**Тема урока «Типы организаций питания и работа персонала»**

**Урок изучения нового материала**

**Практическое занятие**

**Профессия: 43.01.09 Повар, кондитер**

**ОУДП.04 Иностранный язык**

**ОП.07 Иностранный язык в профессиональной деятельности**

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**Ключевые слова урока:**

* types of catering organisations - типы предприятий питания
* staff - штат, персонал

**Базовые понятия урока:**

* canteen - столовая,
* cafe –кафе,
* bars – бары,
* restaurants – рестораны
* to have lunch- обедать
* to eat on the run = to take a quick bite = to have a snack - перекусывать
* to eat food at reasonable price – поесть по приемлемой цене
* to take someone for lunch on business – пригласить на деловой обед
* a fast-food restaurant – ресторан быстрого питания
* to keep the old traditions – сохранять старинные традиции
* to have specialties of the house – готовить фирменные блюда
* to order international dishes - заказывать интернациональные блюда
* cuisine - кухня
* to satisfy everyone's taste – удовлетворять любому вкусу
* staff - штат, персонал
* serving staff – обслуживающий персонал
* barman - бармен
* cashier - кассир
* chef cook ( head chef) - шеф повар
* manager - управляющий
* waiter - официант
* headwaiter - старший официант
* waitress - официантка
* cook - повар
* kitchen hand - кухонный служащий
* to cater- кормить, обслуживать
* cutlery- столовые приборы
* sparkling- сверкающий
* to divide - делить
* meal – еда, прием пищи
* to manage - управлять
* sauce - соус

Let”s watch the video plot. <https://disk.yandex.com.am/d/sqe826GOZejO2w>

After that I will ask you a few questions. Be careful. So, let”s start.

Let's take a look at how to make the dish according to the classic recipe.

|  |  |
| --- | --- |
| № п/п | teacher’s questions |
| 1 | What dish is it? |
| 2 | What ingredients are used in the recipe? Name the ingredients in English and in Russian |
| 3 | Do you know how to bake pancakes? |
| 4 | Where can you cook pancakes? |
| 5 | Where can we taste different dishes besides at home? |
| 6 | Who cooks any dishes? |
| 7 | What is your future profession? |
| 8 | What is the topic of our lesson ? |

**Didactic material**

Card 1

Referance words for the formulation of the lesson topic:

|  |  |
| --- | --- |
| English | Russian |
| types of catering organisations | типы предприятий питания |
| staff of the catering organisations | персонал предприятий питания |

Card 2

**Task 1**  Read and write down new words

|  |
| --- |
| Canteen, cafe,bars, restaurants |
| to have lunch |
| to eat on the run, to take a quick bite, to have a snack |
| to eat food at reasonable price |
| to take someone for lunch on business |
| a fast-food restaurant |
| to keep the old traditions |
| to have specialties of the house |
| to order international dishes |
| cuisine |
| to satisfy everyone's taste |

**Task 1** Read and write down new words

|  |
| --- |
| 1.Staff (personal) |
| 2. serving staff |
| 3. barman |
| 4. cashier |
| 5. chef cook ( head chef) |
| 6. manager |
| 7. waiter |
| 8. headwaiter |
| 9. waitress |
| 10. cook |
| 11.kitchen hand |
| 12. sommelier |
| 13. to cater |
| 14. cutlery |
| 15. apprentice |
| 16. to divide |
| 17. meal |
| 18. to manage |

**Task 2**  **Types of catering organisations** ( *find equivalents)*

|  |  |
| --- | --- |
| Canteen, cafe,bars, restaurants | - пригласить на деловой обед |
| to have lunch | – ресторан быстрого питания |
| to eat on the run, to take a quick bite, to have a snack | - поесть по приемлемой цене |
| to eat food at reasonable price | – готовить фирменные блюда |
| to take someone for lunch on business | - столовая, кафе, бары, рестораны |
| a fast-food restaurant | – удовлетворять любому вкусу |
| to keep the old traditions | - сохранять старинные традиции |
| to have specialties of the house | - заказывать интернациональные блюда |
| to order international dishes | – кухня |
| cuisine | - обедать |
| to satisfy everyone's taste | - перекусывать |

