



evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ VEGETABLES A

First study this vocabulary





evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

VEGETABLES B

Now write the right word for each vegetable.





evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ FRUIT

Why should we eat fruit?

Because - it contains vitamins, minerals, fibre and water

- it contains easily digestible sugars
- it is refreshing

What do we use it for?

Main dishes - fruit – filled dumplings of various pastry

Hot desserts - pancake with fruit
- cake with fruit and jelly

Fruit cups with whipped cream and various creams

- ice- cream sundae
- flambé fruit

Like decoration

Recipe for fruit cup with whipped cream:













We put fresh fruit or fruit compote into the bottom of a cup.

We add some cream and decorate it with fruit and fruit topic.



INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

FRUIT A

| | | |
|--|---|---|
|  Apple |  Banana |  Pear |
|  Grape |  Cherry |  Orange |
|  Lemon |  Peach |  Strawberry |
|  Pineapple |  Melon |  Watermelon |



evropský
sociální
fond v ČR



EVROPSKÁ UNIE



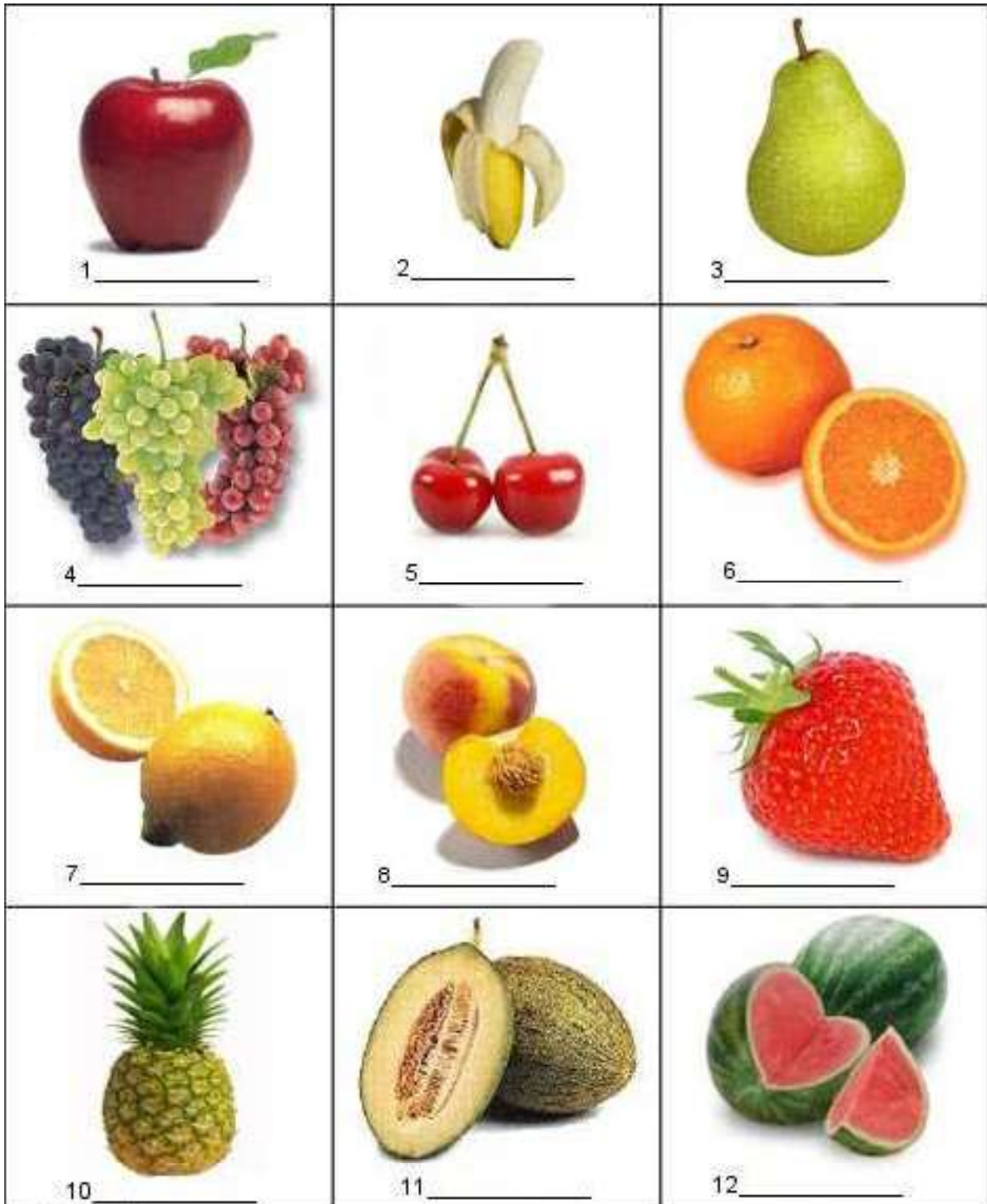
MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

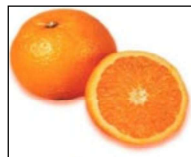
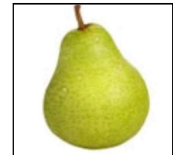
FRUIT B



INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

Memory game

1. First you have 2 minutes to look at these fruits in 15 pictures.
2. Then you have 2 minutes to write down all the words you can remember.



Solution



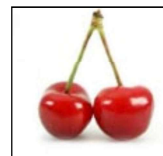
Tomato



pineapple



cabbage



cherry



cauliflower



peach



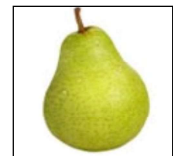
cucumber



radish



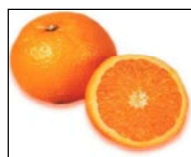
grape



pear



eggplant



orange



asparagus



onion



watermelon



evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

VOCABULARY IN USE

FRUIT AND VEGETABLES

1. Try to find the right word - a short description should help you

- a) **C** _ _ _ _ _ this vegetable is red and about 20 cm long
- b) **K** _ _ _ _ we use it when we eat, you can cut with it
- c) **C** _ _ _ this person works in a kitchen and he/she is the boss there
- d) **S** _ _ _ you usually begin your lunch with it, it is warm, you eat it with a spoon
- e) **F** _ _ _ _ _ we usually have it in the kitchen to keep food cold
- f) **G** _ _ _ _ _ when you eat it, your mouth smells terribly, but it is very healthy
- g) **M** _ _ _ you can drink it, it is white and we get it from cows
- h) **M** _ _ big cup
- i) **P** _ _ _ _ _ you use it to prepare potatoes for cooking
- j) **S** _ _ _ _ _ _ _ this fruit is red and quite small, we usually have it in our gardens

2. Competition

- make groups of four or five students
- one student reads the description, and who knows the word as the first gets one point.

3. Card game

Your teacher will cut these cards for you. Place them face down. When it is your turn, take one card and try to describe it. If you manage to do it, you will get one point. There are five more words than in exercise 1.

| | | | | |
|---------------|---------------|-------------------|----------------|---------------|
| CARROT | KNIFE | CHEF | SOUP | FRIDGE |
| MILK | PLATE | STRAWBERRY | KITCHEN | GARLIC |
| MUG | TOMATO | WAITER | PEELER | SYRUP |



evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

4. You can play a „Hangman“ game with all the vocabulary from page 15.

5. Find the end of each word

FRUIT:

PINEAPPLE GRAPES LEMON MELON PEAR PEACH BANANA CHERRY STRAWBERRY ORANGE APPLE

VEGETABLES:

POTATO TOMATO GARLIC CUCUMBER CAULIFLOWER CABBAGE LETTUCE ONION BEAN PAPRIKA CARROT

6. Answer the questions

- | | |
|---|---------------------------------------|
| a) Are strawberries red or green? _____ | h) Are cucumbers long or short? _____ |
| b) Are lemons sweet or bitter? _____ | i) Are potatoes blue or brown? _____ |
| c) Are grapes big or small? _____ | j) Is lettuce white or green? _____ |
| d) Are peaches sweet or bitter? _____ | k) Can paprika be yellow? _____ |
| e) Are watermelons big or small? _____ | l) Is garlic spicy? _____ |
| f) Is fresh fruit good or bad? _____ | m) Is onion grey? _____ |
| g) Is banana white or yellow? _____ | n) Is radish small or big? _____ |

BAECABG ₁

RAOCTR

LIACRG ₂

LUETETC ₇

OTPAOT ₅

OCUFELWAIRL ₃

CEUBRMUC ₆

NELGAPGT ₈ ₄

TATMOO

RAAKIPP

7. Find the right word and then the solution below
– follow the numbers 1 – 8.

V ₁ ₂ ₃ ₄ ₅ ₆ ₇ ₈ S

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

8. True or false? Write T or F.

- | | | | |
|-----------------------------------|-----|---|-----|
| 1. Carrots are small and round. | ___ | 6. Pineapple grows on a tree. | ___ |
| 2. People often eat raw potatoes. | ___ | 7. Lettuce is often frozen. | ___ |
| 3. Salad is often cooked. | ___ | 8. Paprika can be green, red or yellow. | ___ |
| 4. Chillies make your mouth hot. | ___ | 9. It is not good to put lemon in your tea. | ___ |
| 5. Cauliflower is yellow. | ___ | 10. We eat cherries in January. | ___ |

9. WORD SEARCH PUZZLE - FRUIT AND VEGETABLES

Y R R E B W A R T S P E Y T A
 S B U L N P G Y Q R C U R O E
 C K W N O A V Y E U H C R M P
 M T Z T R Z H B T A A Y E A Y
 Y A A L W T M T E R P R H T J
 K T I Q Z U E E R G Y P C O P
 O C W F C L T O P A N E L O E
 L B V U Z I T N F A S A B E D
 K C C H S I D A R A R C R F B
 C A U L I F L O W E R G I R S
 E G A B B A C R A E P X S M O
 D G T H J T W I J V U H M Q F
 W H U G S M Q V Q X S R H K C
 E G G P L A N T J V B P R W M
 P I N E A P P L E T Z X Y G H

| | | |
|-------------|------------|----------|
| APPLE | CABBAGE | CARROT |
| CAULIFLOWER | CHERRY | CUCUMBER |
| EGGPLANT | GARLIC | GRAPE |
| LETTUCE | ORRANGE | PEA |
| PEAR | PINEAPPLE | POTATO |
| RADISH | STRAWBERRY | TOMATO |



evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

WORD LIST 1

| | |
|---------|-------------------|
| barmaid | barmanka, číšnice |
| cooker | sporák |
| chef | kuchař, šéfkuchař |



