

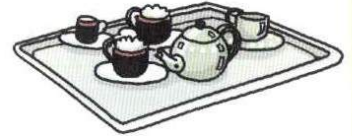
To make a cup of tea, Mary first warmed a teapot.



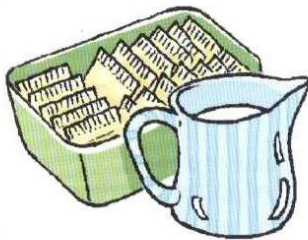
Then she put a teabag into the warm teapot...



...and filled the pot three-quarters full with boiling water.



Mary put the prepared coffee, the teapot, and an empty cup and saucer on a tray.



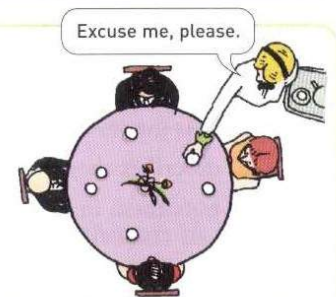
She also put a sugar bowl and a milk jug on the tray.



The sugar bowl contained sachets of different kinds of sugar.



Mary carried the beverage tray in the waist-carry position to the tray-stand.



First, she placed the milk jug and sugar bowl in the centre of the table.



Then she set the empty cup and saucer down in front of the first guest...

Tea for you, madam.



...and filled the cup three-quarters full of tea.



She left the teapot on the table to the right of the guest.

Your Cappuccino, madam.



She served the next two guests their cappuccinos...



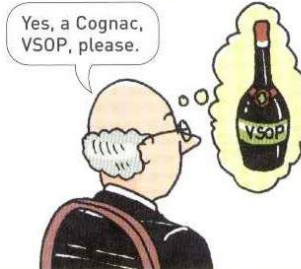
Espresso, sir.

...and gave the demitasse of espresso to another guest.



Would you like any liqueurs or brandy?

Mary asked if anyone wanted an after-dinner drink.



Yes, a Cognac, VSOP, please.

A guest ordered a brandy...



A Cointreau, please.

...and another wanted a liqueur.

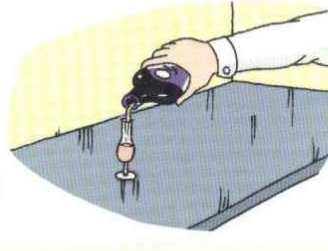
Order for table 14.



Mary took the order to the bar.



The bartender poured some cognac into a brandy snifter.



He filled a liqueur glass with Cointreau.



Mary carried the drinks to the table on a small service plate.

Cognac, sir.



She served the guests their drinks.



Is there anything else I can get you?



She checked if the guests needed anything else.

No. Thank you very much.



Then she left to continue her work at another table.