**Task 2**  **Personal of catering enterprises** (*find equivalents)*

|  |  |
| --- | --- |
| 1.Staff (personal) | 1.бармен |
| 2. serving staff | 2.кассир |
| 3. barman | 3. шеф-повар |
| 4. cashier | 4. штат, персонал |
| 5. chef cook ( head chef) | 5.официант |
| 6. manager | 6.обслуживающий персонал |
| 7. waiter | 7.помощник повара |
| 8. headwaiter | 8. старший (главный) официант |
| 9. waitress | 9.управляющий |
| 10. cook | 10.повар |
| 11.kitchen hand | 11. официантка |
| 12. sommelier | 12. сомилье |
| 13. to cater | 13.столовые приборы |
| 14. cutlery | 14. еда, прием пищи |
| 15. apprentice | 15. практикант |
| 16. to divide | 16. управлять |
| 17. meal | 17. кормить, обслуживать |
| 18. to manage | 18. делить |

**Task 3**  ( for the first group) Read and translate the text №1: Eating out in Moscow

Nowdays it is not difficult to find a place for eating in Moscow. There are different places where we can eat decent food at reasonable price and take someone for lunch on business. There are a lot of canteens, cafes, bars and restaurants where people could have lunch, dinner or a snack.

If you want to eat on the run, you should go to a fast-food restaurant: McDonalds, "Russian Bistro" or Pizza Hut. They are very popular now. The first Russian-Canadian restaurant McDonald`s was opened in 1990. Nowadays there are a lot of them in the city. The menu card offers you single or double hamburgers, cheeseburgers, fillet of fish, fried crisp potatoes. For a drink, you can order cooling beverages — "Coca-Cola", "Fanta", "Sprite", tea or coffee.

If you are in a hurry, you can have a snack in a bar. There are many kinds of bars in Moscow: snack bars, express bars, milk bars, beer bars. Besides, if you are hungry but have too little time for eating, you can take a quick bite in a cafe "Russian Bistro" or "Russian Bliny".

There are hundreds of restaurants in Moscow to satisfy everyone's taste — from traditional Russian food to the finest of French wines and delicacies of the Far East.

You can visit "Yar" or "Metropol". Many new restaurants keep the old traditions of the Russian cuisine . Each restaurant has its specialties of the house.

The French cuisine has had the leading role in Moscow homes and restaurants since Peter the Great's times. In today's Moscow you can find a classical choice of French dishes at the art restaurant "Nostalgie". The restaurant has a vast wine list and a sommelier helps you make the right choice.

It is impossible to describe all the variety of delicious dishes of dif­ferent countries.

**Task 3**  ( for the second group) Read and translate the text №2 : The “Morris” Restaurant.

Restaurant “Morris” is a big restaurant. It can cater many guests at a time. The restaurant hall has modern design with light-blue carpet and walls, black chairs and white table-cloths, sparkling cutlery and glasses. The menu offers a variety of dishes from which the guests can choose. “Morris” is an elegant restaurant, with special service and fine food. All dishes are always fresh. The restaurant is open for dinner from 6 o’clock in the evening six days a week from Tuesday to Sunday. It is closed on Monday because the staff have a rest. The headwaiter (maitre d'hotel), Victor, and the bar­man, Bob, come to the restaurant before it opens. Victor is a skilled headwaiter. His main task is to coordinate the work of the staff in the dining room. He also greets the guests when they arrive and shows them to their tables. Bob, the barman, is very experienced in wines and cocktails. He knows a lot of recipes of cocktails and strong drinks.

There are ten people on the restaurant staff. They can be divided into two groups. One group works in the dining room. They serve the customers. Another group works in the kitchen. They prepare meals for the customers.

The head chef, Anna, comes to work at 10 o’clock in the morning. Anna works all day, often more than 8 hours a day. She plans the menu and manages the staff in the kitchen. She cooks meat dishes and sauces for the main course. The second chef, David, is a very good cook and he is able to make Anna's work when she is away. David does his work with the help of his appren­tice Jim. He makes the pates, the ice cream and desserts. David also prepares the main course, meat dishes…..

