

**С. А. Воробьева, А. В. Киселева**

# **ДЕЛОВОЙ АНГЛИЙСКИЙ ЯЗЫК ДЛЯ РЕСТОРАННОГО БИЗНЕСА. BUSINESS ENGLISH FOR RESTAURANTS AND CATERING**

**УЧЕБНОЕ ПОСОБИЕ ДЛЯ АКАДЕМИЧЕСКОГО  
БАКАЛАВРИАТА**

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*Для студентов высших учебных заведений, обучающихся по экономическим направлениям.*

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## От авторов

Учебное пособие «Business English for Restaurants and Catering» предназначено для лиц, владеющих английским языком на уровне Intermediate, и рассчитано на 120—160 учебных часов.

Целью пособия является закрепление профессиональной терминологии на базе оригинальных текстов и материалов зарубежной прессы о деятельности предприятий общественного питания, а также ознакомление студентов с коммерческими аспектами работы ресторанов.

Современные тенденции развития мирового ресторанного бизнеса, новые передовые технологии и экологические подходы в организации предприятий общественного питания требуют от специалистов постоянного профессионального совершенствования, и данное пособие может быть использовано для этих целей. Структура каждого раздела позволяет развивать все виды речевой деятельности и моделировать процесс обучения в соответствии с практическими потребностями каждой группы обучаемых.

В результате изучения курса студент должен:

### *знать*

- тематический и понятийный материал, представленный в учебном пособии;
- фонетический и грамматический строй английского языка;
- основные лексические единицы в области изучаемых тем профессионального английского языка;
- основные правила грамматики английского языка;

### *уметь*

- переводить учебную, учебно-научную, справочную англоязычную литературу профессиональной сферы на русский язык;
- осуществлять устное речевое взаимодействие на английском языке;
- выступать публично на английском языке на заданную тему;
- адекватно использовать понятийный аппарат курса в рамках профессионального общения;

### ***владеть***

- навыками письменного и устного изложения своих мыслей на английском языке;
- навыками самостоятельной работы с языковым материалом с использованием справочной, учебной и научной литературы профессиональной направленности.

## ***Unit 1. THE FOODSERVICE INDUSTRY***

### **Text: WHAT MAKES THE FOODSERVICE INDUSTRY SO IMPORTANT?**

Restaurants and caterers provide both a service and a product. The service is feeding an individual who is not eating at home and the product is the meal itself.

There are millions of people away from their homes every day either by necessity or by choice. **The restaurant and catering business** has developed to feed this huge number of transients — office and factory employees, schoolchildren, military personnel, travelers and people out to have a good time. Because there are so many to feed, the restaurant and catering business is one of the largest and fastest-growing industries in the world. Those who eat away from home spend vast sums of money on restaurant or catered meals. This is similar to the related **accommodations industry**, the hotel and motel business, which provides a service in the form of housekeeping and a product in the form of rooms, meals, and beds.

Restaurants offer their service and product at a fixed location while the catering business is a mobile one providing foodservice either for special occasions or for places where meals are usually not prepared. An example of the first kind of catering service can be found in most large hotels which provide special meals for groups holding celebrations, meetings, or **banquets** on their premises. The second kind is best exemplified by the meals served by airlines: food is prepared in kitchens operated by a catering company, delivered to the airplane, and simply heated before being served to the passengers.

The restaurant and catering industry employs literally millions of people throughout the world. Particularly in tourist areas, the foodservice and accommodations industries are major employers and play a principal part in the regional economy. Like most other service businesses, foodservice is **labour intensive** which means it em-

employs a high proportion of workers in relation to the number of people it serves.

With regard to changing social patterns, it is expected that there will be more changes in **the consumer demand** for the most of the existing types of foodservice.

This is because people's food-related behaviour is connected to a variety of social habits and customs which can be strongly influenced by the changes in the world economy and in the economic structure of the family, especially in **the industrial nations**.

The accelerated entry of women into **the national workforce** leads to a greater amount of money spent in eating places. Besides the increase in meals eaten away from home, there has been a greater tendency to serve fast food, take away meals at home and men and children cooking their own main meals. These parallel trends of more women in the workforce, and more meals eaten or purchased outside the home can also be seen, in different degrees, in many industrialized regions.

The fast food diet, popular both for its convenience and low cost, tends to be high in fats and carbohydrates and lacking in the nutritional value necessary to make a complete **balanced diet**.

Apart from its nutritional value, the fast food meal is usually served with a quantity of paper and plastic utensils. These are used to save labour and the paper can be recycled or reprocessed into new paper products; the plastic cannot be used again.

Rather than becoming part of **the ecological cycle**, it pollutes or stays unchanged in the **environment**.

The environment is important to every stage and every aspect of the design, construction, and other preparations for opening a restaurant or catering service. Equally important, the total sense of an area must be part of the type of service which is to be provided. The combined effect of changing social patterns and heightened public awareness has contributed to a rapid change in the variety and complexity of food establishments. The increasingly complex and sophisticated techniques which have been developed in every area, from production and processing to marketing and distribution, require a very high level of expertise and highly qualified labour resources to open a foodservice establishment.

