**Unit 1**

**Eating Establishments**

Essential vocabulary

##### eat (ate, eaten)

**eat in** to have a meal at home

**eat out** to have a meal at a restaurant

*Could we* ***eat out*** *tonight?*

*You can tell from his empty unused kitchen that he* ***eats out*** *a lot.*

*Dad hates* ***eating out,*** *both because of the cost and because he’s too impatient.*

**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.*

##### eating place, eating establishment

* + **Kinds of eating places:**

bar (snack bar, aperitif bar), bistro, buffet, brasserie

cafe, cafeteria, canteen night club, pizzeria, pub restaurant

##### Kinds of restaurants:

gourmet restaurant

specialty / specialty restaurant fast food / convenience restaurant

* + **dine** (verb) to eat the main meal of the day, usually in the evening

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

*We* ***dined*** *by candlelight.*

**dine out** to go to a restaurant to eat your evening meal

**diner** someone who is eating a meal, especially in a restaurant

**dinner** the main meal of the day, usually the meal you eat in the evening but sometimes, in Britain, the meal eaten in the middle of the day

**dining room** a room in which meals are eaten

**dining table** a table at which meals are eaten

* + **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 *the culinary delights (*= *pleasant tasting food) of Beijing My culinary skills are rather limited, I’m afraid!*

*(*= *I am not very good at cooking!)*

* + **cook** (verb)

When **you cook food,** you prepare it by **heating** it in a particular way, such

as boiling, baking, roasting, frying, grilling, braising, etc. When **food cooks,**

it is heated until it is ready to eat.

*I* ***don’t cook*** *meat very often.*

[ + two objects ] *He* ***cooked us an enormous meal.*** */ He cooked* ***an enormous meal for us.***

*Let the fish* ***cook*** *for half an hour before you add the wine.*

**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

*a gas / electric cooker*

* + **kitchen** — the place where we cook food

**cuisine** — a certain style of cooking

*Italian cuisine, French cuisine, etc.*

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

The kitchen is responsible for preparing / cooking food.

Dining-room is a room in which meals are eaten.

**Chef** is in charge of the kitchen.

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

##### food dish

**specialty**

**soup of the day today’s special recipe**

* + **meal** (breakfast, lunch, dinner)

##### menu

**course** a part of a meal which is served separately from the other parts

###### a four-course lunch

*A traditional British* ***main course*** *consists of a meat dish with potatoes and other vegetables.*

*If you make the* ***main course,*** *I’ll make a dessert. I’ve only eaten one* ***course*** *and I’m already full.*

*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, entr´ee, main (meat) course, dessert, coffee, fruit, cheese

**entr´ee** (US) the main dish of a meal (glavno jelo)

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

##### client / customer / guest / patron

Q Exercises

##### Eating places. Match the word and its description.

bar canteen cafeteria restaurant bistro

pub

night club pizzeria cafe (caf´e) buffet brasserie

* 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 establish- ment 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.
1. **Learn the difference between the following words.**

**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.

*Þ* 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.

*Þ* Example: Who is catering at your daughter’s wedding?

##### Read the passage about catering and describe each kind of catering service.

**Catering**

Catering is a mobile business. It provides food service for special occasions or for places where food is not prepared.

The first kind of catering service can be found in large hotels which provide special meals for groups holding celebrations, meetings, and so on.

Meals served by airlines is an example of the second kind of catering service. A catering company prepares food and delivers it to the airplane. The airplane personnel just heats the food and serves it to the passengers.

A third kind of catering service consists in cooking food in the caterer’s kitchen and serving it at the place chosen by the customer.

Sometimes caterers cook and serve food on the customer’s premises, for ex- ample, at a picnic or cookout. In this case a caterer may provide, besides the meal itself, drinks, dishes, table linen, and decorations. They may also provide specially trained staff. Thus people who cannot cook or have no time, servants or facilities can offer professional (but rather expensive) food service to guests.