

**ДРОГОБИЦЬКИЙ ДЕРЖАВНИЙ ПЕДАГОГІЧНИЙ УНІВЕРСИТЕТ  
ІМЕНІ ІВАНА ФРАНКА**

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# У ЗАКЛАДАХ ГРОМАДСЬКОГО ХАРЧУВАННЯ

Навчальний посібник для забезпечення  
самостійної роботи студентів із комунікативної теми



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Навчальний посібник укладений відповідно до чинної програми навчальної дисципліни «Практичний курс англійської мови» для підготовки фахівців першого (бакалаврського) рівня вищої освіти спеціальності 014 «Середня освіта (Німецька мова та зарубіжна література)», освітньої програми «Середня освіта (Мова і література (німецька, англійська))», затвердженої вченою радою Дрогобицького державного педагогічного університету імені Івана Франка.

Навчальний посібник призначений для практичного оволодіння мовою у межах комунікативної теми «Eating Out» / «У закладах громадського харчування». Великий обсяг сучасної англійської лексики, тексти, діалоги і вправи на закріплення лексичного матеріалу мають на меті забезпечити належний рівень навиків читання, мовлення, аудіювання, письма.

Для учнів старших класів ЗСО, студентів 1–2 курсів факультетів та відділень англійської мови ЗВО.

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# EATING OUT

Training Manual for Ensuring Students'  
Independent Work on the Communicative Topic



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The Training Manual is compiled in accordance with the current curriculum of the academic discipline "Practical Course of the English Language" for training specialists of the first (bachelor's) level of higher education, specialty 014 "Secondary Education (The German Language and Foreign Literature)", Educational programme "Secondary Education (Language and Literature (German, English))", approved by the Academic Council of Drohobych Ivan Franko State Pedagogical University.

The Training Manual is intended for practical mastering the language within the communicative topic "Eating Out". A large amount of modern English vocabulary, texts, dialogues and exercises for consolidating lexical material are aimed at ensuring the proper level of reading, speaking, listening, and writing skills.

For high school students and students of the 1st-2nd years of the faculties and departments of the English language.

Bibliography: 25 items.

## ЗМІСТ / CONTENTS

<b>PREFACE / ПЕРЕДМОВА</b> .....	6
<b>WORDS AND PHRASES ON THE SUBJECT «EATING OUT» /</b> <b>СЛОВА ТА ФРАЗИ З ТЕМИ «У ЗАКЛАДАХ ГРОМАДСЬКОГО</b> <b>ХАРЧУВАННЯ»</b> .....	8
<b>RESTAURANTS IN ENGLAND / РЕСТОРАНИ В АНГЛІЇ</b> .....	17
<b>GREASY SPOON CAFES /</b> <b>КАФЕ, ЩО СПЕЦІАЛІЗУЮТЬСЯ НА ЖИРНІЙ ЇЖІ</b> .....	21
<b>OTHER PLACES WHERE YOU CAN EAT / ІНШІ ЗАКЛАДИ,</b> <b>ДЕ МОЖНА ПОЇСТИ</b> .....	25
<b>COURSES AND DISHES / СТРАВИ</b> .....	27
<b>MAKING A DECISION / ПРИЙНЯТТЯ РІШЕННЯ</b> .....	29
<b>MENU / МЕНЮ</b> .....	32
<b>ORDERING THE MEAL / ЗАМОВЛЕННЯ ЇЖІ</b> .....	35
<b>ORDERING OVER THE TELEPHONE /</b> <b>ЗАМОВЛЕННЯ ЇЖІ ПО ТЕЛЕФОНУ</b> .....	42
<b>COMPLAINING ABOUT YOUR ORDER /</b> <b>СКАРГА НА ЗАМОВЛЕННЯ</b> .....	45
<b>PAYING THE CHECK / ОПЛАТА ЧЕКУ</b> .....	46
<b>TIPPING / ЧАЙОВІ ЗА ОБСЛУГОВУВАННЯ</b> .....	47
<b>A RESTAURANT KITCHEN / КУХНЯ РЕСТОРАНУ</b> .....	49
<b>SITUATIONAL DIALOGUES / СИТУАТИВНІ ДІАЛОГИ</b> .....	50
<b>JOKES / ЖАРТИ</b> .....	58
<b>TEXTS FOR SUPPLEMENTARY READING /</b> <b>ТЕКСТИ ДЛЯ ДОДАТКОВОГО ЧИТАННЯ</b> .....	61
<b>LIST OF SLANG TERMS / ПЕРЕЛІК СЛЕНГОВИХ ТЕРМІНІВ</b> .....	67
<b>REFERENCE LITERATURE / ДОВІДКОВА ЛІТЕРАТУРА</b> .....	70

## ПЕРЕДМОВА

Навчальний посібник пропонує різнобічні аспекти викладання комунікативної теми «У закладах громадського харчування». У ньому представлено низку конкретизованих тематичних блоків, слухних як із погляду вузькофахового, філологічного, так і в плані загальнокультурному, загальноетичному тощо. Задіяний у них матеріал не обмежується класичним набором лексем, висловів, питань, вправ і т. ін., але й демонструє оновлення вокабуляру, його стилістичне поживлення та поглиблене вивчення теми за рахунок осучасненого лексико-граматичного матеріалу, цікавинок, жартів, сленгових елементів тощо. Належно засвоєні (а цій меті підпорядкований набір різноманітних форм аудиторної та самостійної роботи), вони забезпечать бажаний рівень англomовної компетенції тих, хто навчається, активізують у їх мовній свідомості ряд ключових понять, пов'язаних із тематикою «У закладах громадського харчування».

Запропоновані зразки комунікативних ситуацій, спеціальні запитання, різнопланові завдання зі сфери лексики, фразеології, граматики, синтаксису, усної та писемної мови, перекладу чітко зорієнтовані на потреби сьогоденного навчально-методичного процесу, формують арсенал активізації набутих лінгвальних навиків і умінь.

Список рекомендованої літератури є достатньою базою для аудиторного та самостійного опрацювання винесених для обговорення питань.

## **PREFACE**

The training manual offers different aspects of teaching the lexical topic «Eating Out». It presents a number of concrete thematic blocks, which are valid both from the point of view of narrowly specialized, philological, and from the point of view of general-cultural, general-ethical, etc. The material used in them is not limited to a classic set of lexemes, sayings, questions, exercises, etc., but also demonstrates the renewal of the vocabulary, its stylistic revitalization and in-depth study of the topic due to modernized lexical and grammatical material, jokes, slang elements, etc. Properly mastered (and for this purpose a set of various forms of auditory and independent work is subordinated), they will ensure the desired level of English language competence of those who study, will activate in their linguistic consciousness a number of key concepts related to the topic «Eating Out».

The offered samples of communicative situations, special questions, various tasks in the field of vocabulary, phraseology, grammar, syntax, oral and written language, translation are clearly oriented to the needs of today's educational and methodological process, form an arsenal of activation of acquired linguistic skills and abilities.

The recommended literature is a sufficient basis for classroom and independent processing of the questions brought up for discussion.

## **WORDS AND PHRASES ON THE SUBJECT «EATING OUT»**

### **RESTAURANT – Ресторан**

Is this a Chinese (Indian / Italian) restaurant? – Це Китайський (Індійський / Італійський) ресторан?

Does this restaurant have a nice atmosphere? – Чи гарна атмосфера панує у цьому ресторані?

Excuse me, can you tell me if there's a restaurant around here? – Вибачте, чи не підкажете, чи є тут поблизу ресторан?

I always call in advance for reservations – Я завжди попередньо резервую столик у ресторані.

I enjoy dining in restaurants – Я люблю обідати у ресторані.

Is the service at this restaurant good / bad? – У цьому ресторані гарне / погане обслуговування?

It suits every taste and purse – І страви і ціни цього закладу влаштовують кожного.

This restaurant is licensed to serve hard drinks – Цей ресторан має дозвіл на обслуговування спиртними напоями.

This waiter is always helpful and performs a perfect service – Цей офіціант завжди готовий допомогти і чудово обслуговує.

This restaurant enjoys a good reputation – Цей ресторан має гарну репутацію.

Are you pleased with the service? – Ви задоволені обслуговуванням?

Have you booked a restaurant in advance? – Ви замовили ресторан заздалегідь?

Would you like to dine out? – Чи не хотіли б Ви пообідати не вдома?

Did you get a good service from a waiter? – Ви задоволені послугами офіціанта?

Let's go somewhere for a full meal – Пообідаймо десь ситно (візьмімо першу і другу страви, десерт і т.д.).

Let us have our table changed for the one near the dance-floor – Давайте поміняємо наш столик на оцей біля танцювального майданчику.



Have you trouble with the waiter? – У Вас клопоти з офіціантом?

In this restaurant they give a doggie bag to take leftovers home from a restaurant – У цьому ресторані пропонують спеціальні пакети, щоби забирати додому залишки замовленої їжі.

Where can we get a quick meal? – Де ми могли б нашвидкоруч поїсти?

## **ORDERS – Замовлення**

A dish of chipped potatoes, please – Порцію смаженої картоплі, будь ласка

Are there any vacant seats at the window? – Чи немає вільних місць біля вікна?

Bring the order, please – Принесіть замовлення, будь ласка

Can I reserve a table for two for 12 o'clock today? – Можу я зарезервувати на сьогодні на 12 годину столик на двох?

Catch the waitress's eye – Злови поглядом офіціанта.

Decide on something – Зупини свій вибір на чомусь.

He likes to keep calling the waiter over – Він полюбляє раз за разом просити офіціанта підійти

I don't care for fish / meat in any shape or form – Я не їм риби / м'яса взагалі

I never stick to halves – Я ніколи не замовляю по півпорції

I would like to have a bite / snack – Я б хотів перехопити

I should like to have something substantial, please – Я б хотів чогось ситнішого

I'll take the same – Я візьму те саме

Let us order our food to be delivered – Замовмо їжу з доставкою додому

Let's have some fish for a change – Давайте для різноманітності замовимо рибу

Look the menu through – Переглянь меню

Make an order over the telephone – Зроби замовлення по телефону

Menu includes / consists of... – У меню є...

Nothing more, thank you – Більше нічого, дякую  
Order course by course – Замовляй страву за стравою  
Order something to eat and drink – Замов щось поїсти та випити  
Please, bring me an extra cover – Подайте, будь ласка, ще один набір  
Please, let me have drinking straws – Подайте, будь ласка, соломки  
(для коктейлів і т.п.).  
Please, remove / take away this – Заберіть, будь ласка, це  
Please, show me the bill of fares / the menu-card / the menu – Покажіть  
мені меню, будь ласка  
Send back any spoiled or uncooked food – Відправ назад зіпсуту чи  
невдало приготовлену їжу  
Some fruit, please – Подайте фруктів, будь ласка  
The wine list / list of the dessert choices (dessert menu) please – Дайте,  
будь ласка, карту вин / перелік десертних страв  
What can you recommend for the first course? – Що Ви можете  
порекомендувати на перше?  
What can you suggest for dinner? – Що ви можете запропонувати на  
обід?  
What cold / hot dishes have you? – Які у Вас є гарячі / холодні страви?  
What is on the menu? – Що у меню?  
What kind of food do you serve? – Яку саме їжу готують у цьому  
закладі?  
What shall we start with? – З чого ми почнемо?  
What wine do you recommend to go with meat? – Яке вино Ви  
порекомендуєте до м'яса?  
What would you advise me to take / have for the sweet? – Що б Ви  
порадили на десерт?  
What's the house speciality? – Які у Вас фірмові страви?  
Will you change our order? – Ви б не поміняли наше замовлення?  
Will you check the orders? – Ви б не перевірили замовлення?  
Would you care for this? – Чи не скуштували б Ви цього?

