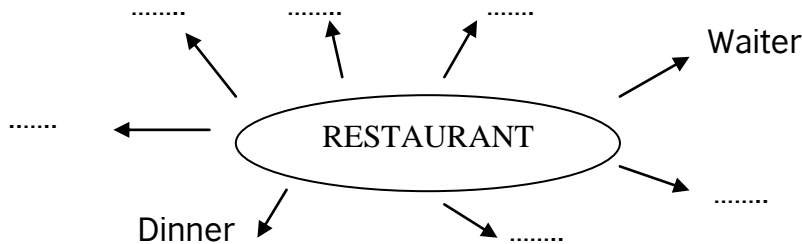


LESSON PLAN
Tourism / Catering Services

High School	Colegiul Economic 'Costin Kiritescu', Bucharest
Level	Intermediate
Area	Tourism / Catering Services
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Time	50 minutes

AT THE RESTAURANT

1. Put down as many things as you can find, connected with the word “restaurant”.



2. Answer the following questions:

- a) Do you like having dinner in a restaurant? Why?
- b) When do you like to eat in a restaurant? In the morning, in the afternoon, or in the evening? If you don't, say why.
- c) Which is your favorite restaurant?
- d) What is the home specialty there?

3. Here you have some offers of spending your time at one of the hotels from the Intercontinental chain. Read them, and then choose which, in your opinion, is the most attractive to you. Motivate your choice.

a) Dining on exceptional cuisine in beautiful locations is easy to find at the resort. From sumptuous buffets at the *Palm's Brasserie* to fresh seafood catches at the *Fish Market Oriental Cafe*, we offer something for every taste.

b) For a romantic candlelight dinner, a quick business lunch, traditional Viennese coffee, or memorable hours in the *Intermezzo Bar* you will enjoy the exciting culinary world at the InterContinental Wien!

c) Dine with breathtaking backdrops. A starlit dinner at *L'Orangerie*, featuring Mediterranean gourmet cuisine and a rich selection of wines that will capture your heart.

d) Warm wood fell, cozy sofas and tartan details come together to infuse *Sydney's* with distinct English Gentleman's Club ambience. Charming and lavish in every way, *Sydney's* is located on the hotel's rooftop with views embracing the Mediterranean, the renowned Corniche and the mountains.

Sydney's comprises a restaurant, a bar lounge and an indoor terrace, and is open 24 hours.

4. Complete the sentences below with the missing words, then compare with the texts above.

- a) For a romantic dinner, traditional coffee, or memorable hours in the, go to the InterContinental Wien.
- b) *Sydney's* comprises a, a bar lounge and an, and is open
- c) A starlit dinner at featuring gourmet cuisine and a rich selection of will capture your heart.
- d) Dining on exceptional cuisine in beautiful locations is easy to find at the resort. From sumptuous buffets at the to fresh catches at the *Fish Market Oriental Cafe*, we offer something for.....

5. Answer by TRUE or FALSE:

- a) There is something for every taste at the Fish Market Oriental Café.
- b) It is hard to find an exceptional cuisine at the resort.
- c) You will enjoy exciting seafood dishes at the InterContinental Wien.
- d) You will find a romantic candlelight dinner at the Intermezzo Bar.
- e) A rich selection of wines will capture your heart at the Fish Market Oriental Café.
- f) *Sydney's* is located on the hotel's top floor.

6. Match the restaurant offers with the locations. There can be more than one for a single location.

- | | |
|----------------------------------|----------------------------------|
| 1. dining on exceptional cuisine | a) The Mediterranean |
| 2. a romantic dinner | b) Palm's Brasserie |
| 3. gourmet cuisine | c) L'Orangerie |
| 4. a business lunch | d) The Intermezzo Bar. |
| 5. a starlit dinner | e) The Fish Market Oriental Cafe |
| 6. seafood | |

7. What do we eat?

Look at the categories of food below. Give at least three more examples for each category:

- 1. Fruits: apples, ...
- 2. Vegetables: carrots, ...
- 3. Cereals: corn, ...
- 4. Dairy products: cheese, ...
- 5. Meat: mutton, ...
- 6. Poultry: goose, ...

8. What do we use when eating? Name what you see in the pictures:



1.....



2.....



3.....



4.....



5.....



6.....



7.....



8.....



9.....



10.....

9. Here you have several food and catering services which are complementary to the basic ones:

- Organizing festive meals
- Diet menus
- Vegetarian menus
- Dairy menus
- Cold food packages
- Room-service

Look at the two types of menus below. Are both of them taking into account any of the services mentioned above?

MENU

First course

.....

.....
Main course

.....

MENU

Appetizers

.....

Salad

.....

.....

Vegetables

Desserts

Coffee

Entrees

Vegetarian Dishes

Desserts

Coffee

10. Now look at the dishes filling in the menu and choose three courses you would like to order. Then look at the menu again and specify the dishes you would definitely not order.

MENU

First Course
 Sardines in garlic butter
 Liver paté with toast
 Sea food with a savory dip
 Fresh celery and onion soup
 Chilled melon
 Chicken pieces in a spice sauce

Main Course
 Trout fillets poached in wine
 Mixed fish grill with garlic butter
 Lamb chops with mint jelly
 Half a roast duckling with orange sauce
 Fillet steak with mushrooms
 Vegetable lasagne
 Steak and kidney pie
 Escalope of veal with tomatoes

Vegetables
 Chips or new potatoes
 Vegetables or mixed salad

Desserts
 A choice of gateaux

Coffee
 Coffee with cream or pot of tea

11. Fill in the gaps in the following dialogues with a suitable reply from those given in the boxes below.

In the restaurant

- | |
|--|
| A. I shall serve you at once. |
| B. I would take the liberty to recommend our chef's specialty. |
| C. I'll bring it to you right away. ... Here you are. |
| D. Would you like to order? |

Waiter: Shall I bring you a Menu, madam?

Guest: Yes, please! I'm terribly hungry this evening.

Waiter:

Guest: Thank you! Give me 5 minutes.

Waiter: Certainly, madam! I'll be right back!

(After 5 minutes)

Waiter:

Guest: I'm still looking. What can you recommend?

Waiter:

Guest: And what is this?

Waiter: It's escallop of veal. Anything for dessert?

Guest: I don't think so ... I've been growing fat lately.

Waiter: Thank you, madam. It will take a minute for your meal to be ready.....

At the bar

- | |
|-------------------------------------|
| A. Here are your drinks, sir! |
| B. Ice and lemon with the gin, sir? |
| C. Dry or medium? |

Bartender: Yes, sir?

Guest: A gin and tonic and an orange campari, please.

Bartender:

Guest: No ice ...And a glass of wine please.

Bartender:

Guest: Sweet, please!

Bartender:Have a nice evening!

Guest: Thank you!

Project work

You are the manager of a great restaurant and lately your everyday clients have started to come and have something to eat at your local more and more rarely.

Work in groups. Each groups choose a representative to be the manager, the other members represent the staff. Work together and make up a plan of measures you have to apply so that your restaurant should be full again.

Choose a representative for your group to tell the rest of the class what you have decided.