Galley

The kitchen is called the "galley" on a cruise ship, and it is one of the largest unseen areas on board, with an extensive staff and a variegated diversity of tasks to be performed in a non-stop working system forced by the specific needs of food service onboard large cruise ship.

In the case of large cruise ships, the galley department consist of several separate sections, with a main galley, responsible for breakfasts, lunch and dinner; and separate, specialized galleys in certain dining rooms and restaurants, pizzerias, bars or crew areas.

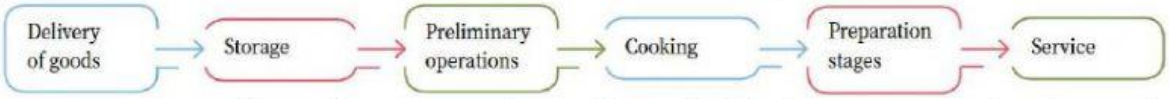
There is also a difference between hot galley, specialized in cooking vegetables, soups, fish and meat; and the cold galley, dedicated to baking, pastry and confectionary, snacks and diverse culinary specialties and meals to be served in buffets.

Galley department are served by well-trained, experienced cooking staff, supported by the utility division, whose duties involve keeping galley and its equipment clean and tidy.

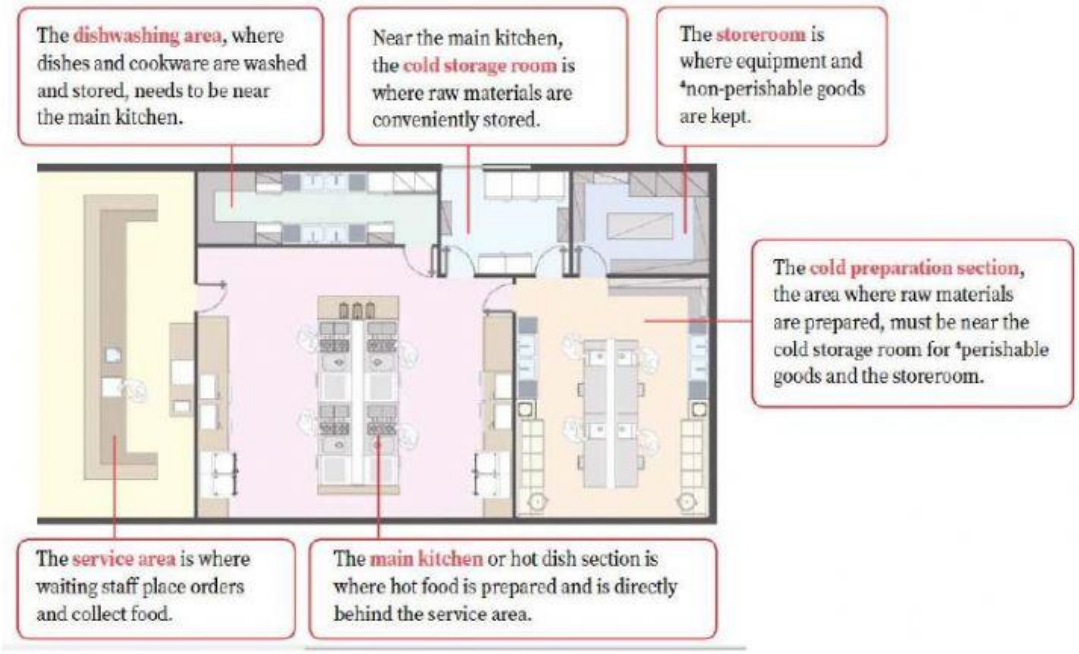
Kitchen design and areas

Whichever configuration selected, professional kitchens follows several basic principles:

- a logical progression from delivery of goods to service, known as a linear production line:



- a separation of processes, to avoid contact between raw materials, packaging, leftovers and kitchen waste, which can lead to contamination;
- a forward movement of the consecutive work phases, which also avoids potential contamination;
- good ventilation, lighting and soundproofing.The following are the main areas of a professional kitchen:



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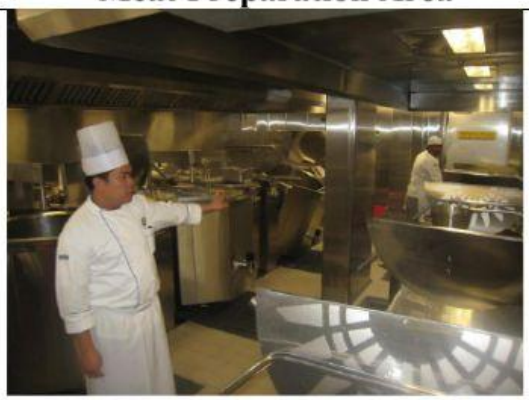
• **Fish Preparation Area**	• **Meat Preparation Area**
	
• **Sauce Area**	• **Soups, Pastas Area**
• **Dishwashing Area**	• **Bakery**
• **Service Area**	• **Storeroom**

Answer the following questions.

1. What is a kitchen?

LIVEWORKSHEETS

2. Describe the service area of the kitchen.

3. In which way should the modern cooking area be equipped?

4. Why do we call such an area as a functional, labour-saving kitchen?

5. What are the main features of nowadays kitchen?

6.

Read the texts again and match the kitchen areas to their uses.

1 The main kitchen is...	a where equipment and non-perishable goods are stored.
2 The cold preparation section is...	b where dishes, pots and pans are washed and stored.
3 The service area is...	c where hot food is prepared.
4 The storeroom is...	d where orders are placed and waiting staff collect food.
5 The cold storage room is...	e where perishable goods are stored.
6 The dishwashing area is...	f where raw ingredients are prepared.

GRAMMAR
3.1. PRESENT CONTINUOUS
(now [nau]-зараз)

	однина	множина
+	I am taking [teiki)] – Я беру. You are taking. – Ти береш. He is taking. – Він бере. She is taking. – Вонаа бере. It is taking. – Воно бере. John is taking. /ім. одн./	We are taking. – Ми берем. You are taking. – Ви берете. They are taking. – Вони беруть. The sailors are taking /ім. множ./
–	I am	We

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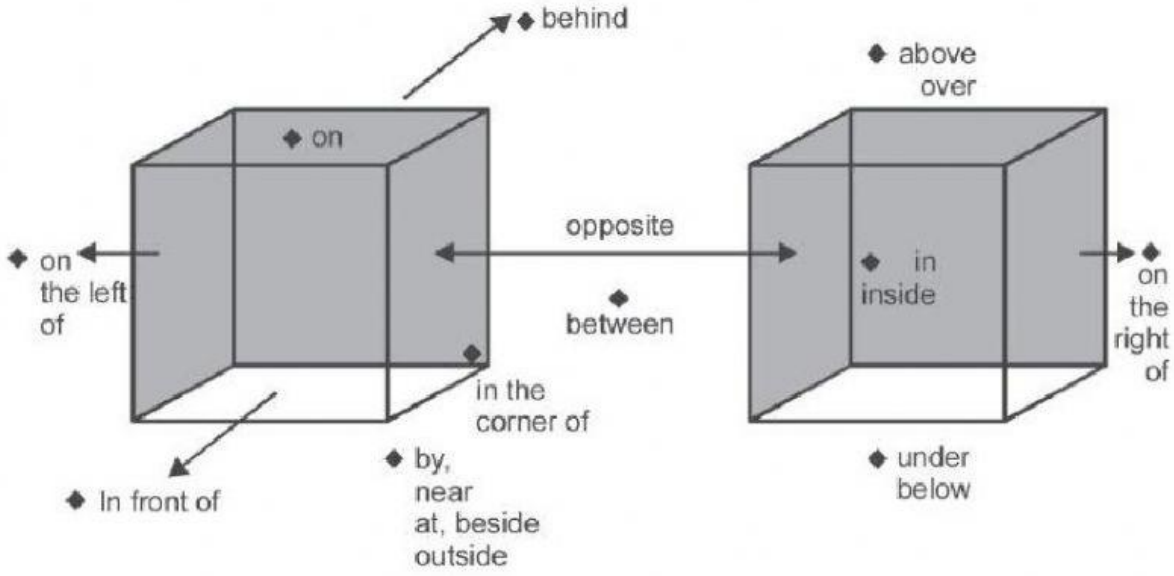
	You are He She It	is	not taking.	You are They	not taking.
?	**Загальне питання**				
	Am I Are you Is	he she it	taking?	Are	we you they	taking?
	Is John taking? / ім. одн./			Are the boys taking? / ім. множ./	
	Спеціальне питання /що,де, і т.д./ What are the boys taking?				