## **SOME POSSIBLE QUESTIONS AND ANSWERS OF THE WAITER – Деякі можливі запитання і відповіді офіціанта**

Any cheese, sir? – Ви замовите сир, пане?

Certainly, sir! – Звичайно, сер!

Directly, sir! – Хвилинку, сер!

Do you require nothing more? – Вам більше нічого не потрібно?

Do you take beer or wine? – Що Ви будете пити: пиво чи вино?

Have a pleasant meal! Enjoy your meal! – Смачно!

Here is the list of the foods and prices of a restaurant – Ось перелік страв та цін ресторану.

Here you are / Here it is – Ось, будь ласка.

How do you like your tea: strong or weak? – Вам подати чай міцний чи легенький?

How do you wish your porridge served, with butter or milk? – Ви будете їсти кашу з маслом чи з молоком?

I can recommend this for the first course – Я можу порекомендувати це на першу страву.

I'll bring you serviettes (napkins) in a moment – Зараз я принесу серветки.

Not all the items on the list are available – Не все, що є у переліку, можна замовити.

Some salad, sir? – Вам подати салат, пане?

Sorry for the wrong order – Прошу пробачення за помилкове замовлення.

Sorry, but I cannot bring you any now – Вибачте, я не зможу принести Вам це зараз.

Sorry, but choice is limited – Дуже шкода, але вибір обмежений.

The order will be ready in half an hour – Замовлення буде готове через півгодини.

What about the entree / the appetizer? – Як щодо основної страви / страви, що збуджує апетит?

What vegetables do you take? – Які овочі Ви бажаєте?

What wine would you like? – Яке вино Ви хотіли б замовити?  
What's your favourite dish? – Яка Ваша улюблена страва?  
Will you dine at the table d'hote or by the card? – Ви замовите загальний стіл (табльдот) чи порційні страви?  
Would you like a refill? – Налити ще?  
Would you like some more gravy / dressing? – Вам додати приправи до м'яса / приправи до овочів?  
Won't you have some more? – Чи не хочете ще?

## **AT TABLE – За столом**

Cheers! – Будьмо!  
Help yourself – Пригощайтесь.  
Help yourself to some more – Візьміть іще  
How is it prepared? – Як це приготовано?  
I am satisfied / full – Я ситий  
I am a small / poor eater. – У мене поганий апетит  
I am an immense / great eater. – У мене добрий апетит  
I am hungry / I am starving – Я голодний  
I am on a diet – Я на дієті  
I am on the point of fainting from hunger – Я помираю з голоду  
I am thirsty – Я хочу пити  
I have lost my appetite – Я втратив апетит  
It is underdone / overdone / half-done. – Воно недосмажене / пересмажене / недоварене  
Nothing can beat this dish – Ніщо не зрівняється з цією стравою  
Please, pass me salt – Будь ласка, передайте мені сіль  
Taste this wine – Спробуй цього вина  
The meal you don't easily forget – Обід, який навряд чи забудеться  
The meal is delicious (tasty) – Усе дуже смачно  
There is nothing like soup – Ніщо не зрівняється із супом  
This meat dish is perfectly cooked – Ця м'ясна страва чудово приготована

To your health! – За Ваше здоров'я!  
I'll die from overeating – Я помру від переїдання  
I'll treat you – Я пригощаю

## **SETTING THE BILL – Розрахунок**

Have you change for a pound? – Чи Ви маєте решту з фунта стерлінгів?  
He always pays for our order – Він завжди заплатить за наші замовлення  
I left a penny to show my displeasure – Я залишив пенні, щоби показати своє незадоволення обслуговуванням  
If you don't mind I'll pay the bill – Якщо не заперечуєте, я заплачу  
Keep the change – Залиши здачу собі  
Let us share the bill / go dutch – Поділімо плату за обід порівну  
Let's leave a tip for the waiter / tip the waiter / give the waiter a tip – Давай залишимо офіціантові «чайові»  
Listen, I'll settle the bill now and you pay the next time – Послухай, я розрахуюся зараз, а ти – іншим разом  
May I have the bill? / Bring the bill, please / Give me the account, please – Подайте рахунок, будь ласка  
Pay only your portion of the bill – Заплати лише за себе  
Put the checks and money on the table for the waiter – Залиш на столику офіціантові чек та гроші  
What do I reckon for the dinner? – Скільки необхідно заплатити за обід?  
What do I owe you? / What have I to pay? / How much is the bill? – Скільки з мене? /  
Will you call for the waiter? – Прошу, покличете офіціанта

## **COURSES AND DISHES (NOT A DEFINITIVE LIST) – Страви**

aperitif – аперитив  
appetizer – страва, яка збуджує апетит  
entree – основна страва, яку подають між рибою та печеною

first (second) course / dessert – перша (друга) страва / десерт  
la carte dishes – порційні страви  
leftovers – залишки їжі  
soup du jour = soup of the day – суп, який пропонують сьогодні  
speciality – фірмова страва  
starter – страва, з котрої розпочинають обід  
sweet / pudding / afters – десерт  
table d'hote dishes – порційні страви  
baked salmon with spinach – запечений лосось із шпинатом  
breast of chicken in a wine sauce with mushrooms – куряча грудинка у винному соусі з грибами  
chicken casserole – запіканка із рису, овочів та курячого мяса  
chocolate fudge cake – торт з шоколадною помадкою  
chocolate mousse – шоколадний мус  
fillets of sole baked with prawns – філе палтуса запечене з креветками  
fresh fruit salad – салат із свіжих фруктів  
grilled fillet steak in a pepper sauce – запечене рибне філе у гострому соусі  
home-made chicken liver patè – пащтет із курячої печінки по-домашньому  
ice-cream with orange segments – морозиво з апельсиновими дольками.  
marinated trout with mustard dressing – маринована форель під гірчичним соусом.  
mushroom Risotto – грибне рисотто  
pate and toast – тости з пащтетом  
prawn cocktail – креветковий коктейль  
rump steak – ромштекс

## **PLACES WHERE YOU CAN EAT – Заклади, де можна поїсти**

bar – бар  
beer-house – пивна  
buffet – буфет  
cafe – кафе

cafeteria – кафетерій  
canteen – їдальня  
chop-house – дешевий ресторан  
dining-car – вагон-ресторан  
espresso – кафе «експрес»  
fast food restaurant – ресторан, де пропонують їжу швидкого приготування  
greasy spoon cafe / greasy spoon – кафе, що спеціалізується на жирній їжі  
luncheonette (Am.) – закусочна  
nonsmoking section – частина ресторану для тих, хто не палить  
restaurant – ресторан  
sandwich bar – бар, у якому пропонують різноманітні канапки та бутерброди  
self-service restaurant – ресторан із самообслуговуванням  
snack-bar – закусочна  
soup-kitchen – безкоштовна їдальня для потребуючих  
...with kitchen premises – ...з прилягаючою кухнею

## **PEOPLE – Люди**

barkeeper, barkeep (Am.) – господар бару  
barmaid – дівчина за стійкою бару  
barman bartender (Am.) – бармен  
chef – головний кухар  
customer – відвідувач  
hostess of the house – господиня закладу  
regular customer – постійний відвідувач  
strict vegetarian – переконаний вегетаріанець  
waiter – офіціант  
waitress – офіціантка  
wine waiter, a head waiter – головний офіціант

## **PUB – Бар, пивна**

Don't mind if I do? – Ви не проти, щоб я Вас пригостив?

I am a skint – Витратив усе до останньої копійки

It is on the house – За рахунок закладу

Last orders, please! – Останні замовлення, будь ласка

Mind if I join you? – Ви не проти, якщо я приєднаюся?

My round – Моя черга частувати

Put it on the slate – В кредит

Same again? – Те саме повторити?

The usual? – Yes, and one for yourself. – Те, що й завжди? – Так, і порцію для себе

Two pints of..., please – Дві пінти..., будь ласка

What can I get you? – Чим я можу Вас почастувати?

Who's going to stand treat? – Хто пригощає?

It's on me – Я плачу / За мій рахунок



## RESTAURANTS IN ENGLAND

You can have your meals at home, in a restaurant or a cafe, in the canteen of your factory or office. Those who stay at rest-homes or sanatoria have meals in the dining-hall, which is generally placed in a separate building, usually a cottage with kitchen premises. While travelling by train you can have breakfast, lunch or dinner in the dining-car as well cooked and served as if you were in a first-class hotel, or at the railway station when you are on the point of fainting from hunger you hurry to the refreshment room before the train starts. Travelling by ship your dinner or supper may be served in the dining-saloon.

In case you are up to the eyes in work and can't go to the canteen but are hungry and want to have a bite you may drop into a self-service restaurant or «cafeteria» as they call a restaurant at which patrons serve themselves at a counter, taking their food to tables to eat.

Nowadays many self-service canteens, restaurants and cafe are being opened throughout the country. When employees or workers have a short break for dinner or lunch they find it impossible to get home for this meal and so they take it in a self-service cafe or restaurant.

There are cafes and restaurants to suit every taste and purse. Many English people enjoy dining in restaurants, from fast food chains like McDonald's to family chains like Howard Johnson's to nicer, more expensive restaurants.

If you want to go to a popular restaurant, you should call in advance for reservations. Tell them your name, the time you will be there, and how many people will be in your party. You might also ask if they have smoking and nonsmoking sections, and, if it is a very elegant restaurant, whether men must wear coats and ties.

After the host or hostess seats you and gives you your menu, you will have some time to decide what you want before the waiter or waitress takes your order. Feel free to ask if he or she has a recommendation.

In Britain you can find table d'hôte and à la carte dinners in every restaurant. Table d'hôte dinners are cheaper than à la carte ones. When you dine à la carte you order course by course, as you desire. But a table d'hôte dinner consists of several courses, a choice is limited, and it is served at a fixed price.

Remember, that cost of meals varies according to category. All spirits, foreign or home-produced are dear. English cooking does not enjoy a good reputation. The vegetables, always boiled, are tasteless, and potatoes which replace bread appear at every meal. It is useless to expect wine at every meal; all wine is imported, and very expensive. But in your menu there will always be an endless variety of cakes and beer of all kinds and of quality well worth tasting.

Be sure that the restaurant is clean and the food is well cooked. You can send back any spoiled or uncooked food and the server will either bring you something else, or – if you have lost your appetite – not charge you.

When you pay the bill, don't forget to leave a tip for the waiter or waitress. Usually you leave 15 percent of the total, but if the service was very bad, you don't have to leave anything. If the service was especially good, it's nice to leave a little more. The English often go to restaurants together and share the bill; this is called «going dutch» or «dutch treat».

If you can't finish your meal, the waiter or waitress might ask if you want a «doggie bag» (or you can ask for one). A doggie bag is a special bag or box for taking your uneaten food home with you. Then you can eat the leftovers the next day.

Eating in restaurants is often fun. You can try different kinds of food, and – best of all – someone else has to wash the dishes!

A strange thing about England that the visitor may notice is that most of the good restaurants in England are run and staffed by foreigners – for example there is a large number of Chinese, Indian and Italian restaurants and to a less extent French and Spanish ones. The visitors who are feeling homesick can go there and imagine they have gone back to their countries.

