UNIT 4 – SERVING AT A RESTAURANT

I. LISTENING

Task 1: Listen to a dialog at a restaurant and answer the questions with NO MORE THAN FIVE WORDS.

1. How is the Japanese chicken kebab?
2. What is gourmandise salad made with?
3. What drink does the guest order?
4. What dish would the guest like first?
5. When will the guest be served?

Task 2: Listen to a dialog at a Teppanyaki restaurant and choose the correct answer A, B or C for each question.

1. What would the guest like to try lobster and king salmon with?
   A. Tartar sauce
   B. Japanese dressing
   C. Vinegar
2. What is Japanese dressing made of?
   A. Lime juice, soy sauce
   B. Vinegar
   C. Both A and B
3. What does the guest think about the seafood?
   A. It's delicious.
   B. It's unusual.
   C. It has a subtle taste.
4. How would the guest like the steak to be?
   A. Undercooked
   B. Medium rare
   C. Overcooked
5. What kind of sauce can the guest try with the steak?
   A. The soy sauce or the oriental sauce
   B. The garlic sauce or the soy sauce
   C. The oriental sauce or the garlic sauce

LIVEWORKSHEETS

Task 3: Listen and write down the items on the menu that the guests actually order

1. Starters: _____

2. Main courses: _____



Answer the questions with NO MORE THAN FOUR WORDS

1. What isn't included in the seafood salad?
2. What are the waiter's suggestions for main course?
3. What is salsa made from?
4. What would the woman like for the main course?
5. What does the man ask for after the meal?

II. READING

Task 1: Read the newspaper articles and choose the best answer for each question.

Greek villagers live longer

A report published today in the British Medical Journal claims that a Mediterranean diet will help you to live longer. Greek researchers have found that people who eat plenty of

LIVEWORKSHEETS

fruit, vegetables and olive oil, and low quantities of meat and dairy products will live to a healthy old age.

Ten years ago the researchers measured the food intake of 182 men and women aged over 70 in three Greek villages. This year they returned to look at the numbers who had died. They found that the villagers who ate a traditional diet had a 17 percent reduction in the chance of death compared to those who did not.

The traditional Mediterranean diet consists of a high consumption of olive oil, beans, cereals, vegetables and fruits, a low consumption of dairy products and meat – and a moderate consumption of alcohol.

Mediterranean diet is the way to eat and drink your way to health

More evidence that Mediterranean food and drink are good for the health has emerged in three studies published today.

They show that wine is better than beer or spirits at protecting against heart disease, that olive oil can prevent bowel cancer and that garlic lowers cholesterol levels.

One study found that wine drinkers are less likely to die from heart disease and cancer than people who prefer spirits or beer. A long-term study into 24,000 Danes showed that even heavy drinkers are less at risk if wine is their preferred drink.

Another study weighed up the evidence for garlic and cholesterol. It found that garlic lowers levels of harmful cholesterol, but that the evidence may not be as clear-cut as some garlic-lovers claim.

The third study looked at food preferences and bowel cancer in 28 countries, including Britain, the United States, Brazil and China. More than three quarters of the difference in rates of bowel cancer was explained by just three dietary factors. Meat and fish increased the risk, but a diet high in olive oil reduced it.

1. According to the first article, what is NOT the effect of the Mediterranean diet?
   A. They will be healthy when they are old.
   B. They will have a long life.
   C. Men will live longer than women.
   D. They will have less chance of death.

LIVEWORKSHEETS

2. What does the Mediterranean diet include?
   A. A lot of dairy products and meat
   B. Some alcohol
   C. A lot of olive oil, beans, cereals, vegetables and fruits
   D. Both B and C
3. According to the second article, what are three healthy parts of the Mediterranean diet?
   A. Wine, beer, spirits
   B. Wine, olive oil, garlic
   C. Wine, meat, fish
   D. Wine, garlic, meat
4. What disease can wine drinkers avoid?
   A. Cancer
   B. Heart disease
   C. Bowel cancer
   D. Both A and B
5. What can garlic help?
   A. Prevent bowel cancer
   B. Reduce the risk of heart disease
   C. Lower levels of cholesterol
   D. Both A and C

Task 2: Read the text and complete each sentence with NO MORE THAN TWO WORDS.

