

# Truth in menu laws

Unit 6



# Generic product

- is sth that is sold under the name of the product, i.e. what it actually is, rather than having a brand name.



cover  
charge/service  
charge

charge for service added to the bill in restaurants.

this charge is for the service of setting out the tablecloth, napkin, and cutlery.

on  
premises/on  
site

- Inside a building or in the area of land that it is on

Label (noun,  
verb)

- Description of something
- To describe something
- To mislabel – give wrong description

## Comment on the following: (ex 4 p. 194)

What kind of product do the words describe? Restaurants, from big chains to independent operators, are using such attributes as "organic", "locally-sourced", "cage-free", "wild-caught", and "premium". It is difficult for the average consumer to determine the authenticity of ingredients, and dishonest restaurant operators may serve inferior product at higher prices."

When it comes to determining whether a restaurant is violating Truth in Menu laws, it is the duty of the consumer to prove that customers were deceived and that the gap between what consumers spent and what they received was significant. That's why if the restaurant does not serve what they say they're serving, it is difficult to punish them for that legally. It is only possible to "frighten" the restaurant and make the restaurant fix its practices and be more accurate in menu claims.

What is Bosnian  
casserole? /  
"Shopska" salad  
/Prebranac/ lamb  
kapama/ escalope  
Karadjordje/  
Sarmas/ Tufahijas/  
sour cherry  
pie/pancakes  
Oplenac style?



## Ex 7, p. 196

- Describe the following dishes in a similar way, using the cooking instruction in the brackets.
- First turn the infinitive phrases from the instruction into phrases with Past Participle:

Cook lamb with herbs. / Lamb cooked with herbs.

- Then make a sentence with the phrase. Begin your sentence with 'It's

It's lamb cooked with herbs.

- Example: What's "Noisette Milanese"?
- (Cook lamb with herbs and serve it with spaghetti.) It's lamb cooked with herbs and served with spaghetti.

- What's Bosnian casserole?
- (Stew mutton and beef with various vegetables and serve it hot.)
  - What's gibanica?
- (Stuff slices of pastry with cheese, eggs and kaimak and bake in the oven.)
  - What's goulash?
- (Braise small cubes of meat with onions and red pepper and serve with macaroni.)
  - What's djouvech?
- (Cut pork, beef or mutton into small pieces and cook in the oven together with tomato, pepper, potato, onion and rice.)
  - What's pljeskavica?
- (Mince meat and onions, shape into burgers and grill.)
  - What's chevapchichi?
- (Mince meat, shape into small rolls, grill and serve with raw onions.)

## Describe:

- Ajvar (aivar)
- Musaka od plavog patlidzana (egg-plant moussaka)
- Pile i paprikaš sa noklicama (chicken stew with dumplings)
- Proja (corn bread)
- Kačamak (kachamak)
- Pihtije (pig trotters in jelly)
- Pastrmka na ohridski način (trout Okhrid style)
- Tarator (tarator)
- Urnebes salata (urnebes salad)

**Read the following recipes and write a short description of each dish.**

- "Mutchkalitsa" Leskovac Style
- Wash meat, wipe and cut into smaller chunks, dip in oil and thread on to skewers. Grill on heated gridiron on both sides. When done, sprinkle with salt and pepper.
- Chop onion finely, cook slowly in heated oil until slightly soft, add peppers cut into strips and peeled tomatoes cut into smaller pieces. Cook slowly together for a while, add chopped parsley. When tender, take meat off the skewers, add it to the vegetables and stew together for another 5 minutes.

- Blue trout
- The trout must be absolutely fresh. 10 minutes before serving take the fish out of the water. Kill them with a hard blow on the head, gut and clean them, sprinkle with vinegar and plunge into a court bouillon containing a high proportion of vinegar. Cook as rapidly as possible allowing 7 to 10 minutes for fish weighing about 150 g each. Drain the trout and garnish with fresh parsley. Serve with melted butter or Hollandaise sauce.