My job

| | |
|------------------|-----------------|
| restaurant | restaurace |
| stove | kamna, pec |
| waiter, waitress | číšník, číšnice |



WORD LIST 2 – Fruit and vegetables

| | |
|------------------|-------------------|
| asparagus | chřest |
| broccoli | brokolice |
| Brussels sprout | růžičková kapusta |
| cabbage | kapusta, zelí |
| carrot | mrkev |
| cauliflower | květák |
| kohlrabi | kedluben |
| cucumber | okurka |
| eggplant | lilek |
| garlic | česnek |
| grapes | hrozny |
| green beans | zelené fazolky |
| cherry, cherries | třešeň, třešně |

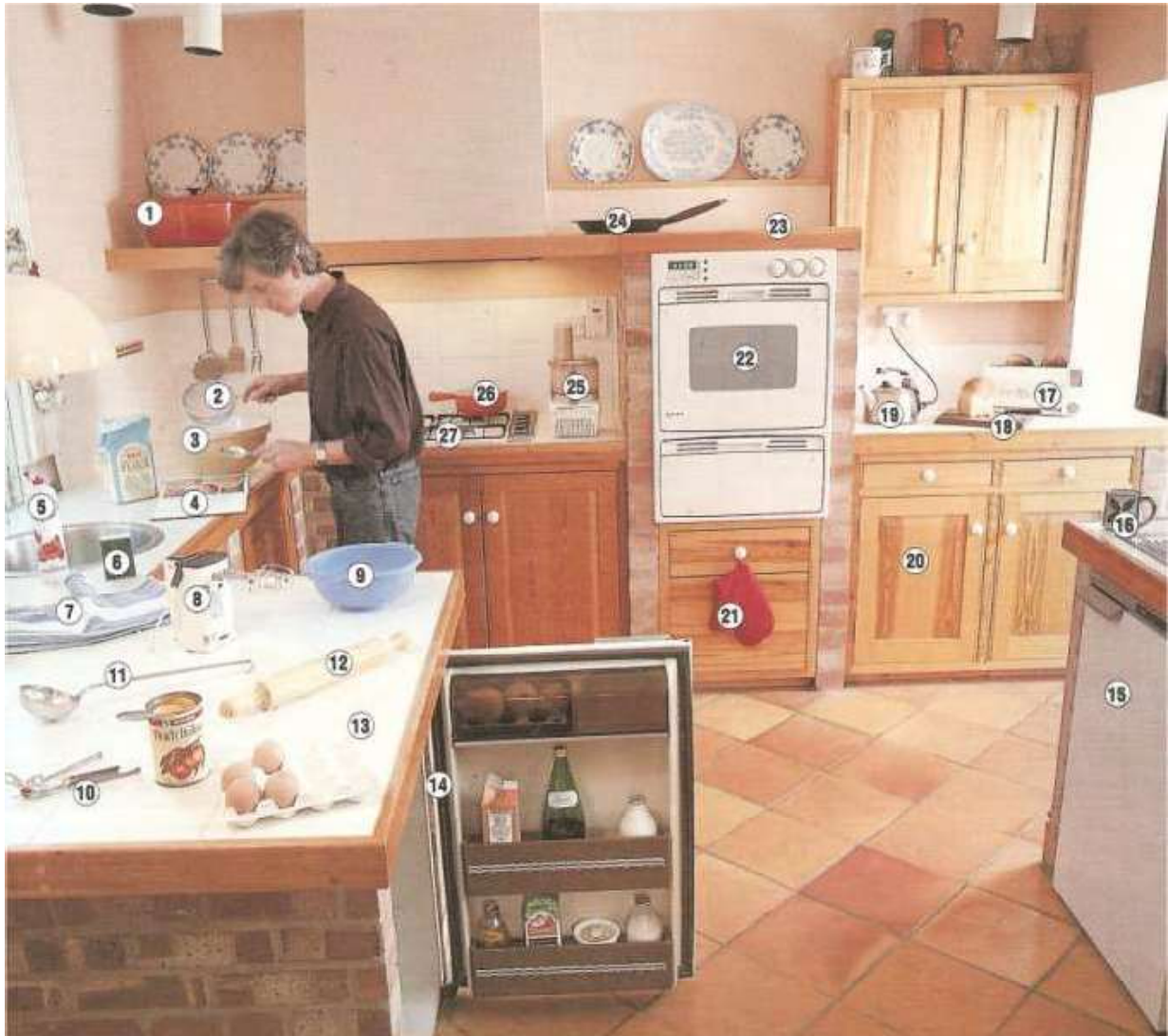
| | |
|--------------------------|----------------|
| lettuce | hlávkový salát |
| mushroom | jedlá houba |
| onion | cibule |
| paprika | paprika |
| pea | hrášek |
| pear | hruška |
| pineapple | ananas |
| potato | brambora |
| radish | ředkvička |
| spinach | špenát |
| strawberry, strawberries | jahoda, jahody |
| tomato | rajče |
| watermelon | meloun |

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

IN THE KITCHEN

A

Do you know all the things in the kitchen?



1. casserole
2. sieve
3. bowl
4. cookery book
5. washing-up liquid
6. sponge
7. tea towel
8. mixer
9. colander

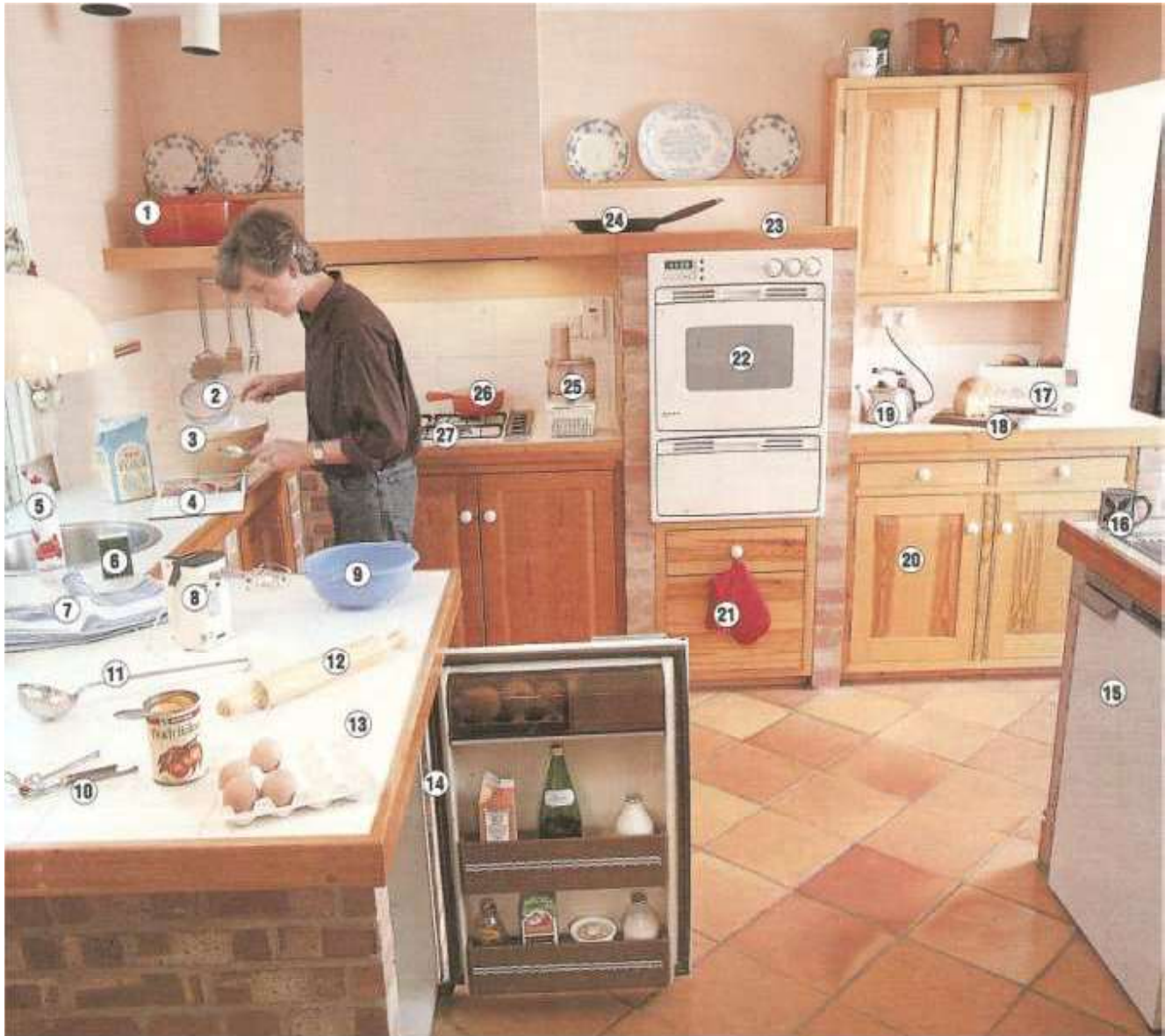
10. tin-opener
11. ladle
12. rolling-pin
13. work surface
14. fridge
15. freezer
16. mug
17. toaster
18. breadboard

19. kettle
20. cupboard
21. oven glove
22. oven
23. shelf
24. frying-pan
25. food processor
26. saucepan
27. burner

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

B

Write down all the things from the kitchen you can remember.



