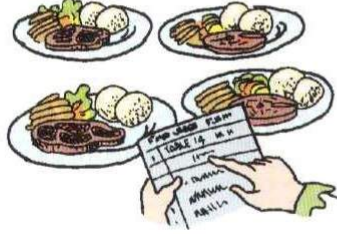


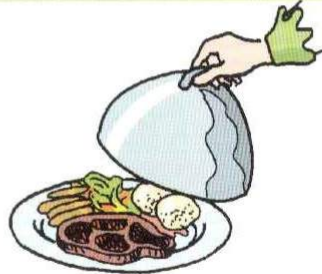
# Serving the Main Course



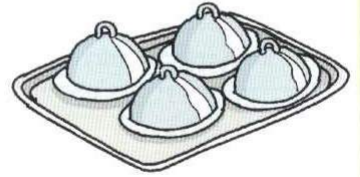
Mary went to the hot kitchen to collect the main courses for table 14.



She checked the meals against her food order.



Then she put the food covers on each plate...



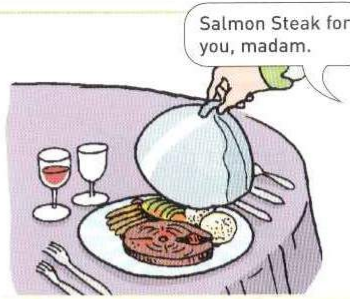
...and arranged them on a tray.



She carried the tray to a tray-stand near table 14.



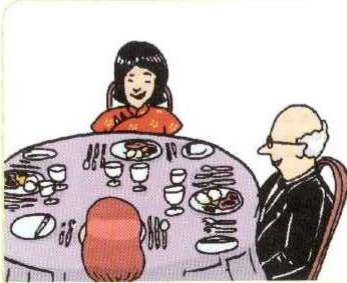
She placed a plate in front of the guest...



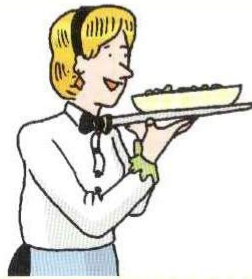
...and announced the meal as she took off the food cover.



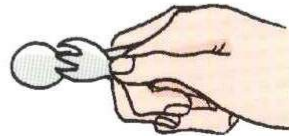
Mary adjusted the plate so that the main portion was directly in front of the guest.



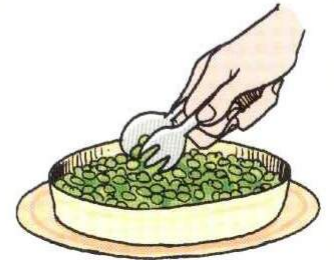
After all the guests were given their meals...



...Mary brought a dish of extra vegetables to the table.



Holding a serving fork and spoon in her right hand... [see below]



...she scooped some vegetables from the dish...

## Hand Positions for Holding Service Spoon and Fork

### Hand/Fingers



1. Position the spoon at a 45 degree angle so that the handle is **over** the middle and little fingers, and **under** the fourth finger of your right hand.

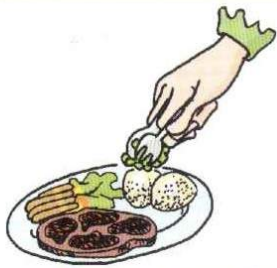


2. Now hold the fork between the thumb and index finger, **parallel** to the spoon. The base of the handle should be **under** the thumb, and resting against the palm.



3. Pick up food items from the serving dish between the service spoon and fork, and transfer them to the plate.





...and put them to one side on the guest's plate.

Some pepper for you, madam?

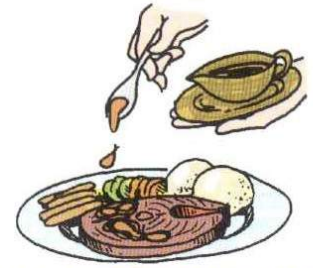


Yes, please.

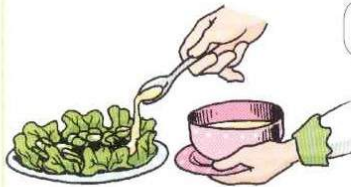
Mary offered freshly ground pepper to the guests.



She ground the pepper mill over the food on the plate.



She gave a guest some sauce for the salmon steak...



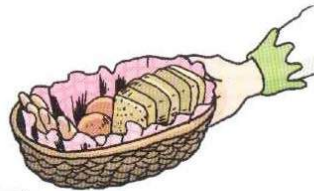
...and served the salad dressing to another guest.

Could we have more bread, please?



Yes, sir, I'll get some right away.

A guest asked Mary for more bread.



She brought a full bread basket to the table.



Enjoy your meal.

She wished them a good dinner before leaving the table.

Is everything all right?



Very good, thank you.



About 15 minutes later, Mary went back to the table to check everything.

She continued with other work, but kept an eye on table 14.

