

Chapter 5

Eating out

- ① Regional food / food festivals
- ② Our national dish
- ③ Describing dishes
- ④ How to deal with complaints
- ⑤ Food tourism
- ⑥ The traveller's guide to Turkish food

- ⑦ Pronouncing plurals
- ⑧ Taking an order
- ⑨ Relative clauses – who, which, and that
- ⑩ Food: ingredients and preparation



1 Match the different dishes with the flags.

2 What is your country's national dish?

3 How would you describe this dish to somebody who didn't know what it was?

4 What three things would you recommend to a tourist about the food of your region?



Listening

Our national dish

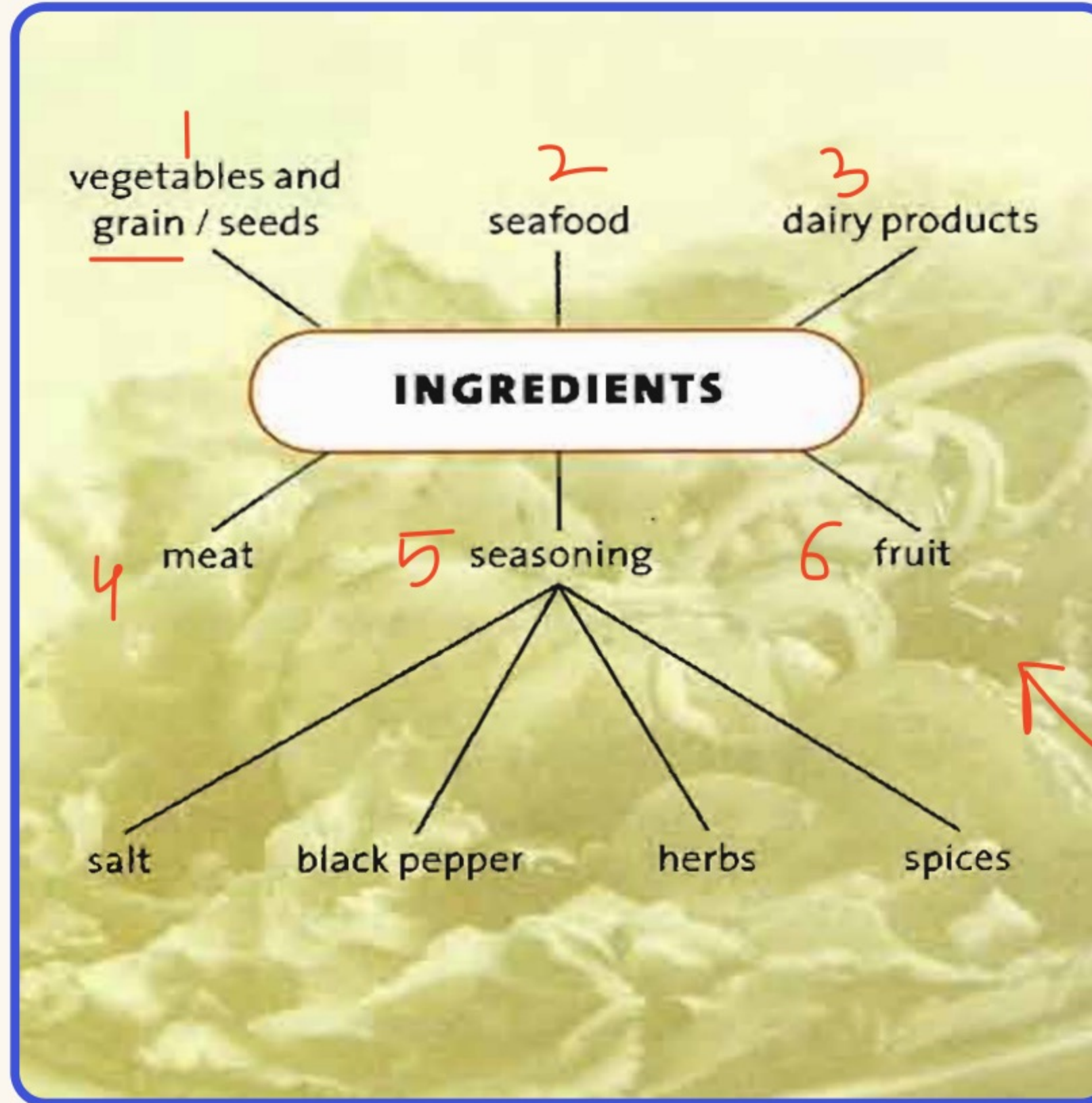
1. Listen to three people talking about their national dish. Match them with the pictures and flags above.
2. Which of the three is happiest about their national dish?
3. Which of them is the least happy about their national dish?
4. *Are you happy about your national dish?*
5. *If you could choose another dish to represent your country, which would it be?*



Vocabulary

Food: ingredients and preparation

1. Look at the food web. How is it organized?
2. Where would the ingredients go on the web?
3. Add any other ingredients that are used in the food of your region. Use your dictionary if necessary.