1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____

10. _____
11. _____
12. _____
13. _____
14. _____
15. _____
16. _____
17. _____
18. _____

19. _____
20. _____
21. _____
22. _____
23. _____
24. _____
25. _____
26. _____
27. _____

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

ANOTHER VOCABULARY - PART A



wok



frying pan



cooking pot



colander



whisk



spatula



(potato) peeler



pizza cutter



spoon



fork



knife



bowl



wooden spoon



cookie cutters



plate



casserole pan



tray



cutting board



sink



oven mitt



microwave



dishwasher



rubbish bin



tap

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

B

















































INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

VOCABULARY IN USE IN THE KITCHEN

1. Complete the sentences

- Put the milk in the f_____.
- Put the dirty plates in the d_____.
- Put the meat in the o_____.
- Heat the soup in the m_____.
- Fry the eggs in the f_____ p_____.
- Put the ice-cream in the f_____.
- Put the empty packets in the r_____ b_____.
- Could you turn the t_____ off?
- Put the cups and plates in the c_____.
- Put the cookery book on the s_____.

2. THE TABLE



- | | | | |
|----------------------------|------------|-----------|-----------|
| 1. glass of red wine | 4. oil | 7. napkin | 10. fork |
| 2. salt and pepper | 5. vinegar | 8. bowl | 11. knife |
| 3. bottle of mineral water | 6. wine | 9. plate | 12. spoon |

3. Look at the picture and complete the text.

On the table each person has a (1)k____e, (2) f____k and (3)s____n and a (4)n____n for their hands and face. They also have a white (5)p____e and a (6)b____l. For drinking, there is a (7) b____e of (8)m____l w____r and two (9)g____s of (10)w____e, one (11)r____d and one (12)w____e. There is also some (13)s____t and (14)p____r and little (15)o____l and (16)v____r.



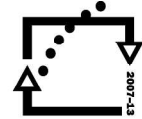
evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

4. WORD SEARCH PUZZLE – IN THE KITCHEN

L N M M N S A N F W R D K G H V L F
R W W R P L M A C I D E U N F Z Q A
M Y U O U P M P A D V M D V I T N E
G E N T K E L E S T R A Y N K F D R
V G A W E E F C S P O B T E A S E G
E P O D G L C U E S J B T P V L I I
S J V W S E D A R F S T Z F P V O D
P K E A Y R Y S O H L V J N H T R C
C G N N B N A C L E U X G Q Y Q E F
D R A O B P U C E F R E E Z E R N R
T L W Z K T Q Z P Y I W E T K V R I
B U X R O W K L V K I A K V X Q U D
O B O S V K A M O I G F Q M E X B G
W F A J I T L H W N W A L F Q I D E
L K L C E L L P O D D A H L M M S N
J X L B O I P O V V D W G E J D S R
I O Q J Z T P X K L N L G H K T L H
M I X E R S J C E V Z C V S E P P L

| | | |
|----------|----------|-----------|
| BOWL | BURNER | CASSEROLE |
| COLANDER | CUPBOARD | FORK |
| FREEZER | FRIDGE | KETTLE |
| KNIFE | LADLE | MIXER |
| MUG | OVEN | PEELER |
| PLATE | SAUCEPAN | SHELF |
| SIEVE | SPATULA | SPONGE |
| SPOON | TRAY | |



evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

IN THE SCHOOL CANTEEN

1. Read this conversation

Waiter : Soup, please?
Teacher: Yes, please. / No, thank you.
Waiter : Full plate or half plate, please?
Teacher: Full/half plate, please.
Waiter : Drink, please?
Teacher: Yes, please. / No, thank you.
Walter : Tea or milk? / syrup, coffee, juice
Teacher: Tea, please.
Waiter : Here you are.

2. Translate

.....
.....
.....
.....
.....
.....
.....
.....



3. Fill the gaps with the correct word.



Waiter : _____, please?
Waiter : _____ plate or _____ plate, please?
Waiter : _____, please?
Walter : Tea _____ milk?
Waiter : Here _____.

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ
WORD LIST 3 – In the kitchen



| | |
|----------------|----------------------|
| bowl | miska |
| burner | hořák |
| casserole | kastrol, rendlík |
| colander | cedník |
| cookery book | kuchařská kniha |
| cooking pot | hrnec na vaření |
| cupboard | (kuchyňská) skříňka |
| cutting board | prkýnko na krájení |
| dishwasher | myčka nádobí |
| food processor | kuchyňský robot |
| fork | vidlička |
| freezer | mrazák |
| fridge | lednička |
| frying pan | pánev na smažení |
| full | plný |
| half | půl |
| here you are | zde to máte (prosím) |
| chair | židle |
| kettle | konvice |
| kitchen | kuchyně |
| knife | nůž |
| ladle | naběračka |
| microwave | mikrovlonná trouba |
| milk | mléko |
| mug | velký hrnek |

| | |
|-------------------|----------------------|
| oven glove | rukavice (ochranná) |
| oven mitt | rukavice (palčák) |
| pizza cutter | kráječ na pizzu |
| plate | talíř |
| pot holder | chňapky na hrnec |
| potatoe pealer | škrabka na brambory |
| rubbish bin | odpadkový koš |
| shelf | police |
| sieve | sítko |
| soup | polévka |
| spatula | kuchařská lopatka |
| spoon | lžice |
| stove | kamna, pec |
| syrup | limonáda |
| table | stůl |
| tap | vodovodní kohoutek |
| tea towel | kuchyňská utěrka |
| tin-opener | otvírák na konzervy |
| tray | podnos, tác |
| washing machine | pračka |
| washing up liquid | prostředek na nádobí |
| water | voda |
| whisk | metla na šlehání |
| wooden spoon | vařečka |
| work surface | pracovní plocha |

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

SECOND YEAR

IN A RESTAURANT

1. Match the pictures of meals with their names.



1



7



2

SOUP



8

SIRLOIN IN A CREAM SAUCE

CHICKEN STEAK WITH CHIPS AND VEGETABLE GARNISH



3

PORK WITH CABBAGE AND DUMPLINGS



9

HOT TOAST WITH MEAT AND CHEESE

PANCAKE WITH JAM

APPLE PIE

FRIED CHEESE WITH CHIPS AND VEGETABLE GARNISH



4

LASAGNE



10

ICE CREAM WITH FRUIT

CHEESE PLATE



5

ROAST DUCK



11



6



12



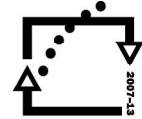
evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

2. Study these phrases and match them with Czech translation.

- | | | |
|---|---|-----------------------------------|
| 1 Can I help you? | → | Dal byste si něco k pití? |
| 2 Here is the menu. | | Co byste si dal jako předkrm? |
| 3 Would you like to order now? | | Mohu vám pomoci? |
| 4 What would you like as your starter? | | Zde je jídelní lístek. |
| 5 What would you like for your main course? | | Chtěl byste ještě něco dalšího? |
| 6 Would you like anything to drink? | | Chtěl byste si již objednat? |
| 7 Would you like anything else? | | Co byste chtěl jako hlavní jídlo? |

3. Now put the phrases from exercise 1 into the conversation.

- Waiter: Good afternoon, sir. 1 _____
- Guest: I would like to have lunch.
- Waiter: 2 _____
- Guest: Thank you.
- Waiter: 3 _____
- Guest: Yes, please.
- Waiter: 4 _____
- Guest: I'd like the soup of the day, please.
- Waiter: 5 _____
- Guest: I'd like fried chicken with rice, please.
- Waiter: 6 _____
- Guest: I'd like mineral water, please.
- Waiter: 7 _____
- Guest: No, thank you.



4. Match some more phrases which suit together.

- | | | |
|--------------------------------------|---|--------------------------------------|
| Would you like a cake? | → | It is very hot today. |
| Do you like vegetables? | | I don't have my credit card with me. |
| I prefer Italian food. | | Sure. |
| I'd like some ice cream, please. | | It is home made. |
| Can I pay in cash, please? | | I don't eat much in the morning. |
| Of course, sir. | | It is good for your health. |
| Would you like some fruit? | | I don't like Indian food very much. |
| I like eating cereals for breakfast. | | We have some apples and grapes. |



evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ VOCABULARY IN USE

1. Write the correct order in the dialogue between a Waiter and a Customer.

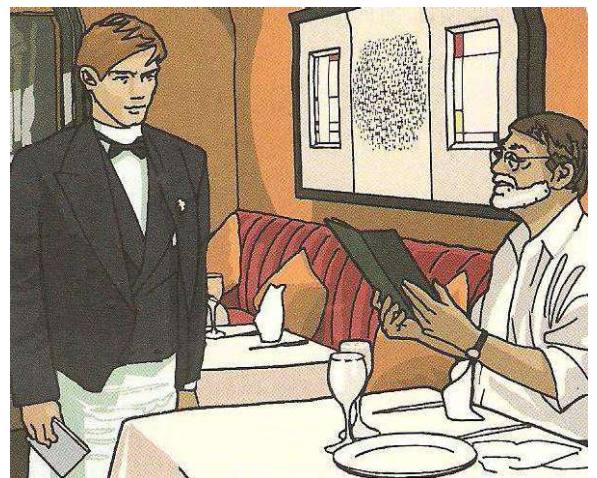
2. **W** order / like / would / now / to / you / ? _____
3. **C** sandwich / ham / please / I'd / a / like _____
4. **W** else / you / like / would / anything / ? _____
5. **C** would / soup / I'd / the /of/like/ the/day _____
6. **W** main / for / and / your / course / ? _____
7. **C** have / I / bill / please / can / the / ? _____

2. Complete the sentences

1. Three meals in the day: breakfast, _____ and _____ .
2. Three things you eat with: knife, _____ and _____ .
3. Three parts in a meal: starter, _____ and _____ .
4. Three ways to cook food: grill, _____ and _____ .
5. Two things you find on a table: salt and _____ .
6. Two types of mineral water: still and _____ .
7. How can you pay: in cash or by _____ .

