

Eating establishments

essential vocabulary



to eat out (to dine out) - to have a meal at a restaurant

to eat in - to have a meal at home

eatable describes food that is good enough to eat, though not excellent (opposite **uneatable**)

edible suitable or safe for eating (opposite **inedible**)

Only the leaves of the plant are edible.



dinner vs. diner



dinner (n.) the main meal of the day, usually the meal you eat in the evening

to dine (v.) to eat the main meal of the day, usually in the evening

- *I hate **dining** alone.*

diner (n.) someone who is eating a meal, especially in a restaurant

diner (n.) - a small, inexpensive **restaurant** found all over the United States

dining room a room in which meals are eaten

dining table a table at which meals are eaten



gastronomy,
gastronomic,
culinary

gastronomy - the art and knowledge of preparing and eating good food

gastronomic (adjective): *This dish is a gastronomic delight.*

culinary (adjective) connected with cooking or kitchens

- *My culinary skills are rather limited, I'm afraid! (= I am not very good at cooking!)*



to cook, a cook,
a cooker

cook (verb) – to make food by heating it.

- *I don't cook meat very often.*

cook (noun) someone who prepares and cooks food

- *She's a wonderful cook.*

cooker (US **stove**) a large box-shaped device which is used to cook and heat food either by putting the food inside or by putting it on the top



cooking methods:

boiling, baking,
roasting, frying, grilling,
braising, sautéing

to boil, to bake...

to braise -
to cook food slowly in
a covered dish in a
little fat and liquid

to sauté-
to cook food in oil or fat over
heat, usually until it is brown



kitchen vs cuisine



kitchen — the place where we cook food

cuisine /kwɪ'zi:n/ — a certain style of cooking

Italian cuisine, French cuisine, etc.

Traditional, international cuisine

restaurant

The restaurant is divided into the **kitchen** and the **dining room**.

Chef is in charge of the kitchen.

Maître d' (maître d'hôtel) is in charge of the dining room.



food vs meal vs dish

food - something that we eat

meal - an occasion when food is eaten, or the food that is eaten on such an occasion

- (breakfast, lunch, dinner)
- *a **hot** meal*
- *a three-course meal*
- *a **heavy** (= large) meal*

dish - food prepared in a particular way as part of a meal:

- *a chicken/vegetarian dish*

menu & course



TRACKS & RECORDS
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Father's Day MENU

APPETIZER
RED STRIPE BBQ WINGS
Wings drenched in Tracks signature BBQ sauce, infused with traditional Red Stripe beer, served with a tostone.

JERK CHICKEN SPRING ROLLS
Jerk chicken, roast corn salsa, cilantro, scotch bonnet and pepper jack cheese in a crispy spring roll wrap and served with creamy cilantro dipping sauce.

RED PEAS SOUP
A classic Jamaican soup made from fresh peas, exotic spices, and tender beef which is slowly simmered in rich coconut milk. This tantalizing recipe evokes memories of the older days.

MAIN
BBQ PORK RIBS
Tradition done right. Slow cooked and grilled in our signature BBQ sauce, served with garlic parmesan fries and coleslaw.

MEATY MARINARA
Al dente pasta, slow cooked beef, tomatoes and wine sauce topped with romano parmesan and served with garlic lime toast.

CURRIED MUTTON
Traditional Jamaican favourite served with coconut rice, mango chutney, tostones and local vegetables.

DESSERT
HEAVENLY BREAD PUDDING SURPRISE
Warm Jamaican bread pudding with vanilla ice-cream, topped with coconut rum sauce, melba sauce, whipped cream and chopped nuts.

CHOCOLATE BROWNIE DELIGHT
Rich chocolate brownie with rum and raisin ice cream and flambé bananas, topped with coconut rum sauce, whipped cream and caramelized nuts.