Apprentices help the cooks by preparing dishes for lunch. Students are usually trusted to cut vegetables and make sauces for desserts: strudels, ice cream, and puddings.

Mr. Black, the manager, manages both the dining room staff and the kitchen staff. He also effectively manages the finances of the restaurant

**Task 4** (to the text №1)

*Translate into English:*

1. Сегодня в Москве не сложно найти место, где можно покушать

2. Если вы хотите поесть на бегу, вам следует пойти в ресторан быстрого питания

3. Есть много столовых,кафе,баров и ресторанов, где люди могли бы пообедать, поужинать или перекусить

4. Меню предлагает вам одиночные или двойные гамбургеры

5. Если вы спешите, вы можете перекусить в баре

6. Каждый ресторан имеет свое фирменное блюдо

7. Есть сотни ресторанов в Москве на любой вку

**Task 4** (to the text №2)

*Translate into English:*

1. Анна работает целый день.

2. Анна планирует меню и управляет персоналом на кухне.

3. Анна работает больше, чем 8 часов в день.

4. Она готовит мясные блюда и соусы.

5. Все блюда всегда свежие

6. Менеджер руководит как работой сотрудников обеденного зала , так и персоналом кухни

7.Его основная задача координировать работу персонала в обеденном зале

**Task 5** *Make up sentences:*

|  |  |
| --- | --- |
| The barman | washes the dishes |
| The kitchen hand | plans the menu |
| The waiter | prepares different dishes |
| The cook | takes the order and serves the meal to the guests |
| The director | knows a lot of recipes of cocktails |
| The head chef | manages the dining room staff and the kitchen staff |

**Task 6**  ( to the text №1)

*Answer the questions:*

1.Where can you eat on the run in Moscow?

2.When was the first McDonalds opened in Moscow?

3.Why are the restaurants of quick service so popular nowadays?

4.What does the menu card offer to the customers of McDonalds?

5.What kinds of bars can you find in Moscow?

6.What restaurants with traditional Russian cuisine are there in Moscow?

7.Can people try national dishes of different countries?

8.Where can you find a classical choice of French dishes?

9.Do you often go to eat out?

10.What cuisine do you prefer?

**Task 6**  (to the text №2)

*Answer the questions:*

1.Is it a big restaurant?

2.What is the design of the restaurant hall?

3.What are the working hours of the restaurant?

4.When is the restaurant closed?

5.How many people are there in the staff?

6.Who is the head chef?

7.When does the head chef come to work?

8.What are the duties of the head chef?

9.What are the duties of the manager?

10. What do usually do apprentices?

Card 3

V.1

**task 1:**

Watch the videoplot. <https://disk.yandex.com.am/d/sqe826GOZejO2w>

Then answer a few question in writing. Be careful.

|  |  |
| --- | --- |
| 1 | What dish is it? |
| 2 | What ingredients are used in the recipe? Name the ingredients in English and in Russian |
| 3 | Do you know how to bake pancakes? |
| 4 | Where can you cook pancakes? |
| 5 | Where can we taste different dishes besides at home? |
| 6 | Who cooks any dishes? |
| 7 | What is your future profession? |

**task 2:**

Choose the right word. \*There is one extra word

|  |
| --- |
| café, catering ,cook, cuisine, take , cutlery , lunch |

1. There are different types of ………………. organizations
2. In restaurants people can also meet and communicate with their friends,

relatives and …….business partners for ……….

1. You may eat at reasonable price at this ……..
2. His mother is a very good ………
3. Many people often prefer restaurants of national……..  such as Italian,

Mexican and other

V.2

**task 1:**

Watch the videoplot. <https://disk.yandex.com.am/d/sqe826GOZejO2w>

Then answer a few question in writing. Be careful.

|  |  |
| --- | --- |
| 1 | What dish is it? |
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| 7 | What is your future profession? |

**task 2:**

Choose the right word. \*There is one extra word

|  |
| --- |
| restaurant, meals, eat on the run, fast-food , waiters, international dishes, sommelier |

1. The service is professional and the ……..are very helpful
2. This ……. is extremely popular
3. Cooks prepare ……. for the customers
4. They prefer order …………………..
5. If I want to …………….., I go to a …………………..restaurant