3. Circle the correct word

1. Are you ready *order/to order*?
2. Would you like anything *else/to else*?
3. Would you like anything *drink/to drink*?
4. Can I have *a/the* bill, please?
5. Do you want *some more/another* bottle?
6. Yes, *of course/course*.
7. Can I *to help/help* you?
8. Here *are you/you are*.
9. What would you like *to/for* your main course?
10. *I/I will* have the soup of the day, please.



4. Complete the sentences

1. I'd like roast c _____ .
2. I love ice c _____ .
3. What's your main c _____ ?
4. Can I have the m _____, please?
5. I'd like a mixed s _____ .
6. Would you like to o _____, now?
7. I'd like f _____ mineral water.
8. My starter was tomato s _____ .

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

5. True or false?

1. You eat starter after the main course. _____
2. You eat soup with a knife and fork. _____
3. You eat the main course before desert. _____
4. Mixed salad can have tomatoes and potatoes in. _____
5. You eat soup and the main course from the same plate. _____
6. Dessert is the first thing you eat. _____
7. You can boil rice or potatoes. _____
8. Beef steak comes from a pig. _____
9. The list of food to eat is called a menu. _____
10. You can roast a chicken or a duck. _____

6. Divide these meals into the right category.

cola
soup
garlic bread
beer
lasagne
scrambled eggs
plum dumplings

ice cream
fried chicken
pancake with jam
pork and cabbage
ham and eggs
chicken steak
sirloin in a cream sauce

roast duck
beefsteak
fried cheese
apple pie
potato pancakes
mineral water
tea

pudding
juice
cake
cheese plate
roast beef
hot toast
wine



| STARTER | MAIN COURSE | DESSERT | DRINK |
|---------|-------------|---------|-------|
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |



evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

7. Side orders – recommend two side dishes to each meal below. You can use your own ideas.

| | | |
|-------------------|-------------------|--------------------|
| fried potatoes | boiled potatoes | mashed potatoes |
| American potatoes | chips | Bohemian dumplings |
| potato dumplings | rice | vegetable garnish |
| potato pancakes | boiled vegetables | sauerkraut |

| | | |
|----------------------------|--|--|
| sirloin | | |
| roast duck | | |
| sausage | | |
| chicken steak | | |
| fried cheese | | |
| roast beef | | |
| fried carp | | |
| venison | | |
| beef goulash | | |
| chicken with paprika sauce | | |
| roast chicken | | |
| fried cauliflower | | |
| broccoli with cheese sauce | | |

8. Find the end for each word

GOULASH SIRLOIN LASAGNE SOUP STARTER DESSERT DRINK CHEESE BEEF STEAK PORK

9. Here are some phrases from a dialogue between a waiter and a customer.
Can you find them?

U P A S E Y , P L E I ' D S O O F K E

L I T H E . D A T H E

a) _____

L I K R M O R C O D Y W H A U R S E ?

A I N E F T W O U L Y O U O U



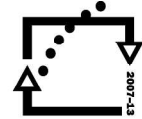
evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

b) _____

YOU THING KE TO DRINK? LI
WOULD ANY

c) _____

CAN P YOU, R? HEL SI I

d) _____

10. WORD SEARCH PUZZLE - MENU

T U A R K R E U A S T C
S W E L C O M E F R S E
L E D U M P L I N G A R
S R G L T H K S N B F E
E T W A S R I R F D K A
K B A I R R E I P I A L
A Y F R L E T S M N E S
C C C O T I V U S N R P
N S I I R E T E A E B R
A N S E P T R W B R D A
P C P N O S I N E V E C
L A K N H C N U L V E F

| | | |
|------------|-----------|-----------|
| APERITIF | BEVERAGES | BREAKFAST |
| CARP | CEREALS | DESSERT |
| DINNER | DUMPLING | FISH |
| LUNCH | MUTTON | PANCAKE |
| SAUERKRAUT | SIRLOIN | SPICY |
| STARTER | VENISON | WELCOME |



evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

SOUP

The most popular Czech soup :

Beef broth with home-made noodles
Chicken soup with pancake's noodles

How do we make home- made noodles:

Ingredients: meal, egg, water

We make ingredients into stiffer stuff on the rolling board and we roll out thin layer of it and we let it partially dry. We cut the thin layer to 5 cm wide stripes. We put them at each other and cut to thin noodles. We put into broth and boil about 5 minutes.

Other kinds of soups:

a fish soup
pea soup
bean soup
lentil soup
potato soup

vegetable soup
cauliflower soup
goulash soup
tripe soup
mushroom soup

Recipe for pea soup :

We put in the cold water washed peas and the best is for night.

Than we boil in the pot to soft.

We mix boiled peas with blender and we give taste to crush garlic and salt, pepper and marjoram.

We put in this soup maybe lightly fried cutting bread roll.





evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

MEAT

What we mostly make of each part of beef:

| | |
|---|---|
| <p>1) <u>neck</u>:</p> <ul style="list-style-type: none"> - minced meat - stewing dishes <p>2) <u>shank</u>:</p> <ul style="list-style-type: none"> - goulash <p>3) <u>shoulder</u>:</p> <ul style="list-style-type: none"> - roulade - beef with mushrooms - beef in red wine <p>4) <u>oxtail and ribs</u></p> <ul style="list-style-type: none"> - broth | <p>5) <u>tenderloin beefsteak</u> - kinds:</p> <ul style="list-style-type: none"> - rare - rare steak - medium steak - well- done steak - steak tartar <p>6) <u>sirloin</u>:</p> <ul style="list-style-type: none"> - steaks - entrecotes - roast beef <p>7) <u>leg</u>:</p> <ul style="list-style-type: none"> - roast sirloin of beef - beef Prague - beef Frankfurt - roulade - beef olives |
|---|---|

How do we make goulash?

We put cutting cubes of shank on the onion.

We add after roasting paprika, salt, pepper.

We add water and stew them, we sometimes mix them to soft.

We thicken by roux and when we finish cooking we give taste to garlic, marjoram.

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

What we mostly make of each part of pork:

| | |
|--|---|
| <p>1) <u>virgin sirloin</u></p> <ul style="list-style-type: none"> - medalion, steaks - roasted whole <p>2) <u>chop of pork, roast pork</u></p> <ul style="list-style-type: none"> - schnitzels - roasted dishes <p>3) <u>neck</u></p> <ul style="list-style-type: none"> - steaks, schnitzels - grilled dishes <p>4) <u>shoulder</u></p> <ul style="list-style-type: none"> - stewing dishes | <p>5) <u>head, trotters, tail</u></p> <ul style="list-style-type: none"> - pig – slaughtering specialities <p>6) <u>Belly</u></p> <ul style="list-style-type: none"> - roasted dishes - rolled fillet - roulade <p>7) <u>leg</u></p> <ul style="list-style-type: none"> - schnitzels - rolled fillet - roasted meat <p>8) <u>ribs</u></p> <ul style="list-style-type: none"> - smoke - curing - roasting |
|--|---|

How do we make schnitzel?

We cut slice of meat from leg, belly pork or neck of weight 150 g.
We pound, cover in wheat flour, in whisk eggs with milk, salt and covered in breadcrumbs.
We deep- fry in oil.

To the most uses poultry belong to:

hens, chickens, geese, ducks and turkeys.





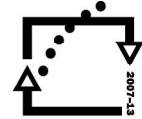
evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

We often use this cooking way for hen.

Recipe for chicken soup

We put all washed hen to cold water ,we add salt, peppercorn, all onion and boil them. When the hen is almost soft,we add root vegetables: all carrot, celery and parsley. After 20 minutes we strain soup and boil the most home-made noodles.

Chicken

We often roast all chicken.

When it is deboned, we prepare meal by grilling and roasting.

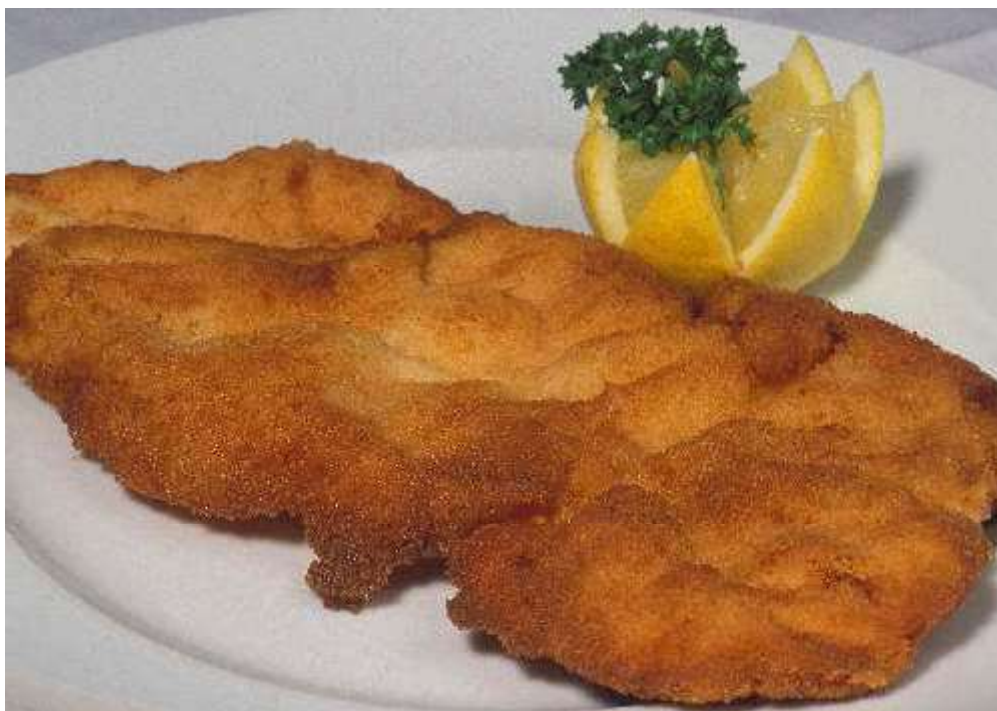
We use chicken for cold cuisine like appetizer salads.

