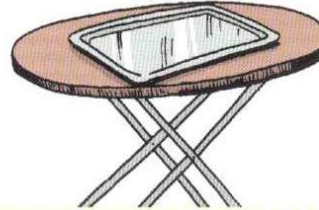




The guests at table 14 had finished their main course.



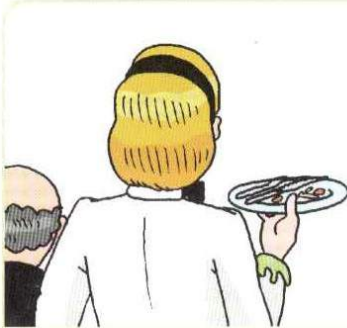
Mary asked if she could clear the table.



She put an empty tray on the tray-stand.



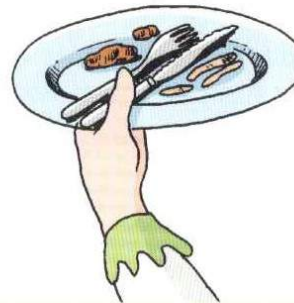
From the guest's right, she first moved the cutlery to the left of his dinner plate.



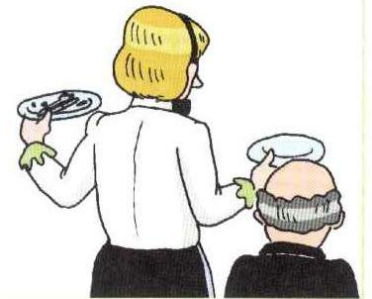
Then she picked up the plate with her right hand...



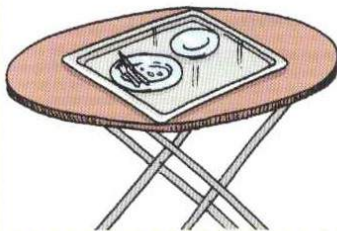
...and transferred it to her left hand.



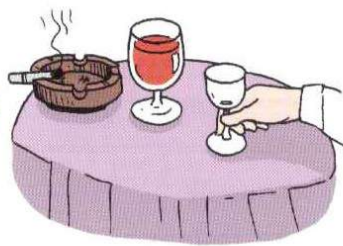
She gripped the cutlery firmly under her left thumb.



Next, Mary picked up the side plate and any unused cutlery.



She took all these items to the tray on the tray-stand.



She then cleared the empty wine glasses from the place settings.



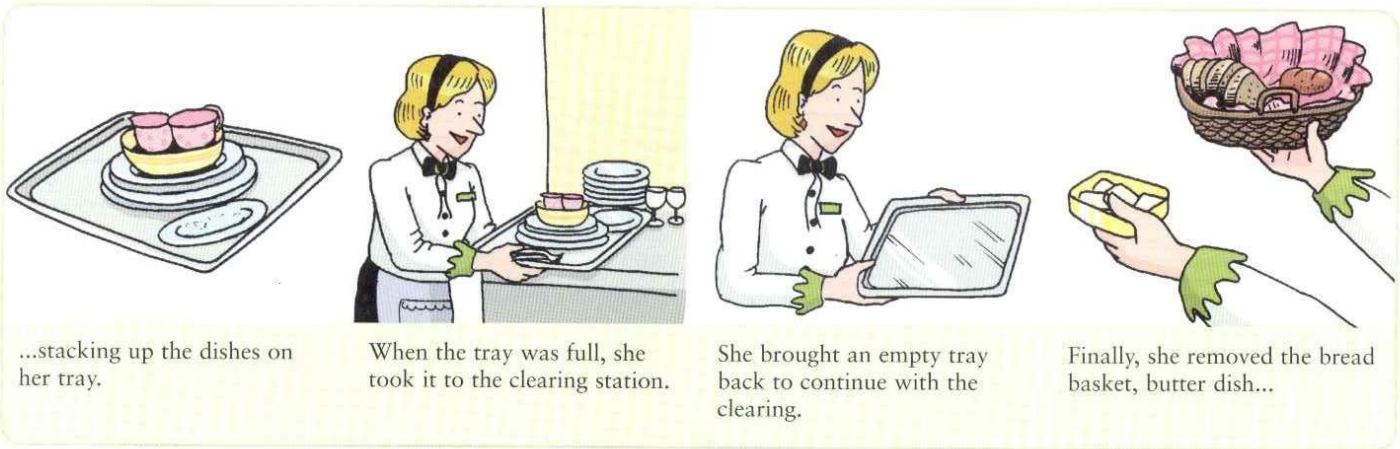
Mary left the water glasses and any filled wine glasses on the table.



