

AT THE BAR

ACT 1: Combinar las palabras para armar ingredientes y utensilios

lemon	sugar	ice	sauce	olive
juice	spoon	shaker	cubes	

- | | | | | | |
|------------|-------------|-----------|-------|-------------|-------|
| 1 lime | _____ juice | 4 ice | _____ | 7 slice of | _____ |
| 2 bar | _____ | 5 green | _____ | 8 Worcester | _____ |
| 3 cocktail | _____ | 6 crushed | _____ | 9 caster | _____ |

ACT 2: Poner en orden las indicaciones para hacer un Cuba Libre

- a ☐ Then pour in 1 measure of light rum.
- b ☐ Next, garnish with a slice of lime.
- c ☐ Then fill the glass with cola.
- d ☒ First, fill a highball glass with ice.
- e ☐ Finally, serve with a straw.
- f ☐ Next, add the juice of half a lime and stir well.



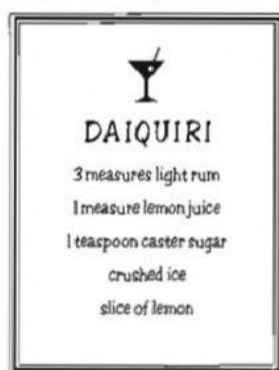
ACT3: Seleccionar la palabra correcta

- 1 Mix / Squeeze the liquids with a bar spoon.
- 2 Stir / Squeeze some fresh lemon juice.
- 3 Shake / Strain the liquid into a glass.
- 4 Fill / Shake the cocktail shaker with crushed ice.
- 5 Add / Serve 1½ measures of tequila.
- 6 Squeeze / Pour the cocktail into a glass.
- 7 Serve / Chill with a straw.
- 8 Strain / Stir with a bar spoon.
- 9 Shake / Pour well to chill the liquids.
- 10 Stir / Garnish with a cherry.

ACT4: Combinar las palabras para armar ingredientes de tragos.

- | | | |
|------------------------------|-------------------|------------------------|
| 1 <input type="checkbox"/> g | a dash | a of caster sugar |
| 2 <input type="checkbox"/> | the juice of | b of sweet vermouth |
| 3 <input type="checkbox"/> | a slice | c a glass with ice |
| 4 <input type="checkbox"/> | a teaspoon | d vodka |
| 5 <input type="checkbox"/> | half fill | e of lime |
| 6 <input type="checkbox"/> | ¼ of a measure | f ½ a lemon |
| 7 <input type="checkbox"/> | three measures of | g of Angostura bitters |

5: Escribir las indicaciones para armar un daiquiri usando las imágenes y el listado de ingredientes.



1. Fill the cocktail shaker with crushed ice.



EXTRA ACT 6 Read the interview with a barman, and say True or False.

Name: <i>Sebastian Rodriguez</i> Job: <i>Barman</i>	
• What do you enjoy about your job?	Well, I like making cocktails for guests. My favourite is the Manhattan.
• Why?	The Manhattan has interesting ingredients like Canadian Whisky, sweet vermouth and Angostura bitters. It tastes very nice.
• Do you add anything else?	Yes, I half fill the glass with crushed ice. Finally, I add a slice of lemon and garnish it with a cherry.
• Do you serve all your drinks with a cherry?	No. I serve some with an olive or a straw. Each cocktail is different.
• Do you always add sugar?	No, not always. Some cocktails need sugar or sugar syrup like the Daiquiri, but not every cocktail.
• Do you use a cocktail shaker?	Sometimes. It helps to mix and chill the liquids. Then it's easy to pour the drink into a glass.
• How do you remember all the right measures?	It takes a long time to learn them. A Bloody Mary is easy, you only need two measures of vodka but for the Manhattan it's one and a half measures of Canadian whisky, three quarters of a measure of sweet vermouth, and then a dash of Angostura bitters.

- 1- The barman enjoys making cocktails. (.....)
- 2- The Manhattan tastes bad. (.....)
- 3- He adds lemon and a cherry to the Manhattan. (.....)
- 4- He serves every drink with a cherry. (.....)
- 5- Every cocktail needs sugar. (.....)
- 6- A cocktail shaker helps to mix the ingredients. (.....)
- 7- It is easy to learn the measurements. (.....)
- 8- The Manhattan uses different measures. (.....)

ACT7 Put the sentences in the dialogue in the correct order.

	Bar staff: Shall I charge this to your room?
10	Customer: Certainly. Here it is
	Bar staff: Would you like ice and lemon?
	Customer: Yes, please. My room number's 214.
	Bar staff: Can I have your key card, please?
	Customer: Three large beers and a glass of Bordeaux, please.
1	Bar staff: What can I get you?
	Customer: Small, please. Oh, and could I also have a vodka and orange.
	Bar staff: A large or a small glass of Bordeaux?
	Customer: Ice but no lemon, thank you