How do we make chicken schnitzel ?

We pound deboned chicken breast, put salt and cover with flour, whisk eggs and breadcrumbs.

We deep - fry it in oil .

The most fit for it is served with boiled potatoes and vegetable salad.



We often use roasting for goose and duck .



evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

Recipe for a roasting duck

We put salt in and on all duck and put it on the roasting pan.

We add water and roast it slowly in the oven.

While we are roasting duck, we turn it, add water and we can stab it for lard.

Ducks fat is delicacy.

We roast duck at least 2 hours .

The most side dish fit for duck are potato dumplings and stewed cabbage.

How do we make potato dumplings?

We gently grate boiled potatoes, we add meal or semolina, salt and eggs.

We make them into stiff dough, we roll dumplings out and boil them in boiling salt water for 10 minutes on each side.

How do we make stewed cabbage?

We use sauerkraut.

We add little water to sauerkraut and we stew for 15 minutes.

We add fried onion, caraway seeds and we stew it again for a while.

We give taste to sugar and salt.



INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

FISH AND SEAFOOD

Fish consumption is very important from view of healthy diet.

The most frequently used freshwater fish :

- carp
- trout
- bream
- pike
- eel



The most frequently used seafish :

- mackerel
- tuna
- herring
- shark
- sardine
- salmon
- sturgeon...atc...

Seafood

Seafood is more popular for us.

They have high nutritive value and they are fast to cook.

We can eat most of them uncooked, for example: oysters.



To seafodd rang among : lobster, spiny lobster, prawns, octopus, sepia, caviar or seaweeds.

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

1. Match the kind of meat with the animal that gives it.



VENISON

PORK

CHICKEN

LAMB

VEAL

POULTRY

BEEF

MUTTON



2. Find the right definition for each word.

1. These animals live in a yard, their meat is healthy.

P _ _ _ _ _

2. Some people have this animal as a pet. It is quite clever.

P _ _

3. This animal is wild and lives in a wood.

D _ _ _

4. This meat is prepared from cows.

B _ _ _

5. This bird is yellow and its mother is a hen.

CH _ _ _ _ _

6. This animal gives us also wool.

S _ _ _ _



evropský
sociální
fond v ČR



INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

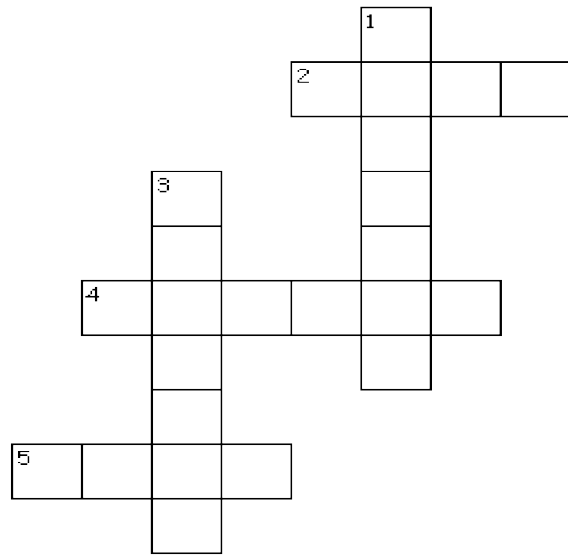
3. Crossword - Meat

Across

- 2. IT IS MADE FROM COWS
- 4. IT IS MADE FROM SHEEP
- 5. IT IS MADE FROM PIGS

Down

- 1. IT IS MADE FROM WILD ANIMALS
- 3. IT CAN BE CHICKEN, TURKEY OR HEN



4. Something extra – can you find the hidden phrase from a dialogue between a waiter and a customer?

| | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| A | B | C | D | E | F | G | H | I | J | K | L | M | N | O | P | Q | R | S | T | U | V | W | X | Y | Z |
| | | | J | C | | | | | | | | | | P | | | | | | | | Q | | | |

W O D E E O O E
 L Q P E N J N L O C G M C W P E B P F G M C
 D , E E
 J X H B N C X W C

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

BREAKFAST

Simple (continental) breakfast

We usually have hot drink – tea, coffee, cocoa.

We eat bakery products like roll, bread, toast with butter, cheese, jam or honey .

Bakery products



Complex breakfast

Simple breakfast + added with hot meal.

For eating we usually have : ham and eggs

porridge

fried meat

sausages

bangers

cornflakes with fruit.

We can drink fruit juice or vegetable juice and we can order hot drink too.

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

DRINKS – BEVERAGES



1. Try to guess which drink is described.

1. We usually drink it before we start eating.
2. It is not very strong, it can be white, red or rosé.
3. It is black, some people like sugar and milk in it
4. It is the most popular drink in our country.
5. It is sweet and it is made from fruit
6. It is strong alcohol, made from plums.
7. It can be black or fruit, we drink it to warm up.
8. It has no colour, it can be fizzy or still.
9. It is brown and sweet and it is made from milk.
10. People usually put ice in it. It is alcohol.

2. Divide these drinks in two sorts – alcoholic and soft.

| | | |
|------------|---------------|---------------|
| wine | mineral water | tea |
| coffee | cocoa | juice |
| spirit | liqueur | hot chocolate |
| soda water | aperitif | whisky |

| soft drinks | alcoholic drinks |
|-------------|------------------|
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |



evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

HOW TO COOK A MEAL

1. Read this text and guess what meal is described.

Ingredients: flour, eggs, milk, salt, sugar

Working process: Give flour, eggs and milk into a bowl. Add some sugar and a tea spoon of salt. Mix it well together with a mixer or a whisk. Then put a frying pan on a cooker and when it is hot, spread a bit of oil on it. Then pour a ladle of the mixture on the pan and fry from both sides. You can spread jam or cream on it and roll it before eating.

WHAT IS IT, DO YOU KNOW??? _____

2. Hide the text above and try to fill the gaps with the right word. When you finish, look at the text and check your answers.

Give 1) f _____, eggs and 2) m _____ into a bowl. Add some sugar and a tea spoon of 3) s _____. Mix it well together with a mixer or a 4) w _____. Then put a frying pan on a 5) c _____ and when it is hot, spread a bit of 6) o _____ on it. Then pour a 7) l _____ of the mixture on the pan and 8) f _____ from both sides. You can spread 9) j _____ or cream on it and 10) r _____ it before eating.

3. What do you need to cook *Sirloin in a cream sauce*?

1. lemon
2. beef meat
3. pepper
4. salt
5. vegetables
6. onion
7. cream
8. bay leaf
9. oil
10. allspice



INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

3. Do you remember what you need to cook it? Find out the right word and also the final word below.

1. CAERM

| | | | | |
|--|--|--|--|--|
| | | | | |
|--|--|--|--|--|

3
2. EPPREP

| | | | | | | |
|--|--|--|--|--|--|--|
| | | | | | | |
|--|--|--|--|--|--|--|
3. NOMEL

| | | | | | |
|--|--|--|--|--|--|
| | | | | | |
|--|--|--|--|--|--|

7
4. BYA EFAL

| | | |
|--|--|--|
| | | |
|--|--|--|

| | | | | |
|--|--|--|--|--|
| | | | | |
|--|--|--|--|--|
5. CASPIELL

| | | | | | | | |
|--|--|--|--|--|--|--|--|
| | | | | | | | |
|--|--|--|--|--|--|--|--|

1 6
6. TALS

| | | | |
|--|--|--|--|
| | | | |
|--|--|--|--|
7. NOINO

| | | | | |
|--|--|--|--|--|
| | | | | |
|--|--|--|--|--|

2
8. ESGETBAVLE

| | | | | | | | | | | |
|--|--|--|--|--|--|--|--|--|--|--|
| | | | | | | | | | | |
|--|--|--|--|--|--|--|--|--|--|--|

4
9. LIO

| | | |
|--|--|--|
| | | |
|--|--|--|

5
10. FBEE EMAT

| | | | |
|--|--|--|--|
| | | | |
|--|--|--|--|

| | | | |
|--|--|--|--|
| | | | |
|--|--|--|--|

| | | | | | | | |
|--|--|--|--|--|--|--|--|
| | | | | | | | |
|--|--|--|--|--|--|--|--|

1 2 3 4 5 6 7


INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

WORD LIST 4

| | |
|---------------------|-------------------|
| add | přidat |
| alcoholic drink | alkoholický nápoj |
| anything else | něco jiného |
| anything to drink | něco k pití |
| aperitif | aperitiv |
| beef | hovězí maso |
| beer | pivo |
| beverages | nápoje |
| Bohemian dumpling | houskový knedlík |
| boiled | vařený |
| boiled potatoes | vařené brambory |
| breakfast | snídaně |
| bring | přinést |
| cake | dort |
| carp | kapr |
| cash | hotovost |
| cereals | cereálie |
| cocoa | kakao |
| coke | kola (nápoj) |
| course | chod (v menu) |
| credit card | platební karta |
| desert | zákusek |
| dinner | večeře |
| finally | nakonec |
| fish | ryba, rybí maso |
| fizzy mineral water | perlivá minerálka |
| flour | mouka |
| fried | smažený |
| fried potatoes | opečené brambory |
| full plate | plný talíř |
| goulash | guláš |
| guest | host |
| half plate | půl talíře |
| ham and eggs | šunka s vejci |
| home made | domácí |
| hot | pálivý |
| chicken | kuře |
| chips | hranolky |
| lamb | jehněčí maso |

| | |
|---------------------|---------------------|
| lasagne | lazáně |
| lunch | oběd |
| main course | hlavní chod |
| mashed potatoes | šťouchané brambory |
| mix | smíchat |
| mutton | skopové maso |
| offer | nabídnout |
| order | objednat |
| pancake | palačinka |
| pepper | pepř |
| pie | koláč |
| pork | vepřové maso |
| potato dumpling | bramborový knedlík |
| potato pancakes | bramboráčky |
| poultry | drůbež |
| pour | nalévat |
| rice | rýže |
| roast | pečený |
| salt | sůl |
| sauerkraut | kyselé zelí |
| scrambled eggs | míchaná vajíčka |
| serve | podávat, servírovat |
| show | ukázat |
| sirloin | svíčková |
| soft drink | nealkoholický nápoj |
| soup | polévka |
| spicy | kořeněný |
| spread | rozetřít |
| starter | předkrm |
| still mineral water | neperlivá minerálka |
| strong | silný |
| then | pak |
| trout | pstruh |
| turkey | krůtí maso |
| veal | telecí maso |
| vegetable garnish | zeleninová obloha |
| venison | zvěřina |
| welcome | uvítat |
| would you like... | dal byste si... |