For the really cheap places it is very interesting to explore the little French or Italian restaurants of Soho.

If you want real old English food you must go to the Strand. Here a joint of roast beef – cooked at open roasting fires – is wheeled to your table and carved before your eyes.

Most visitors liked to go to the «Old Cheshire Cheese» of Fleet Street, an old chop-house where famous writers used to go. In its old-fashioned room, Doctor Johnson sat at the head of the table in the eighteenth century, with Goldsmith by his side. Dickens and Thackeray went there in the nineteenth century and many modern writers, journalists, and lawyers went there. The speciality was the huge rump-steak, kidney and oyster pudding. A plate of it with a pint of bitter beer in a long glass, followed by the pancake or the toasted cheese and special «punch» in a China bowl, is a meal you don't easily forget.

**Answer *true* or *false*; then correct the false statements. Read aloud the sentences in the passage that led you to your answers:**

1. Employees or workers have a lot of time for their lunch and usually they go home for this meal.
2. If you want to go to a popular restaurant you never call in advance for reservation.
3. Table d'hote dinners are cheaper than a la carte ones.
4. You shouldn't send back spoiled or uncooked food.
5. It's the custom to tip a waiter or waitress 15 percent of the bill.
6. Americans never take leftovers home from a restaurant.
7. If you find dirt in your food, just push it aside. It's your responsibility to pay for what you order.
8. In England it's rude to offer to pay only your portion of the bill.
9. Eating in restaurants is often fun.
10. There are no restaurants in England which are run and staffed by foreigners.

**Guess the meanings of the underlined words from the contexts. Then match them with the definitions that follow. Write the letters of the definitions in the parentheses:**

1. The waiter put Linda's uneaten food in a doggie bag (\_\_\_). She asked for it because she wanted to eat the leftovers (\_\_\_) for lunch the next day.
2. Her mother told her that «going dutch» (\_\_\_) with her boyfriend would be a good idea since they made similar salaries.
3. When Nabil got good service from a waiter or waitress he always left a big tip (\_\_\_). When the service was very bad, he'd leave a penny to show his displeasure.
4. After you get your menu (\_\_\_), you shouldn't have to wait too long until the waiter takes your order (\_\_\_).
5. McDonald's is one of the largest restaurant chains (\_\_\_) in the world.

**Definitions:**

- a. a small amount of money a customer gives to someone who has performed a service
- b. uneaten food
- c. the custom of each person paying for himself or herself
- d. groups of connected businesses having the same main owners, menus, etc.
- e. a container to take uneaten food home from a restaurant
- f. a list of the foods and prices of a restaurant
- g. finds out what kind of food a customer in a restaurant wants

## GREASY SPOON CAFES

**Greasy spoons very rarely appear in guidebooks, but they are an essential part of life in the UK especially for people living in the bigger cities.**

In London, the capital city of the greasy spoon, there are hundreds and hundreds, fuelling the population with bacon, egg and sausage. These small restaurants are so common and everyday – like baked beans or phone boxes – that they are barely even noticed, but if greasy spoons were removed, the country would be on its knees.

Greasy spoon cafes are so called because any cutlery that comes into contact with the food is immediately coated with a sticky, greasy layer of lard. It almost seems like an oily mist hangs in the air, as if fat drips from the walls. More calories can be found in a cup of tea in a good greasy spoon than in a whole meal at a normal restaurant.

**THE SETTING.** Greasy spoons are generally found slightly away from the main streets of most towns, on the shabbier roads. Always a bit dirty and down at heel, they usually have large (grease coated) glass windows, a plastic sign with the name of the cafe – usually containing the name of the owner e.g. Mario's, Bob's place, Rita's cafe – and a huge menu offering a wide variety of artery clogging delights.

Inside they are generally clean, functional and scruffy. You'll see old wooden seats, tables covered with cracked linoleum and plain walls. Each table has on it a bottle of brown sauce, tomato ketchup and vinegar, and pots of salt and pepper. In the background, behind a chipped counter, are huge gleaming tea urns and a steaming kitchen where the gruff chefs work their magic.

**THE PEOPLE.** In a typical greasy spoon, you will find people from all walks of life. Poets, drop-outs, hurrying businessmen, students lazing around with huge mugs of tea. Some read novels, some stare into space, and others catch up on the day's news. There will be young

couples staring into each other's eyes or lonely old men coming out for a change of scene. At weekends there will always be large groups of friends, recovering from a night on the town. They are all united by one thing: the food. They are all looking for some seriously stodgy grub.

**THE FOOD.** The meals are dangerously unhealthy, and absolutely delicious. All kinds of fried food can be bought for incredibly low prices. The centrepiece is usually the traditional English breakfast. Although it's called a breakfast, it takes a brave soul to eat it first thing in the morning, because it is huge. At least two pieces of bacon, two sizzling sausages, two fried eggs, fried mushrooms, baked beans and bread soaked in hot oil and fried. The very finest greasy spoons will also offer several pieces of black pudding – surprisingly tasty, considering that it's made from – wait for it – dried pigs' blood and lard.

The English breakfast is full of meat and fat. If you want something less filling, there's still a lot to choose from; particular specialities are bacon or fried egg sandwiches (or of course, bacon and egg sandwiches). There is also often a range of vegetarian sausages and burgers.

Greasy spoons have some devoted followers. Nothing can beat going to a real one – especially on an empty stomach.

**1. Read the adjectives below. Write *P* next to the positive ones and *N* next to the negative ones. What are your own expectations of food from a greasy spoon? Underline the adjectives you agree with:**

satisfying	( )
heavy	( )
delicious	( )
revolting	( )
tasteless	( )
appetizing	( )
substantial	( )
nauseating	( )
mouth watering	( )
comforting	( )

**2. Read the sentences below and decide which are true and which are false according to the text. Write *T* after the true ones and *F* after the false ones:**

- A. Greasy spoons first became popular in the 1950s and were considered stylish and modern (    ).
- B. Greasy spoon cafes don't have to comply with any hygiene regulations (    ).
- C. Greasy spoons are more popular in the UK than McDonald's (    ).
- D. There are more calories in a typical English breakfast than the average person needs in a day (.....)
- E. 49% of British people are overweight (    ).

**3. In the article, the author often uses exaggeration to make his point. Find examples of this.**

**Answer these questions about restaurants in your country and your own taste in food. Ask another person the same questions:**

1. Do you have a favourite restaurant that you eat at often? Describe it.
2. Do you normally need to book a restaurant in advance?
3. Is it common to give the waiter a tip? If so, how much?
4. Do you normally eat three courses in a restaurant? If not, how many courses do you normally have?
5. Do you normally find these on the table in a restaurant in your country: salt; pepper; oil; vinegar; napkins; table cloth?
6. Do you add more salt to your food when you eat in restaurants?
7. Do you like steak? If so, how do you like it cooked?
8. Would you say that food in your country is very spicy?
9. Do you think that food in your country is generally quite fattening?

**Translate into English:**

1. Більшість людей у Великобританії люблять відвідувати ресторани.
2. Якщо ви хочете відвідати популярний ресторан, вам необхідно попередньо зарезервувати столик.

3. Алкогольні напої у ресторанах і барах Англії є дуже дорогими, оскільки практично всі вони імпортуються.
4. Оплативши рахунок, не забудьте залишити декілька центів офіціантові.
5. Коли ви резервуєте столик у ресторані, вам необхідно відрекомендуватися, вказати час візиту та зазначити кількість людей у вашій компанії.
6. У меню цього ресторану ви завжди знайдете широкий вибір тістечок та найрізноманітніші сорти пива.
7. В англомовних країнах не прийнято оплачувати чийсь рахунок. Зазвичай кожен платить сам за себе.
8. «Чайові» офіціантові становлять 15% від загальної суми оплати. Але коли сервіс вас не задовільнив – не залишайте ні цента.
9. Якщо ви не можете справитися з обідом, попросіть запакувати те, що залишилося, у спеціальні пакети і заберіть їх додому.
10. У Великобританії можна побачити китайські, італійські, французькі, японські, індійські ресторани.
11. Дешеві ресторанчики, що спеціалізуються на смаженій їжі, дуже рідко зазначені у путівниках, але мешканці великих міст практично не уявляють собі без них життя.
12. У таких невеликих ресторанчиках чашка чаю містить, мабуть, більше калорій, ніж цілий обід у звичайному ресторані.
13. Тут ви зможете скуштувати усі види смаженої їжі за надзвичайно низькими цінами.
14. Для того, щоби спожити на сніданок два великі шматки бекону, дві гарячі ковбаски, два смажені яйця, смажені гриби та грінки, треба бути або дуже сміливим, або дуже голодним.
15. Обідати у ресторанах, барах чи кафе завжди цікаво й смачно, і що найприємніше – комусь іншому доведеться мити за вами посуд.



## OTHER PLACES WHERE YOU CAN EAT

**cafe:** there you can have a cup of tea / coffee and a *snack* (something small to eat like a sandwich or a cake). They sometimes serve meals there too.

**restaurant:** you go there for a full meal; more expensive than a cafe.

**bar / pub:** bars and pubs serve alcohol and *soft drinks* (non-alcoholic drinks like fruit juice and lemonade). You can have a meal or a snack there too.

**sandwich bar:** this place serves lots of different kinds of sandwiches. You can buy sandwiches and take them to eat in a different place (at work or in the park).

**fast food restaurant:** you can get a quick hot meal there, for example burger and chips.

**self-service restaurant / cafe:** you take what you want, pay for it and carry it to your table.

besides (at a) **bistro, buffet, cafeteria, canteen, chip-chop, open-air cafe, refectory, take-away etc.**

### Which of the places would you go to ...

1. if you want to buy something in the morning to eat at lunch-time at work?
2. if you want a romantic dinner for two?
3. if you have three small children with you?
4. if you arrive half an hour early to meet a friend?
5. if you are very thirsty?

**Take turns talking about your favourite place to eat. One of you makes a statement about a favourite restaurant. The others – ask questions:**

**A:** – My favorite place to eat is ...

**B:** – Where is it?

– What kind of food do they serve?

– Does it have a nice atmosphere?

- Is it expensive?
- How much does dinner cost?
- When is it open?
- How often do you go there?
- What do you usually order?

**The most favourite kinds of English foods in the U.K. are:**

Chinese	Mexican	French	German
Other	Greek	Japanese	Italian

**Are there restaurants in your city that serve these kinds of foods?**

**Which of the foods have you tried?**

**Which would you like to try?**

**What other kinds of foods do you like?**

**Imagine you work in advertising. Think of a radio advertisement to make people come to:**

- a Chinese Restaurant;
- your private cafe.

**Give the information about prices, location, cooks, menu etc.**

**Make up short stories based on the following suggestions:**

- 1) Your friend invites you to lunch in a restaurant. You don't feel like going as you are sure that lunch at home is tastier and healthier. Try to find an excuse but fail and finally accept the invitation.
- 2) Your roommate takes you to a Japanese restaurant for your birthday. Explain to your friend that you hate Japanese food.

## COURSES AND DISHES

In Britain a meal in a restaurant would typically consist of three courses: a **starter** (light snack / appetizer), a **main course** (the most important / substantial part of the meal), followed by a **dessert** (sometimes called a **sweet** / **pudding** / **afters**, especially at home). You may also have an **aperitif** (a drink before the meal, e.g. gin and tonic), and **coffee** after the meal.