She scraped food left on the plates onto one plate before...

When to Clear the Table

- Do not clear the table until all guests have finished eating.
(For tables of eight or more, you may start clearing when most of the guests have finished the course.)
- Make sure the tray-stand is not directly within the guests' view.

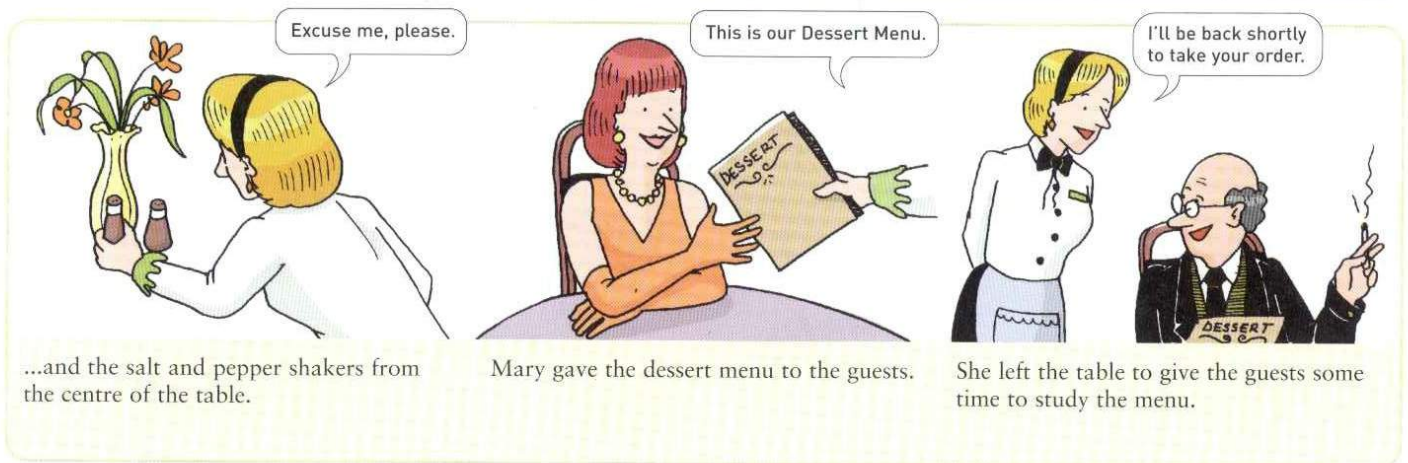


...stacking up the dishes on her tray.

When the tray was full, she took it to the clearing station.

She brought an empty tray back to continue with the clearing.

Finally, she removed the bread basket, butter dish...



Excuse me, please.

This is our Dessert Menu.

I'll be back shortly to take your order.

...and the salt and pepper shakers from the centre of the table.

Mary gave the dessert menu to the guests.

She left the table to give the guests some time to study the menu.

SCRAPE off food from plates as quietly as possible.



STACK dishes with the largest and heaviest on the bottom.



The Dessert Menu

Some restaurants have a separate menu for desserts. In others, desserts are included in the à la carte menu.



