

2 курс

**1. TABLE MANNERS.**

- a. Study Table Manners and discuss in your group.
- b. Answer the questions.
  - Do you follow the table manners in your real life ?
  - What are they for ?

Whether you're eating at a fancy restaurant, in the cafeteria, or at home with friends and families, good table manners make for a more pleasant meal. While you may not need to worry about confusing your salad fork with your desert fork when dining with friends, some basic table manners should never be forgotten.

**Here are some easy-to-follow Do's and Don'ts:**

Sit properly (and straight) in your chair

Talk about pleasant things

Place your napkin on your lap

Wait until everyone is seated before starting to eat

Watch others, or ask, if you're not sure how to eat something

Ask someone to pass the food, rather than reach across the table

Chew with your mouth closed

Don't talk with your mouth full

Use a knife and fork to cut your meat

Say "excuse me" or "I'm sorry" if you burp

Say "no thank you" if you don't want a certain dish or are full

Say "may I please be excused" before leaving the table

Don't talk about gross things

Don't ask for seconds before others have had firsts

Don't take more than your fair share

Don't overload your fork or plate

Don't gobble your food

Don't chew with your mouth open

Don't talk with your mouth full

Don't play at the table

Don't hum or sing at the table

Don't tip your chair or lean on the table

Don't eat with or lick your fingers

Don't push your plate away when you're finished

**2. Read the proverbs and give the Ukrainian equivalents .  
Discuss in your group.**

“One man’s meat is another man’s poison”.

(English proverb)

“Part of the secret of success in life is to eat what you like, and let the food fight it out inside you”.

(Mark Twain).

“More die in the United States of too much food than too little”.

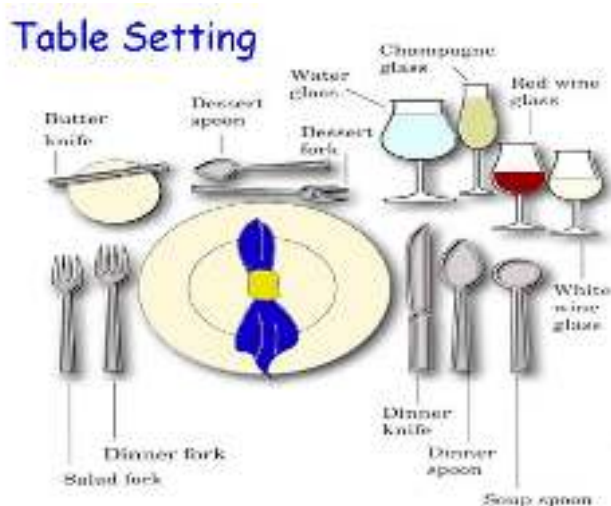
(J.K.Galbraith).

“One should eat to live, not live to eat”.

(Moliere).

**3. Remember!!!**

**How to lay the table**



## 4. Meals in Britain

### A. Read the advice for the Ukrainians, travelling in Britain

### B. Write out and learn the marked words

В англійській мові давно і міцно влаштувалися три основних прийоми їжі: сніданок (**breakfast**), обід (**dinner**) і вечеря (**supper**). Вони всі використовуються, незважаючи на те, що останнім часом класичне слово **dinner** (обід) було потіснені новим варіантом – **lunch**. Будь-який перекус прийнято називати **snack**. Прогуляємося по місту. Ближче до центру ви неодмінно помітите велику кількість закладів, в яких можна перекусити і при бажанні випити алкогольні напої. Усі ці заклади можна умовно розділити на три групи: дорогі (**expensive**), з помірними цінами (**reasonably priced**) і дешеві (**cheap**). Молодь віддає перевагу нічним клубам (**night club**), пивним (**pub**) або кав'ярням (**coffee shop**), барам (**bar**) або закусочним (**snack bar**). Мережа **McDonald's** виділяється окремо, так як пропонує швидке, але не завжди корисну їжу (**fast food**). Дорослі люди йдуть до ресторану (**restaurant**). До речі, постарайтеся запам'ятати і назви їдалень у навчальних закладах (**refectory**) та організаціях (**canteen / cafeteria**). Вирушаючи до ресторану чи кафе, приділіть трохи часу і вивчіть (або повторіть) назви столових приладів (**cutlery**), щоб грамотно користуватися ними в цьому закладі. Як правило, в хорошому ресторані стіл обов'язково накритий скатертиною (**table cloth**), а на столі знаходяться серветки (**napkins**), перечниця (**pepper shaker**), цукорниця (**sugar bowl**) і сільничка (**salt shaker**). У дорогих ресторанах попільнички (**ash-tray**) на столі не буде, так як курити у громадських місцях заборонено. Крім глибокої (**soup plate**) і низькою тарілок (**bottom plate**), ви виявите декілька видів ножів (**knife**), вилок (**fork**) і ложок (**spoon**). Ножі та виделки бувають для риби і м'яса (**fish fork / knife; table fork / knife**), вилка десертна (**dessert fork**) і ніж для масла (**butter knife**). Ложки, як відомо, діляться на столові (**soup spoon**) і чайні / кавові (**tea / coffee spoon**). Цілком можливо, що на столі будуть присутні графин з водою (**carafe**) і склянка (**glass**), за вашим замовленням кавник (**coffee pot**) і чашка (**cup**), блюдце (**saucer**). Англійська мова в ресторані також включає в себе знання пропонованого меню. Спочатку вам пропонують закуску для розпалювання апетиту – **appetizer**, потім подається холодна закуска (**cold platter**), за якою слідує основна страва (**soup / the first course**). Десерт (**dessert**) завершує процес. Вивчаючи тему «Англійська мова в ресторані» неможливо не згадати про офіціанта (**waiter**), обслуговуванні (**service**) і чайових (**tips**). Тепер ви озброєні базовими знаннями, які відносяться до теми «Їжа». **Англійська мова в ресторані допоможе вам виглядати гідно в будь-якому закладі!**

