



Unit 7 Eating Out!

EX.1 Vocabulary

Name: _____

Class _____

No. _____

Date _____

Fill in each blank with one of the words or phrases in the list below.

tip

four course meal

linen tablecloth

side dish

menu

main course

starter

seafood dishes

napkin

dessert

soft drink

serving

bill

chef

1. A(n) _____ is a piece of cloth which is placed over the table before it is set with cutlery and crockery.
2. A(n) _____ is a piece of cloth or paper used at meals for protecting your clothes and cleaning your lips and fingers.
3. The _____ is the person who cooks the food in a restaurant.
4. A(n) _____ is an amount of money, usually a percentage of the total bill, that you leave for the waiter who served you.
5. The _____ is the piece of paper with the cost of the meal written on it.
6. _____ do not contain any alcohol.
7. A(n) _____ is a sweet dish that is eaten at the end of a meal.
8. A(n) _____ is a dish that is served together with the main course and can be a salad, French fries, etc.
9. A(n) _____ is composed of a starter, a main course, dessert and tea or coffee.
10. A(n) _____ is a dish of a small amount of food eaten at the beginning of a meal.
11. A(n) _____ is the list of food items that you can order in a restaurant.
12. A(n) _____ is the amount of food placed on your plate for you to eat.
13. _____ are those which include prawns, octopus, squid, mussels etc.
14. The _____ of a meal comes after the starter and before the dessert.



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