DRINK
NINE.58

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APPETIZER + ENTREE + DESSERT + DRINK
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Course- a part of a meal which is served separately from the other parts

- *a four-course lunch*
- *The average cost of a full three-course meal — appetizer, main course and dessert — including tip and a modest wine is about \$ 25.*
- *I had salmon for my main course.*

names of courses: starter / appetizer, soup, fish course, entrée, main (meat) course, dessert, coffee, fruit, cheese

Entrée /'ɒn.treɪ/ :

(US) the main dish of a meal (glavno jelo)

(UK) at very formal meals, a dish served just before the main part

specialty
soup of the day
today's special
recipe

client / customer /
guest / patron

Recipe /'res.i.pi/

**a set of instructions telling you how
to prepare and cook food, including a list of
what food is needed for this**

Receipt /rɪ'sit/

**something such as a piece of paper which
proves that money or goods have been received**

Give one word for the following description

p. 122, ex.2

.... a kind of food that is always very good in a particular area or restaurant

.... The art and science of cooking and eating good food

... a particular style of cooking; the food cooked in a particular restaurant, hotel, esp. when it is good

... a skilled cook, especially the chief cook in a hotel or restaurant

... food cooked and prepared in a particular way

... a list of all the kinds of food that are available for a meal, esp. in a restaurant

... that can be eaten, not poisonous

.... a separate part of a meal

... a set of instructions for cooking a particular kind of food

... all the people who regularly use a shop, restaurant, etc.

p.122, ex 3

1. Enjoy the delicious_____created by our award-winning chef.
2. Is there fish on the_?
3. The tourists enjoyed the___delights of Thailand. _____
4. Try the mushroom pate — it is our _____.
5. Waiter, could we have the_____, please?
6. These mushrooms are_____, but don't eat those large gray mushrooms: they are ____.
7. The restaurant offers excellent three-course_____for very reasonable prices.
8. There are some vegetarian_____that aren't on the____, but can be prepared at the request of the guest.
9. If a waiter comes with an order for an omelette Arnold Bennett, someone in the kitchen has to look up the____in a cookery book, get the ingredients and then prepare the_____.
10. Many chefs who made their reputation in a hotel kitchen left the job to open their own_____.
11. The chef dictated two ___to the assistant cook: one___ for smoked salmon fillets and the other for smoked duck breast. He used the same kind of vinegar in both__.
12. There were 195 people coming to a private dinner that night and the main__was salmon. The chef cut one fish to show the cooks how he wanted it.

Eating establishments

Kinds of eating places:

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bar (snack bar, aperitif bar),

bistro,

buffet,

Brasserie /'bræs.ər.i/

cafe,

cafeteria,

canteen

night club,

pizzeria,

pub,

restaurant

- a place where food is cooked, served and eaten.
- a small restaurant where you can buy drinks, usually non- alcoholic, and simple meals.
- a restaurant where you choose your own food and drink and carry it to the table, often in a factory, college, etc.
- a place in a factory, school, etc. where meals are provided, usually quite cheaply (at a lower than usual price).
- a long counter where drinks are served and an establishment that serves drinks.
- a cheap informal restaurant, usually serving French food.
- a place of entertainment that offers food, drinks, dancing, etc.
- an establishment in Britain where alcohol can be bought and drunk.
- a place in a railway station, bus station etc. where you can buy and eat food or drink.
- a small restaurant or bar, usually in France or in a French style.
- a restaurant that serves pizza.

bistro and brasserie

Brasserie

a type of French restaurant with a relaxed setting, which serves single dishes and other meals.

Bistro (French as well)

a small restaurant, serving moderately priced simple meals in a modest setting.



A buffet car is a **passenger car of a train**, where food and beverages can be bought at a counter and consumed



Learn the difference between the following words.

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restaurateur— someone who owns and manages a restaurant

caterer — a person or company that is paid to provide and serve food and drinks at a party, meeting, etc.

- Example: What time will the caterer get here?

catering — a mobile service or department in a hotel that provides food for special events or under special circumstances.

cater (for/at) — to provide and serve food and drinks at a party, meeting, usually as a business.

- Example: Who is catering at your daughter's wedding?

Identify the
words

RAB

ATENENC

FERIATECA

RETUANTRAS

SROTIB

UBP

NIHTG CUBL

PZZEIARI

ACFÉ

BFFETU

BASSERRIE