**Sort these dishes out under the headings *starters, main courses or desserts*:**

chicken casserole	coffee gateau	fresh fruit salad	sorbet	Irish stew
pate and toast	prawn cocktail	rump steak	chocolate	fudge cake
grilled trout	shrimps in garlic	fruit juice	biscuits	ice cream

**Look at the menu and answer the questions**

### THE MENU

#### Starters

*Broccoli Soup*

*Home-made Chicken Liver Patè*

*Tagliatelle with Courgettes, Cream and Bacon*

#### Main Courses

*Baked Salmon with Spinach*

*Breast of Chicken in a White Wine Sauce with Mushrooms*

*Grilled Fillet Steak in a Pepper Sauce*

*Mushroom Risotto*

#### Desserts

*Chocolate Mousse*

*Fruit Salad*

*Ice Cream*

1. Which starter doesn't contain vegetables?
2. Which dish contains pasta?
3. Which dish may be rare or well-done?
4. Which dish is definitely cooked in the oven?

5. Which dish will probably be quite spicy?
6. Which dish contains alcohol?
7. Which meat may be fatty or tough if you are unlucky?
8. Which dessert(s) will be quite sweet?
9. Which dessert must be very fresh?
10. You are on a diet (= you are trying to lose weight) and you do not want to have a fattening meal. Which would probably be the best dish to choose for each course?

**Read the menu again. With a partner, role-play conversations about it. Take turns being the waiter or waitress and the customer.**

## MAKING A DECISION

You often have to make several decisions when eating in a restaurant. Look at the menu and order something to eat and drink. Take your time when ordering and make sure you get what you want. Don't be afraid to ask questions! You may ask the waiter or waitress to bring you something extra (such as a glass of water, another fork or a doggie bag).

**Practise these conversations in pairs:**

### Conversation 1

**Waiter:** Hello, here's your menu. Can I bring you anything now?

**Customer:** Yes, please. Some water.

**Waiter:** Here you are. May I take your order?

**Customer:** Do you have any recommendations?

**Waiter:** The pasta with shrimp or crab is very popular. And the salmon is very fresh today.

**Customer:** Can you tell me what *fettucini alfredo* is?

**Waiter:** It's a kind of pasta, with a cream sauce.

**Customer:** What's the soup du jour?

**Waiter:** Today we have cream of mushroom soup.

**Customer:** Thanks. I think I need a few more minutes.

### Conversation 2

**Waiter:** Are you ready to order yet?

**Customer:** Well... Let me see... Yes. I'd like the New York pepper steak.

**Waiter:** Would you like soup or salad?

**Customer:** I'd like a salad with the house dressing. And for dessert – a doughnut. By the way, what is that?

**Waiter:** It's a cake made of dough, sweetened and fried.

*(After the meal)*

**Waiter:** Will there be anything else?

**Customer:** Just the check please. Oh, and can I have a doggie bag?  
**Waiter:** Certainly

### **Conversation 3**

**Waiter:** Ready to order, sir?  
**Customer:** I'd like chicken soup and steak, please.  
**Waiter:** And how would you like your steak – rare, medium or well-done?  
**Customer:** Medium, please. And with new potatoes.  
**Waiter:** And would you like anything to drink?  
**Customer:** A glass of Port, perhaps. Is it very strong?  
*(later)*  
**Waiter:** Is everything ok, sir?  
**Customer:** Yes, thank you, it's very nice.

**Imagine that you are in a restaurant. Work out two different conversations with the waiter according to the information given below. You will need to refer to the menu.**

### **MENU**

£ 1.75 Egg Mayonnaise  
£ 1.95 Melon Pearls with Orange Segments  
£ 2.75 Homemade Pate  
£ 2.95 Marinated Trout served with English Mustard Dressing  
£ 3.75 Prawn Cocktail Balmoral  
£ 3.25 Smoked Mackerel and Brandy Mousse with Smoked Salmon  
£ 3.95 Thinly sliced Parma Ham with a fan of Melon  
£ 3.25 Hot sauted Mushrooms with Garlic, Parsley and Cream  
£ 1.50 Soup of the Day  
£ 7.95 Sliced poached Scotch Salmon with warm Mayonnaise, garnished with Gherkins, Capers and Parsley  
£ 7.95 Fillets of Sole baked with Prawns and topped with Cheese Sauce  
£ 8.75 Scallops and Prawns in a creamy Lobster and Brandy Sauce  
£ 5.95 Chicken Escalope with Port and Mushrooms

£ 6.95 Sliced Fillets of Pork with Marsala Wine Sauce  
£ 8.50 Roast Best End of Lamb served with Mint and Tarragon Sauce  
£ 9.50 Minute Sirloin Steak with Tomato and Garlic Sauce  
£ 10.95 Medallion of Prime Fillet of Beef with Brandy and Mustard Sauce, flavoured with freshly grated Nutmeg

**Look at the menu again.**

1. What would you eat from it?
2. What would a vegetarian eat? (Vegetarians don't eat meat)

**Work in pairs.**

**A: Choose something to eat and drink from the menu. Order your food!**

**B: Take A's order. Tell him / her how much it costs.**

**Change roles and try the role play again. Make up your own information.**

## MENU

### ***Breakfast***

croissant and jam	1.40
fried eggs and tomatoes	1.20
sausages and eggs	1.05
omlette	1.00

### ***Burgers***

king size	2.35
classic	2.10
with cheese	2.50
with ham	2.60

### ***Cakes homemade***

chocolate	1.50
coffee	1.50
apple	1.75
jam	1.10

### ***Drinks***

tea	55
hot hocolate	90
coffee	70
cappuccino	1.40
coke	80
orange	80

### ***Sandwiches***

tuna mayonnaise	2.20
egg mayonnaise	1.99
cheese	1.99

### ***Extras***

chips	1.80
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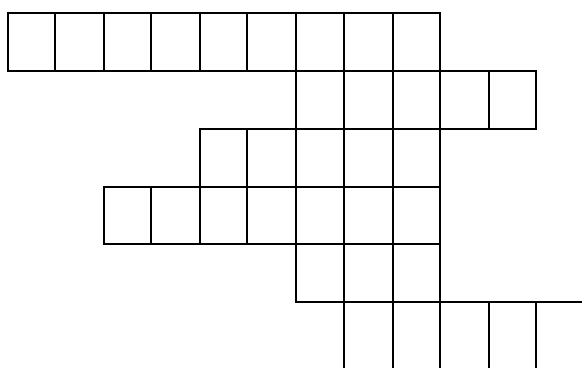


bread	1.50
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<i>Continental Restaurant***</i>		(1) MENU	
Tomato Soup	Egg Mayonnaise	All dishes with	_____ (6)
_____ (2)	Roast _____ (3)		_____ (7)
	_____ (4) Eggs	_____ (5) or	Fresh Fruit Salad
Cocktail		Roast Potatoes,	Cheese and Biscuits
		Peas and Carrots	Coffee
***	***	***	***

### Across clues

Cats love to drink this (6)



33

**Have you eaten out at a restaurant recently? How was it?**  
**Write a review of the restaurant and the meal you had there.**

**Example:**

***The Surf and Turf Restaurant***

*I had lunch at the Surf and Turf Restaurant last week. It's a steak and seafood restaurant. I ordered a steak and a Caesar salad. For dessert, I had chocolate cake and coffee. My meal cost about \$24 with the tip.*

*The waiter was helpful. The coffee wasn't very good, but the salad and steak were delicious. I'd go back to the Surf and Turf.*

**Takes turns reading your reviews to the group.**

**Read and act the dialogue;**

**Make up the dialogues based on the model using as many words as possible dealing with topic «Eating Out»**

## ORDERING A MEAL

- Would you like to eat something, Bob?
- Yes, I'm hungry as a hunter. I gulped only an egg and a cup of coffee this morning.
- How about having a snack in the roadside restaurant over there? It's famous for an excellent cuisine and cheap rates.
- Listen, Harry: I feel so hungry that I wouldn't choose. Come on!
- (Pause)
- Waiter! Will you show us the bill of fare?
- Here you are, sir. And this is the wine list.
- Well, you may remove it as we are not going to take any drink. We are driving, you know. We mean to have a snack and that's all. Have you got lobsters?
- I'm sorry, sir, but they are not on the menu.
- And what about salmon?
- We have run out of it, sir.
- What a nuisance! Well, what is that famous food you treat your customers to?
- Chicken broth is our speciality, sir.

### Read the conversations:

#### *Conversation 1*

- A:** Can I take your order, please?
- B:** Yes, can I have two Super King Size Burgers, please.
- A:** Two Super King Size, yeah.
- B:** With large fries ...
- A:** Anything to drink with that?
- B:** Yes, a coke and a lemonade please.
- A:** Eat in or take away?
- B:** Sorry?
- A:** Do you want it to eat here or take away?
- B:** Oh, eat here, please.
- A:** Right that's £8.50, please.

### ***Conversation 2***

**A:** Would you like anything else? Some more coffee?

**B:** No, thanks. Can I have the bill, please?

**A:** OK, so it's just one coffee and piece of chocolate cake.

**B:** That's right.

**A:** So that's £1.45 for the coffee and £1.35 for the cake.

**A:** That's £2.80 altogether, please.

**B:** £2.80 ... one, two, three pounds ... there you are. Keep the change.

**A:** Oh. Thank you.

**B:** That's all right. Bye-bye.

**A:** Bye.

### ***Conversation 3***

**A:** Oh. Would you like a cup of tea?

**B:** Thank you very much. I would prefer coffee.

**A:** Can I buy you a cup of coffee?

**B:** No, I will buy my own coffee.

**A:** I insist.

**B:** Very well then. A cup of coffee please.

**A:** Two cups of coffee please, miss. Would you like a biscuit?

**B:** No thank you. I never eat biscuits.

**A:** What a pity. English biscuits are very good.

**B:** I'm sure they are. All the same, I just want a cup of coffee.

**A:** (To the tea-girl) Two cups of coffee and a packet of biscuits, please.  
How much is that?

**C:** 95p, sir.

**A:** Thank you very much. Here is your cup of coffee.

**B:** Thank you very much.

**Read again and complete the phrases with words from the box:**

can	anything	away
else	have	keep
own	English	same

**(from Conversation 1)**

W: Can I take your order, please?

C: (1) ..... I have two Super King-Size Burgers, please.

W: (2) ..... to drink with that?

W: Eat in or take (3) .....?

**(from Conversation 2)**

W: Would you like anything (4) .....?

C: Can I (5) ..... the bill, please.

C: (6) ..... the change.

**(from Conversation 3)**

A: I will buy my (7) ..... coffee.

B: (8) ..... biscuits are very good.

A: All the (9) ....., I just want a cup of coffee.

**Fill in the blanks with the words that best fit the meaning of these dialogues:**

– Waiter, is this \_\_\_\_\_ free?

– Sorry, sir. It has just been reserved. But the one over there is \_\_\_\_\_.

– What a pity... But it doesn't matter, we will take that one. The \_\_\_\_\_, please.

– Here you are, sir.

– Well, what would you like, honey?

– Oh, I think I'll have \_\_\_\_\_ soup and fried \_\_\_\_\_ with \_\_\_\_\_.

– Hm, I'm rather hungry. I'll start with some \_\_\_\_\_.

– And to follow?

– A \_\_\_\_\_ with baked \_\_\_\_\_ and \_\_\_\_\_.

– Will you have anything to \_\_\_\_\_ sir?

– Well, I am rather thirsty. Bring me \_\_\_\_\_. What about you, darling?