## C. Read the text about meals in Britain

### Meals in Britain

A traditional English breakfast is a very big meal – sausages, bacon, eggs, tomatoes, mushrooms... But nowadays many people just have cereal with milk and sugar, or toast with marmalade, jam or honey. Marmalade and jam are not the same! Marmalade is made from oranges and jam is made from other fruits. The traditional breakfast drink is tea, which people have with cold milk. Some people have coffee, often instant coffee, which is made with just hot water. Many visitors to Britain find this coffee disgusting! For many people lunch is a quick meal. In cities there are a lot of sandwich bars, where office workers can choose the kind of bread they want – brown, white, or a roll – and then all sorts of salad and meat or fish to go in the sandwich. Pubs often serve good, cheap food, both hot and cold. School – children can have a hot meal at school, but many just take a snack from home – a sandwich, a drink, some fruit, and perhaps some crisps.

“Tea” means two things. It is a drink and a meal! Some people have afternoon tea, with sandwiches, cakes, and, of course, a cup of tea. Cream teas are popular. You have scones (a kind of cake) with cream and jam.

The evening meal is the main meal of the day for many people. They usually have it quite early, between 6.00 and 8.00 and often the whole family eats together. On Sundays many families have a traditional lunch. They have roast meat, either beef, lamb, chicken, or pork, with potatoes, vegetables and gravy. Gravy is a sauce made from the meat juices.

The British like food from other countries, too, especially Italian, French, Chinese, and Indian. People often get take away meals – you buy the food at the restaurant and then bring it home to eat. Eating in Britain is quite international!

### D. Define true or false sentences.

### E. Correct the false ones.

- a) Many British people have a big breakfast.
- b) People often have cereal or toast for breakfast.
- c) Marmalade is different from jam.
- d) People drink tea with hot milk.
- e) Many foreign visitors love instant coffee.
- f) All British people have a hot lunch.

- g) Pubs are good places to go for lunch.
- h) British people eat dinner late in the evening.
- i) Sunday's lunch is a special meal.
- j) When you get a take – away, you eat it at home.

## 5. Vocabulary work .

Use your dictionary.

Put the correct group of adjectives from the box next to each noun.

White / brown

Dry / sweet

White / black

Fresh / frozen

Hot / mild

Rare / medium

Well / done

Fizzy / still

- a) \_\_\_\_\_ wine
- b) \_\_\_\_\_ bread
- c) \_\_\_\_\_ coffee
- d) \_\_\_\_\_ mineral water
- e) \_\_\_\_\_ curry
- f) \_\_\_\_\_ peas
- g) \_\_\_\_\_ steak

## 6. Complete the dialogues

1.

Waiter: Good evening, sir. Good evening, madam.

George: Good evening. \_\_\_\_\_, please.

Waiter: Certainly. Is this table all right?

George: That's fine. \_\_\_\_, please?

Waiter: Certainly. The soup of the day is French onion soup.

**2.**

George: That was delicious!

Waiter: Thank you very much. \_\_\_\_\_.

Linda: Yes, Black, please.

George: And \_\_\_\_?

Waiter: Of course.

George: \_\_\_\_\_?

Waiter: No, it isn't, sir.

George: Can I pay by credit card?

Waiter: Yes, that's fine.