For the restaurateur or caterer who has a genuinely original idea and no aversion to hard work it remains possible to translate his

ideas into a service that fulfils a basic human need in a pleasurable and profitable way.

## VOCABULARY LIST

1. **cater (for), v** — поставлять провизию, продукты питания  
**caterer, n** — поставщик провизии  
**catered meals** — еда, приготовленная вне дома
2. **feed, v** — кормить(ся), питать(ся), откармливать
3. **restaurant and catering business** — ресторанное дело
4. **foodservice, n** — услуги в сфере общественного питания
5. **transient, n** — временный жилец; путешествующий клиент
6. **employ, v** — нанимать, брать на работу  
**employer, n** — работодатель, хозяин  
**employee, n** — служащий; работник; сотрудник  
**employment, n** — занятость
7. **personnel [ˈpɜːsəˈnel], n** — персонал, личный состав, кадры
8. **fast-growing, adj** — быстрорастущий
9. **vast, adj** — обширный, громадный, многочисленный
10. **huge, adj** — огромный, громадный, гигантский
11. **similar to, adj** — похожий, аналогичный
12. **related, adj** — имеющий отношение к чему-либо; относящийся к ...
13. **housekeeping, n** — ведение (домашнего) хозяйства
14. **banquet [ˈbæŋkwɪt], n** — банкет, пир, званый обед
15. **premises, n (pl.)** — помещение; дом с прилегающими пристройками и участком
16. **exemplify [ɪgˈzemplɪfaɪ], v** — служить примером; приводить пример
17. **particularly, adj** — очень, чрезвычайно, особенно, в особенности, особым образом
18. **principal, adj** — главный, основной, ведущий
19. **labour intensive** — создающий большое количество рабочих мест
20. **social patterns** — модели общественного поведения

21. **consumer demand** — потребительский спрос
22. **behaviour, n** — поведение, манеры  
**food-related behaviour** — зд. отношение к еде
23. **social habits** — зд. нормы общественного поведения
24. **influence, v** — влиять, оказывать влияние
25. **industrial nations** — промышленно-развитые страны
26. **workforce, n** — рабочая сила, количество работающих
27. **take-away meals** — готовое питание; еда, приготовленная на предприятии общественного питания
28. **convenience, n** — удобство  
**convenience food** — продукты, готовые к употреблению; полуфабрикаты
29. **lack, v** — испытывать недостаток; не иметь; нуждаться; не хватать; недоставать
30. **value** — ценность; стоимость
31. **nutritional, adj** — питательный  
**nutrition, n** — питание, пища  
**nutritionist, n** — диетолог, диетврач
32. **recycle, v** — вторично использовать, переработать
33. **ecological cycle** — экологический цикл
34. **reprocess** ['ri:prəuses], v — подвергнуть переработке или повторной обработке
35. **environment** — окружение; окружающая обстановка; окружающая среда  
[inˌvaɪəŋ'ment], n
36. **awareness, n** — осознание, осведомленность  
**to be aware of smth** — знать, сознавать, отдавать себе отчет в чем-то
37. **contribute to, v** — вносить вклад; способствовать
38. **sophisticated, adj** — сложный, тонкий (о приборе, машине), изощренный, утонченный (о вкусе, манерах), искушенный, опытный
39. **techniques** [tek'nɪ:k], n — методы, способы; технические приемы
40. **processing, n** — обработка, переработка продуктов
41. **expertise** [ˌɛkspə:'tɪ:z], n — знания и опыт (в данной специальности)

42. **restaurateur**, *n* — ресторатор
43. **genuinely** ['dʒɛnjuənlɪ], *adj* — искренне, неподдельно; по-настоящему
44. **aversion**, *n* — неохота, отвращение, антипатия
45. **profit**, *n* — прибыль, выгода
- profitable**, *adj* — выгодный, прибыльный

## EXERCISES

### I. Read and translate the text.

### II. Answer the following questions:

- What do restaurants and caterers provide?
- What makes the restaurant and catering business one of the largest and fastest-growing in the world?
- What makes it so profitable?
- In what way are restaurants different from the catering business? Give examples.
- Why is the foodservice industry labour intensive?
- How does the consumer demand for food service change?
- What influences people's food-related behaviour?
- What modern trends in terms of eating habits can be seen in many industrialized regions?
- What new social patterns have resulted in the increase in meals eaten away from home?
- What are the advantages and disadvantages of the fast food diet?
- What aspects are particularly important for opening a restaurant or catering service?
- What contributes to a rapid change in the variety and complexity of food establishments?
- How efficient should restaurants and caterers be? Why?
- What is required to be a success in the restaurant and catering business?

