

3

	Checklist
1. Name and address:	Mrs Haraway, Prime Materials, Salisbury
2. Date and kind of event:	farewell party for the company's boss
3. Number of guests:	about 60 people
4. Duration:	5 p.m. to about midnight
5. Food and beverages:	five-course dinner; free drinks
6. Price per person:	€ 80
7. Decoration and seating:	blue place cards; white tablecloths with matching napkins, flowers and candles; E-shape arrangement
8. Technical equipment:	overhead projector, large screen, TV and DVD player
9. Accommodation:	27 standard single rooms; four standard double rooms; one executive business suite

Module 6

Serving meals and beverages

A Different beverages and meals

1

1. Wines	2. Beers	3. Spirits	4. Soft drinks	5. Hot drinks
sparkling wine	draught beer	brandy	apple juice	espresso
white wine	pilsner	vodka	mineral water	green tea
red wine	Weizen	tequila	cola	hot chocolate
rosé wine	Guinness	schnapps	lemonade	herbal tea
		whisky	orange juice	cappuccino

2

1. b., 2. d., 3. a., 4. e., 5. c.

3

- Schweinekotelett mit Pilzen und Ofenkartoffeln.
- Truthahnbrust mit Pfifferlingsoße und Nudeln.
- Gebratener Lachs mit Oliven, Tomaten und einer Scheibe Zitrone.
- Hühnerbrühe mit Nudeln und Gemüse.
- Eiscreme mit Melonenscheiben und Erdbeeren.

B Taking orders and recommending dishes

1

- When the waiter asks the guests a question in German, Samantha says that they don't speak German very well and she asks the waiter to speak English.
- Samantha orders black coffee because she is allergic to dairy products.
- Brian asks the waiter for a meal which helps him to lose weight.
- The waiter recommends to Brian a fish dish.
- The cod is steamed and it is served with boiled rice and vegetables and a slice of lemon.
- As a main dish Samantha orders chicken breast with French fries (instead of rice).
- As a starter Samantha orders a seafood salad and Brian takes a tomato soup.

2

- Waiter:** Good evening, Sir. Welcome Zum weißen Ross. Do you have a reservation?
- Guest:** Yes, I have. The receptionist at the Hotel Domizil reserved a table for me. My name is Al Aswad, that's A-I and A-S-W-A-D.
- Waiter:** Welcome, Mr Al Aswad. Please follow me to your table by the window. (...) Take a seat, please. Here's the menu. What would you like to drink?
- Guest:** What kind of freshly made beverages do you offer?
- Waiter:** We can offer you coffee, tea, hot chocolate and freshly squeezed apple, orange or tomato juice.
- Guest:** I'm afraid I'm allergic to dairy products. I'll take a freshly squeezed orange juice, please.
- Waiter:** OK, I've noted that. And what would you like to have as a main course, Mr Al Aswad?

Guest: Is there a dish you can recommend to me?
Waiter: What about a pork chop with mushrooms and French fries?
Guest: I'm afraid I don't eat any pork because I'm a Muslim. Are there any other dishes that you can recommend?
Waiter: I can recommend the cod with olives, tomatoes and a slice of lemon. Or you could have the turkey breast with chanterelle cream sauce and potatoes.
Guest: I'll take the cod, please.
Waiter: Thank you for your order. I'll be back straight away.

3

	Allowed to eat/drink	Not allowed to eat/drink
1. Muslim	chicken, eggs, fruit, honey, milk, nuts, beef, bread, cheese, lamb, pasta, rice, turkey, vegetables, hot drinks (without alcohol), soft drinks	pork, wine, spirits, beer
2. Vegetarian	eggs, fruit, honey, milk, nuts, wine, bread, cheese, pasta, rice, vegetables, beer, hot drinks, soft drinks, spirits	chicken, pork, beef, fish, lamb, seafood, veal, venison, fish
3. Vegan	fruit, nuts, wine, bread, pasta, rice, vegetables, beer, hot drinks (without dairy products), soft drinks, spirits	chicken, eggs, honey, milk, pork, beef, fish, lamb, seafood, veal, venison

4

allergies against nuts, allergies against dairy products, health reasons, being on a diet, religious reasons, animal protection, ecological reasons

C Paying the bill

1

(1) change, (2) total, (3) accept, (4) charge, (5) change, (6) tip, (7) receipt, (8) in cash, (9) separate, (10) service, (11) value-added tax, (12) sum

2

1. quickly, 2. intense, 3. delicious, 4. freshly, 5. highly, 6. well, fluent

Module 7

Working in the kitchen

A Different food and preparation methods

1

German	German	German
a. Karotte	e. Ingwer	i. Thymian
b. Kokosnuss	f. (Wein-)Trauben	j. Forelle
c. Zucchini	g. Lauch	k. Thunfisch
d. Knoblauch	h. Hummer	l. Rotwild

1. a., 2. g., 3. f., 4. h., 5. k., 6. b., 7. d., 8. i., 9. l., 10. c., 11. e., 12. j.

2

1. b., 2. a., 3. f., 4. c., 5. e., 6. g., 7. d.

3

Individuelle Lösungen.

4

Rezept: Thunfischtoast

6 Unzen (= 170 g) Thunfisch aus der Dose, abgetropft.
 1/3 Tasse gehackte (Frühlings-)Zwiebeln
 3 Esslöffel leichte/fettreduzierte Mayonnaise
 1/8 Teelöffel schwarzer Pfeffer
 1/8 Teelöffel fein gehackter frischer Knoblauch
 4 Scheiben Vollkornbrot
 4 Tomatenscheiben
 4 Scheiben Käse

5

1. Preheat, 2. onions, 3. fresh garlic, 4. bowl, 5. mix, 6. baking tray, 7. spread, 8. slices, 9. Add, 10. melted

6

Individuelle Lösungen.

B Kitchen equipment

1

German	German
1. Lebensmittel abwägen	4. aus einem Topf (heraus-) nehmen
2. aufwärmen	5. hacken, zerkleinern
3. in Dampf kochen/dampfgaren	6. kühl stellen

2

1. You use a kitchen scale for weighing (portions of) food.
 2. You use a refrigerator to keep food cool. In this way you can keep food fresh for a longer period of time.
 3. A pressure cooker is used for cooking food very quickly in steam.
 4. You can use it for cooking. You can also warm up food in a microwave oven.
 5. A ladle is used for taking liquid food (for example, soups or sauces) out of a pot.