

Okvirna ispitna pitanja  
Poslovni engleski jezik 2

1. Name different kinds of eating establishments
2. Describe a bar and a pub
3. Describe a restaurant
4. Describe a canteen
5. Describe a cafeteria
6. Describe a bistro
7. Describe a pizzeria
8. Describe a buffet
9. Name different kinds of restaurants (gourmet, family type, speciality, fast food restaurants)
10. Describe a gourmet restaurant
11. Describe a family type restaurant
12. Describe a speciality restaurant
13. Describe a fast food restaurant
14. Describe a convenience restaurant
15. What is the difference between a restaurateur and caterer
16. What is the difference between gastronomy and cuisine
17. What is the difference between dish, course
18. What is the difference between meals and menu
19. What is the difference between chef and cook
20. Explain the meaning of the term "catering"
21. Name and describe hotel dining facilities
22. Speak about the basic rules of setting the table
23. Explain the meaning of the term "centrepiece".
24. What is a cruet table
25. Speak about setting the place (cover) when we lay the table.
26. Say what table utensils are necessary if you have to:
  - a) serve soup / roast meat / dessert
  - b) serve wine / beer
  - c) serve tea / water
  - d) serve lunch / dinner
27. Explain the meaning of the collective nouns: tableware, cutlery, china, crockery, glassware, silverware
28. Explain the meaning of the words: food, dish, meal, course. Give names of the basic courses.
29. Enumerate different kinds of foodstuffs (meat, poultry, game, fish and shellfish, vegetables, fruit, spices, fine herbs, etc)
30. Speak about traditional meals (breakfast, lunch, dinner) and what food is usually eaten
31. Speak about kinds of breakfast in the hospitality industry (simple, continental, Swiss, Viennese, English)
32. Speak about other kinds of meals (barbecue, picnic, tea, banquet, etc)
33. Menu. Different kinds of menus (a la carte, table d'hote)

34. Basic patterns of naming a dish. Give examples.
  - a. Verbs denoting methods of cooking or preparing a dish
35. Basic rules of dish description on the menu. Give examples.
36. Write a menu for a) breakfast b) lunch, c) dinner. Explain your menu, describe dishes on your menu.
37. Enumerate the main stages of a customer service in a restaurant and what expressions a waiter should use at each stage.
38. Recommend a dish to your guest.
39. Describe a national speciality to a restaurant guest (ajvar, brodet, burek, gibanica, đouveč, jagnjeća kapama, karadjordjeva šnicla, leskovačka mućkalica, musaka, prebranac, sarma, proja, ražnići, šopska salata, ćevapčići, pljeskavica, kačamak...)
40. Semantic field of Meat
41. Semantic field of Offal and giblets
42. Semantic field of Game
43. Semantic field of Fish and seafood
44. Semantic field of Milk products and cereals
45. Semantic field of Vegetables
46. Semantic field of Fruits and berries
47. Semantic field of Nuts
48. Semantic field of Fine herbs and spices
49. Meals in Serbia
50. Meals in United Kingdom
51. Meals in USA
52. Words describing food
53. Continental and English breakfast
54. Traditional Serbian menu
55. Table d'hote menu
56. A la carte menu
57. Methods of cooking meat
58. Methods of cooking vegetables
59. Methods of cooking fish and seafood
60. Serbian cuisine
61. Serbian breakfast
62. Fine dining restaurant menu
63. Fast food menu