

Модульна контрольна робота №3 з англійської мови

Name_____

Group_____

Рівень I (Максимум 35 балів)

Завдання 1. Оберіть правильну відповідь. (1 бал за кожну правильну відповідь, всього 10 балів)

1. What is a document listing all the food and drink items available in a restaurant?
a) Bill b) Recipe c) Menu d) Order
2. Which of these is a common requirement for restaurant staff?
a) Being able to sing b) Having a driver's license
c) Maintaining personal hygiene d) Knowing how to fix kitchen equipment
3. What type of establishment usually offers quick service and affordable meals?
a) Fine dining restaurant b) Cafeteria c) Bar d) Catering service
4. Which piece of cutlery is used for cutting meat?
a) Spoon b) Fork c) Knife d) Teaspoon
5. What is a "galley" on a ship?
a) The bridge b) The engine room c) The kitchen d) The cabin
6. Which nutrient is the body's primary source of energy?
a) Proteins b) Vitamins c) Carbohydrates d) Fats
7. What is a common practice when greeting a guest in a restaurant?
a) Immediately showing them the bill. b) Asking them to wait outside.
c) Offering a warm welcome and assistance. d) Pointing to an empty table from a distance.
8. Which term refers to the process of breaking down food in the body?
a) Freezing b) Boiling c) Digestion d) Fermentation
9. What is the main goal of quality control in food service?
a) To save money b) To reduce staff c) To limit menu choices
d) To ensure high standards of food and service
10. Which country's cuisine is known for dishes like fish and chips?
a) Germany b) Italy c) England d) France

Завдання 2. З'єднайте англійське слово з його українським перекладом. (1 бал за кожне правильне співставлення, всього 15 балів)

English Word	Number №	Ukrainian Translation
1. Waiter		Недоїдання
2. Cutlery		Офіціант
3. Crockery		Столові прилади
4. Reservation		Посуд (тарілки, чашки)
5. Banquet		Бронювання
6. Utensils		Бенкет
7. Sanitation		Кухонне приладдя
8. Protein		Санітарія
9. Carbohydrates		Білок
10. Vitamins		Вуглеводи
11. Malnutrition		Вітаміни
12. Food poisoning		Харчове отруєння
13. Sous-vide		Середземноморський
14. Fusion cuisine		Ф'южн кулінарія
15. Mediterranean		Су-від (технологія)

Завдання 3. Виберіть правильний варіант, що доповнює речення. (1 бал за кожну правильну відповідь, всього 10 балів)

1. A professional chef _____ many years to master their skills.

- a) need b) needs c) needing d) are needing

2. Currently, the restaurant _____ a new menu for the summer season.

- a) prepares b) prepared c) is preparing d) prepare
3. Yesterday, the guests _____ their dinner and left a generous tip.
- a) enjoy b) are enjoying c) enjoyed d) were enjoying
4. All employees _____ adhere to strict hygiene rules in the kitchen.
- a) can b) may c) must d) few
5. How _____ water do you drink per day for good health?
- a) many b) few c) much d) some
6. There are _____ opportunities for career growth in the hospitality industry.
- a) little b) much c) many d) any
7. _____ I offer you a glass of water while you wait?
- a) Must b) May c) Many d) Little
8. Last night, the waiter _____ trying to resolve a conflict with a customer.
- a) is b) was c) were d) am
9. Eating _____ processed foods can lead to various health problems.
- a) many b) too much c) too few d) a little
10. What _____ you usually _____ for breakfast?
- a) are / having b) do / have c) did / had d) will / have

Рівень II (Максимум 35 балів)

Завдання 4. Оберіть правильну відповідь. (1 бал за кожну правильну відповідь, всього 10 балів)

1. Which type of menu offers a fixed price for a specific number of courses?
- a) À la carte menu b) Prix fixe menu c) Children's menu d) Breakfast menu
2. What is the primary characteristic of a "fine dining" restaurant?
- a) Fast food service c) Exceptional service and gourmet food
- b) Casual atmosphere d) Self-service options
3. What role involves welcoming guests, managing reservations, and assigning tables?
- a) Chef b) Host/Hostess c) Bartender d) Dishwasher
4. Why is it important to understand the culinary preferences of guests from different countries?