Vietnamese Fried Spring Rolls

There is a dish that can be served all year round, and present in almost every menu of Vietnamese restaurant abroad: A dish that is so famous that many locals of Vietnam assume it as their own specialty and give it their own name such as: "**Nem Ran**" by northerners and "Cha Gio" by southerners.

LIVEWORKSHEETS



A typical Vietnamese deep fried spring rolls plate

Fried spring roll was brought to Hanoi from the Southern part of Vietnam and this dish has rapidly become a favorite one of Hanoian, and to express the affection as well as to remember the real origin of the dish, people here call it "Nem Sai Gon".

Unlike popular myth, Vietnamese do not eat fried spring rolls with rice everyday. In fact it is a preferred food on special occasions such as Tet and other family festivities. Spring rolls not always go along with rice but also seen with round noodle in the mouth-watering **bún nem** dish.



Spring Rolls served with Bun to make the savoury Bun Nem

Ingredients used for the fried spring roll are different depending each local but usually it comprises of lean minced pork, sea crabs or unshelled shrimps, edible mushroom, dried onion, duck/chicken eggs, pepper, salt and different kinds of seasoning. There are also special variants of the traditional pork-based roll, such as Crab spring rolls or Nem Cua Be.

Whichever they are, all ingredients are mixed thoroughly before being wrapped with rice paper into small rolls. These rolls are then fried in boiling oil. The cooked rolls are usually garnished with fresh lettuce and herbs.

About Dipping Sauce:

Foreigners may not know that the bowl of fish sauce is not the same for every dish of Vietnamese meal. Each dish have a specific demand of dipping sauce and with fried spring roll it requires a good hand to make one. A quality dipping sauce bowl for this dish must

LIVEWORKSHEETS

be the harmonious combination of flavors such as lemon juice, sugar, chili, pepper and fish sauce.

1. Fried Spring Roll is a very _____ specialty in both the North and the South of Vietnam.
2. It is not only served with rice but also with _____ to make bun nem dish.
3. It consists of pork, _____, shrimps, mushroom, eggs and different kinds of seasoning.
4. Spring rolls are made from all the _____ wrapped with rice paper and fried in boiling oil.
5. The _____ is a mixture of lemon juice, sugar, chili, pepper and fish sauce.

Task 3: Read the text and answer the questions with NO MORE THAN SIX WORDS.

In northern Vietnam, a colder climate limits the production and availability of spices. As a result, the foods there are often less spicy than those in other regions. Black pepper is used in place of chilies as the most popular ingredient to produce spicy flavors. In general, northern Vietnamese cuisine is not bold in any particular taste - sweet, salty, spicy, bitter, or sour. Most northern Vietnamese foods feature light and balanced flavors that result from subtle combinations of many different flavoring ingredients. The use of meats such as pork, beef, and chicken were relatively limited in the past. Freshwater fish, crustaceans, and mollusks, such as prawns, squids, shrimps, crabs, clams, and mussels, are widely used. Many notable dishes of northern Vietnam are crab-centered (e.g., *bún riêu*). Fish sauce, soy sauce, prawn sauce, and limes are among the main flavoring ingredients. Being the cradle of Vietnamese civilization, northern Vietnam produces many signature dishes of Vietnam, such as *bún riêu* and *bánh cuốn*, which were carried to central and southern Vietnam through Vietnamese migration. Other famous Vietnamese dishes that originated from the North, particularly from Hanoi include "bún chả" (rice noodle with grilled marinated pork), phở gà (rice noodle with chicken), chả cá Lã Vọng (rice noodle with grilled fish).

The abundance of spices produced by central Vietnam's mountainous terrain makes this region's cuisine notable for its spicy food, which sets it apart from the two other regions of

LIVEWORKSHEETS

Vietnam where foods are mostly not spicy. Once the capital of the last dynasty of Vietnam, Huế's culinary tradition features highly decorative and colorful food, reflecting the influence of ancient Vietnamese royal cuisine. The region's cuisine is also notable for its sophisticated meals consisting of many complex dishes served in small portions. Chili, peppers and shrimp sauces are among the frequently used ingredients. Some Vietnamese signature dishes produced in central Vietnam are *bún bò Huế* and *bánh khoái*.

The warm weather and fertile soil of southern Vietnam create an ideal condition for growing a wide variety of fruits, vegetables, and livestock. As a result, foods in southern Vietnam are often vibrant and flavorful, with liberal uses of garlic, shallots, and fresh herbs. Sugar is added to food more than in the other regions. The preference for sweetness in southern Vietnam can also be seen through the widespread use of coconut milk in southern Vietnamese cuisine. Vast shorelines make seafood a natural staple for people in this region. Some signature seafood dishes from southern Vietnam include *bánh khọt* and *bún mắm*.

