

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.

3

Individuelle Lösungen.

C Kitchen hygiene and safety**1**

1. False. Personal belongings must be kept outside the kitchen.
2. False. You should wash your hands before entering and when leaving the kitchen.
3. False. Clean the machinery immediately after you have used it.
4. True.
5. True.

2

1. Unplug machinery as soon as you finished using it.
2. Never try to catch a falling knife.
3. If you have to walk with a knife hold the tip down at your side.
4. Use equipment for its intended purpose only.
5. Do not put too much food into the fridge to prevent objects from falling out.
6. Keep a list of emergency phone numbers in a safe place.
7. Clean up spilled food the moment it happens.

3

Individuelle Lösungen.

4

1. If you obey the kitchen safety instructions, you probably **(won't/wouldn't)** get hurt.
2. If she had seen the sign, she **(wouldn't make/wouldn't have made)** the head chef angry.
3. I would prepare the meal if my sous chef **(asks/asked)** me.
4. If Tom covers the food with plastic foil it **(can keep/could keep)** fresh until tonight.
5. The head chef would be satisfied if he **(sees/saw)** me cleaning the preparation areas regularly.
6. If my superior **(has been/had been)** more friendly, I would have stayed on after my apprenticeship.

Module 8**Kitchen organisation****A Different tasks and responsibilities****1**

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

2

Individuelle Lösungen.

B Buying and ordering food**1**

1. Wrong. The head chef has just arrived from Canada and his German is not very good, yet.
2. Wrong. He orders 4 kilos of oranges, 2 kilos of green beans, 10 kilos of potatoes and 20 cauliflowers.
3. Right.
4. Wrong. The hotel is allowed to pay at the end of each month within 30 days on receipt of the invoice.
5. Wrong. The delivery should arrive at the hotel by tomorrow morning.

2

Individuelle Lösungen.

3

Wholesaler: Good morning, Kruno Gorsz speaking. How can I help you?

Sous chef: This is Fiona Bix calling from the Sea Hotel in Eastbourne.

Wholesaler: Nice to hear from you again, Mrs Bix. What can I do for you?

Sous chef: I'm very sorry to tell you that we received a delivery from you this morning with which we were rather dissatisfied.

Wholesaler: I'm really sorry to hear that. What's wrong with the delivery, Mrs Bix?

Sous chef: First of all, we ordered five boxes of apples but we received only two of them. Furthermore some of the apples are damaged.

Wholesaler: That's really annoying. I apologize for the inconvenience this caused you, Mrs Bix.

Sous chef: Unfortunately we also received three baskets of strawberries instead of the three boxes of cherries that we had ordered.

Wholesaler: I'll immediately see to the problem and send you a new delivery. You can keep the goods that we already delivered free of charge as a compensation.

Sous chef: OK, I accept your apology. But I must say that such a mistake mustn't happen again in the future.

Wholesaler: I promise you that we'll try our very best to improve our service, Mrs Bix. Goodbye and thank you for your call.

Sous chef: Thank you, Mr Gorsz. We're expecting your delivery later today. Goodbye.