### III. Sum up what you have learned from the text about:

- the reasons for fast development of the foodservice industry;
- the difference in the service provided by restaurants and catering business;
- the factors that make the foodservice industry labour intensive

- the new social patterns that contribute to a rapid development of foodservice
- the advantages and disadvantages of fast food.
- the increasing complexity of foodservice industry
- the new heightened requirements for those who want to succeed in this line of business.

**IV. Find in the text another way of expressing the same meaning:**

**Example:** A diet which provides all the nutrients needed to maintain good health. → **Balanced diet.**

1. An establishment at a fixed location that serves food to transients \_\_\_\_\_.
2. A mobile service or department in a hotel that provides food for special events or under special circumstances \_\_\_\_\_.  
The person or firm providing this kind of service \_\_\_\_\_.
3. A term often used for the entire restaurant and catering business \_\_\_\_\_.
4. The hotel and motel business which is very closely related to foodservice industry \_\_\_\_\_.
5. A formal meal for a large number of people, ordinarily accompanied by speeches or a ceremony \_\_\_\_\_.
6. Foods that can be prepared, served and eaten quickly, like a hamburger \_\_\_\_\_.
7. The demand by the public for a given product or service \_\_\_\_\_.
8. The people in any country who earn wages or salaries for their production of goods and services \_\_\_\_\_.
9. The overall cycle of growth, decay and rebirth of organisms \_\_\_\_\_.
10. Any person who passes through, but is not a permanent resident of a particular location \_\_\_\_\_.
11. A man or woman who owns or operates a restaurant \_\_\_\_\_.
12. The possible customers for a particular enterprise \_\_\_\_\_.
13. Employing a large number of workers in proportion to the number of people receiving the service \_\_\_\_\_.
14. A foodservice establishment from which customers take prepared food to eat at some other place such as a car, an office, home, or a park \_\_\_\_\_.

**V. Find in the text phrases which mean the same:**

1. предоставлять как обслуживание, так и сам продукт;
2. накормить огромное количество людей, которые находятся вдали от дома;
3. тратить колоссальные суммы денег на ресторанное питание и еду, приготовленную вне дома;
4. то же самое относится к индустрии гостеприимства, которая тесно связана с ресторанным бизнесом;
5. в установленном месте;
6. предоставлять специальное обслуживание во время торжеств или конференций;
7. наилучшим примером является обслуживание питанием рейсов авиалиний;
8. просто разогревается перед тем, как подается пассажирам;
9. в буквальном смысле;
10. в особенности в зонах туризма;
11. играют важную роль в региональной экономике;
12. подобно другим сферам обслуживания;
13. обеспечивающий высокий уровень занятости;
14. потребительский спрос на особенно привлекательные виды услуг в сфере питания;
15. разнообразие общественных норм и обычаев;
16. интенсивное вовлечение женщин в трудовые ресурсы страны;
17. все растущая тенденция питаться продуктами быстрого приготовления;
18. пицца, купленная и потребляемая вне дома;
19. полностью сбалансированный рацион питания;
20. питательная ценность продуктов;
21. вместо того, чтобы стать частью экологического цикла;
22. в равной степени важно, чтобы общая атмосфера места была частью предоставляемых услуг;
23. окружающая среда очень важна для предприятия питания;
24. повышенное внимание со стороны общественности;
25. все более сложные и изощренные методы;
26. высокий уровень профессиональной компетенции;
27. высококвалифицированные работники;
28. не брезговать тяжелой работой;
29. удовлетворять базовые потребности человека в еде;
30. прибыльным и приятным образом.

**VI. Re-organize this text so that it is in three paragraphs. The topics of the paragraphs are:**

**Food            Places to eat    Eating habits**

The first sentence is in the correct position.

People in Britain eat many different kinds of food.

- a) Most people have an evening meal at about six o'clock, but some people prefer to eat later.
- b) Many people buy frozen food, and food in packets because this is more convenient.
- c) Some people eat a large cooked breakfast. But this can be very fattening.
- d) Food from other countries, especially Chinese and Indian food, is also popular.
- e) During the day, nearly everyone drinks cups of tea or coffee.
- f) Fast food and pizza restaurants are also very popular.
- g) There are traditional dishes, such as roast beef, and fish and chips.
- h) In most towns you can find Indian and Chinese restaurants, and sometimes more expensive French restaurants.
- i) Lunch is anytime between twelve and one.
- j) Pubs usually serve meals, which are often more traditional food.

**Read out your story and reproduce it. Make up a similar story about eating habits in Russia.**

**VII. Read a radio programme about fast food and answer the questions.**

I. — Interviewer;    P. — Pamela Green

- I. — Hello and welcome to Food and You, our weekly programme about what we eat and what we shouldn't eat. And this week we're taking a look at so-called fast food. It's the kind of food that people argue about quite a lot — when they are not eating it, that is. Some people love it, and the manufacturers, of course, are always telling us how good it is. But there have been some disturbing reports lately in the newspapers, suggesting that it's not only fairly fattening, which I think we all knew, but that hamburgers, for example, are not always made from good quality

meat. Is fast food then, just a fast way to get fat, or is it as good as people say? We asked our nutritionist Pamela Green to tell us all about it.

