurant host/hostess*
- The basic tasks and responsibilities of *a barman/bartender*
- The basic tasks and responsibilities of *a maitre d'*
- Enumerate the basic jobs/positions in the dining-room
- Enumerate the basic jobs/positions in the kitchen
- The additional skills of a waiter necessary for the French style of table service
- The basic tasks and responsibilities of *a storekeeper* (explain the terms of *cold room* and *larder*)
- What is the difference between the following terms: *dish*, *course* and *meal*?
- List the basic parts of meals (= courses)
- Explain the following courses: *hors d'oeuvre*, *farinaceous* and *savoury*
- Explain the difference between the following courses: *main course* and *entrée*
- The difference between *hors d'oeuvre* and *appetizer*
- Explain the following typical hot hors d'oeuvre dishes: *vols-au-vent*, *rissoles*, *fritters* and *croquettes*
- List and explain the basic types of soups (e.g. *clear soup*, *cream soup*, *consommé*, *stock*, etc.)
- Say the basic types of desserts (e.g. *pastries*, *cookies*, *cakes*, *pies*, etc.) and explain the difference
- Describe a MEAT-BASED DISH with AN ALCOHOL-BASED SAUCE including the following steps: *the basic ingredients*, *the method of preparation* and *the method of serving*
- Describe a FISH-BASED DISH with AN ALCOHOL-BASED SAUCE including the following steps: *the basic ingredients*, *the method of preparation* and *the method of serving*
- Describe a GAME-BASED DISH with AN ALCOHOL-BASED SAUCE including the following steps: a) *the basic ingredients*, b) *the method of preparation* and c) *the method of serving*
- Kitchen *tools*, *gadgets* and *appliances* - explain the difference
- The storage and protection of groceries – the basic procedure
- Hygiene and safety procedure in the kitchen
- Hygiene and safety procedure in the dining-room