Key Vocabulary

VERBS

clear
continue
finish
grip
move
remove
scrape
stack
study
transfer

NOUNS

bread basket
butter dish
clearing station
cutlery
plate
shakers
steward
view

OTHERS

bottom
directly
empty
filled
finally
firmly
first
heaviest
largest
next
then
unused

For Special Attention

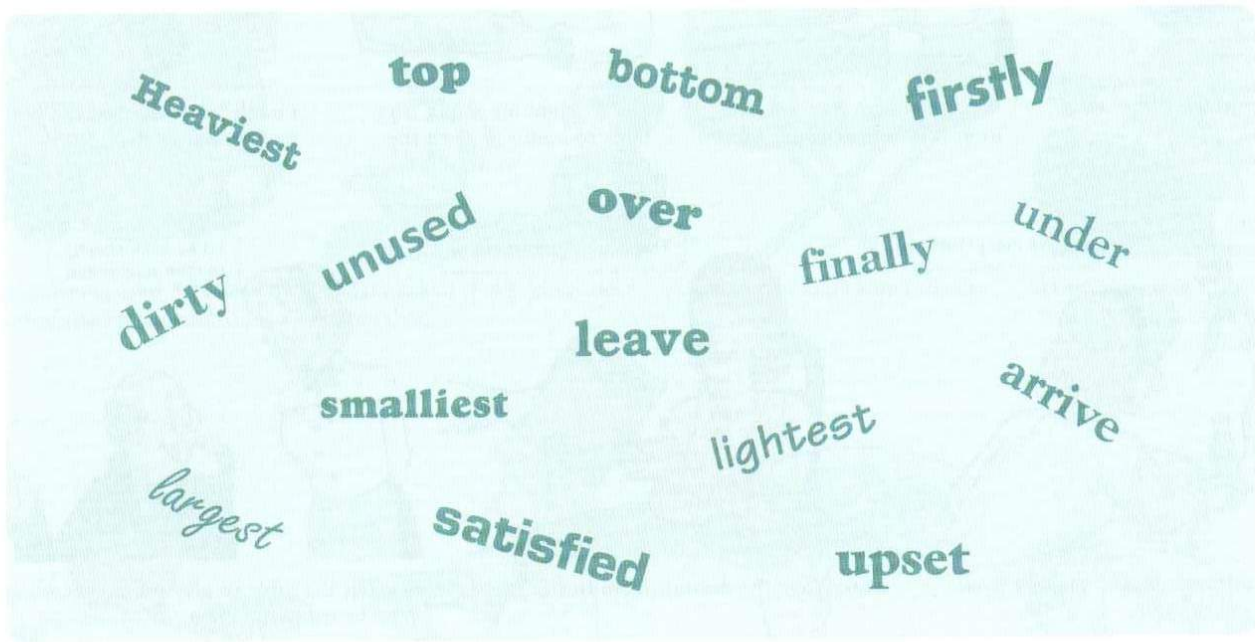
- *clear the table* = remove all the dirty and used dishes and cutlery from the table
- *clearing station* – dirty dishes, etc. are taken from the tables and left in this area of the restaurant. From here, other staff [*stewards*], take the dishes away to be washed.
- *salt and pepper shakers* = these are containers for salt and pepper, which are kept on every table during a meal
- *...not directly within the guests' view...* = not be in a position where guests can see clearly what the waiter is doing



UNIT 10 Exercises

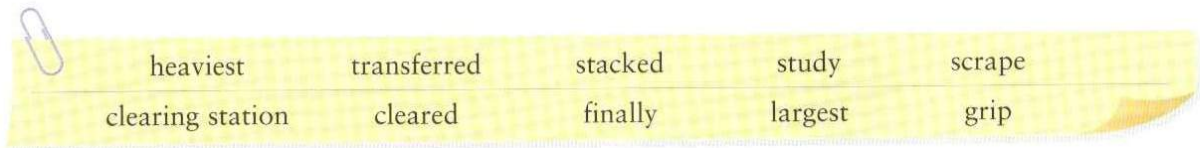
NB: Vocabulary items from previous units may be included in the following exercises.