– Well, I don't care for \_\_\_\_\_, but I would like a glass of \_\_\_\_\_.

– Very good. What \_\_\_\_\_ would you like?

– \_\_\_\_\_, please.

– White or black?

– Black, please.

*(Pause)*

– Waiter! Bring us the \_\_\_\_\_, please.

– Here you are, sir. Thank you for visiting us.

\* \* \*

– I'm hungry. Let's go in here. Here's a table.

– Let's see what's on the \_\_\_\_\_. I'll have \_\_\_\_\_ soup, and stewed \_\_\_\_\_ with mashed \_\_\_\_\_ and \_\_\_\_\_.

– And I'll take broth and a \_\_\_\_\_ with \_\_\_\_\_.

– How do you want the \_\_\_\_\_ – rare, medium or well done?

– \_\_\_\_\_ please, and will you please bring a bottle of \_\_\_\_\_?

– Certainly.

– \_\_\_\_\_ soup is my favourite. It's delicious. I hope you like your soup too.

– I'm not enjoying it at all. It tastes awful. Ah, here comes the meat. The \_\_\_\_\_ smells lovely. I almost wish that I had ordered it too.

– But don't you like your \_\_\_\_\_? It looks lovely.

– Oh, yes! I do. It's very \_\_\_\_\_.

– I'd like some \_\_\_\_\_.

– Oh, I'd rather have some \_\_\_\_\_ and a \_\_\_\_\_.

– Ask the waiter to bring black \_\_\_\_\_ and two cakes. And tell him to give us the \_\_\_\_\_.

– Certainly.

**Make up a dialogue. Use the following phrases:**

### **In a Restaurant**

1. There's a table for two in the corner. 2. Here is the waitress. 3. Have a look at the menu. 4. Can I take your order? 5. We'll have two roast-beefs and .... 6. I'm afraid we'll have to change our order. Lamb chops with vegetables twice, please. 7. I would recommend fish. 8. I'm a poor eater. Just bring me some ham. 9. What about the dessert? 10. I'm fond of ice-cream. 11. Everything is delicious. 12. Waitress, the bill, please.

### **At table**

1. May I trouble you for ...? 2. What shall I help you to? 3. Help yourself to .... 4. Pass me ..., please. 5. As to me, I prefer .... 6. Would you like another ...? 7. May I offer you another ...? 8. Have some more .... 9. You're very kind. I'll take a little more. 10. Allow me to give you .... 11. Shall I pass ...? 12. I think, I'll trouble you for .... 13. No more, thank you.

### **Continue the dialogues:**

1)

– I like to go to a self-service canteen. I just pick up a tray and walk along a big counter where all kinds of food are placed ready, with the prices clearly marked. I take what I want, or rather what I can afford, and pay the cashier at the end of the line. Then I take my tray to a little table, sit down and have my meal.

– But I prefer ...

2)

– Don't go to the canteen around one o'clock if you want to avoid the rush. That's when these places are mostly crowded.

– All right. I'll ...

### **Train your indirect speech. Transform the following dialogue into topic and expand it:**

**Mr. Hunt:** Good evening. I'm Mr. Hunt. I've got a reservation for dinner.

**Manager:** How many people?

**Mr. Hunt:** Four.

**Manager:** Come with me, please. Here's your table. Is this all right?

**Mr. Hunt:** Yes, this is lovely. My wife's got a coat. Would you take it, please?

**Manager:** Yes, sir.

**Waiter:** Good evening. Would you like any drinks?

**Mr. Hunt:** Yes, we would. A whisky for me. What do you want, Sarah?

**Mrs. Hunt:** A gin and tonic for me.

**Sheila:** The same for me, please.

**Waiter:** Here are your drinks. What would you like for dinner?

**Mr. Hunt:** We'd like two steaks.

**Waiter:** Would you like any vegetables?

**Mr. Hunt:** Yes, some peas and some roast potatoes.

**Mrs. Hunt:** I'd like some chips, please.

**Waiter:** Would you like anything to start with?

**Mr. Hunt:** Yes, melon for us.

**Mrs. Hunt:** I don't want melon. I'd prefer a prawn cocktail.

**Waiter:** And you, miss?

**Sheila:** I'd like grapefruit first and then roast beef and Yorkshire pudding. Have you got any cauliflower?

**Waiter:** I'm sorry, we haven't got any cauliflower. What would you like, young man?

**Simon:** A lobster and some new potatoes, a salad and some French beans.

**Waiter:** Would you like any wine?

**Mr. Hunt:** Yes, we would. We'd like some red wine. Do you like red wine, Sheila?

**Sheila:** Yes.

**Mr. Hunt:** Simon, what would you like?

**Simon:** Red wine

**Mr. Hunt:** A glass of milk for him, please.

**Simon:** I'd like some bread, please. Would you give it to me, Dad?

**Mr. Hunt:** Here you are. Would you like any bread, Sheila?

**Sheila:** No, I don't eat bread, I'm slimming. Who's got the dessert menu? Would you give it to me, mum?

**Mrs. Hunt:** Yes, here you are. I don't want any dessert. I'm not hungry. I want some black coffee only.

**Simon:** I want some dessert but not coffee. I'd like some apple pie.

**Sheila:** Dad, are we going sightseeing after dinner?

**Mr. Hunt:** No, we're going to our hotel. We're tired and want some sleep. Let's go sightseeing tomorrow.



**Make up a story or a dialogue on the basis of the sentences given below:**

There are five of us: me – Irene, my husband Andrew, my cousin Helen and our two children – Jane and John.

I'm hungry. I'd like dinner now. My husband is phoning a restaurant and booking a table for dinner.

I want some English food. I like steak, chicken, salad, potatoes and all desserts.

Jane likes English food, too, but she prefers meat to fish.

My husband prefers French food to English food. He likes fish but not lobster, and doesn't eat green vegetables. John likes all food.

Helen eats a small dinner. She's slimming. She doesn't eat potatoes and desserts. She drinks black coffee without sugar.

I like desserts, potatoes and sugar. I don't like diets!

**Role-play the following situations:**

1. You are seated at a table in a very elegant restaurant. The man sitting at the next table is eating noisily and disturbing you. Ask the hostess of the restaurant if you can have your table changed.
2. You have just finished your meal and when the waiter brings the bill you realize you don't have enough money with you to pay it. Begin with the following: «I'm terribly / awfully / dreadfully sorry but .../ I'm afraid I don't have enough money with me to pay the bill».
3. Your waiter / waitress trips and drops the tray on your head. You are covered with food. Tell the waiter / waitress that he is responsible for your clothes.
4. You are waiting for a table at a restaurant. The host / hostess is not paying attention to your group and is letting others in ahead of you. Tell the host / hostess that this is unfair.
5. You are on your first date with someone you really like. After finishing dinner, your date puts down half the cost of the two dinners. You didn't bring enough money to pay for your meal. Explain this to your date.

## ORDERING OVER THE TELEPHONE

**In case you are up to the eyes in work and cannot go to the restaurant or canteen, but are hungry and want to have something tasty, you may order your food to be delivered.**

**Reproduce the dialogue:**

**A:** Perfect Pizza, good evening.

**B:** Yes, I'd like to order a pizza ... to be delivered, please.

**A:** What would you like?

**B:** The one with all the different kinds of cheese ... and ham ... I haven't got a menu, what's the name of it?

**A:** Right, that's the Cheese Supreme.

**B:** That's it.

**A:** And is that regular, large, or extra large?

**B:** How much is the extra large?

**A:** The regular is £7.60, the large is £10.60, and the extra large is £12.60.

**B:** Oh ... the large Cheese Supreme please.

**A:** Anything else?

**B:** Yeah, a litre bottle of Diet Lemonade, please.

**A:** Right.

**B:** How much is that altogether?

**A:** That's 10.60 for the pizza, 1.25 for the drink so that's ... 11.85 altogether.

**B:** Okay.

**A:** All right, what's the address?

**B:** It's 28 Southlands Road.

**Those who stay at hotels usually have meals in hotel restaurants. It is very convenient to make an order over the telephone.**

**Practise the following dialogue:**

**Customer:** Excuse me, is this the hotel restaurant?

**Waiter:** Yes, sir (madam). What can I do for you?

**Customer:** I'd like to order my meals for tomorrow and the day after tomorrow. Can I do this?

**Waiter:** Of course, sir (madam). Just a moment. I'll get my list of the choices you can order. I think you've got the same list in your hotel room, haven't you?

**Customer:** I think, I have. Here it is.

**Waiter:** Now, sir (madam), not all the items on the list are available for each meal every day. So could you dictate me over the telephone this list. I am going to tell you what is available, you tick every item in your list, and then you make an order. Agreed?

**Customer:** I think, it's a great idea. Let's start. Is rice available for tomorrow's meals?

**Waiter:** Yes, rice is all right for lunch and dinner, but there is no rice for breakfast.

**Customer:** Well, buckwheat?

**Waiter:** The same, sir (madam). No buckwheat for breakfast, but you can order it for lunch and dinner.

**Customer:** Eggs?

**Waiter:** Scrambled eggs and omelette are available for breakfast only.

**Customer:** Marmalade?

**Waiter:** You can order marmalade for breakfast only.

**Customer:** I believe, you have some vegetables. But could I order a salad bowl?

**Waiter:** Yes, sir (madam). You can order it for any of the three meals.

**Customer:** Very well, roast beef?

**Waiter:** Available for lunch and dinner only.

**Customer:** Cheese?

**Waiter:** You can order it for any of the three meals.

**Customer:** Yorkshire pudding?

**Waiter:** Oh, we have a very good pudding, available for all the meals except breakfast.

**Customer:** I am sure you have a choice of toasts and rolls.

**Waiter:** Yes, sir (madam), for all the meals.

**Customer:** Good. What about dressings?

**Waiter:** Oh, we've got all types: French, Italian, Irish for all the meals.

**Customer:** Wonderful, and you certainly serve my favourite prawn (shrimp) cocktail.

**Waiter:** Of course, sir (madam), but not for breakfast.

**Customer:** All right. Could you write down my order for tomorrow now?

**Waiter:** Ready, sir (madam).

**Customer:** For breakfast I'm going to take omelette, a roll, butter, marmalade and coffee. For lunch – prawn cocktail, vegetable soup, roast beef with buckwheat and French dressing, a salad bowl, Yorkshire pudding and English tea. And for dinner – some cheese, steak, roast potatoes, a salad bowl, Italian dressing and some wine. Have you got it?

**Waiter:** Yes, I've got it. Just in case you change your mind, you can order drinks and dressing on the spot, as well as things like butter, marmalade, etc. Have a good day, sir (madam).

**Customer:** Thank you, you too. Oh, not to forget. Could I have some napkins and two saucers in my room?

**Waiter:** Certainly, sir. You are going to have them in several minutes.

**Customer:** Thank you.

## COMPLAINING ABOUT YOUR ORDER

The waiter or waitress brings your order. Is it correct? If not, tell him or her like this: *«Sorry, I didn't order ... I ordered ...»*

Remember, you don't have to accept restaurant food that isn't well prepared or conditions that are not sanitary. Just politely tell your waiter or waitress what the problem is, and he or she will correct it. If you have trouble with the waiter, always ask (again, very politely!) to see the manager.

**Practise this conversation in pairs:**

I ordered my steak rare; this is well-done.

**Customer:** Waiter, this salad has dirt in it.

My glass isn't clean.

steak.

