

Proszę o zapoznanie się ze słownictwem oraz wykonanie ćwiczeń z podręcznika ze stron 24 i 26.
Zdjęcia stron w załączniku.

Agnieszka Godzik-Gad

11 At the Bar

HAPPY HOUR at
The Post Meridian

Daily 5pm to 7 pm

Imported and domestic beers on tap are half-price.
Finish two pitchers of beer, get the third free.
...
House wines by the glass are \$5.
Get half off when you order any bottle of red wine or white wine on our wine list.
...
All well drinks and cocktails are \$4.
...
Happy hour pricing does not apply to our top shelf liquors.
Please note, we don't serve minors and our bartenders ask for ID.

Get ready!

1 Before you read the passage, talk about these questions.

- What are some drinks at a bar?
- What kind of drinks do you order?

Reading

2 Read the flyer from a bar, and then mark the following statements as true (T) or false (F).

- The restaurant has a Happy Hour every day.
- Bartenders check ID to see customers' ages.
- Top shelf liquors are on sale during Happy Hour.

Vocabulary

3 Put the words and phrases in the word bank under the correct heading.

WORD BANK

cocktail imported red well drink
white on tap house domestic

Types of Wine	Types of Beer	Beverage With Liquor

4 Complete the word or phrase that is similar in meaning to the underlined part.

- Paul orders the best and most expensive liquor at the bar. _ o _ s _ e l _
- The bar has several beers that come in and are served from a large container. o _ t _ p
- The worker at a place that serves alcohol took our drink order. _ a _ e _ d e _

12 Meet the Kitchen Staff

Get ready!

- Before you read the passage, talk about these questions.
 - Who works in a restaurant kitchen?
 - What tasks must different employees do?



butcher



head chef

pastry chef

Behind the Scenes

by Julie Hedkin

Customers know that the service at the Post Meridian is great. But few people know what happens **behind the scenes**.

Every morning, the **head chef** and the **sous chef** choose the day's **specials**. Then they tell the **butcher** which meats they need. And they also give directions to **prep cooks**.

At 6 o'clock, the restaurant opens. **Line cooks** listen to the **caller** to find out what foods to cook. On busy nights, a **swing cook** helps the line cooks at different food **stations**. Finally, the **pastry chef** prepares desserts. Everyone in the kitchen works together to make sure that customers have a great meal.

Reading

- Read the article from a travel magazine, and then choose the correct answers.

- What is the main idea of the article?
 - who creates the menu at the restaurant
 - the people who work in the kitchen at a restaurant
 - what makes the kitchen staff at the restaurant special
 - the most important customer service positions at a restaurant
- According to the article, what is true about the restaurant?
 - It has breakfast and lunch service.
 - It offers a special dish every night.
 - Its butcher and prep cooks do similar work.
 - Its chefs also serve food in the restaurant.
- Which of the following is NOT true about the head chef?
 - They work with the sous chef on a daily basis.
 - They influence what foods the restaurant serves.
 - They give instructions to the butcher.
 - They are responsible for preparing dessert.

- Match the job positions (1-8) with the descriptions of the job (A-H).

- | | |
|----------------|------------------|
| 1 __ head chef | 5 __ swing cook |
| 2 __ sous chef | 6 __ butcher |
| 3 __ prep cook | 7 __ pastry chef |
| 4 __ line cook | 8 __ caller |

- generally cooks one type of food all night, such as sauces, fish or vegetables
- is in charge of all activities in the kitchen
- works at more than one food station when other cooks need help
- cuts up large pieces of meat
- helps the head chef and is in charge if the head chef is not there
- tells the kitchen staff what food customers ordered
- makes desserts
- prepares food before the restaurant opens

- Complete the word or phrase in meaning to the underlined word.
 - All of the fish is prepared in the kitchen. where a specific dish is cooked. s _ _ t _ o _ _
 - The server described the menu. items that are only available to some customers. _ _ e _ _ i _ _
 - Janie got a job as a dishwasher. what happens in the post-restaurant. _ _ e _ _ n _ _

Listening

- Listen to a conversation between a cook and a sous chef. Write the following statements true (T) or false (F).

- The restaurant opens at 6 o'clock.
- The line cook is responsible for the special.
- The line cook needs help from the head chef.

- Listen again, and write the missing words.

Sous Chef: How long is the restaurant open?

Line Cook: It's a 2 _ _ _ _ we have till 10 o'clock.

Sous Chef: Is all the special prepared tonight?

Line Cook: Yes, ma'am.

Sous Chef: What 4 _ _ _ _ tonight?

Line Cook: I'm in charge of the special.

Sous Chef: Excellent. Is salmon on the menu tonight?

Line Cook: So I'll prepare it. There's a 7 _ _ _ _ tonight?

Sous Chef: Yes. And...