- P. — Well, the first thing I have to say is that there is a lot of it — in the UK, for example, there are nearly 7,500 places that sell fast food, that's not including fish and chip shops. It's true, I'm afraid, that that there is a lot of fat in fast food such as hamburgers, pizzas and so on. The government actually recommends that out of your total daily amount of calories, which is probably about 2,250 for most of us, the amount of fat every day should be no more than 35% of these calories. Now if you eat chicken and chips you are actually getting about 50 grams of fat, and with fish and chips the figure is only slightly lower, about 47 grams. Even pizza is about 40 grams of fat in a portion, so any of these foods is giving you nearly a whole day's supply of fat, I'm afraid. Not only this, but there is a lot of salt in fast food, and that isn't good for you. The World Health Organisation recommends no more than 5 grams of salt a day, that's about a teaspoonful, but hamburgers, for example, contain about 4 grams of salt, which is a lot.
- I. — Well, back on the diet for me, then. But I also asked Pam if fast food has anything good to offer.
- P. — Oh, yes, a lot actually. Fish and chips, for example, are rich in vitamins B1 and C, iron, zinc, protein and calcium. All jolly essential for us all. Chicken and chips, well, lots of protein, calcium and vitamins B2, B6 and C. So you can see that there is quite a lot of value in these foods. And a hamburger has vitamin B12, as well as protein, iron, calcium and zinc.
- I. — What about other popular foods such as jacket potatoes or milkshakes?
- P. — Jacket potatoes, very good actually. You've got iron, zinc, vitamin B12, B2 and Vitamin C. Milk is always good for you, and a milkshake contains protein, calcium and vitamins A, B2 and B12. Not to forget pizza of course, I'm afraid, I eat rather a lot of that myself. That's got vitamins C, A, B2 and E. That's a cheese and tomato pizza. As well as protein and calcium of course.
- I. — Well, thank you, Pam. I now feel a lot more hungry, but a bit less guilty...

**Questions:**

1. How many fast food outlets are there in the UK?
2. What is the recommended daily amount of fat?
3. How much fat does a portion of fish and chips contain?
4. How much salt is there in a hamburger?
5. What good elements does fast food contain?
6. What is the expert's opinion of fast food?

**Think and answer:**

- What is your attitude to fast food?
- What kind of fast food do you like?
- Are there many food outlets where you live? Are they popular?
- How much money do people in Russia spend on fast food or catered meals?
- Are you aware of the nutritional value of the food you eat?

**VIII. Practise your grammar. Put each verb in brackets into the Present Simple or Present Continuous.**

- 1) You (like) fast food? I (go) to get some hamburgers.
- 2) You (eat) Indian food? I (cook) a curry at the moment.
- 3) You (like) dancing? I (go) dancing every Saturday. I always (have) a good time.
- 4) You (leave)? Nobody (leave) as early as this. — Sorry, but my friend (wait) for me outside.
- 5) We (think) of going skating. It (not cost) a lot. Come with us. — Sorry, but I (study) for a test tomorrow.
- 6) (Always we go) for an ice-cream after a film. Coming? — That's kind of you, but I (live) very far away and it (take) me ages to get home.

**IX. Change the underlined part of each statement using one of the verbs in the box in Present Simple or Present Continuous.**

|                                               |
|-----------------------------------------------|
| taste (of); smell (of); have; see; think (of) |
|-----------------------------------------------|

**Example:** This omelette **has a wonderful taste**.

This omelette **tastes** wonderful.

1. I don't **understand** why you put ketchup on all your food.
2. **In my opinion**, a salad would be far less fattening.

3. It's noisy upstairs because **there is a party going on**.
4. This cheese **has an awful smell**, like old socks.
5. Can you phone back later? **It's my lunch time** at the moment.
6. No thanks, I won't have anything to eat, **my stomach aches**.
7. I'm **meeting** Jack tonight. He's taking me out to dinner.
8. He's **trying** the food to see if it needs more salt.
9. I'm **considering** giving up sugar completely.
10. Don't have the soup, it **has a funny taste**.

**X. Some verbs are only used in the simple form. Rewrite each sentence using the verbs in brackets.**

**Example:** The meal was very cheap. (cost)  
The meal **didn't cost** a lot.

1. There is a lot of salt in hamburgers. (contain)
2. Losing weight is also a matter of what exercise you take. (depend on)
3. If you forget to turn off the oven, it's not a problem. (matter)
4. She has a fish restaurant near the harbour. (own)
5. Actually this recipe book is mine. (belong to)
6. Now I am slimmer, my clothes are the wrong size. (fit)
7. You might think this dish is fattening, but it isn't. (seem)
8. A three-course meal is really expensive here. (cost)

**XI. Put the verbs in the box into each space Using Present Simple or Present Continuous.**

|              |            |           |          |
|--------------|------------|-----------|----------|
| a) belong to | f) have    | k) make   | p) stop  |
| b) chew      | g) imagine | l) need   | q) take  |
| c) eat       | h) know    | m) put on | r) think |
| d) feel      | i) look at | n) see    | s) watch |
| e) get       | j) love    | o) sit    | t) write |

