**Учебная дисциплина:** Английский язык 1 курс

**Электронный адрес:** nona41771@mail.ru

**Дата сдачи задания:** 12.05.2020

1. **Прочитайте и переведите текст на русский язык. Выполните задание по тексту.**

Menu planning.

The menu is a listing of the items the food service establishment has for sale. The menu is an important component of food service operations. Without a menu the customers will not know what their choice is for dishes to order. The menu creates an image of the establishment. It should be in harmony with the type of the food service establishment. For example, fast-food or quick-service restaurants offer a limited number of menu items but they sell these items in large quantities. Their customers are served at a sales counter, that is why separate menus are not needed. Customers are familiar with the standardized menu and do not need its description. Fast-food restaurants simply post names and prices of their products near the sales counters.

On the other hand, a big restaurant would have an altogether different menu. First, the number of menu items would be much greater. The traditional table-service restaurant might have a menu as large as a book with detailed descriptions of its wide range of dishes. To draw attention to daily specials some restaurants find it useful to box these items on the menu or to write them on a chalkboard near the entrance.

The menu planning is organized on the basis of the available food products and kitchen staff. The service transfers the menu items from the kitchen staff to the customers. In order to properly serve customers, the servers should be ready to answer their questions. They should know what items are on the menu, the portion sizes offered, how the items are prepared. Service should also know the meaning of all terms used on the menu so they can explain them to any customers. The menu is generally designed by the chef (head cook) of the restaurant. The structure of the menu is usually based on following courses: Starters, Soups, Entrees, Main courses, Desserts. When a chef designs a menu, he (she) usually starts with the main course and then plans the other courses.

**2. Переведите на английский язык, используя слова и выражения из текста:**

1. Меню — это перечень наименований блюд, предлагаемых предприятием общественного питания. 2. Рестораны быстрого питания предлагают ограниченное количество блюд. 3. Гости не нуждаются в описании блюд, так как они хорошо знакомы с меню. 4. Чтобы привлечь внимание гостей к фирменным блюдам, некоторые рестораны пишут их названия на доске около входа. 5. Меню планируется на базе имеющихся в наличии продуктов и персонала кухни. 6. Официанты должны уметь объяснить гостям состав каждого блюда. 7. Меню разрабатывается шеф-поваром ресторана. 8. Шеф-повар обычно начинает планирование меню с основного блюда.

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 **Тема: Национальная кухня**

**Прочитайте и переведите текст на русский язык. Выполните задание по тексту.**

Caucasian cuisine

Caucasian cuisine is rich in various appetizers, soups, hot and cold dishes. A great variety of green vegetables is used in making appetizers. They are: egg-plants, tomatoes, string-beans, cabbage, sauerkraut, cauliflower, beets, potatoes, garlic, brown onions, spinach and also greens, spices, mushrooms, eggs and walnuts. The latter are used in making sauces to dishes of all kind. What appetizers can guests taste? Here are some of them. 1) Egg-plants stuffed with wal­nuts, garlic, brownonion, cut small kinza, celery, parsley, dried cin­namon, clove, winy vinegar, cayenne, salt. 2) Baked egg-plants with walnuts and pomegranate. 3) Fried egg-plants and tomato sauce. 4) Salted egg-plants and walnuts. 5) Grilled mushrooms and walnut sauce. 6) Stewed tomatoes and walnuts. 7) String-bean salad. 8) Spinach, garlic and thick sour-cream etc.

There are soups to any taste but most popular are spicy soup khartcho, tender chihirtma and thick chanahy.

As for meat dishes, the guests can taste meat-boiled, roast, stewed, grilled and on a spit. For example: 1) boiled beef in tomato sauce with greens; 2) roast beef and string-beans with greens; 3)beef fillet stewed in walnut and tomato sauce; 4) pork fillet stewed with quince; 5) boiled mutton in garlic sauce; 6) liver in pomegranate sauce; 7) pilaf.

Meat on a spit shashlyk is served everywhere in Georgia. It is suckling, lamb, beef, chicken and even kidneys.

The poultry dishes are also very popular in Caucasian cookery: 1) oiled chicken in garlic sauce; 2) roast or boiled chicken in walnut sauce (bazha). The sauce is made from minced walnuts, garlic, cut small kinza, salt and vinegar. The chicken is roasted or boiled, then cut in pieces, put on a dish and poured with this sauce. 3) chakhohbily of chicken; 4) chicken "Tabaka"; 5) satsivy of poultry.

How about fish and fish dishes? The guests can taste: 1) fried fish in tomato sauce; 2) boiled fish in garlic sauce; 3) satsivy of fish. There are many egg-dishes: 1) cheese-sulguny and eggs; 2) tomatoes and eggs; 3) string-beans and eggs; 4) walnuts, pomegranate and eggs and some others.

Let us add a few words about baked items. We all know khachapouri - pies with cheese and egg filling. But not everybody knows that khachapouri can be baked with potatoes, kidney-beans or top beets. Then go pies with raisins and walnuts, honey pies and sweet, delicious gozinaky (shelled chopped walnuts boiling with honey). Gozinaky is a traditional New-Year dish. For tea you can have a great variety of jams: apricot, sweet cherries, water-melon, fig, quince and even green tomato jams.

**Найдите в тексте следующие эквиваленты:**

Запеченные баклажаны с орехами и гранатом, тушеные помидоры и грецкие орехи, отварная говядина в томатном соусе с зеленью, жареная или вареная курица, фаршированные грецкими орехами, пироги с сыром и яйцом, традиционное новогоднее блюдо, чесночный соус.

**Ответьте на вопросы по тексту:**

1. What green vegetables are used in making appetizers?

2. What appetizers can guests taste?

3. What spicy soups are popular in Caucasian cookery?

4. What meat dishes can the guests taste?

5. What poultry dishes are very popular in Caucasian cookery?

6. What is khachapouri?

7. What is gozinaky made of?