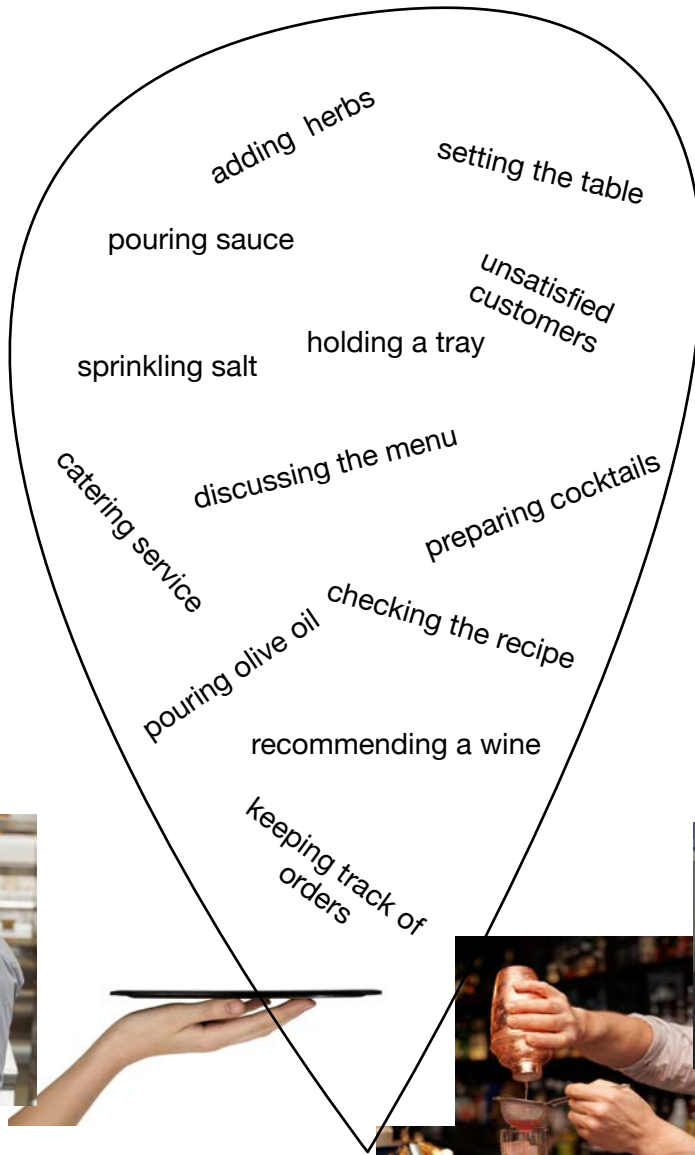


# Elements of food service vocabulary



13 \_\_\_\_\_



1 \_\_\_\_\_



12 \_\_\_\_\_



2 \_\_\_\_\_



11 \_\_\_\_\_



3 \_\_\_\_\_



10 \_\_\_\_\_



9 \_\_\_\_\_



4 \_\_\_\_\_



8 \_\_\_\_\_



7 \_\_\_\_\_



5 \_\_\_\_\_



6 \_\_\_\_\_

Answer the questions.

1 When do you need to check a recipe?

2 What do you pour, sprinkle or add to your food?

3 Are you ever an unsatisfied customer? Why?

4 What kind of food would you recommend at the moment?

5 What do you think about catering services?

Number 1

Not quite right! Just here! I have to be perfect when I'm setting the table.

Number 2

Very busy to day. I have to keep track of the orders.

Number 3

Ah yes! I love sprinkling salt! Just a pinch!

Number 4

Oh no! Unsatisfied customers again! What's the problem this time?

Number 5

Preparing cocktails is an art! This is a bloody Mary!

Number 6

Let's check the recipe. Do we have all the ingredients!

Number 7

Excuse me sir! I'd like to recommend this wine. What do you think?

Number 8

I'm pouring extra virgin olive oil onto the salad.

Number 9

Hold the tray like this in 5 star restaurant.

Number 10

Chef, can we discuss the menu?

Oh yes, we need to make some changes.

Number 11

The catering service has prepared some delicious appetizers for the guests.

Number 12

His secret touch is adding some herbs to the dish.

Number 13

I'm pouring a delicate sauce over the meat.