1. What ingredient is used to make northern Vietnamese food spicy?
2. What kinds of sauces are the main flavoring ingredients in the North?
3. How are most of the foods in central Vietnam?
4. What ingredients are mainly used in the dishes of the Central region?
5. What do the southern people like adding to their food?

III. WRITING

1. It/ make/ fresh ground fish/ which/ become/ hard/ after/ steam.

A. It makes from fresh ground fish, which becomes hard after steaming.

B. It's made of fresh ground fish, which becomes hard after steam.

C. It's made from fresh ground fish, which becomes hard after steaming.

D. It makes of fresh ground fish, which is becoming hard after steaming.

2. If/ you/ be/ special diet/ I/ recommend/ this dish/ because/ it/ be/ light and low/ calory.

A. If you are in special diet, I will recommend this dish because it is very light and low with calories.

B. If you are on a special diet, I would recommend this dish because it is very light and low in calories.

LIVEWORKSHEETS

C. If you are on a special diet, I recommend this dish because it is very light and low with calories.

D. If you are in a special diet, I would recommend this dish because it is very light and low in calory.

3. It/ be/ mix/ salad/ make/ smoked duck/ and/ orange slice/ and/ it/ have/ delicate/ taste.

A. It's mixing salad made with smoked duck and orange slice and it has very delicate taste.

B. It's a mixed salad make with smoked duck and orange slices and it is having a very delicate taste.

C. It's a mixing salad make with smoked duck and orange slices and it is having very delicate taste.

D. It's a mixed salad made with smoked duck and orange slices and it has a very delicate taste.

4. leaf/ be not/ edible/ it/ be/ decoration/ only/ so/ not/ eat/ that.

A. The leaf is not edible, it is for decoration only so do not eat that.

B. The leaves are not edible, it is for decoration only so not eat that.

C. The leaf is not edible, it is with decoration only so not eat that.

D. The leaves are not edible, it is with decoration only so do not eat that.

5. Please/ pour/ some/ dipping sauce/ bowl/ and/ dip/ fried spring rolls/ sauce/ before/ eat.

A. Please pouring some dipping sauce in the bowl and dipping the fried spring rolls in the sauce before eating.

B. Please pouring some dipping sauce into the bowl and dipping the fried spring rolls into the sauce before eat.

C. Please pour some dipping sauce into the bowl and dip the fried spring rolls into the sauce before eating.

D. Please pour some dipping sauce in the bowl and dip the fried spring rolls in the sauce before eat.

6. Would/ you/ like/ ketchup/ go/ your french fries?

A. Would you like some ketchup going with your french fries?

B. Would you like any ketchup to go on your french fries?

C. Would you like any ketchup going on your french fries?

D. Would you like some ketchup to go with your french fries?

LIVEWORKSHEETS

7. Would/ you/ like/ your drink/ right away/ after/ you/ finish/ other dishes?

A. Would you like to your drink right away or after you finish the other dishes?

B. Would you like your drink right away or after you are finishing the other dishes?

C. Would you like your drink right away or after you have finished the other dishes?

D. Would you like to your drink right away or after you finished the other dishes?

8. If/ you/ not eat/ beef/ I/ suggest/ you/ try/ pork.

A. If you not eat beef, I suggest you are trying the pork.

B. If you don't eat beef, I suggest you try the pork.

C. If you not eat beef, I suggest you will try the pork.

D. If you don't eat beef, I suggest you tried the pork.

9. All/ ingredient/ mix/ thoroughly/ before/ wrap/ rice paper/ small rolls.

A. All ingredients are mixed thoroughly before wrapped in rice paper to small rolls.

B. All ingredients are mixed thoroughly before being wrapped with rice paper into small rolls.

C. All ingredients will be mixed thoroughly before wrapped with rice paper to small rolls.

D. All ingredients mix thoroughly before being wrapped with rice paper into small rolls.

10. Pho/ serve/ spring onion/ and/ herb.

A. Pho serves with spring onions and herbs.

B. Pho is served in spring onions and herbs.

C. Pho will be served in spring onions and herbs.

D. Pho is served with spring onions and herbs.

LIVEWORKSHEETS