

Task 1.

You'll read a review about a new restaurant. Match the headings (A-I) with the paragraphs (1-5). There are 3 headings you don't need. There is an example (0) for you.

A) International standards

B) A varied menu

D) Health above all

E) Worldwide success

F) It all started in Italy

G) A real speciality

H) A new business idea

I) Fresh ingredients

Jamie's Pizzeria

0. C) *What Jamie is famous for*

British celebrity chef Jamie Oliver began his journey to international fame in 1999 when he debuted as "The Naked Chef" on BBC Television. Oliver is known for his passion for healthy cooking, the way he handles ingredients and his little victory dance when seeing an especially nice tomato or smelling a batch of fresh basil.

1.

"Jamie's Italian" restaurants were founded by the healthy-cooking advocate and his Italian mentor, chef Gennaro Contaldo, in Oxford, UK, in 2008. Since then the chain has grown to more than 60 worldwide. Pizzerias operating under the Oliver brand name have opened in the United Kingdom and India, but they work independently without being part of a complex franchise.

2.

On December 12, 2017, Oliver launched a new pizzeria in Budapest's bustling Gozsdu Udvar, the first unit of his international pizza chain planned for Continental Europe. His new Budapest eatery, Jamie's Pizzeria Gozsdu, as the first of this chain, is set to feature a firm business model and a unified concept within its category. Jamie's Pizzeria Gozsdu specialises in freshly baked, hand-stretched, sourdough-crust pizza topped with traditional Italian ingredients.

3.

The ingredients are strictly selected at his establishments and are all fresh. Animal welfare is a basic requirement and the meat comes from free-range animals. Fruits and vegetables are sourced from sustainable farms. They all need to pass Oliver's internal rating system, the JOSIE scale (Jamie Oliver Supplier Information Exchange). The ingredients are pure and GMO-free.

4.

To ensure consistently high quality, some ingredients are the same in all of the chef's eateries around the world, including Levoni ham, "00" flour (an Italian grading), olive oil, olives and Parmigiano-Reggiano cheese. The pizzeria also uses products from Hungarian suppliers.

5.

The menu at Jamie's Pizzeria Gozsdu features 32-centimetre, thin-and-crispy-crust pizzas, an assortment of oven-baked pasta specialties, a wide range of Mediterranean salads catering to all diets and tastes, with accompanying quality Hungarian wines and craft beers to enhance the occasion. Jamie's Pizzeria Gozsdu also started online ordering and home delivery.