Some Hot Beverages

COFFEES

Instant coffee/Brewed coffee/Café Mocha/Café Latte/Cappuccino/Espresso

OTHER

Tea/Herbal teas/Hot Chocolate/Milk

Key Vocabulary

VERBS

brew
bring
carry
contain
continue
filter
order
pour
set [down]
stir
want
warm

forearm
liqueur
sachet
snifter
stem
sweetener
teabag
tea-leaves
teapot

OTHERS

boiling
brewed
empty
herbal
instant
prepared

NOUNS

bar
bartender
bowl
brandy
creamer

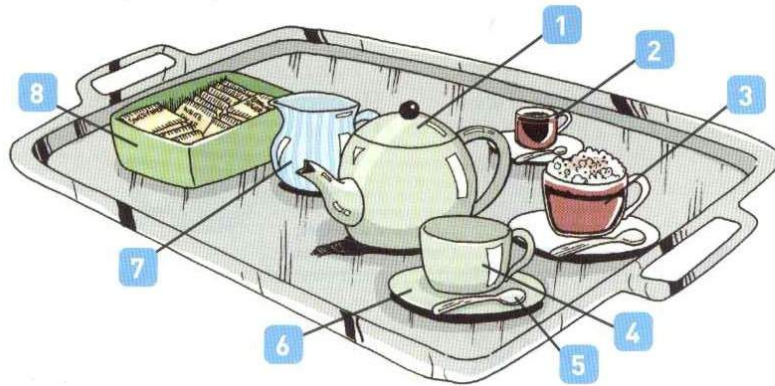
For Special Attention

- *she warmed the teapot* – she put a little hot water into the pot to make it warm. When the pot was warm, she poured away the water.
- *sweetener* – a substance that is used instead of sugar to make food and drink sweet.
- *milk jug* = [US] creamer
- *waist-carry position* – the beverage tray rests on the forearm and open palm and is carried at waist level
- *instant coffee* – this coffee is made quickly just by stirring in hot milk or water to the coffee powder
- *brew [tea or coffee]* – leave coffee or teabags/tea-leaves in boiling water for a few minutes
- *brewed coffee* – boiling water is added slowly to ground coffee and filtered before the coffee is ready for drinking
- *Herbal teas* are not made from tea-leaves but from leaves of special plants known as herbs, e.g. mint, camomile etc.
- *brandy* = a strong alcoholic drink made from grapes or other fruits
- *liqueur* = a strong, sweet alcoholic drink made from different fruits and usually drunk only after meals
- *An after-dinner drink* is usually either a liqueur or a brandy.
- *snifter* = a bowl-shaped glass on a stem. Brandy is always served in this type of glass.



UNIT 12 Exercises

1. Name all the items on Mary's tray.



1. _____ 2. _____ 3. _____ 4. _____
 5. _____ 6. _____ 7. _____ 8. _____

2. Describe how you make a cup of tea. Fill in the blanks with the words in the box. There is one word for each blank.

teapot pour out boiling sugar water tea-leaves
 brew three-quarters teabag putting warm teacup

Making a Cup of Tea

First, (1) _____ a small teapot by (2) _____ a little hot water into it. When the (3) _____ is warm, (4) _____ the water. Then put a (5) _____ or two teaspoons of (6) _____ into the warmed teapot. Fill the teapot (7) _____ full with (8) _____ water. Let the tea (9) _____ for a few minutes. Serve the tea in a (10) _____ and saucer, with milk and (11) _____ or a slice of lemon.

3. The sentences on the right are clues to the words on the left. Match the words with their clues.

A

B

- | | |
|----------------------------|--|
| 1. stem..... [c] | a. This is served in a very small glass. |
| 2. instant coffee..... [] | b. This glass is shaped like a bowl. |
| 3. herbal tea..... [] | c. You hold this part of a wine glass when you are drinking from it. |
| 4. sweetener..... [] | d. Coffee made by slowly dripping hot water through ground coffee. |
| 5. snifter..... [] | e. This coffee is quick and easy to make. |
| 6. brewed coffee..... [] | f. This is a strong alcoholic drink made from grapes or fruit. |
| 7. liqueur..... [] | g. This is made with the leaves of certain plants. |
| 8. brandy..... [] | h. People sometimes use this in their coffee or tea. |

4. Who is the person at the bar, and what drinks has he just poured?
Write your answers in the spaces provided.



1. _____ 2. _____ 3. _____ 4. _____
5. _____ 6. _____ 7. _____

5. Practise ASKING.

Use the question forms below and practise asking guests if they want the items on the right.

e.g.

Could I get you

another cup of coffee?

another cup of



Would you like

1. _____ ?
_____ ?
2. _____ ?
_____ ?
3. _____ ?
_____ ?
4. _____ ?
_____ ?
5. _____ ?
_____ ?

an after dinner drink

some/more



a



a glass of



anything else

6. Discuss these questions with your trainer.

- Why do some people use a sweetener in their drinks?
- Why are liqueurs and brandies served in special sized and shaped glasses?

7. Learn the names of some well-known liqueurs and brandies.