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

THIRD YEAR CONTAINERS AND QUANTITIES



a carton of juice



a packet of rice or biscuits



a jar of jam or olive



a



a can of coke



a bottle



a box of chocolates or matches

1. Study the pictures for 30 seconds. Cover the pictures. True or false? Write T or F.

- | | |
|---------------------------------------|---------------------------------------|
| 1. There's a jar of jam. _____ | 7. There's a box of matches. _____ |
| 2. There's a box of chocolates. _____ | 8. There's a carton of milk. _____ |
| 3. There's a packet of sugar. _____ | 9. There's a jar of olives. _____ |
| 4. There's a can of soda. _____ | 10. There's a tin of tomatoes. _____ |
| 5. There's a jar of coffee. _____ | 11. There's a packet of rice. _____ |
| 6. There's a bottle of water. _____ | 12. There's a packet of crisps. _____ |

2. Complete the phrases with a suitable word.

- Can you buy a _____ of rice at the shop, please?
- I bought my sister a lovely _____ of chocolates.
- Can I have a _____ of strawberry jam, please?
- We need a _____ of olive oil.
- There's a _____ of orange juice in the fridge.
- Can I open this _____ of biscuits?
- I think there's a _____ of noodles in the cupboard.
- I went out and I bought a _____ of wine.

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

COLD CUISINE

Cold meals are part of breakfast, snack, dinner, cold starters and separate meals.

They are served on different special occasions – buffet, cocktails, receptions.

Mayonnaise is the main part of cold cuisine. What do we need to prepare it at home?

Ingredients

1 egg yolk
a pinch of salt
a pinch of sugar
a bit of pepper
1 teaspoon of vinegar
1 teaspoon of lemon juice
about 1 cup of neutral oil



1. How to make a homemade mayonnaise

Mix yolk, salt, sugar and pepper together until well blended and yolk lightens .

Mix in the vinegar.

While whisking constantly, drizzle in the oil very slowly. Begin with just a drop or two at a time. When you have added about half the oil, you can add it in a very thin stream. Keep whisking the entire time you are adding the oil.

Tartar sauce – add gently cut onion, grated cucumber, salt, white pepper, lemon sauce and sugar

3. True or false? Write T or F.

To make homemade mayonnaise:

1. We need whole egg _____
2. We need olive oil _____
3. We don't stop whisking _____
4. We don't add oil quickly _____
5. We put oil at a time _____
6. We mix all ingredients together _____
7. We need a teaspoon of salt _____
8. In Tartar sauce we give gently cut cucumber _____

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

| | |
|------------|-------------------|
| add | přidat |
| bake | péct |
| baste | podlévat |
| blend | smíchat |
| boil | vařit |
| cut | krájet |
| drizzle | kapat |
| fry | smažit |
| gently cut | najemno nakrájený |
| grate | strouhat |

| | |
|-----------|-------------|
| grated | nastrouhaný |
| mash | rozmačkat |
| mix | míchat |
| pour over | polévat |
| roast | opékat |
| spread | rozetřít |
| stew | dusit |
| stir | míchat |
| turn | obracet |
| whisk | šlehat |

VOCABULARY IN USE

1. Write the right word for these working processes.



1. _____ 2. _____ 3. _____ 4. _____



5. _____ 6. _____ 7. _____ 8. _____



9. _____ 10. _____ 11. _____ 12. _____



evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

WORD SEARCH PUZZLE WORKING PROCESSES

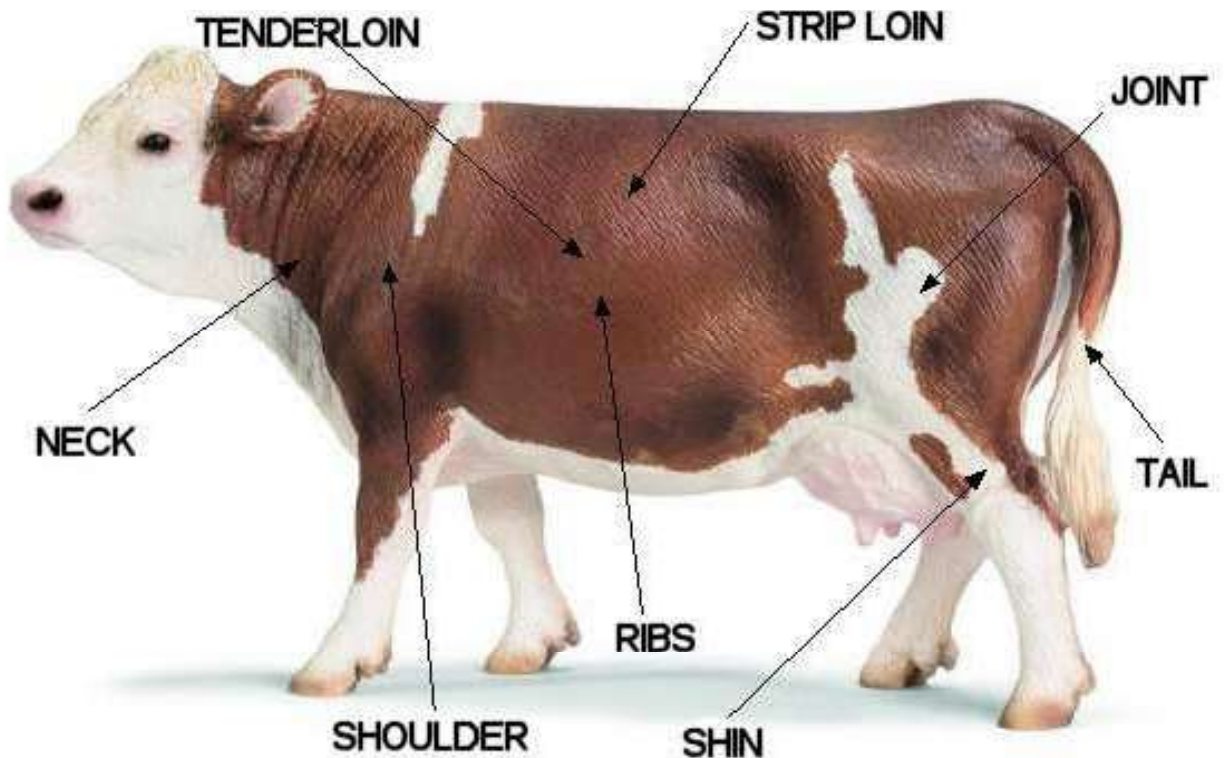
B R D K S I H W S F M J V
 B O R E K C S P F X A Q C
 I R I T S T R N F J S L I
 I P Z L E E O B F D H Y U
 X R Z W A C X N N X R G F
 W F L D L L E E R O B B Z
 D K E E W U L T T U U X H
 D V X U T B J O S B T M A
 A K H Z E S H X A K F N K
 G R A T E J A D O Q Q M W
 N A H Q A N G B R U N D D
 Y Y L O Z B Q V W R K A D
 O S H D L X M D X I Y X F

| | | |
|-------|---------|--------|
| ADD | BASTE | BLEND |
| BOIL | DRIZZLE | GRATE |
| MASH | ROAST | SPREAD |
| STEW | STIR | TURN |
| WHISK | | |

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

MEAT

BEEF MEAT



THE MOST FREQUENT METHOD OF COOKING:

- Tenderloin, sirloin ----- minute steaks
- Joint ----- minute steaks, stewing, roasting
- Shoulder, neck ----- stewing, roasting
- Shin----- stewing
- Ribs, tail----- boiling – clear soups, sauces



evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY

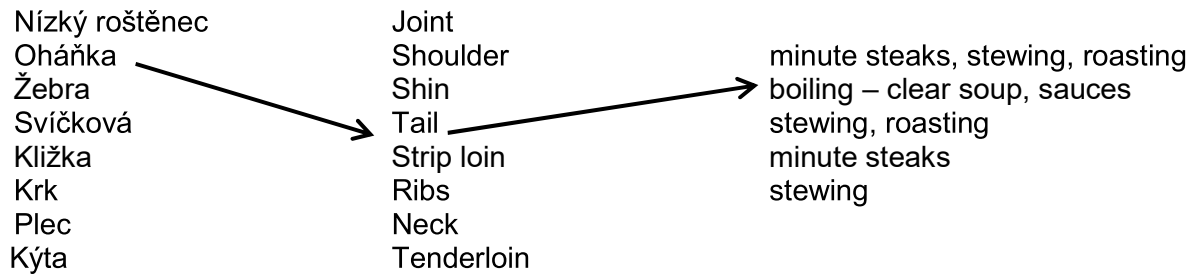


OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

VOCABULARY IN USE

1. Find Czech translation and the method of cooking.



2. Now write a sentence as the following example.

1. *We boil tail to cook soup or sauce.*

2. _____
3. _____
4. _____
5. _____
6. _____
7. _____

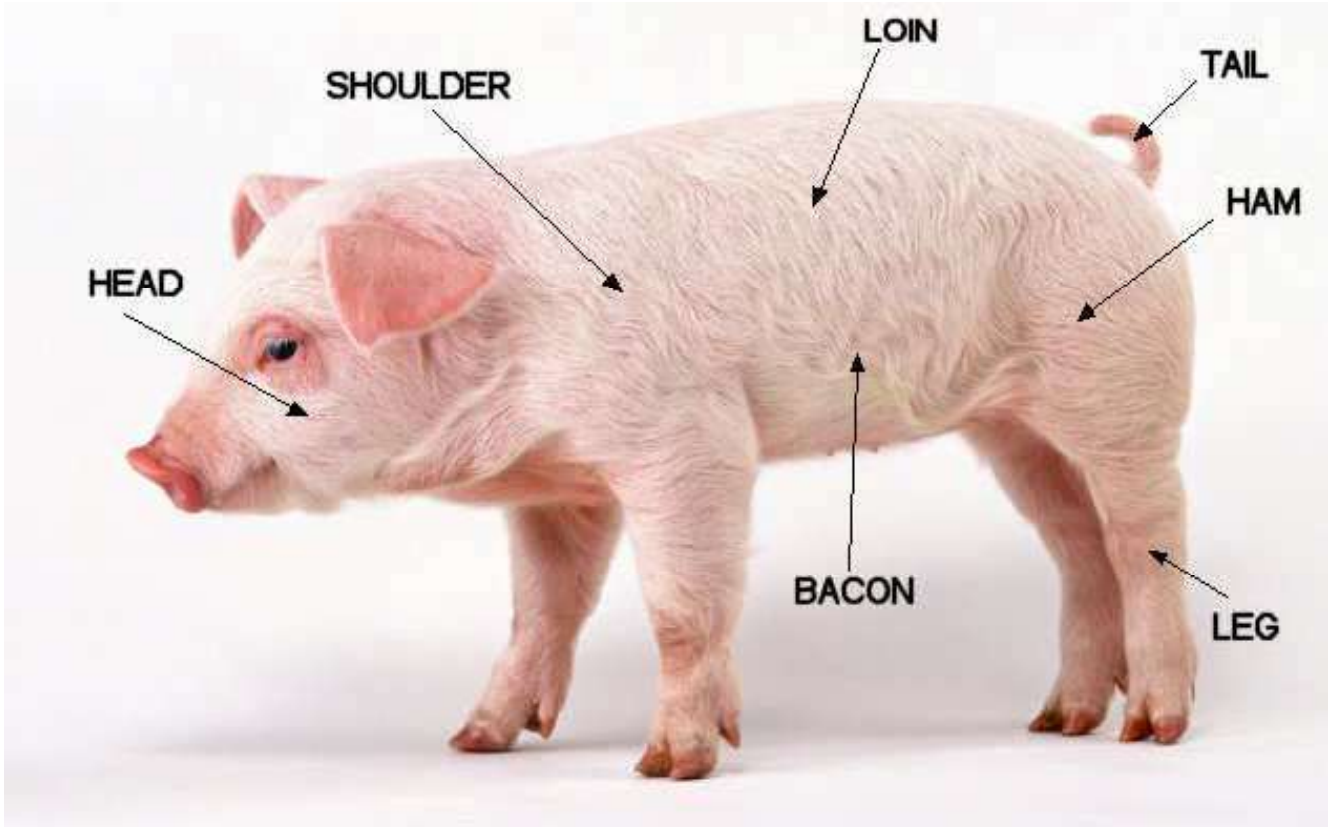
WORD LIST 6 – meat



| | |
|------------|----------------|
| neck | krkovička |
| ribs | žebra |
| shin | kližka |
| shoulder | plec |
| strip loin | nízký roštěnec |
| tail | oháňka |
| tenderloin | svíčková |

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

PORK MEAT



3. Can you find the right word and then the final word?

SEOHURDL ₂

TILA ₆

GEL ₄

HAED ₅

LION ₁

NAOBC

AMH ₃

P **K** _{1 2 3 4 5 6}

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

INTERNATIONAL CUISINE

1.



Asparagus
5.

2.



Borsh
6.

3.



Langosh
7.

4.



Croissant
8.



Haluski
with bryndza cheese
9.



Gouda cheese
10.



Goulash
11.



Hodge-podge
12.



Bacon and eggs, sausage
beans, mushrooms, tomato
13.



Tortilla
14.



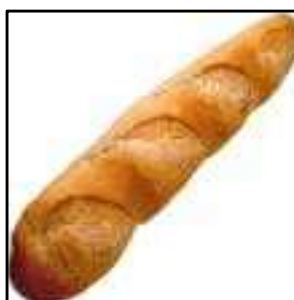
Spaghetti
15.



Paella
16.



Pizza



Baguette



Gyros



Hamburger



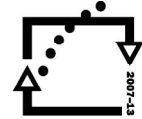
evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ VOCABULARY IN USE

1. Which pictures belong to the country?

- | | |
|------------------|-------------------|
| 1. France _____ | 7. Mexico _____ |
| 2. Italy _____ | 8. Hungary _____ |
| 3. Holland _____ | 9. Slovakia _____ |
| 4. America _____ | 10. Russia _____ |
| 5. Greece _____ | 11. England _____ |
| 6. Spain _____ | 12. Germany _____ |

2. Match the words to make a phrase.

- | | |
|---------------|----------------|
| 1. American | a) Hodge-podge |
| 2. French | b) pizza |
| 3. Spanish | c) cheese |
| 4. Russian | d) gyros |
| 5. Slovak | e) hamburger |
| 6. Dutch | f) breakfast |
| 7. Mexican | g) tortilla |
| 8. Italian | h) croissant |
| 9. English | i) haluski |
| 10. German | k) paella |
| 11. Greek | l) borsch |
| 12. Hungarian | m) goulash |



- | | | | |
|--------|--------|--------|---------|
| 1. ___ | 4. ___ | 7. ___ | 10. ___ |
| 2. ___ | 5. ___ | 8. ___ | 11. ___ |
| 3. ___ | 6. ___ | 9. ___ | 12. ___ |

3. Hide the text in exercise 2 and write at least 6 sentences – see the example.

1. We can eat American hamburger in America.

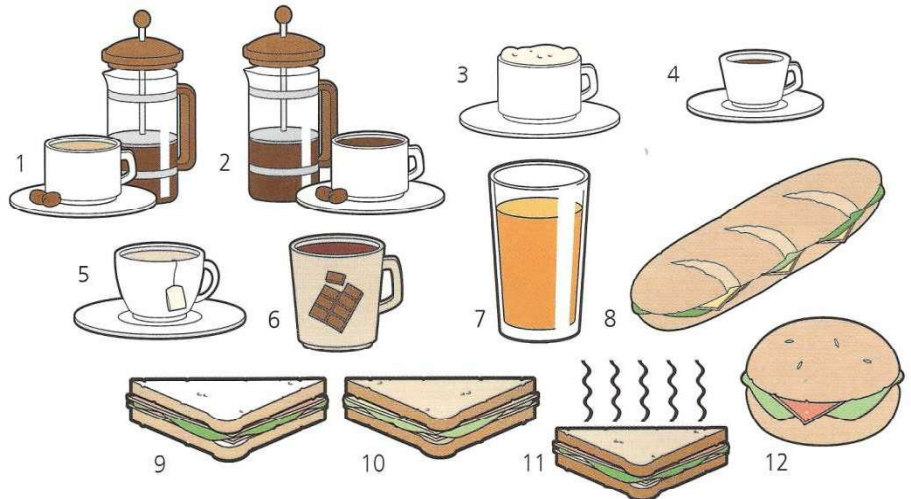


2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____
11. _____
12. _____

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

IN A CAFE

1. white coffee
2. black coffee
3. cappuccino
4. espresso
5. tea
6. hot chocolate
7. orange juice
8. baguette
9. sandwich (white bread)
10. sandwich (brown bread)
11. toasted sandwich
12. roll



Which kinds of coffee can we order in the cafe?

We need at least 7 grams of coffee for preparing coffee.

Espresso coffee – we prepare it in coffeemaker.

Viennese coffee – filtrated coffee with whipped cream.

Swiss coffee – espresso coffee + cherry liqueur + whipped cream.

Algerian coffee – espresso + egg nog + whipped cream.

Russian coffee – espresso + vodka + whipped cream.

Latte – espresso + milk + milk mousse.

Cappucino – espresso + milk mousse .

Risreto – it is half of espresso and it is stronger, than normal espresso.
Time for preparing coffee in coffeemaker is shorter.

Ice – coffee - cold latte, we can serve with ice - cream too.

Frappe – we mix espresso with milk and ice.



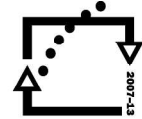
evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

Viennese coffee :



Fit desserts to coffee : cakes
pancakes
omelettes
tartes
Swiss rolls
strudels
cheese cake
chocolate cake or cups.

In cafe we serve alcoholic and soft drink too.

Wine: white
red
sparkling
dessert.

Spirits: cognac
whisky
fruit liqueur or liqueur with milk or cream.

Soft drink: water
mineral water
soda
juice
cider
limonade.



evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

1. Practise the dialogue between a waiter (W) and customer (C) with your partner.

W **Yes, please?**

C **I'd like** a ham and sandwich on brown bread, please, and two chicken baguettes.

W Is that to eat here or **take away**?

C To eat here.

W OK. Anything else?

C Yes, **two coffees**, please, and a cappuccino.

W OK. The food will be **a couple of minutes**. **Have a seat**.