3.2. Прийменник
Просторові прийменники



Прийменники часу

• рік	**in**	**in 2007 – у 2007 році**
• пора року– влітку	**in**	**in summer**
• місяць	**in**	**in July– в липні**
• день тижня	**on**	**on Sunday – у неділю**
• назва дня	**on**	**on her birthday – на її день народження**
• дата	**on**	**on April 26 – 26-го квітня**
• період, а не тільки день	**at**	**at Easter (Christmas etc) – на Великдень (Різдво)**
• відрізок часу з означеннями		**last (this, next, every) Saturday – минулої**

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last, this, next, every		**(цієї, наступної, кожної) суботи**
• частина дня	**in**	**in the morning (afternoon, evening) – вранці (вдень, увечері) (але at night – "вночі")**
• час за годинником	**at**	**at 3 o'clock, at noon, at midnight – о третій годині, опівдні, опівночі**
• відрізок часу «від …до»	**from …to**	**from 6 to 9 – з шостої до дев'ятої години**
• що передує в часі	**before**	**before 3 o'clock – до третьої години**
• що є наступним у часі	**after**	**after 3 o'clock – після третьої години**
• період із зазначенням його тривалості (відповідає на запитання «як довго»?)	**for**	**for two years – протягом двох років**
• період без точного зазначення його тривалості (відповідає на запитання «коли»?)	**during**	**during school – під час (протягом, на протязі) навчання в школі**
• точка відліку часу, який триває у момент мовлення	**since**	**since 3 o'clock – (починаючи) з третьої години (і до цього часу)**
• відрізок часу «до» (без зазначення точки відліку)	**until**	**until 3 o'clock – (не раніше ніж) до третьої години**
• точка завершення дії (стану)	**by**	**by 3 o'clock – (максимум) до третьої години**
• період, по завершенні якого скінчиться певна дія (стан)	**in**	**in 3 hours – за три години (після того, як пройде три години)**

Заповніть пропуски прийменниками..

1. The pears are not … the table. 2. The tart is … the dish 3. The duck is … the table. 4. The broth is … the cup. 5. The tea is not … the tea-pot. 6. The red wine is … that bottle. 7. The cheese is … the plate. 8. I put your knife somewhere … the shelves. 9. The Sauce Area is just … bakery. 10. He'll come back … two months. 11. What are you doing … 5 … 7 o'clock? 12. We don't have to go to work … Sundays. 13.

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I'm afraid, he won't have completed the work … the end of the week. 14. He prefers to have his holiday … September. 15. You can call … our place any time … six.

Поставте речення в питальну та заперечне форми.

Приклад : The sailor is keeping watch.

Is the sailor keeping watch? – The sailor is not keeping watch.

1. The cook is standing near the stove.

2. The head chef is assign tasks to the kitchen brigade.

3. She is creating new dishes.

4. We are working with fish.

5. They are standing in the cold department.

Складіть речення в Present Continuous.

1. his assistant / make notes

2. Clare /choose a dish

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3. Bill / make coffee (not)

4. Rob / speak to the manager?

5. We / clean equipment

6. They / cook (not)

7. Chef and I / discus the menu

Make up short compositions using the following words and word-combinations.

1. Kitchen layout, well planned, well-lit cooking area, commis waiter, table for dirties, service area, washing - up area, hot plate and hot cupboard, fit with.

2. Equipment, coal range, rack and shelves, necessary utensils, time saving, gadgets, frying pens, boilers, description, regular assortment, tins and trays.

LIVEWORKSHEETS