**Waiter:** I'm very sorry. I'll get you another salad.

glass.

Would you like to order something else?

**Customer:** No, thank you.

Thank you. I'll have the soup instead.

**With a partner, role-play conversations in a restaurant. One of you is a waiter or waitress; the other is a customer.**

1. The waiter brings the customer the wrong order, and the customer complains politely.
2. Tell your waitress that the drink she has just served you has no alcohol in it. Ask her to take it back and bring you another.
3. You ordered Steak Tartar thinking it would be cooked steak. Explain to the waiter / waitress that you cannot eat meat unless it is cooked.
4. You ordered your steak rare, but your waitress / waiter brought you one well-done. Tell him / her to take it back.
5. You taste your food and it is the worst you have ever eaten. Tell the waitress / waiter about it.
6. The waiter brings you your meal. It has meat in it, and you are a strict vegetarian. Explain why you can't eat it.
7. You are in a very elegant restaurant. The waiter / waitress brings you the bill, and you see that he / she has overcharged you fifty dollars.

## PAYING THE CHECK

**The waiter or waitress brings a check for each of you. Are they correct? If not, tell him or her like this: «Excuse me. This isn't right. It should be ...»**

**Put the checks and money on the table for the waiter or waitress to pick up:**

- Is your restaurant licensed to serve hard drinks?
- Certainly, sir. And we have a wide choice of them, too. At present there isn't a better restaurant than this one.
- Very well. I'd like to have dinner. What would you recommend for the first course?
- I think there is nothing like chicken soup which is, incidentally, our cook's favourite job.
- Indeed? And choosing a grill, what will you suggest?
- Oh, sir: if you order roast saddle of mutton, you make a fine meal. And what about the sweet, sir?
- I'll go without it. Just a glass of orange juice, and that's all.
- Well ... you asked me about strong drinks. What will you have, sir?
- Nothing whatever. It was a mere curiosity.

*(After a meal)*

- Will there be anything else?
- Just the check, please.
- Here you are.
- What? 50 dollars? Are you sure about it?
- Certainly, sir. The dishes in our restaurant are very expensive.

## **TIPPING**

In the English-speaking countries people usually tip in places like restaurants, because many people who work in these places get low salaries. A tip shows that the customer is pleased with the service. The usual tip for waiters, and waitresses – is between 10 and 20 percent of the bill. The size of the tip depends on how pleased the customer is. In most restaurants, the check does not include a service charge. If the group is large, however, there may be an added service charge. There is no tipping in cafeterias or fast-food restaurants.

### **Answer the questions:**

1. How much would you tip someone in Great Britain who serves you in a fast-food restaurant?
2. What tip should you leave for a \$50 restaurant check?
3. Do you tip for services in your country? When?
4. Do you think tipping is a good or bad custom? Why?

**The waiter or waitress brings your change. Decide how much to leave for a tip.**

## **YOU ARE A WAITER ...**

**To be a good waiter one must keep to the following rules:**

### *Taking the order*

- Greet your customers.
- Ask what they would like.
- Write down each person's order on a separate piece of paper.
- Use the menu to write down the orders and amounts.
- Check the orders like this: «You ordered ...» and «You wanted ...»
- Ask if your customers want anything else (such as something to drink, a salad, or dessert).
- Go and get their orders.

### *Delivering the order*

- Bring the orders to your customers.

- Don't make a mistake and give one customer the wrong thing.
- Go and get the right order and bring it back.

### *Bringing the check*

- Give each customer his or her check with a total at the bottom.
- Don't make a mistake. Correctly add up the checks.
- Walk away and wait for the customers to put the checks and money on the table.
- Pick up the checks and money.
- Bring back each customer's change.

**You are a waiter or waitress at The Corner Cafe. Take you customers' orders.**

### **Role-play the following situations:**

1. You're a waiter / waitress in a busy restaurant and one of your customers keeps calling you over and changing his / her order.
2. One of your customers wants to change his / her order. You must pay for any order that is not eaten. Explain to the customer that he / she must eat what you have brought.
3. You are the waiter / waitress at a restaurant. One of the customers is being rude to you.
4. You are walking to your customer's table. Accidentally, you hit someone's arm and he / she spills hot coffee all over you.
5. You are the waitress at a fancy restaurant. One of your male customers is making advances. Tell him to leave you alone.

**Are you good at dramatizing? Try and stage the following dialogue. It must be very interesting:**



## A RESTAURANT KITCHEN

- Waitress:** Hurry up, Chef! I have 12 customers, and they all want today's special. Some of them have been waiting for 15 minutes. They're getting upset.
- Chef:** I know, I know, but I have only two hands. You'll have to help me.
- Waitress:** Help you? That's not my job. I'm a waitress, not a cook.
- Chef:** Well, one of my assistants is off today, and the other is out sick.
- Waitress:** Oh, O.K. What do I do first?
- Chef:** Well, start putting the meat on the plates, and I'll finish these vegetables.
- Waitress:** O.K. Is that enough meat?
- Chef:** Hmm. That's a little too much. Take some off.
- Waitress:** What about potatoes?
- Chef:** Oh, put on plenty of potatoes – they're cheap – and lots of peas.
- Waitress:** All right. Can I take them out now?
- Chef:** Have you put the gravy on yet?
- Waitress:** Huh? Oh, no, I haven't. Where is it?
- Chef:** Here it is.
- Waitress:** Oh, there isn't enough gravy.
- Chef:** There's plenty in that pot over there.
- Waitress:** Here? O.K. I've got it.
- Chef:** Fine. Now you can begin taking the plates out to the customers.
- Waitress:** Whew! They're hot!
- Chef:** Well, use a dish towel. And don't carry too many plates. You might drop them.
- Waitress:** Oh, I won't drop them. I've never dropped a plate in my life!  
(Crash!)

## SITUATIONAL DIALOGUES

**Group the following dialogues under the headings:**

***In a Restaurant; Offering Cigarettes; In a Pub; With a Friend in a Coffee Bar***

(I)

- A. What are you going to have?  
B. A half of bitter, please.  
A. Are you sure you won't have a scotch?  
B. Thanks very much, but I'm driving.

(III)

- A. Can I take your order, sir?  
B. Yes. I'd like to try the steak, please.  
A. And to follow?  
B. Ice-cream, please.

(V)

- A. Cigarette?  
B. No, thanks. Not before lunch.  
A. Please have one.  
It's a new brand.  
B. I honestly don't feel like one at the moment, thanks.

(VII)

- A. What are you going to have to drink?  
B. I'd like something cool.  
A. Would you care for some cake?  
B. Yes, I'll try a piece of cheese cake.  
A. It certainly looks tempting. I wouldn't mind some myself.

(IX)

- A. Have you chosen something, sir?  
B. Yes, I think I'll have the curry,  
A. What would you like afterwards?  
B. I'd like some fruit if you have any.

(XI)

- A. What would you like

(II)

- A. What's it to be?  
B. The same again, please.  
A. Won't you make it a pint this time?  
B. I'd better not, thank you all the same.

(IV)

- A. Have you decided on something, sir?  
B. Yes. Haddock and chips salad, for me, please.  
A. How about the sweet?  
B. No sweet, thanks. Just coffee.

(VI)

- A. Have a cigarette.  
B. No, thanks. I've just put one out.  
A. Please do. I always seem to be smoking yours.  
B. Perhaps I will then. Have you got a light?

(VIII)

- A. What do you want to drink?  
B. I feel like a cup of tea.  
A. Do you fancy something to eat?  
B. Yes, I'd rather like some of that fruit cake.  
A. That's a good idea. I think I'll join you.

(X)

- A. May I take your order, sir?  
B. I'll just take a small salad, please.  
A. Do you want any sweet?  
B. Apple pie and custard would be nice.

(XII)

- A. What can I get you?

to drink?  
 B. Just a light ale for me, please.  
 A. Won't you have a gin and tonic?  
 B. That's very kind of you, but  
 I don't think I will.

(XIII)

A. What would you like  
 to drink?  
 B. A black coffee for me, please.  
 A. How about something to eat?  
 B. Yes, I'd love a portion of that  
 strawberry tart  
 A. Right. I'll see if I can catch  
 the waitress's eye.

(XV)

A. Would you like a cigarette?  
 B. No, thanks. I'm trying to cut down.  
 A. Go on. I owe you one from yesterday.  
 B. Ok, but next time you must have one  
 of mine.

B. I'd like a lager, please.  
 A. Wouldn't you care for  
 something a little bit stronger?  
 B. No, I think I'd better stick  
 to halves, thanks.

(XIV)

A. What can I get you to drink?  
 B. An iced Coke would go down well  
 A. Wouldn't you like some cake, too?  
 B. Yes, I think I'll have a slice  
 of chocolate sponge.  
 A. Right. Sit down there and I'll  
 bring it over.  
 B. Thanks.

(XVI)

A. Help yourself to a cigarette.  
 B. No, thanks. I'm trying to give up.  
 A. Come on. I insist.  
 B. No, really, thank you. I've got a  
 bit of a cough.

## Fill in the missing words, word combinations or phrases.

### Example 1:

I'll have *grapefruit juice* to begin with, and *beefburger and chips* to follow.

- 1) ..... egg-mayonnaise ..... a mushroom omelette .....
- 2) ..... prawn cocktail ..... grilled lamb chops .....
- 3) ..... tomato juice ..... a chicken salad .....
- 4) ..... onion soup ..... beef curry .....
- 5) ..... melon ..... Irish stew .....

### Example 2:

A. And what will you have to follow the *soup*?

B. I think I'll try the *curry*, please.

- 1) A ..... fruit juice?  
 B ..... fish .....

- 2) A ..... crab?  
B ..... chicken .....
- 3) A ..... prawn cocktail?  
B ..... steak .....
- 4) A ..... melon?  
B ..... beef .....
- 5) A ..... potato salad?  
B ..... lamb .....

**Example 3:**

**A.** Would you like to *order your meal*, sir?

**B.** I've already *ordered* it, thank you very much.

- 1) A ..... have your soup .....?  
B .....
- 2) A ..... see the menu .....?  
B .....
- 3) A ..... book your table ...?  
B .....
- 4) A ..... taste the wine .....?  
B .....
- 5) A ..... choose your sweet ....?  
B .....

**Example 4:**

Would you care for *a round of ham sandwiches and a cup of tea*?

- 1) ..... a milk shake?
- 2) Wouldn't you like .....?
- 3) ..... a piece of cheese cake .....?
- 4) ..... fruit .....?
- 5) Do you fancy .....?

**Example 5:**

**A.** Would you care for *a piece of cake*?

**B.** Yes, please. The *chocolate sponge* looks rather tempting.

- 1) A ..... something to drink?  
B ..... iced Coke .....
- 2) A ..... a toasted sandwich?  
B ..... cheese and tomato .....
- 3) A ..... something to eat?  
B ..... strawberry tarts .....
- 4) A ..... an ice-cream?  
B ..... chocolate .....
- 5) A ..... a cake?  
B ..... cream doughnuts .....

**Example 6:**

**A.** Tell the waitress we want *two cups of tea and a glass of lemonade*.

**B.** *Two teas, and a lemonade*, please.

- 1) A ..... two cups of tea and a cup of coffee.  
B .....
- 2) A ..... a glass of Coca-Cola and four cups of tea.  
B .....
- 3) A ..... three cups of chocolate and two glasses of milk.  
B .....
- 4) A ..... a glass of orange juice and two glasses of milk.  
B .....
- 5) A ..... three cups of black coffee.  
B .....