2. Find the same meaning of the phrases from the dialogue in exercise 1.

1. I'd like

2. Take away

3. Two coffees

4. A couple of minutes

5. Have a seat

a) sit down

b) two or more minutes

c) polite way to say 'I want'

d) eat in another place (not in a café)

e) two cups of coffee

3. Find the end of each word

1. You can have a

rollbaguettesandwichtoastedsandwich

2. You can have a

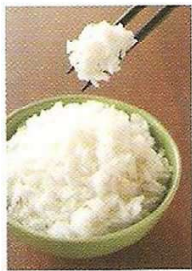
cappuccinoteaorangejuiceespresso blackcoffee

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

IN THE RESTAURANT

1. What shall we have? Put the words from the box to the correct place.

grilled roast boiled fried



rice



eggs

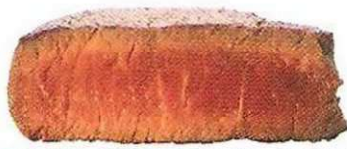


fish

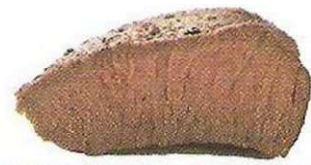


chicken

2. How would you like your beefsteak?



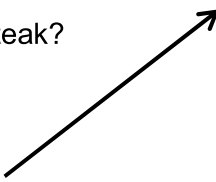
rare



well done

medium

3. Find the same meaning of the phrases from the restaurant.

- | | | |
|---|---|--|
| <ol style="list-style-type: none"> 1. Are you ready to order? 2. I'll have steak. 3. How would you like your steak? 4. Still water 5. Sparkling water 6. Meal 7. Of course/sure/certainly 8. The bill |  | <ol style="list-style-type: none"> a) water without gas b) Yes, no problem. c) a piece of paper with price/money for the meal d) I want/I'd like steak. e) Do you know what you want to eat? f) water with gas g) Would you like it rare, medium or well done? h) food |
|---|---|--|

4. Complete the conversation.

- W Are you ready to order?
 C Yes. I'll (1) _____ the steak.
 W And (2) _____ would you like it?
 C Rare, please. And a bottle of mineral water.
 W Yes, of (3) _____. Still or (4) _____ ?
 C Still, please.

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ
FESTIVE TABLE

- 1) For special occasions
- 2) Important table decoration
- 3) Correct composition for menu

Presentation festive wedding table

| | |
|----------------------------|---|
| Martini dry | Ham roll with horseradish whipped cream |
| Cabernet Sauvignon | Chicken soup with home- made noodles and vegetables |
| Bohemia sekt demi sec | Sirloin of beef, Carlsbad dumplings, crumberies |
| Bohemia sparkling demi sec | Wedding cake |
| Henessy, Becherovka | Fruit |
| Carlsbad Becher liqueur | Coffee |



INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

WORD LIST 7 – ANOTHER VOCABULARY

| | |
|-------------------|-------------------|
| appetizers | předkrmy |
| at a time | najednou |
| blend | smíchat |
| canapé | jednohubka |
| caviar | kaviár |
| cocktail | koktejl |
| cold meat | studená kuchyně |
| constantly | stále |
| continue | pokračovat |
| diet | dieta |
| drop | kapka |
| English breakfast | anglická snídaně |
| entire | celý |
| froth | pěna |
| gently cut | najemno nakrájený |
| grated | nastrouhaný |
| gravy | šťáva z masa |
| homemade | domácí |
| cheese | sýr |
| icing | poleva |
| Italian cuisine | Italská kuchyně |

| | |
|-------------------|----------------------|
| macrobiotics diet | makrobiotická strava |
| made to order | na objednávku |
| mayonnaise | majonéza |
| meatless | bezmasý |
| medium done | středně propečený |
| minced meat | mleté maso |
| offal | vnitřnosti |
| oven-ready food | polotovár |
| pastry | moučník |
| pate | paštika |
| pinch | špetka |
| rare | krvavý, syrový |
| salad | salát |
| salami | salám |
| spread | rozetřít, pomazánka |
| stream | pramínek |
| stuffed | plněný |
| tin | konzerva |
| vegetarian diet | vegetariánská strava |
| well done | dobře propečený |
| yeast | kvasnice |





evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

HOW TO WELCOME A GUEST

| | |
|---|---|
| Good morning, sir/madam. | Dobré ráno. |
| Can I help you? | Mohu vám pomoci? |
| Wait a moment, please. | Okamžik, prosím. |
| I'll show you a free table. | Ukáži vám volný stůl. |
| Is this table OK? | Je tento stůl v pořádku? |
| Sorry, this table is reserved. | Tento stůl je bohužel rezervovaný. |
| Smoking or no-smoking section? | Přejete si do kuřácké nebo nekuřácké části? |
| I hope you will enjoy the stay. | Doufám, že se vám tu bude líbit. |
| Is everything all right? | Je všechno v pořádku? |
| Do you want a table for two/three/four... people? | Přejete si stůl pro dvě/tři/čtyři... osoby? |
| You can also sit in the garden. | Můžete se posadit také na zahradě. |
| I will bring you the menu. | Přinesu vám jídelní lístek. |

1. Can you find the mixed sentences?

T A B Y O L E . E E L S U A H O W I ' L
F R

a) _____

Y O T H I H E S . J O Y I L L E N
U W T A Y O P E

b) _____

S O R R E S E R V L E E D . T H I S I S
R Y , T A B

c) _____



evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

TAKING AN ORDER

| | |
|---|-------------------------------------|
| Can I have the menu, please? | Mohu dostat jídelní lístek, prosím? |
| Would you like to order now? | Chtěl byste si již objednat? |
| What would you like as your starter? | Co si budete přát jako předkrm? |
| What would you like for your main course? | Co si dáte jako hlavní chod? |
| Would you like anything to drink? | Přejete si něco k pití? |
| Would you like anything else? | Přejete si ještě něco jiného? |
| I would likeWe would like.... | Dal bych si.... Dali bychom si.... |
| What coffee would you like? | Jakou kávu si přejete? |
| Here is our list of beverages/ wine list. | Zde je náš nápojový/vinný lístek. |
| Here you are. | Prosím. (při podávání čehokoliv) |
| Enjoy your meal. | Dobrou chuť. |
| Some rolls/bread, sir/madam? | Přejete si pečivo? |

2. Can you find the mixed sentences?

Y O U U R S L I K E E F F E ? R M W H A O R
C O T W O U L O U A I N D Y

a) _____

E I T O L I S R A G U R H E R E S . S O
E V E F B

b) _____

D R I K E Y O U N G N K ? L D T O W O U
A N Y T H I L I

c) _____



evropský
sociální
fond v ČR



EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

SAYING GOODBYE TO A GUEST

| | |
|--------------------------------------|---|
| Have you finished? | Už jste dojedl? |
| Can I have the bill, please? | Mohu dostat účet, prosím. |
| Here is your bill. | Zde je váš účet. |
| Was everything OK? | Bylo všechno v pořádku? |
| Did you like it here? | Líbilo se vám zde? |
| Thank you for your visit. | Děkujeme za vaši návštěvu. |
| My compliments to the chef. | Moje pochvala šéfkuchaři. |
| Have a nice day. | Hezký den. |
| We will be pleased to see you again. | Rádi vás opět uvidíme. |
| Complements of the House. | Pozornost podniku. (sladkost, aperitiv) |
| It is a tip for you. | Spropitné pro vás. |
| Here is your change. | Zde je nazpět. (při vracení peněz) |
| Can I pay by credit card? | Mohu platit kartou? |

3. Can you find the mixed sentences?

E D ? I S H E Y H A V F I N O U

a) _____

T H A R Y S I T . V I F O Y O U N K
O U R

b) _____

O U W I L S E T O E Y S E D W E L B
A G A I N . L E A E P

c) _____

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

WORD LIST 8

HOW TO BAKE BISCUITS – GOLDEN EYES

| | |
|--------------|---------------|
| beat the egg | ušlehat bílek |
| castor sugar | práškový cukr |
| cream | utřít do pěny |
| dent | důlek |
| divide | rozdělit |
| dip | namočit |
| dough | těsto |

| | |
|-----------|-------------------|
| egg white | bílek |
| egg yolk | žloutek |
| firm | ztuhnout |
| flour | mouka |
| form | vytvořit |
| hazelnut | lískový oříšek |
| chopped | nasekaný |

| | |
|-----------|-------------|
| lightly | jemně |
| piece | kousek, díl |
| place | umístit |
| preheated | předehřátý |
| sifted | přesátý |
| stir | míchat |
| tray | tác, plech |

Ingredients – 24 pieces

| | |
|----------------------|------|
| Butter | 115g |
| Castor sugar | 90g |
| 1 big egg, separated | |
| Plain flour, sifted | 145g |

Decoration

chopped hazelnuts
Apricot jam

Baking

Preheated oven 170°C
Middle shelf
15-20 minutes
pressing after 5 minutes



1. Place the butter, sugar and egg yolk in a bowl and cream together



2. Stir in the sifted flour to form dough. Put in the fridge until firm.



3. Divide the dough in two, roll out and cut each in 12 pieces. Then roll into balls. Beat the egg white lightly in a small bowl.



4. Give the chopped hazelnuts in another bowl. Dip three balls at a time into the egg white, then roll them in the hazelnuts with a fork.



5. Place the balls on a tray with baking paper, then make a dent on the top with a wooden spoon.



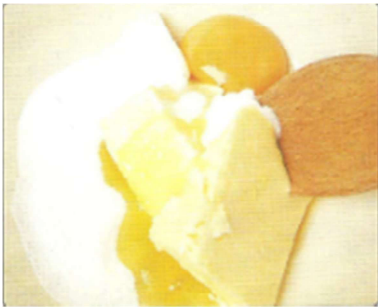
6. Bake in the oven for 5 min. then press the tops again. Continue baking until brown. When cold, put apricot jam into the centre.

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

1. Do you remember what ingredients we need to bake the biscuits?

1. B _____ 4. F _____ 6. Ch _____ h _____
 2. S _____ 5. E _ w _____ 7. A _____ j _____
 3. E _ _ y _ _ _

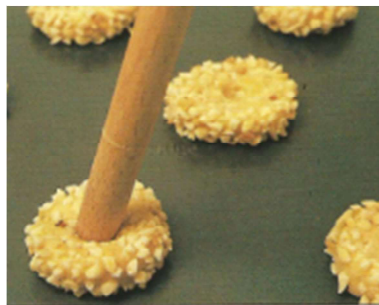
2. Can you write how to bake the biscuits? Try to describe the working process.



1. _____

2. _____

3. _____



4. _____

5. _____

6. _____