At the moment I (1) \_\_\_\_\_ in the kitchen and I (2) \_\_\_\_\_ my brother eating a pizza. I (3) \_\_\_\_\_ really jealous. You (4) \_\_\_\_\_, I (5) \_\_\_\_\_ problems with my weight. Every time I (6) \_\_\_\_\_ a pizza from a distance, I (7) \_\_\_\_\_ that I (8) \_\_\_\_\_ fatter. I (9) \_\_\_\_\_ a keep-fit class, but the problem is that I (10) \_\_\_\_\_ weight very easily and I (11) \_\_\_\_\_ food. I never (12) \_\_\_\_\_ eating. In fact, I (13) \_\_\_\_\_ this article and I (14) \_\_\_\_\_ a carrot at the same time. But I (15) \_\_\_\_\_ sensibly now, only fruit and vegetables, no chocolates. That's what (16) \_\_\_\_\_ you fat. And I (17) \_\_\_\_\_ of going jogging every

morning but I (18) \_\_\_\_\_ what will happen. When I (19) \_\_\_\_\_ a lot of exercise I (20) \_\_\_\_\_ a good meal afterwards. Oh, well, another carrot!

## XII. Read and discuss the text below.

### THE CRIMES OF EATING

**Junk-food**<sup>1</sup> diets may be leading young people into crime and **delinquency**<sup>2</sup>. British research has shown that poor quality foods and low levels of vitamins can cause aggressive, anti-social behaviour in young **offenders**<sup>3</sup>.

Often the link between diet and behavior is easily explained. The iron vitamin, for example, is needed to produce the **enzymes**<sup>4</sup> which keep down the body's adrenaline levels. Without those enzymes, excess adrenaline makes a person excitable and undisciplined. If someone goes without the proper vitamins all the time, their whole character may change.

DR Damian Downing is working on the **Alternative Sentencing Option programme**<sup>5</sup>, which tries to reverse such changes by helping young criminals change their diets. He asks young offenders to fill in **questionnaires**<sup>6</sup> about their food and about how they feel. «They consistently have terrible health. Their diet is very poor, because cash has usually been a problem, and they haven't been educated into a good diet. Life for them is like wading through a fog most of the time. It takes them the whole morning and half the afternoon to wake up.» A better diet can lead to rapid improvement. «Three months is enough to see a striking change in the way they behave. They become noticeably nicer and more sociable.»

#### Notes:

<sup>1</sup> **junk-food** — еда быстрого приготовления, низкого качества

<sup>2</sup> **delinquency** [dɪ'lɪŋkwənsɪ] — проступок, провинность, правонарушение

<sup>3</sup> **offender, n** — правонарушитель

<sup>4</sup> **enzyme** ['enzaim] — энзим, фермент

<sup>5</sup> **Alternative Sentencing Option programme** — программа вынесения альтернативного приговора

<sup>6</sup> **questionnaire, n** — анкета, опросный лист

#### Discuss the following points:

- What is the main point about junk food in the text?
- What kind of food do young offenders eat? Why?

- How do young offenders feel because of the poor diet?
- What ways of improvement does Dr Downing suggest?
- Have you heard of similar research in Russia?
- What do you know about the problem of junk-food?

**XIII. Put the phrases into the text below:**

In the middle of the morning; quite early; on weekdays; at the same time; when; every year; during the week; at weekends; then; usually; quite often; at about one o'clock; generally, occasionally; on Saturday evening;

(a) \_\_\_\_\_ I don't have time for a good breakfast, and I don't  
 (b) \_\_\_\_\_ feel like it anyway! But (c) \_\_\_\_\_ I get up (d)  
 \_\_\_\_\_ and (e) \_\_\_\_\_ treat myself to a traditional cooked  
 breakfast and read the paper (f) \_\_\_\_\_. (g) \_\_\_\_\_ I do  
 some gardening, or go shopping. (h) \_\_\_\_\_ I might have a cup  
 of tea and a biscuit, but it depends what I'm doing. I have a light  
 lunch (i) \_\_\_\_\_, or very occasionally I go out to the pub for a  
 drink and a sandwich. (j) \_\_\_\_\_, unless we go out, I try out a new  
 recipe from one of my large collection of cookery books. My sister  
 gives me one (k) \_\_\_\_\_ on my birthday. But I like eating  
 out (l) \_\_\_\_\_ and we (m) \_\_\_\_\_ go round to friends for  
 Sunday lunch. (n) \_\_\_\_\_ I eat much less, mainly snacks (o)  
 \_\_\_\_\_ I can find the time.

