

Высший строительно-экономический колледж

Лексико-грамматические упражнения
для студентов 2 курса технологического отделения
(модуль БМ 01 «Применение профессиональной лексики в сфере
профессиональной деятельности»)

Петропаловск, 2022

Приложение

Данный сборник лексических и грамматических заданий включает в себя практические упражнения по темам “My profession is a cook” “At the restaurant”, “Meals in the USA and Great Britain”, “Russian cuisine”, “Cooking”, “Service”, “Healthy food”, “Shopping”. Лексические задания объединяют в себе повторение активного словаря посредством выполнения упражнений англо-русского и русско-английского переводов, а также написания мини-сочинений по предложенной теме. Материал по грамматике предполагает выполнение упражнений на закрепление грамматических правил с использованием активной лексики по теме.

Сборник с упражнениями предназначена в помощь преподавателю, а также для всех студентов, начинающих или продолжающих изучать английский язык; для групп профессионального образования; для работы во время урока или самостоятельной работы по данным темам; для закрепления новой темы или для повторения.

Unit 1. My profession is a cook. Talking about your job – Cooks and Waiters

Ex. 1. Underline the correct form of verb.

Jan work / works¹ with Rosa and Sam at the Casablanca Restaurant. Do / Does² he work with them in the kitchen? No, he don't / doesn't³ work in the same section of the restaurant. He serve / serves⁴ the guests in the dining-room. Jan like / likes⁵ his job very much because he deal / deals⁶ with different people every day. When Sam and Jan finish / finishes⁷ work in the afternoon, they don't / doesn't⁸ go home. They play / plays⁹ football with their friends in the park. What do / does¹⁰ you do after work?



Ex. 2. Match the professions with their skills.

| | | | | | |
|-------------|-------------|-------------|-------------|-----------|--------|
| pastry cook | wine waiter | head waiter | cashier | chef | waiter |
| commis | bartender | fish cook | dining-room | assistant | |

- 1 The head waiter takes orders from the guests.
- 2 The serves the drinks to the tables.
- 3 The prepares drinks and attends guests at the bar.
- 4 The pours the wine for guests.
- 5 The prepares the bills.
- 6 The serves the dishes to the tables.
- 7 The prepares the vegetables.
- 8 The cooks the fish.
- 9 The prepares all the starters.
- 10 The prepares the desserts.

Ex. 3. Fill in the table.

| head chef | fish section | freezer | rolls | cocktails | cook |
|-----------|-------------------------|----------------|-----------------|------------|--------|
| grill | pastry cook | pastry section | croissants | deep-fryer | |
| desserts | vegetable section | oven | stove | fridge | commis |
| Jobs | Sections in the kitchen | Appliances | Food and drinks | | |
| head chef | fish section | freezer | rolls | | |
| | | | | | |
| | | | | | |
| | | | | | |

Ex. 4. Put the verbs in brackets in Present Simple or in Present Continuous.

Mother (to cook) very tasty soups. 2. Nick (to make) breakfast every morning. 3. I can't speak to you now as I (to chop) the meat finely. 4. They (not to fry) fish in oil, they (to pick out) all the bones from the fish. 5. I usually (to have) dinner after work. 6. You (to cook) every day? 7. I (not to drink) coffee now. I (to wash up). 8. When my sister (to wash up) yesterday, she (to break) a cup. 9. Mother (to have) breakfast at 8 o'clock yesterday. 10. I (to have) dinner at the restaurant last Sunday. 11. When I (to prepare) breakfast in the morning, I (to cut) my finger. 12. I (to cook) meat soup last Monday. 13. When I (to open) the door, my friends (to sit) at table and (to have) dinner. 14. When Nick entered the bar, the barman (to stand) behind the counter and (to make) cocktails.

