

# Reading Ex. > Simple Present – Food & Places

Complete the chart using the text below. Use ONE WORD ONLY in each blank.

People	Places
1. _____ pay for good service. 2. A _____ or _____ prepare food. 3. A _____ or _____ serves food. 4. A _____ or _____ welcomes diners.	9. A _____ restaurant may be a good option if you want a place with style. 10. A _____ is managed virtually. 11. If you want lots of food, go to a _____.
Food	Other
5. People usually eat _____ at midday. 6. _____ is the last meal of the day. 7. A(n) _____ is served after a main dish. 8. A salad is an example of a(n) _____.	13. Give a _____ for good service! 14. You can get a _____ after dinner. 15. Brunch is commonly eaten on _____. 16. Hummus may be a _____ snack.

## What to Eat during the Day?



People usually have *breakfast* after they wake up. If you are hungry, you can have a *mid-morning snack* such as biscuits with coffee. At midday they have a meal called *lunch*, which can be a sandwich or a full course meal depending on the country. If your lunch wasn't filling, you can have a mid-afternoon snack such as fruit, nuts, hummus, or any other bite. *Dinner* is the meal that people eat in the evening. Sometimes, especially on Sunday, people take some extra time in bed, so instead of having breakfast, they make or order a meal between breakfast and lunch called *brunch*.

## A full course meal



Meals are divided in courses, which refers to the items served together at once. Full course meals are made up to three, four or five courses. Usually restaurants offer an *appetizer*, *main dish*, and *dessert*. People sometimes order an appetizer or *entrée* such as a snack, a soup, or a salad before the meal. The main dish is the most substantial part of a meal and can be chicken, beef, pork, seafood, veggie, or pasta. At the end of the meal some people treat themselves to a sweet course or dessert such as pastry or ice cream.



## Working in a Restaurant

There can be several restaurant workers. The person who follows established recipes to prepare food is called a *cook*, and the person who is trained to understand flavors, use cooking techniques, and create recipes is called a *chef*. A *host* or *hostess* greets the customers and takes them to their respective table. A *dishwasher* is responsible for dishes hygiene, the garbage, and the kitchen cleaning. And the person who serves your food is called a *waitress* or *waiter*. If the food and service is good, customers express their gratitude leaving a tip.



## Where to Eat?

There are different types of restaurants. If you are short on time or money, you might go to a *fast-food restaurant*, a *diner*, or a *food truck* because of their price, convenience, and speed. *Fine dining* restaurants offer an experience with a stylish atmosphere of elegance, exclusivity, and class. These places can be expensive. Some restaurants offer a *buffet*, where you take a plate up to a table loaded with food and you can put as much food as you want on your plate. Finally, a new type of restaurant is being popular, the *ghost restaurant* or *dark kitchen* that serves customers exclusively through phone or online orders.

Authored by Andrés Barón-Ávila  
MA Education and Technology – UCL Institute of Education