**XIV. Write a description of your usual eating habits on weekdays and at weekends.**

Use this outline: Most days \_\_\_\_\_  
 During the morning \_\_\_\_\_  
 At lunchtime \_\_\_\_\_  
 Sometimes \_\_\_\_\_  
 In the evening \_\_\_\_\_  
 At weekends \_\_\_\_\_

**Discuss eating habits in Russia.**

Talk about these points: popular kinds of food  
 national dishes  
 restaurants  
 other eating places  
 snacks

**XV. Read and translate a newspaper article. Use a dictionary if necessary.**

**DEATH OF THE DINING-ROOM**

We live in a kitchen-table society; is it too late to revive the outmoded tradition of eating in the dining room?

*Christine Hardyment looks at the dinner-party argument.*

What's happening in your dining-room right now? When did you last bring out the silver, distribute the napkins and **line up matching china and crystal**<sup>1</sup> on a sheet of gleaming mahogany?

Twenty years ago the most important item to buy on setting-up house was the formal dining-table, preferably French-polished and **featuring one of those ingenious winding mechanisms**<sup>2</sup> that allowed it to **expand and contract**<sup>3</sup> depending on the number of guests you had. Now we are more likely to put a **sleek stainless-steel chef's range**<sup>4</sup> at the top of our wants list.

We live in a kitchen-table society in which the dining-room, if it exists, is a chill, unvisited place while the «kitchen/breakfast/family room», as **estate-agent parlance has it**<sup>5</sup>, is the true heart of the house.

«First-time buyers still aspire to a dining room, but few ever use it after **the initial just-moved-in enthusiasm**<sup>6</sup>. Second time around, people look for a good all-in-one room,» says Richard Page, a real-estate agent.

«The ideal is a kitchen with a sofa, maybe even a fireplace. A place where you can sit and eat in a civilized way. The way life is for most families now, people don't get any further.»

«— I visit hundreds of country houses in the course of my job, and nine times out of 10, it's obvious that they generally sit in the kitchen rather than anywhere else. In one old Elizabethan **manor house**<sup>7</sup>, they had turned the paneled drawing-room into a kitchen-family room.»

Architects are designing new houses to suit today's changed way of life. During **the prawn-cocktail years**<sup>8</sup> of the 1950s, dining-rooms thrived because dinner parties were the way people impressed friends and neighbours.

This was the age of **hostess trolley**<sup>9</sup> and **frilly aprons**<sup>10</sup> worn over cocktail frocks, of inviting the boss to dinner to be impressed by your art of cooking.

But with the arrival of smaller families, domestic technology and a flood of enticing consumer goods, a **second income**<sup>11</sup> became more valued than traditional **house-wifely skills**<sup>12</sup>.

Women decided to invest their efforts in their careers rather than their kitchens and, as a result, had far less time on their hands to plan and execute meals. Suppers became **hasty affairs**<sup>13</sup> consumed in the kitchen, and dinner parties were increasingly infrequent. Deprived of their former role of **carver-in-chief**<sup>14</sup> at the head of the dining-table, men had no option but to join their women in the kitchen — where many have taken up cooking themselves with a zeal undreamt-of in pre-supermarket, pre-dishwasher days.

Another challenge to the formal presentation of a meal in the dining-room is the disappearance of domestic staff. «Once the people who spent large amounts of money on a house had a **resident cook**<sup>15</sup> and a **butler**<sup>16</sup>,» says Richard Page. «These days they just have an **au pair**<sup>17</sup> and perhaps a gardener if they live in the country.»

Small wonder that dining in restaurants has become so popular. Eating out was once a dreary option reserved for the day cook **gave notice**<sup>18</sup> or the week the house was spring-cleaned. Now eating out is in technicolour. People used to say it could never happen here, but it has.

But can the novelty of eating out last? «I'm deeply suspicious of the fact that restaurants in London are full to bursting on a Tuesday night in an unimportant month,» says Peter Yorke, the style commentator. «How can people afford to spend all that money?»

Yorke has been in domestic settlement for nearly a year now while his newly acquired house is finished.

«I've been eating in restaurants a lot. But I'm going to have a dining-room when the house is finished. And I'm going to use it. I'm hopeless at cooking, so I'll pay people to come in and cook. I find the idea of eating in the kitchen obscene,» he continues. «It should be a private place, the least-visited room in the house. Spending thousands of pounds on **walk-in fridges**<sup>19</sup> and chef's ranges, and then dragging your guests in there to watch you dance around in an apron to warm up something from Selfridges is mad and pretentious.»

Sara Williams, author of «The Art of Dining», does not regret the fact that these days most people she knows eat in the kitchen. «What matters is the table itself,» she says. «That's the real symbol of togetherness. And a huge farmhouse table in the kitchen is much cosier and more comforting than a dining-room.»

Nigella Lawson agrees. «Frankly, it now **feels a bit odd**<sup>20</sup> to be left on your own in the dining room while your host and hostess are doing things in the kitchen. Most people work, so dinner parties start much later, and they are much more informal.»