- a) To limit their choices. b) To provide tailored service and avoid cultural misunderstandings.
- c) To encourage them to try only local dishes. d) To charge them more money.
5. Which of these is a key element of "mise en place" in a professional kitchen?
- a) Serving the food b) Eating a snack c) Cleaning after cooking
- d) Preparing all ingredients and equipment before cooking
6. What does it mean to "resolve a complaint" in customer service?
- a) To ignore the customer. b) To listen to the customer and find a satisfactory solution.
- c) To argue with the customer. d) To blame the customer for the problem.
7. Which cooking technique involves cooking food in a vacuum-sealed bag in a water bath at a precise temperature?
- a) Roasting b) Frying c) Sous-vide d) Grilling
8. What is the traditional number of meals consumed per day in many cultures?
- a) One b) Two c) Three d) Four or more
9. Which nutrient is essential for building and repairing tissues in the body?
- a) Carbohydrates b) Fats c) Vitamins d) Proteins
10. Which cuisine is characterized by its emphasis on fresh vegetables, olive oil, and seafood?
- a) Japanese cuisine b) Mediterranean cuisine c) German cuisine d) American cuisine

Завдання 5. З'єднайте термін та його пояснення. (1 бал за кожне правильне співставлення, всього 10 балів)

Term		Explanation
1. Food Pairing		a. An eating pattern that excludes meat, and sometimes other animal products.
2. Molecular Gastronomy		b. The study of how different flavors and ingredients complement each other.
3. Vegan		c. A type of dining where guests serve themselves from a variety of dishes.
4. Buffet Service		d. A formal event for a large number of people, often with speeches and entertainment.
5. Banquet		e. A science-based approach to cooking that explores the physical and chemical transformations of ingredients.

6. Appetizer		f. The principal dish of a meal.
7. Main Course		g. A small portion of food served before the main course.
8. Dessert		h. Any liquid intended for drinking.
9. Beverage		i. The sweet dish served at the end of a meal.
10. Undernutrition		j. A condition resulting from a diet that does not provide enough nutrients.

Завдання 6. Заповніть пропуски в діалозі між офіціантом (Waiter) та гостем (Guest), використовуючи слова з рамки. (1 бал за кожну правильну відповідь, всього 15 балів)

Words: reservation recommend special enjoy order ready sauce bill
comfortable sparkling still apologize delicious complimentary menu

Waiter: Good evening! Do you have a _____ with us tonight?

Guest: Good evening! Yes, under the name Johnson.

Waiter: Ah, Mr. Johnson, your table is _____. Please follow me. (Leads to the table) Are you _____ here? Here's our _____.

Guest: Thank you. What drinks do you _____?

Waiter: We have a wide selection. Would you like some _____ or still water to start?

Guest: Just _____ water, please.

Waiter: And are you ready to _____ your food? Today's _____ is grilled sea bass with a lemon-herb _____.

Guest: That sounds _____! I'll have that, please. My friend will have the pasta.

Waiter: Excellent choice, sir! (Writes down the order) Your drinks will be right with you.

(Later, after the main course)

Guest: Excuse me, I'd like to ask for the _____, please.

Waiter: Certainly, sir. I'll bring it right over. (Brings the bill)

Guest: Oh, it seems there's an extra dessert on here. We didn't order dessert.

Waiter: I _____ sincerely for the mistake, sir. Let me correct that for you immediately.

(Returns with corrected bill) Here you go. Please _____ the rest of your evening, and as a small gesture, here's a _____ coffee.

Guest: Thank you very much!

Рівень III (Максимум 30 балів)

Завдання 7. Складіть речення, використовуючи надані слова та додаючи пропущені елементи (артиклі, прийменники, допоміжні дієслова тощо), якщо це необхідно. Зверніть увагу на правильну граматичну структуру. (2 бали за кожне правильне речення, всього 20 балів)

1. Proper / storage / food / prevent / spoilage.
2. Waiter / always / clean / table / before / new / guests.
3. Healthy / diet / include / balance / nutrients.
4. She / explain / benefits / Mediterranean / cuisine / guests.
5. What / types / restaurants / you / prefer / visit?
6. Customer / satisfaction / priority / hospitality / industry.
7. The / chef / demonstrate / molecular / gastronomy / techniques.
8. It / important / adapt / service / cultural / differences.
9. This / establishment / follow / strict / HACCP / standards.
10. We / learn / about / history / Ukrainian / national / cuisine.

Завдання 8. Дайте розгорнуті відповіді на відкриті питання. (2 відкритих питання, 5 балів за кожну відповідь, всього 10 балів)

1. Describe the main differences between a **café** and a **restaurant**. Mention at least three key aspects for each type of establishment. (3-4 речення)

2. Compare and contrast European cuisine (e.g., French, Italian, German, or British) with Asian cuisine (e.g., Japanese, Chinese, Indian, or Thai). Discuss their approach to flavors, typical ingredients, and common cooking techniques. Provide specific examples of dishes that highlight these differences.