**Example 7:**

**A.** This *jam sponge* is absolutely delicious.

**B.** Yes, it looks it. I wouldn't mind *a slice* myself.

- 1) A ..... raspberry milk shake .....
- B ..... a glass .....
- 2) A ..... toasted sandwiches .....
- B ..... a round .....
- 3) A ..... chocolate cakes .....
- B ..... a couple .....

- 4) A ..... coffee ice-cream .....
- B ..... one .....
- 5) A ..... hot chocolate .....
- B ..... a cup.....

**Example 8:**

*Here's to a safe journey home. Cheers!*

- 1) ..... good luck at the interview. ....!
- 2) ..... fine weather on holiday. ....!
- 3) ..... the best of luck on Friday. ....!
- 4) ..... success in the exams. ....!
- 5) ..... good news tomorrow. ....!

**Example 9:**

**A.** I'd like *a lager*, please.

**B.** Why don't you make it *a scotch*?

- 1) A ..... a half .....
- B ..... a pint?
- 2) A ..... a Coke .....
- B ..... something stronger?
- 3) A ..... a light ale .....
- B ..... a gin and tonic?
- 4) A ..... a pint of bitter .....
- B ..... a brandy?
- 5) A ..... shandy .....
- B ..... a sherry?

**Example 10:**

**A.** What are you going to have?

**B.** *No, this is my round.* What are you going to have?

- 1) A What would you like to drink?
- B .....
- 2) A What are you drinking?
- B .....

- 3) A What will you have?  
B .....
- 4) A What are you going to drink?  
B .....
- 5) A What are you having?  
B .....

**Example 11:**

**A.** Didn't he order *a bitter*?

**B.** *A bitter*? No, I don't think *he did*.

- 1) A Don't they close at eleven?  
B .....
- 2) A Wasn't his a shandy?  
B .....
- 3) A Doesn't she like Babycham?  
B.....
- 4) A Haven't they got draught lager?  
B .....
- 5) A Isn't there an extension?  
B .....

**Example 12:**

Sorry to trouble you, but can you oblige me with *a match*?

- 1) ..... give me.....?
- 2) ..... have you .....?
- 3) Excuse me, .....?
- 4) ..... a light?
- 5) ..... but could I trouble you for .....?

**Example 13:**

**A.** Have *a cigarette*.

**B.** No, thanks. I never smoke before lunch.

- 1) A Cigarette?  
B ..... after meals.

- 2) A Help yourself to a cigarette.  
B ..... before breakfast.
- 3) A Would you like a cigarette?  
B ..... while I am driving.
- 4) A Won't you have a cigarette?  
B ..... them without filters.
- 5) A Would you care for a cigarette?  
B ..... at work.

**You can say:** *«I've stopped smoking»* or *«I've given up smoking»*,  
*«I've smoked less»*

**or «I've cut down my smoking».** Reply to A's questions using the correct form.

**Example 1:**

A. Are you smoking less?

B. Yes, I'm cutting down.

**Example 2:**

A. Have you stopped smoking?

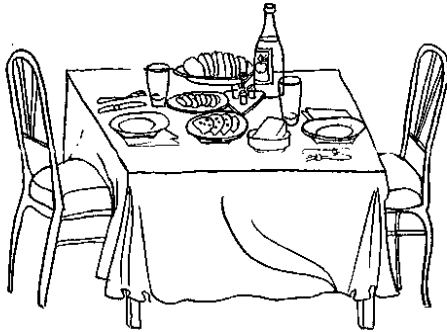
B. Yes, I've given up.

- 1) A. Have you smoked less?  
B .....
- 2) A. Will you smoke less?  
B .....
- 3) A. Did you stop smoking?  
B .....
- 4) A. Are you going to stop smoking?  
B .....
- 5) A. Did you have to smoke less?  
B .....

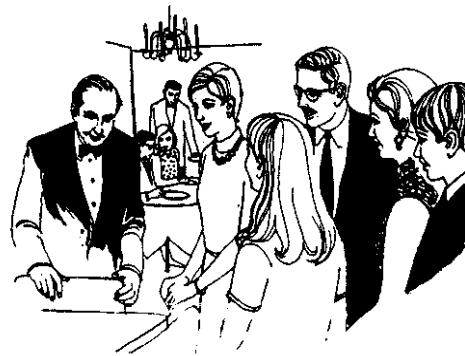


**Study these pictures attentively and describe a possible situation with Mr. White**

**Reservation**



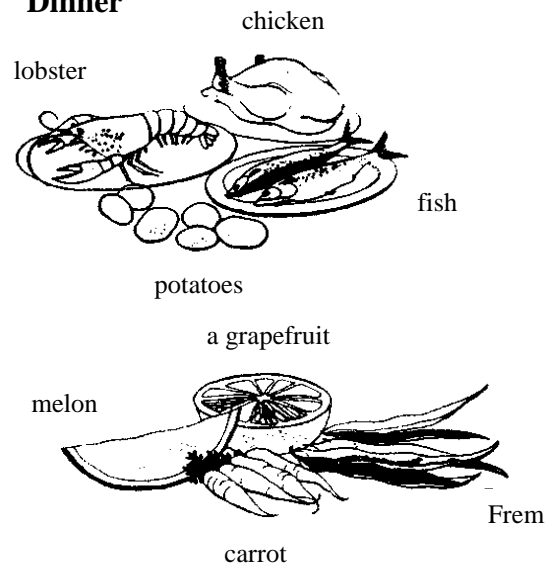
**Your table sir**



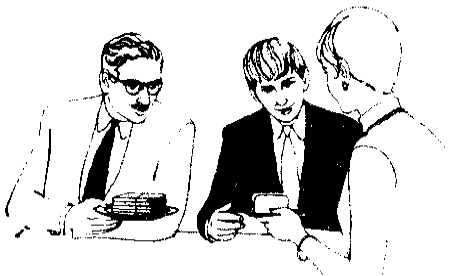
**Drinks**



**Dinner**



**Table talk**



**Ordering**



## JOKES

### **Read these jokes and say what made you laugh:**

Two friends went on a trip to London. In London they went into a restaurant for dinner. On a table stood a jar of mustard. Not having seen mustard before, one of them took a big spoonful into his mouth. Tears immediately filled his eyes. His friend asked him what he was crying about. «I am crying at the thought of the death of my unfortunate father, who was hanged twenty years ago», the man answered.

They continued eating, and soon the other traveller also took a big dose of mustard. As soon as he had done so, tears ran down his cheeks also. «What are you crying about?» asked his friend. «Oh, I am crying because you were not hanged many years ago with your poor father», was the answer.

\* \* \*

It was dinner time. A customer entered a restaurant and sat down at a table. He asked for the menu and said to the waiter: «Here is a sixpence tip for you; tell me what you can recommend me».

The waiter leaned over and whispered: «I shall recommend you to go to another restaurant».

\* \* \*

A farmer who went to a large city to see the sights engaged a room at a hotel and before retiring asked the clerk at what time the meals were served.

«We serve breakfast from 7 to 11, dinner from 12 to 3, and supper from 6 to 8», explained the clerk.

«Look here», asked the farmer in surprise, «What time am I going to see the town?»

\* \* \*

Once a man put up at an English hotel. He was hungry and went to the dining-room to have dinner. He ordered dinner and the waiter brought him a plate of soup. After he put it on the table before the guest, he went to the window and looked out. The sky was covered with heavy clouds.

«It looks like rain, sir», the waiter said to the guest.

«Yes», agreed the man as he was tasting the soup. «And it tastes like rain, too».

**«Waiter! Waiter!»**

**A:** Waitress?

**B:** Yes, sir.

**A:** Can I have some ice-cream, please, one spoonful of vanilla, one scoop – no two scoops – of chocolate... three scoops of strawberry... and two scoops of banana flavour... and I'd like some chocolate sauce with it ... and some cream...

**B:** Right sir. So that's one scoop of vanilla, two scoops of chocolate, three scoops of strawberry and two scoops of banana flavour.

**A:** Yes make that three scoops of banana.

**B:** Three scoops of banana ... with chocolate sauce and ice-cream...

**A:** Yes, that's right.

**B:** And do you want a cherry on top?

**A:** No thanks, I'm on a diet.

\* \* \*

**C:** Waiter!

**D:** Is there a problem, sir?

**C:** Yes, there is a problem! There's a fly in my soup!

**D:** Oh ... Can I see, sir ... oh yes, you're right ... Do you want a knife and fork, sir?

\* \* \*

**E:** Waiter?

**D:** Yes, sir.

**E:** I have a question. What's in the Chicken Surprise Pie?

**D:** Chicken, sir.

**E:** Chicken? So what's the surprise?

**D:** The chicken's got feathers, sir.

\* \* \*

**A:** Waiter! Waiter!

**B:** Yes, sir?

**A:** There's a spider in my soup!

**B:** Really, sir? Can I see?

**A:** Look! There it is!

**B:** Oh, I see. Yes, you are right sir. The fly is on holiday.

**Render this story in English and give your comments:**

### **Головне – такт**

В одному з фешенебельних ресторанів Лондона метрдотель помітив відвідувача, який зав'язав серветку навколо шиї.

– Скажіть цьому дивакові, Сміт, щоб він поклав серветку на коліна, як це роблять усі порядні люди, – наказав він офіціантові. – Але зробіть це якомога тактовніше.

Офіціант підійшов до столика і, ввічливо вклонившись, запитав:

– Вас підстригти чи поголити, сер?

## TEXTS FOR SUPPLEMENTARY READING

**Read the texts. Note all unfamiliar words. If the context does not help, look up the words in a dictionary.**

### MIMI HILTON

This three-month-old restaurant has attracted attention because it is a restored, one hundred fifty-year-old mill. The decor is charming and warm in an Early American, country style. Although the tables and chairs are modern reproductions, there are enough authentic antique pieces at the entrance and on the walls to avoid the fake Disneyland look of some restorations.

The menu is also very American, though it is a bit too traditional for my taste. The menu also is very extensive, which always worries me because a large menu often means a large freezer. Although my dinner companions and I chose some things from the regular menu, we usually chose one of the day's specials.

The most delicious main course we tried was the country stew which consisted of potatoes, carrots, peas, mushrooms, very tender beef, and – surprise! – some smoked pork sausage. Because top quality beef was used, it was unusually good. Among other well-prepared main courses was the fried chicken because it wasn't cooked before and then re-heated. It was fresh and crisp.

The vegetables that came with the main courses were fresh but overcooked. The only exception was the string beans which were green and crisp (a mistake?).

Because the main courses are so large, there is really no need for an appetizer or soup. But for big eaters, I can recommend the mixed salad. The clam chowder was tasty because it was home-made, but it had no special distinction. The oysters on the half-shell were nicely served on a bed of ice, although I would prefer to have a better sauce for them.

If you can still eat dessert after all this plus rather good home-made bread and creamery butter, try the apple pie. The apples were juicy and firm and the pastry was light.

It's hard to judge the service at this friendly restaurant. Because it was so crowded when I went, usually at 8 o'clock, service was slow. The Reservation system doesn't always work. On one occasion, someone took our reservation for dinner but didn't have it when we arrived. This kind of thing can damage a restaurant's reputation, although its food may be good.

