

Quiz English 4
Restaurants and food

A- Complete the dialogue using the phrases in the box. 5 points

here you are. / That sounds good. / Can I see a menu, please? /
Can I get you anything else? / That'll be

Dining at a Restaurant Alone

This dialogue includes most of the basic questions you'll need to know when going to a restaurant alone. Practice it with a friend.

Waitperson: Hi. How are you doing this afternoon?

Customer (you): Fine, thank you. _____. 1

Waitperson: Certainly, _____. 2

Customer: Thank you. What's today's special?

Waitperson: Grilled tuna and cheese on rye.

Customer: _____. 3. I'll have that.

Waitperson: Would you like something to drink?

Customer: Yes, I'd like a coke.

Waitperson: Thank you. (returning with the food) Here you are. Enjoy your meal!

Customer: Thank you.

Waitperson: _____. 4

Customer: No thanks. I'd like the check, please.

Waitperson: _____\$14.95. 5

Customer: Here you are. Keep the change!

Waitperson: Thank you! Have a good day!

Customer: Goodbye.

Vocabulary 14 points

1 Which of the following does NOT come from a cow?

- a) butter
- b) cheese
- c) honey
- d) ice-cream

2. Complete this sentence: "Steak is a kind of...."

- a) fruit
- b) cheese
- c) fish
- d) meat

3. What are "Appetizers"?

- a) Sweet dishes served at the end of a meal
- b) Drinks served alongside a meal

c) Small dishes served before the main course

d) dishes served alongside the main course

4. Which phrase would you use to request a table for a specific number of guests?

- a) "Could I have a takeout box, please?"
- b) "Is this dish spicy?"
- c) "Could we have a table for [number of people], please?"
- d) "Do you accept credit cards?"

5. What is a "Sommelier"?

- a) A chef specializing in desserts

- b) A wine expert assisting in selecting wines
- c) A server responsible for taking orders
- d) A person who greets and seats customers

6. Which of the following is a self-service style restaurant?

- a) Café
- b) Diner
- c) Buffet
- d) Pizzeria

7. The food my mother cooks is plain but...

- a) delicacy
- b) savory
- c) tasteful
- d) wholesome

8. Game pie is the of the restaurant.

- a) originality
- b) particularity
- c) singularity
- d) specialty

9. The food they serve here is excellent because they have a fine

- a) chef
- b) cooker
- c) headwaiter
- d) stove

10. Game pie is the of the restaurant.

- a) originality
- b) particularity
- c) singularity
- d) specialty

11. Waiter, can I see the, please?

- a) card of wines
- b) list of wines
- c) wine list
- d) wine menu

12. All the food in this little restaurant is

- a) handmade
- b) home-based
- c) home-made
- d) self-made

13. What would you like for your first? There are a lot of interesting things on the menu.

- a) course
- b) dish
- c) meal
- d) plate

14. Can I see the manager? I wish to about the terrible food I've been served.

- a) complain
- b) criticize
- c) disapprove
- d) inquire

Listening skills AUDIO 1 6 points

1. Check your understanding: true or false

Do this exercise while you listen. Circle True or False for these sentences.

1. The customers want two tables. True / False
2. There are two customers eating together. True / False
3. The two customers order the same starter. True / False
4. Both customers order the Thai chicken for their main course. True / False
5. The customers order cold drinks. True / False
6. Both customers order a dessert. True / False

2. Check your understanding: gap fill 6 points

Do this exercise while you listen. Complete the gaps with a word from the box.

would	like	like	ready	for	have
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1. A table _____ two, please.
2. Are you _____ to order?
3. What would you _____ for your starter?
4. I'd _____ French onion soup, please.
5. What _____ you like to drink?
6. I'll _____ a fresh orange juice.

Listen to the audio only once and complete the information missing in the gaps. Audio 2

Interview with a celebrity chef 10 points

Celebrity chef Jordan Hamsey, is known for his creative and delicious dishes. He has worked in some of the best kitchens in the world, and has won many awards. In this interview, he talks about his life as a chef. First, Chef Hamsey, where did you learn to cook? I learned

_____. Tell me about your experience cooking in professional kitchens. I have been cooking _____, for over 20 years. I have worked in some of the best restaurants in the world. And, consequently, I have gained a lot of experience with different types of cooking. So, I guess you have a lot of experience using various types of kitchen equipment. Absolutely! _____. Including many kinds of ovens, stoves, microwaves, and of course, dishwashers. And what do you see as your strengths, when it comes to cooking? My strengths are:

_____. I know that you can cook just about anything, but what style of cooking do you prefer? I prefer to _____. Do you have a favorite ingredient? Oh yes! My favourite ingredient to work with, is _____. It has so much flavour, and can be used in so many different dishes. What are your thoughts on healthy cooking? Well, I think healthy cooking is important. But I also think, it's important to balance, healthy cooking, with tasty dishes. My cooking, is about creating dishes that make people feel good. And what about modern styles of cooking? I think _____ modern cooking _____.

_____. How do you handle, bad reviews of your cooking? I take it as useful feedback, that drives me to improve my recipes, and my dishes. What do you do, when a customer complains about the food in your restaurant? I talk to them, and listen to them, and try to understand, exactly what they don't like, and what they really want. Do you have any advice for people who want to be chefs? My advice, _____. It's a difficult industry, but it's so rewarding. What would you say is your best dish? My best dish _____. Chef Jordan Hamsey, thank you for your time. It's been a pleasure to talk with you. The pleasure is all mine. I love talking with fans of food and cooking.

B1 Reading Test 10 points

Read these five restaurant reviews, and for questions 1 to 10, choose the person who made each comment.

Five restaurant reviews

Barry G: We stopped at the White Horse Inn for lunch during a long journey. My wife ordered the lasagne and I ordered a steak and ale pie. We waited over thirty minutes for our food, and when my pie arrived, it was chicken and mushroom. When they brought the correct pie, I picked up the gravy and found that it was completely cold. When I went to the bar and asked for it to be heated and suggested that we should get a partial refund, the barman swore under his breath. When I finally started eating, my wife had already finished her meal. Avoid this restaurant at all costs!

Emma1987: We decided to come here for our Sunday lunch. The prices were a bit steep, but we thought it would be worth it, if the food was good. Sadly, we were disappointed. Our sausages were burnt and so dry that we couldn't even cut them. My partner's steak was even worse. It certainly wasn't worth the money. It wasn't even a pleasant place to spend a Sunday. The carpet was old-fashioned and worn, the chairs were uncomfortable and the walls needed painting. Very disappointing.

PGRigby: We were passing by and felt hungry, so we decided to stop here for a meal. We got a warm welcome and were impressed with the wide selection of beers and the extensive menu. The dishes are mostly traditional, and not very adventurous or exotic, but it was decent, reasonably priced, warm and well presented. We were served quickly, considering there were seven of us, and the staff were polite. Overall, it was good value for money and I would definitely go there again.

SunnyDay: The pub looked very attractive from the outside, with a large car park, disabled access and an attractive garden. It's in a good location on the main road, and I imagine it attracts a lot of passing trade. However, if I was local to the area, I wouldn't come here regularly. Although the prices were typical, we didn't get very much for our money. My garlic mushrooms were just that, three small mushrooms with a little dry salad – the kind you get from a bag – on the side. Then, my partner and I both ordered fish and chips, and my fish was much smaller than hers. When we complained, we weren't offered a refund or a new piece of fish. I'm sure there are better places to eat in the area.

Andrew_Rose: We ended up at the White Horse Inn for our Sunday lunch when the pub we planned to eat at had forgotten to note down our booking. However, we felt very pleased about this error in the end. We were greeted by a friendly, helpful young lady behind the bar who allowed us to sample a few of the beers before we made our choices. I ordered fish and chips. The fish was fresh and served in a lovely, crisp batter. My friends were very happy with their roast dinners. The desserts were also delicious. However, for me, it was the excellent service and friendliness of all the staff that made the visit stand out. We will look forward to returning in the future.

1. The pub was not attractive on the inside.

- a. Barry G
- b. Emma1987
- c. PGRigby
- d. SunnyDay
- e. Andrew_Rose

2. A member of staff was rude.

- a. Barry G
- b. Emma1987
- c. PGRigby
- d. SunnyDay
- e. Andrew_Rose

3. The food sizes were poor.

- a. Barry G
- b. Emma1987
- c. PGRigby
- d. SunnyDay
- e. Andrew_Rose

4. The food was well-priced.

- a. Barry G
- b. Emma1987
- c. PGRigby
- d. SunnyDay
- e. Andrew_Rose

5. The food was poor value for money. **Choose TWO correct answers**

- a. Barry G
- b. Emma1987
- c. PGRigby
- d. SunnyDay
- e. Andrew_Rose

6. The menu was varied. **Choose TWO correct answers**

- a. Barry G
- b. Emma1987
- c. PGRigby
- d. SunnyDay
- e. Andrew_Rose

7. The menu was conventional.

- a. Barry G
- b. Emma1987
- c. PGRigby
- d. SunnyDay
- e. Andrew_Rose

8. The food was well-prepared.

- a. Barry G
- b. Emma1987
- c. PGRigby
- d. SunnyDay
- e. Andrew_Rose

9. The food was poorly presented.

- a. Barry G
- b. Emma1987
- c. PGRigby
- d. SunnyDay
- e. Andrew_Rose

10. He/She asked for part of their money back.

- a. Barry G
- b. Emma1987
- c. PGRigby
- d. SunnyDay
- e. Andrew Rose