1. Find the word pairs that are opposites.



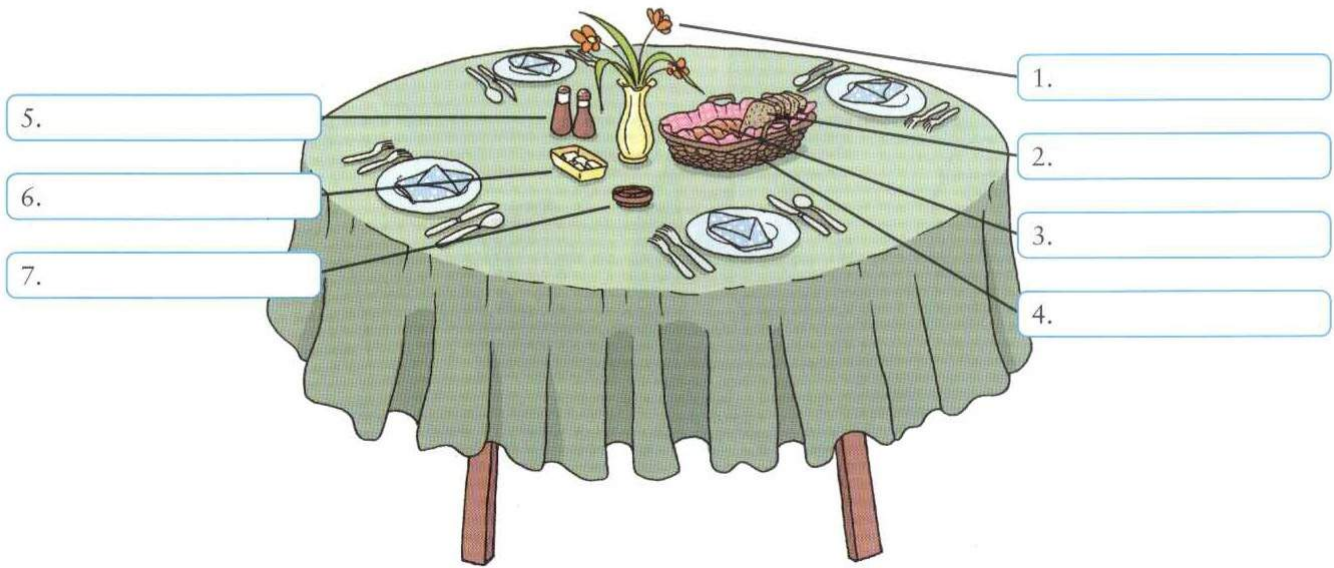
firstly/finally _____

2. Replace the underlined words in each sentence with a word from the box that is closest in meaning.



- When they had finished their meal, the waitress took away all the dirty dishes from the table. _____
- The big dishes are usually the ones that weigh the most. _____
- Keep a strong hold of the knife and fork so that they do not fall off the plate. _____
- She used a fork to push bits of food from the plate before putting it on the tray. _____
- After the plates were placed on top of one another, they were taken to the kitchen. _____
- Guests like to go through all the items on the menu before making their selection. _____
- The waiters take the dirty dishes to the special area in the restaurant and leave them there. _____
- After everything was cleared, she brought the dessert menu to the table. _____
- The biggest sized dishes on the table were the dinner plates. _____
- She changed the position of the plate from her right hand to her left hand. _____

3. Name the items in the centre of this table.



4. REVIEW OF EXPRESSIONS! (Units 1–10)

Match the terms with the statements below.

1. recommending something	<input type="text" value="d"/>
2. apologizing	<input type="text"/>
3. announcing a dish	<input type="text"/>
4. saying something is not available	<input type="text"/>
5. asking about something	<input type="text"/>
6. offering something	<input type="text"/>
7. asking how the guest wants something cooked	<input type="text"/>
8. repeating an order back to the guest	<input type="text"/>
9. asking for agreement to something	<input type="text"/>
10. describing how a dish is made	<input type="text"/>
11. offering to do something for someone	<input type="text"/>
12. describing the ingredients in a dish	<input type="text"/>

- (a) "Your rack of lamb, sir."
- (b) "That's one green salad, one mushroom soup and two sirloin steaks."
- (c) "I'm very sorry, madam, but we're fully booked."
- (d) "You may like the salmon mousse. It's our speciality."
- (e) "I'll ask the chef to prepare your meal with less salt."
- (f) "Which section would you like – smoking or non-smoking?"
- (g) "I'm afraid we've run out of smoked salmon."
- (h) "It's first marinated in herbs, then grilled over charcoal."
- (i) "Moussaka is made from minced lamb, tomato puree and aubergines."
- (j) "Will that be all right, sir?"
- (k) "More coffee for you, madam?"
- (l) "How would you like your steak done?"