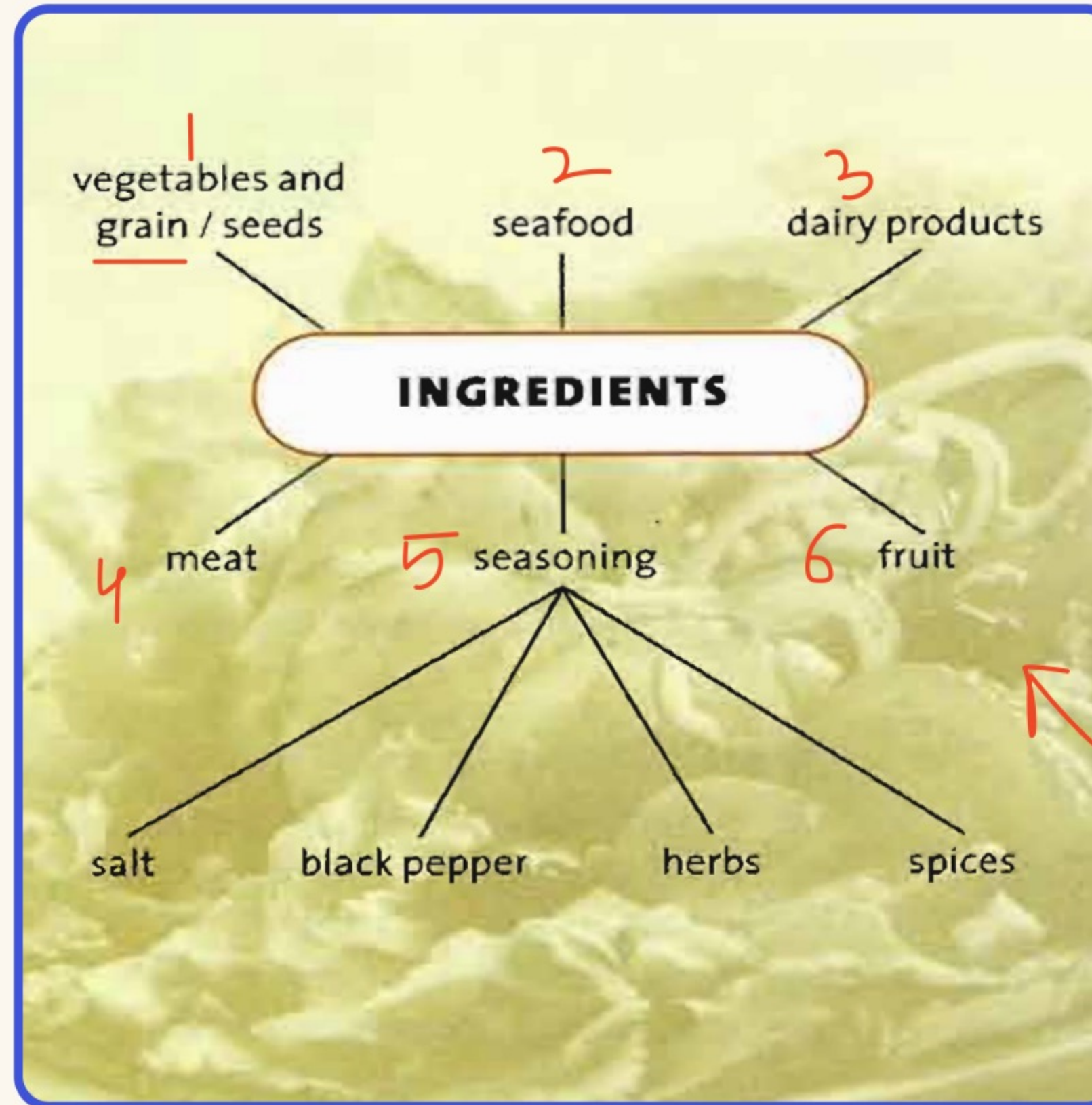
1 aubergine	4 lamb	2 prawns
3 cheese	2 lobster	1 pulses
4 chicken	5 olive oil	1 vice
1 courgette	1 onion	4 sausage
2 crab	6 oranges	6 strawberries
3 cream	1 peppers	3 yogurt
1 garlic	4 <u>pork</u>	

Vocabulary

Food: ingredients and preparation

Which of these methods of preparing food can you use with the different ingredients?

