

Питања за усмени испит из предмета Пословни енглески језик 4
(наставник: Јована Николић)

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35. What does a maître d'hôtel do?
36. Sommelier and bartenders – job description
37. Host/hostess and a waiter/server – job description
38. hors d'oeuvre/appetizer and entrée/main course
39. Explain the following: herbs, spices, condiment, garnish
40. Different chef titles.
41. Cold dishes
42. Explain the following: *a pinch of, a dash of, a drop of, a piece of, a slice of, a lump of*

43. Explain the following : *gravy, sauce, juice, dressing*
44. Explain: *cutlery, crockery*
45. Describe the following dishes: *moussaka, goulash, kebab, croquette*
46. Types of deserts
47. Explain the following: *dip, escalope, to coat, herb*
48. What is a generic product? What is a branded product?
49. Cooking in hot liquid
50. Cooking in dry heat.