

ПОСЛОВНИ ЕНГЛЕСКИ ЈЕЗИК 2

Њивања за усмени део испитива

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TEXT ANALYSIS

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CONVERSATION QUESTIONS

- The basic tasks and responsibilities of *a valet attendant*
- The basic tasks and responsibilities of *abell attendant*
- The basic tasks and responsibilities of *a concierge*
- The basic tasks and responsibilities of *an executive housekeeper*
- The basic tasks and responsibilities of *a room inspector* and *a chambermaid*
- The basic tasks and responsibilities of *a maître d' hotel*

- The basic tasks and responsibilities of *a waiter*
- The basic tasks and responsibilities of *a chef*
- *Hotel maintenance* – explain the basic procedure
- *Housekeeping*– explain the basic procedure
- List the different types of pay (e.g. *salary, commission, gratuity*, etc.)
- Types of eating establishments (places)– e.g. *brasserie, bistro, buffet, pub*, etc.
- The *family-type* restaurant
- The *convenience* restaurant
- The *specialty* restaurant
- The *gourmet* restaurant
- Laying the table – explain the basic procedure
- *Welcoming the guest to the restaurant and seating the guest* – explain the basic procedure
- *Explaining dishes, recommending dishes and taking and order* – explain the basic procedure
- Explain the following terms: *dish, course, meal*
- List the basic types of *courses*
- Creating the menu - explain the basic procedure
- *Table d'hote* vs. *a la carte menu* – explain the difference
- The compiling of a menu (*the kind of menu*)
- The compiling of a menu (*the season of year*)
- The compiling of a menu (*the skills of kitchen staff*)
- The compiling of a menu (*the size of and equipment of the kitchen*)
- The compiling of a menu (*the skills of serving staff*)
- The compiling of a menu (*the type of a customer*)
- The compiling of a menu (*the type of a restaurant*)
- Enumerate the basic types of breakfast
- *Continental* vs. *English* breakfast
- Describe the *Viennese* and *Swiss* breakfast
- Traditional English breakfast – list the basic dishes