- 1 baked
- 2 boiled
- 3 fried
- 4 grilled
- 5 stewed
- 6 stuffed



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Pronunciation

Food: ingredients and preparation



Listen to the words at the top of each column.
Pay attention to the vowel sound.

		sea a /ee/	sort b /aʊ/	spot /oh/ c
1. cheese	a	(5)	(5)	(5)
2. courgette	b	beef	corn	hot
3. course	b	sweet	sauce	coffee
4. cream	a	peas	fork	broccoli
5. lobster	c	bean	warm	olive
6. meat	a	tea		
7. olive	c			
8. oranges	c			
9. pork	b			
10. prawns	b			

Language spot

Describing food

Look at what the waiters said (a–f). Identify phrases for:

- 1 giving a general idea of a dish
- 2 describing the ingredients and preparation
- 3 describing what accompanies the dish.

a A salade Marocaine **is made** of chopped tomatoes. 2

b Harira is a bit like tomato soup. 1

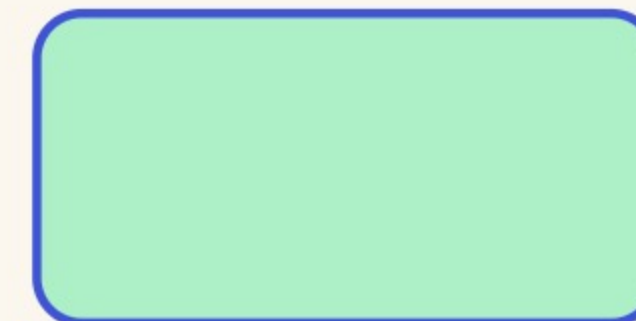
c It's a type of stew. 1

d It's **cooked** with potatoes and other vegetables. 2

e Schnitzel **is served** with potato salad and a slice of lemon. 3

f The meat **is covered** in breadcrumbs. 2

Which phrases use the **passive voice**?



Language spot

Describing food

Look at the waiter's English notes on the Malaysian dish Nasi Lemak. What would the waiter actually say to the guest?

1 very special Malaysian dish

2 typically eaten: breakfast

3 served here: evening

4 ingredients = rice & coconut cream

5 like rice pudding but not dessert

6 rice soaked in coconut cream

7 rice & cream steamed + herbs

8 served + cucumber, anchovies, peanuts

cucumber /kyoo-kam-bah/

pudding /poo-ding/

cookeded /kukt/

Grammar

- We use the passive when we don't know who did something or it's not important.
- Example tenses: Present Passive, Past Passive

◆ Present Passive

Used for:

- customs
- processes (how food is made)

◆ Structure

Subject + am/is/are + past participle (3rd verb)

◆ Examples

1. A pasta dish **is served** before the main course.
2. A special meal **is eaten** on Friday evening.
3. A salade Marocaine **is made of** chopped tomatoes.
4. Schnitzel **is served with** potato salad.
5. This dish **is cooked with** potatoes and carrots.
6. The meat **is covered in** breadcrumbs.

◆ Relative Clauses (who, which, that)

We use relative clauses to **connect two ideas**.

◆ Structure

(who, which, that)

◆ Examples

1. I love sushi. Sushi is our national dish.
→ I love sushi, **which is our national dish**.
2. Turkish food is popular among tasters. Tasters visit regions.
→ Turkish food is popular among tasters, **who visit regions**.

who → people

which → things

that → people/things (informal)

Make Passive Sentences

👉 Change Active → Passive

1. People eat noodles with chopsticks.

➡ Noodles _____

2. Chefs cook pasta with cheese.

➡ Pasta _____

3. They make bread every morning.

➡ Bread _____

4. People drink tea in the evening.

➡ Tea _____

5. They serve coffee in small cups.

➡ Coffee _____

6. Chefs prepare this meal quickly.

➡ This meal _____

Relative Clauses (Join sentences)

👉 Use who / which / that

1. I like pasta. It is very delicious.

➡ I like pasta _____

2. The woman is a chef. She cooks very well.

➡ The woman _____

3. This is a restaurant. It serves Chinese food.

➡ This is a restaurant _____

4. I have a friend. He works in a hotel.

➡ I have a friend _____

5. This is a dish. It has a lot of spices.

➡ This is a dish _____

6. The waiter is very kind. He serves us.

➡ The waiter _____

Writing

The food of my region

You are going to **write an introduction to the food of your country or region**. Use the information you gathered. Add other information if necessary.

Think about what you can say about each of the following aspects of your local food.

- 1 the influences
- 2 the history
- 3 the ingredients and flavours
- 4 the importance for local culture and lifestyle
- 5 the way of eating a meal
- 6 the most representative dishes



Speaking

Taking an order

Look at these phrases. In what order would a waiter use them during a meal?

- 1 *Are you ready to order?*
- 2 *Enjoy your meal.*
- 3 *Good evening. A table for two?*
- 4 *Here's the menu. Today's special is ...*
- 5 *This way, please.*
- 6 *Would you like to order some wine with your meal?*
- 7 *Can I get you an aperitif?*

Listening

How to deal with complaints

Look at the four steps for dealing with customer complaints. What order do you think these steps normally come in?

Apologize

2

Ask questions

3

Listen

1

Take action

4

 Listen to the head waiter giving a final training talk in a restaurant and check your answer.

1. Why should tourism professionals be 'positive' about getting complaints?
2. How can you 'show the customer that you're listening'?
3. When is it essential to ask the customer questions?
4. In the talk, three phrases for apologizing are given. What are they?
5. What do you think customers complain about most in restaurants?