

Types of restaurants

The family-type restaurant

- simple food at moderate prices
- Reliability (they offer their customers standardized food and service)



Convenience restaurants



- fast service
- Food has already been prepared/easily prepared
- clean
- Inexpensive

- This is a very large group of restaurants
- Lunch counter - usually serves sandwiches and other simple foods and beverages.

- A modern variation on the lunch counter is the **fast food** restaurant

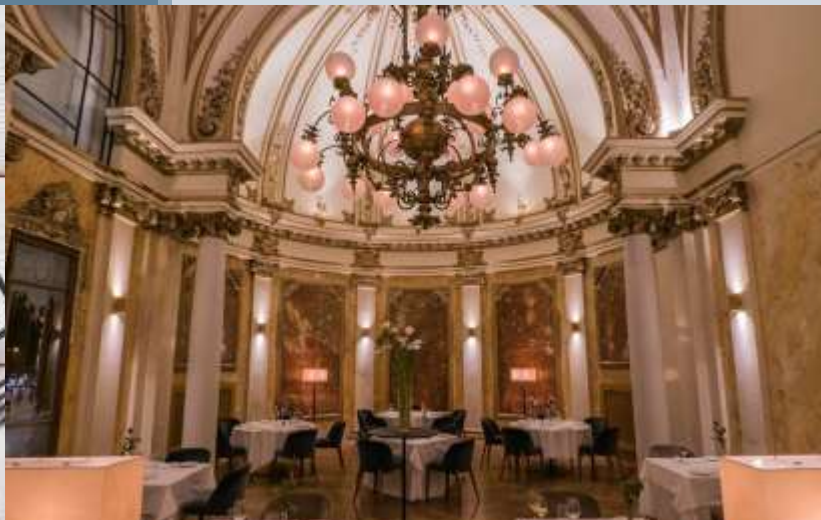
Specialty restaurant



- offers a limited variety or style of food.
- It may specialize in steaks or in a particular kind of national food
- prices are usually moderate to high
- Steakhouse, vegetarian, seafood restaurant
- Chinese/Italian etc. restaurant

Gourmet restaurant

- **A gourmet** is a person who appreciates the best in food and drink
- The service is the best and the prices are usually the highest
- the most expensive and luxurious



Food Truck, Cart, Or Stand

Food trucks, carts, or stands are unique modern businesses that normally specialize in a single type of food (e.g., tacos, sandwiches, hot dogs, ice cream, smoothies, etc.)



Ghost Restaurant

Ghost kitchen

The term ghost kitchen categorizes foodservice businesses without dining areas that offer delivery and, occasionally, takeout. Most ghost kitchens use **third-party delivery services** to receive orders and get meals to customers.



Dining room – essential vocabulary

- Hatstand(BrE)/coat stand (AmE)
- Coat rack
- Swing door





- customer/ waiter, maitre d'
- To seat a guest
- To take the order
- To order a drink;
- To uncork (open the bottle by removing its cork using a **corkscrew**)
- To pour the drink



- Table cloth
- Table mat
- Cutlery/silverware
- Ashtray
- Dessert trolley/cart
- Bill/check
- Napkin



- Waiter/ maître d'/hostess/chef

- Apron /'eɪ.prən/



- to flambé a dish /'flɑm.beɪ/



Complete the sentences

Answers:

1. Pour
2. Napkin
3. **Uncork**
4. **Table cloth**
5. Take
6. **cutlery**

1. Would you like me to _____ you some more wine?
2. Use a _____ to clean your fingers.
3. Here, use the corkscrew if you want to _____ that wine bottle.
4. a large piece of cloth that covers a table during a meal and protects or decorates it is called _____
5. The waiter approached the table to _____ the order
6. Knives, forks and spoons are called _____