Ex. 5. Match the questions in A with the answers in B:

Example: 1. — i.

| A | B |
|--------------------------------------|---------------------------|
| 1. How much is a table d' hote menu? | a. A la carte |
| 2. Where exactly is the restaurant? | b. 58 |
| 3. How many seats have you got? | c. Chinese |
| 4. What cuisine do you serve? | d. at 11 p.m. |
| 5. When do you close? | e. yes, we are |
| 6. What time do you serve lunch? | f. by bus |
| 7. Are you open every day? | g. from 11 a.m. to 2 p.m. |
| 8. How can I get to you? | i. 12 \$ |
| 9. What type of menu have you got? | h. on 25 Pavlov street |

Ex. 6. Write a composition about your practice at the cafe or restaurant. Use the following questions as a plan.

1. What is your future profession?
2. Have you done practice this year?
3. Where have you done your practice?
4. In what shop (cafe? Restaurant) did you work?
5. What dishes did you prepare?
6. When did you begin your work?
7. How many hours a day did you have to work?
8. When did the kitchen staff begin their work?
9. What kind of work did you do?
10. Was the kitchen staff experienced there?
11. Was a chef a skilled cook?
12. What were the duties of the chef?
13. Was he a good manager?
14. Who organized your work?

15. Did you have to take your examination at the end of practice?
16. What did you have to cook?
17. Do you think you made the right choice of profession?
18. Where would you like to work after graduating from college?
19. Do you like your future profession? Why?
20. How do you think to develop your career?

Ex. 7. Give a short and a long answer.

1. Do you work as a waiter? 2. Do you work at the restaurant “Grand”? 3. Do you come to work at ten? 4. Do waiters, waitresses and head waiters prepare the hall for dinner? 5. Do your guests come at eleven o'clock? 6. Do your guests come at twelve? 7. Do your mates and you recommend dishes for dinner? 8. Do you recommend table d'hote dishes for dinner? 9. Do you recommend a la carte dishes for dinner? 10. Do you serve dinner till seven? 11. Do you serve dinner till five? 12. Do you recommend special dishes supper? 13. Do your guests have a good time in the evening? 14. Do they dance? 15. Do you serve your guests till midnight? 16. Do you like your work?

Ex. 8. Transform the verbs in brackets in Present Simple:

1. He (to drink) coffee in the morning. 2. They (to like) dairy products. 3. We (not to like) meat dishes. 4. My mother (to go) shopping on Sundays. 5. Mike usually (to have lunch) at 12 o'clock. 6. You (to cook) well? 7. We always (to eat) healthy food?

Ex. 9. Translate from Russian into English

Меню – это перечень наименований блюд, предлагаемых предприятием общественного питания. 2. Рестораны быстрого питания предлагают ограниченное количество блюд. 3. Гости не нуждаются в описании блюд, так как они хорошо знакомы с меню. 4. Чтобы привлечь внимание гостей к фирменным блюдам, некоторые рестораны пишут их названия на доске около входа. 5. Меню планируется на базе имеющихся в наличии продуктов и персонала кухни. 6. Официанты должны уметь объяснить гостям состав каждого блюда. 7. Меню разрабатывается шеф-поваром ресторана. 8. Шеф-повар обычно начинает планирование меню с основного блюда.

Ex. 10. Put the phrases in the correct order to create a dialogue.

- ☐ a. Yes, we are.
- ☐ b. It's Mr Bradman.
- ☐ c. Oh good. Could I have a table for five?
- ☐ d. That's fine, sir. A table for five at eight. And can I have your name, please?
- ☒ e. Good morning. Bella Pasta. Can I help you?
- ☐ f. At eight o'clock. Is that OK?
- ☐ g. Thank you, Mr Bradman. Goodbye.
- ☐ h. A table for five? Certainly. What time?
- ☐ i. Yes. Are you open this evening?



Ex. 11. Make up the general questions and give a short answer using the sample.

Образец: a) Pete serves guests quickly.

Does Pete serve guests quickly? Yes, he does,

b) Pete doesn't work every day.

Does he work every day? No, he doesn't.

1. Jane serves two tables in Hall One.
2. Mike recommends his guests special dishes in the evening.
3. Bob often orders fish and winter.
4. Ann doesn't eat ice-cream in winter.
5. Pete doesn't fish in winter.

Unit 2. Different food, different ways of cooking.