(adapted from «The Sunday Telegraph»)

#### Notes:

- 1 **line up matching china and crystal** — расставить соответствующие приборы из фарфора и хрустала
- 2 **featuring one of those ingenious winding mechanisms** — основной особенностью которого были простые заводные механизмы
- 3 **to expand and to contract** — *зд.* удлинять и укорачивать (обеденный стол)
- 4 **a sleek stainless-steel chef's range** — изящная многофункциональная плита из нержавеющей стали
- 5 **as estate-agent parlance has it** — как это называется на языке агентов по недвижимости
- 6 **the initial just-moved-in enthusiasm** — первоначальный энтузиазм новоселов
- 7 **manor house** — особняк
- 8 **the prawn-cocktail years** — времена, когда входили в моду салаты из морепродуктов (**prawns** — крупные креветки)
- 9 **hostess trolley** — тележка; *зд.* поднос на колесиках, используемый хозяйкой вечера
- 10 **frilly aprons** — нарядные передники с оборочками
- 11 **a second income** — *зд.* дополнительный заработок
- 12 **house-wifely skills** — навыки домохозяйки; навыки работы по дому
- 13 **a hasty affair** — что-то, сделанное наспех; на скорую руку
- 14 **a carver-in-chief** — *зд.* тот кто разрезает мясные блюда
- 15 **a resident cook** — повар, проживающий по месту работы
- 16 **a butler** — дворецкий
- 17 **an au pair (фр.)** — *зд.* домработница
- 18 **give notice** — уведомить об уходе (с данной работы)
- 19 **walk-in fridges** — *зд.* холодильники больших размеров; холодильные камеры
- 20 **it feels a bit odd** — кажется несколько странным

**Questions for discussion:**

- What changes in social patterns are described in the text?
- What different viewpoints are reflected in the article?
- How does the modern way of life affect our eating habits?
- Why do more people prefer kitchens for eating at home?
- What is your understanding of the term «kitchen/breakfast/family room»?
- Are the English going to restore their old eating traditions? Why(not)?
- What is the attitude of people in Britain to the changes in their eating behaviour?
- What factors of social life contribute to these changes?
- Why do people look at the changing patterns of life so differently?
- What do you think of the matter? Where do you eat at home?
- Would you like to have a special room for eating? Why(not)? Give your reasons.

**Give a brief summary of the story.**

**XVI. The TYPE of SERVICE.**

What type of service is described by definitions?

Write the number of each description opposite the correct type of service in the list:

Family \_\_\_\_\_  
French \_\_\_\_\_  
Gueridon \_\_\_\_\_  
Mixed \_\_\_\_\_

Plate \_\_\_\_\_  
Russian \_\_\_\_\_  
Silver \_\_\_\_\_

1. All the food is served in serving dishes which are placed on the table so that the guests can help themselves.
2. The food is put on the individual plates in the kitchen.
3. The guests help themselves from serving dishes which are held by the waiter.
4. The waiter serves the food at the table from a serving dish, using a spoon and a fork.
5. The waiter serves the food from a serving dish using a fork and a spoon, while standing at a side table.

6. The waiter carves, fillets or cooks food at a side table and then places the food on a plate.
7. The main food is put on a plate in the kitchen and the vegetables are put on the table in serving dishes so that the guests can help themselves.

**XVII. Complete the dialogues using the phrases in the box.**

- a) Ice and lemon with the gin, sir?
- b) And what would you like to drink?
- c) If you like fish, I can recommend the salmon steaks. The salmon is fresh from Scotland.
- d) Dry or medium?
- e) I'm sorry, but we're out of pineapple juice. We have orange or apple.
- f) Are you ready to order, madam?

**Dialogue 1. IN THE RESTAURANT.**

Waiter: (1) \_\_\_\_\_

Guest: I'm still looking. What can you recommend?

Waiter: (2) \_\_\_\_\_

Guest: I'll have the salmon, then.

**Dialogue 2. AT THE BAR.**

Waiter: Yes, sir?

Guest: A gin and tonic and a campari orange, please.

Waiter: (3) \_\_\_\_\_

Guest: Yes, please. And a glass of white wine, please.

Waiter: (4) \_\_\_\_\_

Guest: Dry, please.

**Dialogue 3. IN THE SNACK BAR.**

Waiter: Hello. Are you ready to order?

Guest: Yes, I think so. We'll have one cheeseburger and one hamburger.

Waiter: (5) \_\_\_\_\_

Guest: I'll have a pineapple juice and a mineral water for my girl-friend.

Waiter: (6) \_\_\_\_\_

Guest: Orange, please.

**Make up and act out similar dialogues.**

**XVIII. Complete the sentences using the words in the box. There are more words than you need: check if you know all of the words. Read the whole text first before trying to fill the gaps.**

|              |             |           |           |
|--------------|-------------|-----------|-----------|
| attractions  | destination | festivals | nature    |
| conveniences | displayed   | galleries | resort    |
| countryside  | escorted    | guides    | ruins     |
| courtesy     | events      | itinerary | scenery   |
| cruise       | excursions  | locality  | souvenirs |
| daily        | ferries     | museums   |           |

Visitors arriving at the hotel will be interested to know what is on offer. Many hotels will arrange (1) \_\_\_\_\_ tours by coach, or on foot to visit local (2) \_\_\_\_\_. These may include historic (3) \_\_\_\_\_, art (4) \_\_\_\_\_ or (5) \_\_\_\_\_ where objects from the past can be seen.