## The Main Course



main portion

### Key Vocabulary

#### VERBS

adjust  
arrange  
bring  
collect  
continue  
grind  
keep an eye on  
offer  
scoop  
transfer  
twist  
wish

#### NOUNS

base  
cover  
dressing  
handle  
index finger  
meal  
oil  
pepper mill  
plate  
portion  
sauce  
thumb  
tray-stand  
vinegar

#### OTHERS

extra  
freshly  
ground  
main  
parallel  
ready

### For Special Attention

- A *pepper mill* contains whole pepper corns.
- *Freshly ground pepper* is made by twisting the top of the pepper mill which grinds the pepper inside to a powder.
- *Sauce* is a thick liquid served with food to add flavour. There are many kinds of sauces.
- *dressing* = a type of sauce especially for salads, usually made from oil and vinegar
- *keep an eye on* = look from time to time to see if all is well

### More Expressions

#### Picture

18 I'll bring you some now.  
I'll be back with some in a minute.

NB: I'll + verb... is an offer to do something for someone.  
e.g. I'll get you another cup.  
I'll check the  
Reservation Record.



# UNIT 8 Exercises

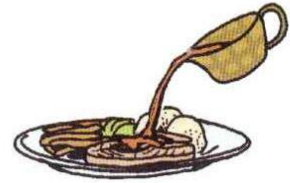
1. Mary is serving the main course. Write in the names of some of the things she serves the guests.



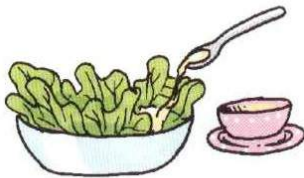
1. the main course



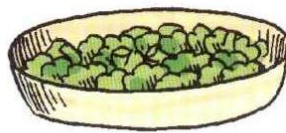
2. \_\_\_\_\_



3. \_\_\_\_\_



4. \_\_\_\_\_



5. \_\_\_\_\_



6. \_\_\_\_\_

2. (A) The sentences below describe Mary's actions when she served the main course. Pick a verb from the list on the right and fill in the blanks in each sentence.

- (a) She checked the meals against her food order.
- (b) She \_\_\_\_\_ the tray to the table.
- (c) She \_\_\_\_\_ the food cover.
- (d) She \_\_\_\_\_ the meal as she took off the cover.
- (e) She \_\_\_\_\_ food covers on the plates.
- (f) She \_\_\_\_\_ the plates on a tray.
- (g) She \_\_\_\_\_ the tray down on the tray-stand.
- (h) She \_\_\_\_\_ the main courses for table 14.
- (i) She \_\_\_\_\_ freshly ground pepper to the guests.
- (j) She \_\_\_\_\_ the plate in front of the guest.
- (k) She \_\_\_\_\_ the guests a good dinner.

- carried
- took off
- wished
- offered
- placed
- arranged
- checked
- collected
- put
- set
- announced

(B) Put the above sentences into the correct order for serving the main course. The correct order is:

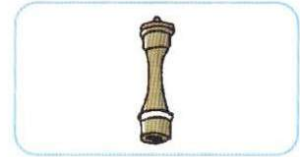
- 1. (h)
- 2. \_\_\_\_\_
- 3. \_\_\_\_\_
- 4. \_\_\_\_\_
- 5. \_\_\_\_\_
- 6. \_\_\_\_\_
- 7. \_\_\_\_\_
- 8. \_\_\_\_\_
- 9. \_\_\_\_\_
- 10. \_\_\_\_\_
- 11. \_\_\_\_\_

**3. Fill in the blanks with the names of the objects in the pictures.**

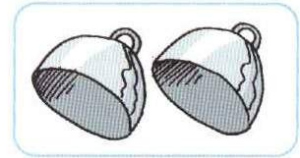
1. She holds the serving fork between her \_\_\_\_\_ and her \_\_\_\_\_ finger.



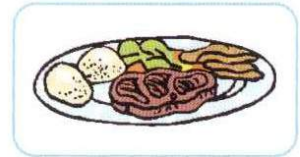
2. She grinds pepper onto the food using a \_\_\_\_\_.



3. She puts food \_\_\_\_\_ on the plates before bringing them to the table.



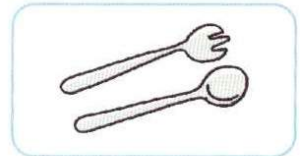
4. She adjusts the plate so that the \_\_\_\_\_ is in front of the guest.



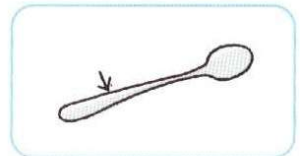
5. She puts the heavy tray down on a \_\_\_\_\_.



6. She scoops some vegetables from the dish with a \_\_\_\_\_.



7. The \_\_\_\_\_ of the serving spoon is held between the fingers of her right hand.



8. Salad dressing is usually made with oil and \_\_\_\_\_.



**4. Which of Mary's statements below are offers to do something for the guests? Mark those statements with a ✓.**

- |  |  |
|--|--|
| 1. "Is everything all right?"            | 2. "I'll find out if the chef can do that for you, sir." |
| 3. "I'll get you some bread right away." | 4. "I'm your waitress this evening."                     |
| 5. "This is our à la carte menu."        | 6. "I'll take your food order in a minute."              |