

## Lesson 2.

### Rooms in the restaurant.

#### Grammar point: Simple sentences

#### 2.1 Answer the questions before reading the information.

A What does *front of the house* and *back of the house* mean in the restaurant?

B What is the difference between working in the back of the house and in the front of the house?

#### 2.2 Read a passage about rooms in the restaurant. Check out the meaning of the words in bold.

##### 1. The Entrance

The entrance is the first and last **impression** your restaurant makes on guests. It has two main functions; to be inviting and represent the **essence** of your restaurant.

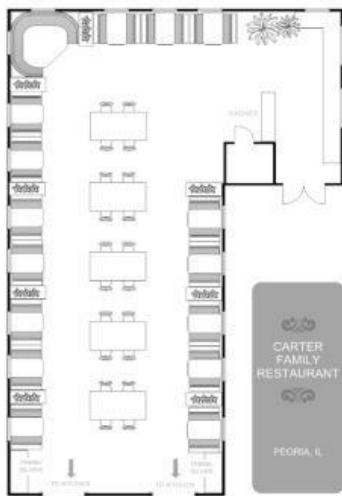
The entrance also needs to balance between being big enough for guests to gather if there's a wait while, at the same time, not taking space away from the dining

##### 2. Dining Area Layouts

The dining area is the soul of your restaurant. Guests spend the **majority** of their time in this area, so your primary goal should be to create a comfortable environment. Your interiors in the dining area should be in sync with the concept of your restaurant and create a **cohesive** flow throughout the entire area.

##### 3. Waiting Area

The waiting area offers you an opportunity to show great **hospitality**. Elements like implementing a free coat check would help make guests' experiences more comfortable. You could also have a host standing in the waiting area to keep guests informed and at ease as they wait for their table.



##### 4. Bar Area

The bar area provides additional value to the overall layout of your restaurant. The bar gives

your customers another option **to hang out** in while they wait to be seated, the counter seating can be used if diners prefer that style of seating during their meal.

##### 5. Seating Area

The seating area presents two important problems for your restaurant to solve; having enough tables to seat your guests and having non-congested **pathways** for foot traffic **to navigate** the restaurant. If you have enough space, the seating area should ideally be designed with at least three sizes of tables or **booths** to **accommodate** small, medium and large groups.



##### 6. Outdoor Area

While **patios** are perfect for outdoor dining, consider how to make the best use of this space throughout the year, depending on your climate. If you experience mild winters, you might want to consider creating an enclosed space with a fire pit, heaters and blankets so that the area can still be used. You could also consider using the space for live **entertainment** or events.

##### 7. The Kitchen

In most restaurants the kitchen takes up about 40% of the space, including **food preparation**, cooking area, server pickup areas, and dishwashing.

The best kitchen design layout for you needs to be customized to your specific operations and restaurant concept.

The kitchen has to have adequate space for all of the **equipment**, as well as enough room for staff to work and move around quickly. Necessary equipment can include **ovens**, stoves, fryers, a dish machine, triple sinks, and plenty of shelf space.

##### 8. The Restrooms

The restrooms are the most **underrated** element when designing a restaurant floor plan. Most guests will visit the restroom during their stay, to make it comfortable, it should be large enough to accommodate multiple guests.

Make sure there is a clear divide between restrooms and the dining area, but easily **accessible**, especially for those with mobility difficulties or small children.

**2.3 Mark the following sentences as true (T) or false (F). Correct the false ones.**

- 1) The kitchen is the first and last impression your restaurant makes on guests. \_\_\_\_
- 2) Your interiors in the dining area should be different from the concept of your restaurant. \_\_\_\_
- 3) The waiting area offers you an opportunity to show great hospitality. \_\_\_\_
- 4) The bar gives your customers no option to hang out in while they wait to go home. \_\_\_\_
- 5) The seating area presents two important problems for your restaurant to solve; having enough tables to seat your guests and having non-congested pathways for foot traffic. \_\_\_\_
- 6) If you experience mild winters, you consider creating an enclosed space with a fire pit, heaters and blankets so that the area can still be used. \_\_\_\_
- 7) The kitchen has to have little space for all of the equipment, as well as no room for staff to work and move around quickly. \_\_\_\_
- 8) Make sure there is a clear divide between restrooms and the dining area, but easily accessible, especially for those with mobility difficulties or small children. \_\_\_\_

**2.4 Scan the QR code and write down the definitions of the words from the word cloud.**



**2.5 Match the restaurant workers with the column according to the place where they work.**

- |                     |                      |
|---------------------|----------------------|
| 1. The entrance     | a) waiter / waitress |
| 2. The waiting area | b) runner            |
| 3. The dining area  | c) head waiter       |
| 4. Bar area         | d) host/ hostess     |
| 5. Seating area     | e) bartender         |
| 6. Outdoor area     | f) chef              |
| 7. Kitchen          | g) hookah waiter     |

**2.6 Read the text and do the exercises after it.**

**9 KEY ELEMENTS TO MAKE A SUCCESSFUL RESTAURANT**

**1. Understanding of The Restaurant Business**

So many restaurants open each year and close down within the first year itself. Most first-time restaurateurs have no business knowledge and jump into the restaurant industry because it looks easy from afar.

Operations are an essential part of the restaurant business and **require experience** and understanding to manage them. You should be able to **compare food**