Many people prefer to spend time out of doors and like to travel into the (6) \_\_\_\_\_, where they can enjoy and photograph the (7) \_\_\_\_\_. The hotel can arrange half-day or full-day (8) \_\_\_\_\_ and a detailed (9) \_\_\_\_\_ will inform the guests of the exact route which will be taken. Guests are normally given some time to visit shops where they often buy (10) \_\_\_\_\_ to remind them of their holiday when they return home. Alternatively, they may enjoy a (11) \_\_\_\_\_ on a boat on a river or canal.

During the year there are many (12) \_\_\_\_\_ taking place in the local area. Information about the time and place of these should be (13) \_\_\_\_\_ in the hotel so that guests are aware of what is going on. The hotel can expect to be very busy when national or local (14) \_\_\_\_\_ are taking place. Some of these are famous all over the world and attract many visitors.

### **XIX. Render the text in English:**

Почему люди готовы выбрасывать состояния на посещение ресторанов? Несомненно, желание вкусно поесть — это только одна из причин посещения ресторанов. Но люди ходят в рестораны не только для того, чтобы утолить голод. Например, работающие далеко от дома должны где-то питаться, как и пассажиры в поезде или в самолете, однако огромное множество людей ограничивается сэндвичем или наскоро съеденной пищей прямо на рабочем месте или на скамейке парка.

Большинство людей посещают рестораны для того, чтобы пообщаться с другими, обсудить деловые вопросы или попросту развлечься. Состоятельные представители среднего класса могут позволить себе регулярное посещение ресторанов, которые составляют часть индустрии отдыха.

Многие считают, что в эпоху телевидения личное общение утратило свою привлекательность. Однако это не так. Любой вид домашних развлечений приводит к однообразию и скуке, поэтому все те, кто имеет возможность, избегают оставаться дома, а стремятся провести вечер с приятными и нужными людьми в каком-либо развлекательном заведении, где, к тому же, можно вкусно поесть.

Таким образом, ресторан встает в один ряд с кинотеатром, театром и прочими местами отдыха. Он становится частью ритуала общения с нужными людьми.

Ресторан предоставляет эффективное обслуживание и позволяет устранять множество проблем, связанных с тем, что приготовить и где встретиться с нужными людьми. Многие посещают рестораны, чтобы уйти от действительности, подобно тому, как они ходят в кино.

Ресторан — это своего рода театр, где можно забыть о всех трудностях жизни. В газетах зачастую уделяется гораздо больше внимания проблемам общественного питания, чем театрам и кино.

В ресторанах могут происходить события, отличающиеся эмоциональной насыщенностью, что повышает общий тонус человека.

Для посещаемости ресторана важно создать нужную атмосферу, создающую определенное настроение. На протяжении

одного вечера она может меняться. Посетитель чувствует атмосферу сразу же, как только переступает порог заведения. От того, как встретят посетителя, зависит, захочет ли он остаться или сразу же уйдет, какой сделает заказ и как долго будет находиться в ресторане.

Во многом характер атмосферы задают официанты, которые встречают гостей. Если они с улыбкой приветливо приглашают клиента в зал и убеждают его в том, что он вкусно поест, прекрасно проведет время и хорошо отдохнет, то посетитель с радостью примет приглашение.

## **UNIT II. TYPES OF RESTAURANTS**

### **Text: TYPES OF RESTAURANTS**

The millions of people who eat out every day have a wide variety of needs and tastes from a quick lunch to a luxurious meal with elaborate service. Because of these differences there are many kinds of restaurants varying from street stands serving snacks and fast food to elaborate restaurants with the best cooking. Restaurants generally fit into the following categories.

**The gourmet restaurant** is a restaurant which offers meals that appeal to a person who appreciates the best in food and drink. Such person is called a **gourmet**. The service and prices are usually in accord with the quality of the meal so that these restaurants are the most expensive and luxurious of all food-service establishments.

**The family-type restaurant.** Many eating places serve simple food at moderate prices that appeal to family groups. Perhaps their principal feature is the reliability they offer their customers through standardized food and service. Many of these restaurants are owned by chains or operated under a **franchise**, an arrangement in which the name and procedures of the business are leased from a central organization.

**The specialty restaurant** offers a limited variety or style of food. It may specialize in steaks or in fish or in a particular kind of national food, or it may depend on the atmosphere, décor, or personality of the owner to attract customers. Both the quality of the food and the prices are usually between those of the gourmet and family-type restaurants.

**The convenience restaurant** serves customers who want to eat in a hurry and are interested in fast service, cleanliness and low price. One example of such an eating place is the lunch counter which ordinarily serves sandwiches and other simple foods and bev-