

Питања за усмени испит из предмета Пословни енглески језик 2  
(наставник: Јована Николић)

1. Eating places (p.119)
2. The basic tasks and responsibilities of *a maître d' hotel*
3. The basic tasks and responsibilities of *a waiter*
4. The basic tasks and responsibilities of *a chef*
5. Types of restaurants (p. 125)
6. The *family-type* restaurant
7. The *convenience* restaurant
8. The *specialty* restaurant
9. The *gourmet* restaurant
10. Laying the table – explain the basic procedure
11. List cutlery and glassware
12. Centrepiece (p. 138)
13. Napkins (p. 139)
14. Dessert service
15. Meat, offal, poultry
16. Game, fish, seafood,
17. *dish, meal, course* (p. 151)
18. Meals (p. 152)
19. Barbecues p.155
20. Picnics (p. 155)
21. Breakfast (p. 158)
22. Methods of cooking (p. 160)
23. Define *porridge, rusk, cereal, wholemeal bread* (p. 161)

24. Welcoming guest, seating the guest– basic procedures (p. 181)
25. Describe three Serbian dishes and recommend them to the guest
26. Recommending dishes and taking the order; recommending today's special  
(pp.182,183, 188)
27. List the basic types of courses p. 151
28. Meals p. 152
29. Creating the menu – explain the basic procedures
30. Booking a table in a restaurant by phone (p. 185)
31. Refusing a booking (p. 185)
32. Taking a drink order (p. 186)
33. Paying the bill (p. 189)
34. Complaints (p. 190)
35. Continental vs English breakfast
36. The compiling of a menu (factors to consider)
37. Catering (p. 120)
38. *Table d'hote* vs. *a la carte menu* – explain the difference
39. Traditional English breakfast – basic dishes
40. Menu layout/sections (with an example)