Ex.1. Put the nouns in the plural form.

- | | |
|-------------------|------------------|
| 1 cake - | 5 peach - |
| 2 cherry - | 6 loaf - |
| 3 biscuit - | 7 onion - |
| 4 tomato - | 8 carrot - |

Ex.2. Insert the pronoun many, much, a lot of

1. There are ... plates on the table. 2. Please don't put ... pepper on the meat. 3. I never eat ... bread with soup. 4. Don't eat so ... ice cream. You can catch a cold. 5. Do you drink ... coffee? 6. There was ... food at the party, but I didn't eat

Ex.3. Insert the pronoun little, a little, few, a few.

1. He is very thin because he eats 2. We have ... bread, so you needn't go to the shop. 3. Granny brought us ... fresh pears and we were happy. 4. It was hot and there were ... people in the cafe. There was too stuffy. 5. I don't like this restaurant, there are always ... people inside. 6. The menu card of that cafe was not too rich, but it had ... tasty dishes.

Ex. 4. Define the countable and uncountable nouns.

bread casserole cheese chocolate cracker
lentil meat noodle pasta pizza potato
sandwich steak sweet toast vegetable.

Ex. 5. Ask general question to the sentences. Make the sentences negative.

1. There is some bread on the table. 2. I want some milk in my coffee. 3. I have got some fresh meat in my fridge. 4. She buys some products in the shop. 5. Mother gives the children some bread and butter.

Ex. 6. Complete the sentences with the correct form of the verbs.

bake coat mash grate grill roast deep-fry sauté

- 1 Our most popular dish isroast..... beef with assorted vegetables.
- 2 The chocolate cake must be for about an hour.
- 3 The mushrooms and bamboo with soy sauce make an exotic combination.
- 4 tomatoes are perfect with any type of meat.
- 5 Croquettes are vegetables, meat or fish with breadcrumbs and
- 6 The Parmesan cheese gives the onion soup a very special flavour.

Ex. 7. Match the words with pictures .

