**III**

**Unit 3**

**Styles of Table Service**

**Grammar revision: Present Simple Passive**

In the sentence

Different styles of table service are used in restaurants today. are used is an example of the Present Simple Passive.

We often prefer the passive when it is not important who or what performs the action.

Compare: Waiters bring the dishes on a trolley. (Active)

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The dishes are brought on a trolley. (Passive)

1. Find all passive constructions in the text "Styles of Table Service" and put a box ⁄ around them.
2. Add the Past Participles to the following sentences. Choose from the verbs in the box. Use each verb once only.

heat, make, wash, arrange, serve, prepare, offer, choose, grill, bring, put, boil, cut, take, fry, remove

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| 1. | Slices of ham, cold beef, and cheese are |  |  |  |  |  |  |  |  | on the platter and |
|  |  |  |  |  | as a cold starter. |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 2. | A wide choice of fish dishes is |  |  |  |  |  |  |  |  |  |  |  | in this restaurant. |  |  |
| 3. | Here whole salmons are usually |  |  |  |  |  |  |  |  |  |  |  | for cooking. |  |  |
| 4. | The fish is first |  |  |  |  |  |  |  |  | under cold running water. Then scales, fins, |
|  | gills and intestines are |  |  |  |  |  |  | . |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 5. | The method of cooking is |  |  |  |  |  |  |  | by the customer. The fish is most |
|  | often |  |  |  | , |  |  |  |  |  |  |  |  |  |  | or |  |  |  | . |  |  |  |  |  |  |  |
| 6. | The service is very quick in this restaurant. Orders are |  |  |  | to the |
|  | kitchen as soon as they are |  |  |  |  |  |  |  |  | and the food is |  |  |  | to |
|  | the dining room in about 20 or 30 minutes. |  |  |  |  |  |  |  |  |  |  |
| 7. | Bread is |  |  |  |  |  |  | into thin | slices and | slightly |  |  | in the |
|  | toaster before meat is |  |  |  |  | on them. |  |  |

1. Put the verb in the brackets in the correct form of the Present Simple Passive.

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|  |  |  |  |  |  | Wine-making |  |
| The grapes |  |  | (pick) when they are ripe. In some regions the fruit |
|  |  | (remove) from the stalks. This is more usual in making white wine |
| than red. It |  |  | also |  |  |  |  | (do) when the grapes are over-ripe. |
| Then the skins of the grapes |  |  |  |  | (burst) by crushing. | In making |
| white wines and some red wines grapes |  |  |  |  | (not burst). Crushed grapes |
|  |  | (put) into huge vats, which |  |  |  |  |  | (make) of wood (for fine |
| wines), stone, brick or cement. Nowadays vintage wines |  |  | (ferment) in |

stainless steel vats. The success of the fermentation depends on the surrounding

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| temperature. In cold districts the vats are thick and the cellars |  |  |  | (heat). |
| In hot districts the thin-walled vats |  |  | (cool): they are |  |  |  |
| (wrap) in wet cloths. |  |  |  |  |  |  |  |  |
|  |  | Tea |  |
| Of all the beverages tea |  |  | (use) most widely. It |  |  | (make) |

from the leaves of Camellia, which is a native plant in India, China and Japan. Tea was brought to Europe by the Dutch in 1610 and to England in

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| 1644. |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Tea |  |  |  |  |  | (grow) on open fields and hillsides. | Warm climate and |
| heavy rainfall |  |  |  |  |  |  | (request) for good harvest. For fine teas the first one |
| or two tiny leaves, which appear at the end of each twig, |  |  |  |  | (pluck). |
| The third and forth leaves |  |  |  | (use) only in coarse teas. Tea |  |  |  |  |
| (pick) 10 to 25 times a year. |  |  |  |  |  |  |  |  |  |
| The principal difference in teas lies in the treatment of the leaves. For black |
| tea leaves |  |  | first |  |  | (dry) partly. Then they |  |  |  | (pile |
| up) to ferment. | After that they |  |  |  | (toast). | For green | tea leaves |

(fire) immediately after harvesting. Dried tea is very delicate and (keep) in airtight containers in a dry place.