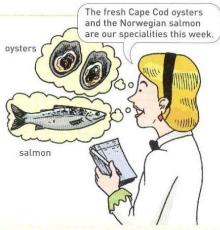


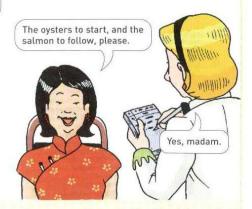
Taking Food Orders



Mary asked the guests at table 14 if she could take their food order.



She informed the guests about the specialities on the menu for that week.



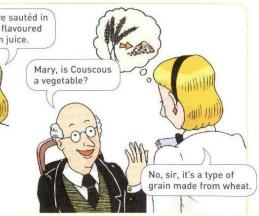
Mary wrote down the details of the order on the Food Order Form.



A guest ordered the fillet steak so Mary asked how he wanted his steak cooked.



Mary had to describe a dish on the menu for another guest.

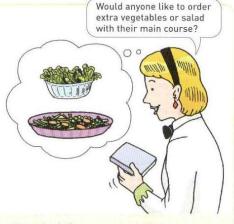


She also explained to a guest what a certain ingredient was.



When a guest asked for something that was no longer available, Mary apologized...

...and recommended an alternative that was equally light.



She asked if anyone wanted an extra order of vegetables or salad.

May I repeat your order: that's 2 cucumber mousse, 1 oysters, 1 mussel salad...



When all the guests had placed their orders, Mary repeated the whole order back to them.



Then she asked the guests for confirmation that the order was correct.



Mary told them she would be back soon with their meal.

Food Order Form

Date 21/3	Table 14	Persons 4	Server Mary
Qty.		Item	
	1st Course		seat numbers
1x	oysters		[1]
1x	mussel salad	[2]	
2x	cucumber mousse		[3] [4]
	Main Course		
2x	salmon steak		[1] [3]
1x	fillet steak -	medium	[2]
1x	fillet steak -	rare	[4]

Note: Dessert orders are usually written on a separate order form.

Key Vocabulary

/ERBS	NOUNS
describe	alternative
explain	appetizer
lavour	asparagus
nform	cereal
order	confirmation
olace	dish
recommend	entrée
repeat	fillet
run out [of]	flavour
sauté	food order for
to follow	ingredient
to start	main course

meal

mousse oyster salad salmon sole specialities starter steak vegetable wheat available equally fresh light medium rare tasty tender well-done whole

For Special Attention

- *specialities* [in restaurants] = certain food items that are freshly made or available on that day or week etc.
- starter = another name for the first course of a meal
- The *main course* is the biggest part of the meal, such as meat or fish etc. [Also called the *Entrée* in America.]
- an *alternative* = another choice that is available
- run out of [something] = that item is finished or used up and there is no more left
- *Ingredients* are the different food items used to make a certain dish.
- dish = a certain type of food. The same word is used for containers for holding or serving food.
- sauté = fry quickly in a little oil. [French word used in English.]
- rare, medium, well-done = these words are used to describe the way meat is cooked. Meat is rare when it is cooked a very short time.
- "How would you like your steak done?" is one way of asking how you like your steak cooked.
- *light* [food] = food that is easy to digest. Usually a small quantity.

More Expressions

Picture

- 1 "Are you ready to order now?" "Would you like to order now?"
- 2 "We have two specialities this week.

 They are..."
- "The specialities for this week are ___ and ___."
- 4 "How would you like your steak done?" "How do you want your steak cooked?"
- 7 "I'm sorry, sir, but there is no more asparagus." "I'm afraid we are out of asparagus, sir."
- 8 "I would recommend the cucumber mousse instead."
 - "You may like to try the cucumber mousse instead."
- 9 "Would you like any extra vegetables or salad?"
- 10 "I'll repeat the order..."

alternative

7. The biggest part of his meal is usually chicken or fish.

1.	The sentences in the boxes below tell you what the waiter did when he took a food order.
	Put his actions into the correct order by giving each box a number.

[a] He described how the dish was cooked.	[b] He informed them about the restaurant's specialities.	[c] He repeated the whole order back to them.	[d] He recommended another dish to this guest.
[e] He asked the guests if they were ready to order their food.	[f] Another guest asked for salmon for his main course.	[g] A guest wanted to know how a dish was prepared.	[h] He explained that the restaurant had run out of salmon.

2. Substitute the underlined words in the sentences below with a word from the box. Do not use the same word twice.

confirmation

	ingredients main course starter d	ish		
1.	He had a good <u>dinner</u> at the restaurant his friend recommended.	[]	meal	_]
2.	She served the food on a very pretty plate.	[_]
3.	That restaurant has fresh food items from different countries on the menu every we	ek. [_]
4.	There were no more oysters so he had to choose an item that was available.	[_]
5.	For my first course I'll have the mushroom soup.	[_]
6.	The chef uses many different things to make that dish.	[_]

meal

specialities

[for _______

3. Match the words in column A with words in column B that are opposite in meaning.

	A					В
1.	rare [steak]	[0]	8.	a.	a few days old
2.	available	I]		b.	a big meal
3.	fresh]]		c.	well-done
4.	tasty	[]		d.	no more left
5.	a light dish	[1		e.	not a pleasant flavour

8. After repeating the whole order to the guests, he asked them *if it was correct*.

4. What is the waiter saying to the guest? Choose from the sentences given below, and write the number of your choice into the waiter's speech bubbles.



- 1. "We have some fresh asparagus from Belgium this week."
- 2. "How would you like your steak done?"
- 3. "I'll repeat the order: asparagus to start, steak, well-done, and an extra order of Ratatouille. Is that right?"
- 4. "Are you having a starter, madam?"
- 5. "Are you ready to order now, madam?"
- 6. "What would you like for the main course?"
- 7. "Yes, of course, madam."
- 8. "Tomatoes, madam, and some other vegetables."

5. Put the frames in Exercise 4 into the correct order. Rewrite the whole dialogue in the space below. Role-play and practise the dialogue with a partner.

Taking a Food Order

	Waiter: Are you ready to order now, madam?
Correct Order	Guest: Yes, I am.
1. <u>h</u>	Guest:
2	Waiter:
3	Waiter:
4	Guest:
5	Waiter:
6	Guest:
7.	Waiter:
8	Guest:
постоянение постение постение по	Guest:
	Waiter:
	Guest:
	Waiter:
	Waiter:
	Guest: