



# Unit 7 Eating Out!

EX.1 Vocabulary

Name: \_\_\_\_\_

Class \_\_\_\_\_

No. \_\_\_\_\_

Date \_\_\_\_\_

Fill in each blank with one of the words or phrases in the list below.

tip

four course meal

linen tablecloth

side dish

menu

main course

starter

seafood dishes

napkin

dessert

soft drink

serving

bill

chef

1. A(n) \_\_\_\_\_ is a piece of cloth which is placed over the table before it is set with cutlery and crockery.
2. A(n) \_\_\_\_\_ is a piece of cloth or paper used at meals for protecting your clothes and cleaning your lips and fingers.
3. The \_\_\_\_\_ is the person who cooks the food in a restaurant.
4. A(n) \_\_\_\_\_ is an amount of money, usually a percentage of the total bill, that you leave for the waiter who served you.
5. The \_\_\_\_\_ is the piece of paper with the cost of the meal written on it.
6. \_\_\_\_\_ do not contain any alcohol.
7. A(n) \_\_\_\_\_ is a sweet dish that is eaten at the end of a meal.
8. A(n) \_\_\_\_\_ is a dish that is served together with the main course and can be a salad, French fries, etc.
9. A(n) \_\_\_\_\_ is composed of a starter, a main course, dessert and tea or coffee.
10. A(n) \_\_\_\_\_ is a dish of a small amount of food eaten at the beginning of a meal.
11. A(n) \_\_\_\_\_ is the list of food items that you can order in a restaurant.
12. A(n) \_\_\_\_\_ is the amount of food placed on your plate for you to eat.
13. \_\_\_\_\_ are those which include prawns, octopus, squid, mussels etc.
14. The \_\_\_\_\_ of a meal comes after the starter and before the dessert.



1