### **NEW FAST FOOD CHAIN ARRIVES**

The Nashville Superburger chain, which started in the Tennessee city six years ago, opened its first store here last weekend on Commerce Street between Grant and Taylor Streets. I was interested to see the connection between Nashville, the capital of country music, and hamburgers. Would the burgers be Southern fried? Would they be served on biscuits or with grits? Would they be shaped like guitars? Well, I've been there twice and didn't find any real difference between Nashville Superburgers and McDonald's, Burger King, or Wendy's.

The place was so brightly lit that I wished I had brought my sunglasses. Once I got used to the light, I liked the green and orange decor, usually found in health food places. Because those colors mean yoghurt and alfalfa sprouts, I felt good and almost healthy about having fast food. Plus, the place was spotlessly clean – almost antiseptic.

Although there were long lines, service was incredibly fast. The menu is limited to a variety of hamburgers, and the prices are reasonable. I had the «Super-Du-per-Burger», which was served with lettuce and tomato. Although the meat itself was rather gray and tasteless, the «secret relish» made it passable. The french fries were the best I've ever eaten at a fast food restaurant.

Everybody seemed to be drinking milkshakes, and although I usually shy away from them in fast food places I felt I should try one. It was thick and sweet – and there was probably not one drop of natural milk in it. Even though these may be low in cholesterol, I want whole milk, real ice cream, and natural flavorings in my milkshakes. Although I am as concerned as anyone else about health, I'll fight the cholesterol battle somewhere else.

Nashville Superburger is a sure bet when you're downtown and in a hurry. I was in and out in ten minutes. It reminded me of a high-way filling station.

**RESTAURANT MANAGER (RM), WAITER (WA)  
AGNES GILL (AG), HENRY GILL (HG)**

**RM:** Good evening, Giovanni's.

**HG:** Good evening. I want to reserve a table for tonight.

**RM:** Yes, sir. For what time?

**HG:** Have you got a table for 8 o'clock?

**RM:** Yes, sir. In what name?

**HG:** Gill.

**RM:** For how many people, sir?

**HG:** A table for two, please.

*(Pause)*

**HG:** Good evening. I've reserved a table.

**RM:** Yes, sir, what name was it?

**HG:** Gill.

**RM:** Oh yes, Mr Gill. Come this way please. Will this be all right?

**HG:** Yes. Very nice, thank you.

*(Pause)*

**HG:** What would you like to start with, darling?

**AG:** Mmmm. I think I'll have a prawn cocktail. What about you?

**HG:** And I'll have some soup. I love tomato soup. What would you like for a main dish?

**AG:** I'd like a steak.

**HG:** Would you like a rump steak, a T-Bone steak?

**AG:** Oh, I think I'll have a rump steak. A T-Bone is bound to be too much for me. What would you like, darling?

**HG:** I'm not sure.

**AG:** Why don't you have a Dover Sole? You like fish.

**HG:** Yes, I do. All right. I'll have some fish.

*(Pause)*

**HG:** Waiter!

**Wa:** Yes, sir?

**HG:** We would like to order now.

**Wa:** Yes, sir.

**HG:** My wife will have a prawn cocktail. And I'll have some tomato soup.

**Wa:** Yes, sir. And to follow?

**HG:** My wife will have a rumpsteak. And I'll have a Dover Sole.

**Wa:** Have you chosen a wine, sir?

**HG:** Ah yes, the wine...

### **DINNER FOR TWO IN A RESTAURANT**

**Waiter:** Good evening. Two for dinner?

**Peter:** Yes, that's right.

**Waiter:** Would you like this table by the window?

**Peter:** I think, yes. It's nice. Can we see the menu?

**Waiter:** Here it is. Do you need a few minutes to look at it?

**Peter:** Yes. Give us some minutes, please. Would you like an appetizer, Jane?

**Jane:** I'm crazy about shrimp. I think I'll have a shrimp cocktail.

**Peter:** As for me, I can't decide. I'm not sure.

**Jane:** Oh, if I were you, I'd have the smoked salmon. You always say you like it.

**Waiter:** Ready to order now?

**Peter:** Yes, one shrimp cocktail and one smoked salmon, please.

**Waiter:** Fine. And the entree?

**Peter:** Well, we can't decide between the veal and the chicken. What do you recommend?

**Waiter:** Both are good, but if I were you I'd have the veal. It's the specialty of the house.

**Waiter:** What would you like with the veal? Maybe some vegetables?

**Jane:** Yes. Some zucchini, some carrots, and some boiled potatoes.

**Waiter:** What about salad?

**Jane:** Yes. A mixed salad with the entree, please.

**Waiter:** Would you want any dessert?



**Jane:** We'll order it a bit later.  
**Waiter:** May I suggest you a bottle of red wine?  
**Peter:** Yes, sure.  
**Waiter:** Why don't you have a carafe of our house wine. It's Chilean.  
You'll like it.  
**Peter:** That sounds fine. Let's try it.

**Practise writing from dictation the following text:**

### **AT A RESTAURANT**

Oleh Petrenko decided to spend the summer working as a guide for a tourist organization. Of course that was a bit difficult, but the devil is never as black as he is painted.

Oleh made his debut as a guide with a group of British students. The first day of their visit included a sightseeing tour of the city. This lasted over four hours and when they got back to the hotel they were very hungry.

«Let's have a snack», one of them suggested.

«No, let's make it a meal», insisted another one.

Their leader settled the matter by suggesting a snack now followed by dinner at about 7 p.m. As they walked into the Kyiv Hotel restaurant they were met at the entrance by the head waiter who showed them to a table. Then a waiter came up and handed them a menu.

None of the members of the group seemed to know for certain what this or the other dish on the menu stands for. Here Oleh rose to the occasion and began to study the menu. The first course offered a choice of appetizers. Oleh chose a meat salad to be followed by chicken soup. The salad consisted of sliced meat, sliced tomatoes and lettuce. Oleh took a mayonnaise dressing to the salad. For the third course he decided upon lamb chops and for vegetables - mashed potatoes and peas.

The waiter soon brought their meal and they enjoyed it very much. When they had finished the waiter cleared the table and gave the menu for them to choose their dessert. Oleh ordered ice-cream and coffee.

«Would you care to have separate bills or one common bill for all?» asked the waiter politely.

«Separate bills, please».

When they had finished eating the waiter brought them their bills.

«Charge them to our hotel account, please», Oleh said before they took their leave.

**Translate into English using active vocabulary:**

### **Наберіть ваш ... біфштекс**

У деяких маленьких ресторанах на столах нещодавно з'явилися телефони. Відвідувачам тепер не потрібно чекати офіціанта, щоб зробити замовлення. Досить, як на звичайному телефоні, набрати номер обраних страв, і їх вам подадуть.

### **Найдовше меню**

Давідсен, власник одного з копенгагенських ресторанів, стверджує, що його заклад утримує світову першість з довжини меню. Він має всі підстави для такого твердження: довжина меню його ресторану дорівнює 115 см і в ньому налічується 177 страв. Проте є й інший претендент на світову першість – це ресторан «Веселий фермер» в Чалфонті (Англія). Він відомий багатим вибором сендвічів: у меню значиться 501 різновид цієї традиційної страви англійців.

*Копенгаген – Copenhagen*

*стверджувати – to claim*

*утримувати світову першість – to keep the first place in the world*

*претендент – contender*

## LIST OF SLANG TERMS

*It's rad, it's chilly ... it's slang*  
(Henry Southey)

Language reflects our interests, our inventions, our passions. and it happens first in slang. remember the meaning of:

**Amateur night** – any special occasion celebrated traditionally by imbibing liquor, as referred to by big drinkers. *I'll be staying in this New Year's Eve. That's amateur night and I'm not interested.*

**Apron** – bartender. *Leave the apron a decent tip. He's taken good care of us.*

**Banger** – any sort of straight liquor, which the drinker bangs on the bar before imbibing. *After his fifth banger, Jimmy was an ugly sight.*

**Barfly** – individual who spends more time at a bar drinking than just about anywhere else. *The usual barflies were queued up at the door of the Shaggy Lion at opening time.*

**Bolt** – to leave a restaurant or bar without paying the bill. *«I had a feeling that clown was going to bolt», the waiter said disgustedly.*

**Booze cruize** – short boat trip where drinks are served; a floating cocktail party. *So many people showed up for the Homecoming Weekend booze cruize that dozens were turned away.*

**Bouncer** – big, beefy person who works in a bar breaking up fights, usually by «bouncing» troublemakers right out of the bar. *Big Louie was a bouncer at Bonnie Belle's for twelve years until he joined the FBI.*

**Bug juice** – a generic term for any sort of fruit flavored beverage served at sleep-away camp. *When it was hot, Warren downed pitchers of bug juice like they were water.*

**Damages** – final bill at a bar or restaurant. *«So what are the damages?» the host asked ruefully as he observed the bar littered with empty glasses.*

**Deuce** – a table for two. *«Give the walk-ins the deuce near the kitchen», the manager whispered to the waiter.*

**Dive** – a low-quality restaurant or bar. *I wouldn't eat in this dive even if you paid me.*

**Final-final** – the last drink of the evening, usually after a long night of overindulgence. *Let's go to the hotel bar for a final-final.*

**Fluff and fold** – to give a restaurant patron or patrons special VIP treatment. *The owner instructed the waiters to fluff and fold the party at table 22.*

**Frontload** – to drink a lot of liquor before attending an event at which liquor will not be served. *Kimberly went to the hotel bar to frontload before her niece's piano recital.*

**Garbage** – restaurant term for usable leftovers. *Today's garbage is a pasta dish containing yesterday's unused grilled chicken and vegetable entrees.*

**Get stiffed** – to be left without a tip by a restaurant or bar patron; term used by restaurant and bar servers. *Bummer! That table stiffed me after ordering me around like a servant for three hours!*

**Graze** – to eat several small portions or appetizers instead of a normal-sized entree. *Ken often got annoyed when Claire grazed at a meal because she always ended up eating his food.*

**Happy hour** – promotional period before the dinner hour when bars attempt to attract people by offering free food and reduced-price drinks. *Les and Laura usually skipped dinner on Thursday nights and instead visited a couple of happy hours to fill up on snacks.*

**Last call** – bartender's announcement that no liquor will be served after a certain time. *I'd like to order one more cocktail before last call.*

**Meat market** – bar that attracts singles in search of companionship. *What a meat market that bar was last night!*

**Menuese** – elaborate and often ridiculous menu descriptions of simple, basic dishes. *I guess «savory ground sirloin on a fluffy sourdough roll» means hamburger in menuese, right?*

**Microbrewery** – small brewery usually combined with a restaurant that sells the brewed product on the premises. *Microbreweries were sprouting up everywhere downtown and were popular among beef devotees.*

**Nurse** – to sip a drink over a long period of time. *Jean nursed one drink the whole night.*

**On wheels** – to go, referring to food taken away rather than eaten on the premises. «*BLT on wheels, no mayo*», *the waitress barked to the short-order cook.*

**Shooter** – straight shot of liquor usually drunk in one gulp; also known as: **hooter**. *Laura ordered a round of vodka shooters to celebrate her big promotion.*

**Take-out** – food that is prepared on the premises of a restaurant and taken home to be eaten. *I don't feel like cooking tonight, so let's order take-out.*

**Watering hole** – bar. *Archie could always be found at his favorite watering hole after work.*

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**Електронне навчальне видання**

**Ірина Сирко,  
Галина Петруняк**

# У ЗАКЛАДАХ ГРОМАДСЬКОГО ХАРЧУВАННЯ

**Iryna Syrko,  
Halyna Petrnyak**

# EATING OUT

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