**Test**

**Translate the words into English**

Casserole

Mincer

Corkscrew

Saucepan

Frying pan

Glass

Rolling pin

Bowl

Plate rack

Cruet set

Grater

**Fill the gaps with the words from the box.  Each word can be used only once. Translate the text.**

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| put, soup spoons, tablecloth, dessert, in, cooks, cutlery, ready, forks, plates |

**Receiving guests.**

When we have visitors \_\_\_\_ (1) our house, I usually lay the table and mother \_\_\_\_\_ (2) dinner. First, I spread the \_\_\_\_\_ (3). I take out of the cupboard all the \_\_\_\_\_ (4) – knives, forks and spoons.

I put the knives and the \_\_\_\_\_ (5) on the right-hand side and the \_\_\_\_\_ (6) on the left, except the spoons and forks for \_\_\_\_\_ (7), which I put across the top.

Before each guest I \_\_\_\_ (8) the service plate. On the left of each guest I put wine glasses. Then I put the napkins to the left of the service \_\_\_\_\_ (9) and I am \_\_\_\_\_ (10) for the guests to come in.

**Practical training #12.**

1. **Translate the abstract from English into Russian.**

Every school year we do practice work for 2-3 months. This year our group have done their practice at the Golden Palace restaurant. This is a large restaurant, which is open 24 hours a day since it is the restaurant by the casino with the same name. There are three departments within the main shop there – a cold shop, a hot shop and a pastry-cook’s shop. Salads, snacks, sandwiches, cuts of cold meat and desserts are made in the cold shop. Soups, hot meat and fish dishes and sauces are prepared in the hot shop. In the pastry-cook’s shop they make tarts, patties, fancy cakes, etc. All day we had to carry out cooks’ instructions. The kitchen staff is very experienced there. The chef is a very skilled cook too. At the end of our practice time we had to take the examination. We had to prepare three courses: soup, a main course and dessert. This practice certainly gave us much information, and more importantly, valuable experience in preparing new dishes.

1. **Find the English equivalents to the following words and word combinations.**

Работники кухни, украшать зеленью, поручить приготовить соус для десерта, очень опытный повар, планировать меню, в форме звездочек, ценный опыт.

1. **Translate the Text #   “Food safety” in writing form.**

1. **Find the English equivalents to the following words and word combinations.**

Вести борьбу с заболеваниями, связанными с отравлением пищей, отравиться пищей, уберечь клиентов от заболеваний, связанных с пищевыми отравлениями, план  безопасного питания, быть нарушенным, рабочее место, нарушение санитарных норм, симптомы, скрытые высокими дозами медицинских препаратов против простуды и гриппа, правила хранения продуктов, принуждать поваров, подхватить пищевое отравление, страдать от пищевого отравления, испытать пищевое отравление, чтобы предотвратить опасность пищевого отравления, должны быть ознакомлены, гигиена служащих, техника уборки и санитарной обработки.

1. **Write a composition about your practice at the cafe or restaurant. Use the following questions as a plan.**
2. What is your future profession?
3. Have you done practice this year?
4. Where have you done your practice?
5. In what shop (cafe? Restaurant) did you work?
6. What dishes did you prepare?
7. When did you begin your work?
8. How many hours a day did you have to work?
9. When did the kitchen staff begin their work?
10. What kind of work did you do?
11. Was the kitchen staff experienced there?
12. Was a chef a skilled cook?
13. What were the duties of the chef?
14. Was he a good manager?
15. Who organized your work?
16. Did you have to take your examination at the end of practice?
17. What did you have to cook?
18. Do you think you made the right choice of profession?
19. Where would you like to work after graduating from college?
20. Do you like your future profession? Why?
21. How do you think to develop your career?

1. **Translate the Text #   “Working his way up” in writing form.**

1. **Find the English equivalents to the following words and word combinations.**

Хорошо выполнять свою работу, получить повышение по службе, начать учиться на официанта, упорный труд, терпение и решительность, вверх по лестнице успеха, получать самые большие чаевые, получить должность помощника шеф-повара.