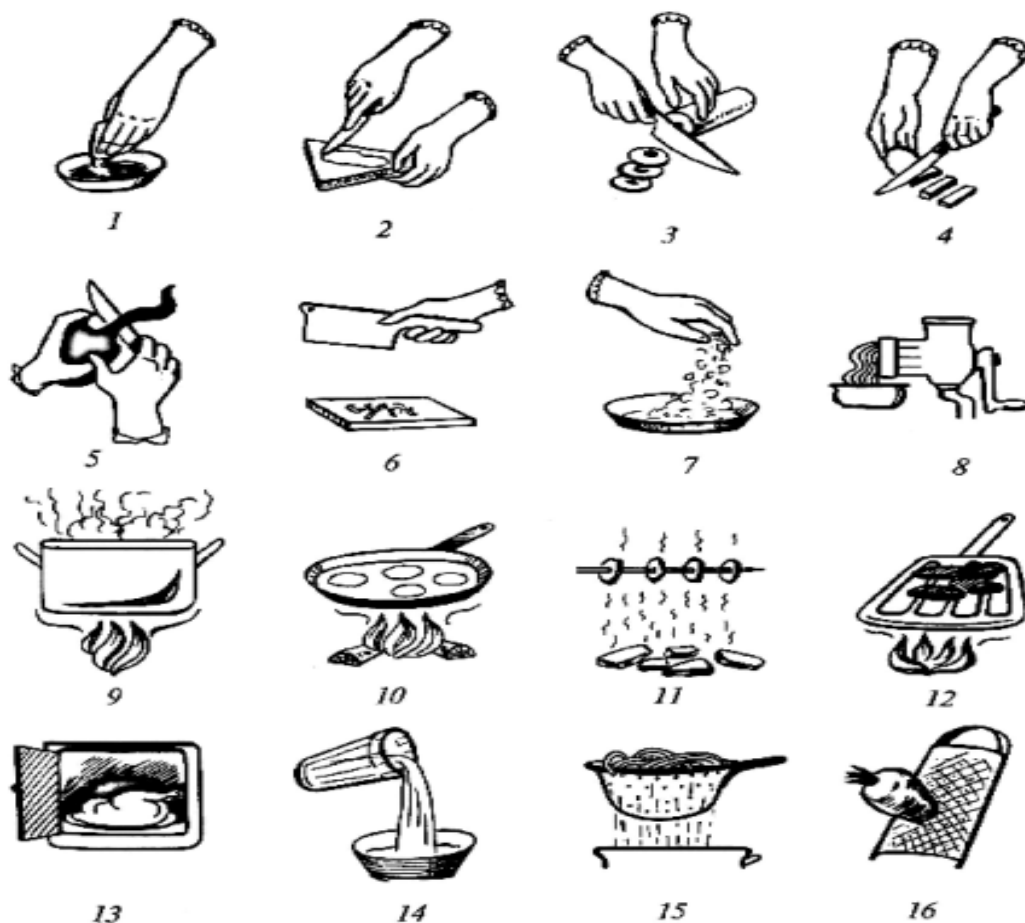


Ex. 8. Find the meaning to the words

- | | |
|----------------|--|
| 1. to chop | a. to cut up with a knife |
| 2. ingredients | b. to cook on low heat |
| 3. recipe | c. to cook until brown |
| 4. seasoning | d. something you add to make food taste better |
| 5. to brown | e. list of ingredients and directions to make a dish |
| 6. to simmer | f. items you combine to make a certain kind of food |

Ex. 8. Match the words with the pictures

*Pouring Frying Barbecuing Grilling Peeling Boiling Chopping Mincing
Roasting Draining Grating Dicing Sprinkling Dipping Spreading Slicing*



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Ex. 9. Form Participle I and Participle II from the following verbs

To cook – готовить, ... – готовящий, ... – приготовленный.

To boil – кипятить (кипеть), ... – кипящий, ... – прокипяченный.

To fry – жарить, ... – жарящий, ... – зажаренный.

To read – читать, ... – читающий, ... – прочитанный.

To order – заказывать, ... – заказывающий, ... – заказанный.

To add – добавлять, ... – добавляющий, ... – добавленный.

To use – использовать, ... – использующий, ... – использованный.

To recommend – рекомендовать, ... – рекомендующий, ... – рекомендованный.

Ex. 10. Match the words with their definition .

| mousse cake custard jelly pancake / crêpe trifle | |
|---|---|
| dessert | definition |
| 1 <u>cake</u> | A sweet dessert made by baking a mixture of flour, eggs, sugar, fat, etc. in an oven. It may be large and cut into slices, or it may be small, for one person only. |
| 2 | A cold pudding made of layers of sponge cake, fruit, jelly, custard, etc. and often decorated with cream, nuts or chocolate. |
| 3 | A thin, flat cooked mixture of milk, flour and eggs. It has a circular shape and is usually rolled up or folded. You can eat it hot with a sweet or savoury filling inside. |
| 4 | A sweet yellow sauce made from milk and eggs which you eat with fruit and puddings. |
| 5 | A dessert made from gelatine, usually sweetened and flavoured with fruit juices. |
| 6 | A sweet dessert made from eggs and cream, with fruit or chocolate added to give it flavour. You usually eat it cold. |

Unit 3. International cooking.

Ex. 1. Fill the gaps with the words from the box. Each word can be used only once. Translate the text.

Cook, of, and, also, drink, is, made, place, the, eat, are, wins, soup

Irish food.

Ireland ____ (1) on the edge of Europe, with the Atlantic Ocean to its west. In the southwest ____ (2) the island, the climate is influenced by the Gulf Stream.

Dublin is the home of Guinness and a very cool ____ (3) for a short break.

It has one of ____ (4) youngest population in Europe and one that is well-travelled so the culinary influences ____ (5) international. You can ____ (6) excellent cheese, Japanese and Mediterranean cuisine.

There are plenty of oysters, lobsters ____ (7) scallops from the West Coast, world-class beef and some of the sweetest lamb you've ever eaten.


Irish farmhouse cheese regularly ____ (8) awards internationally.

Bread is tasty. Soda bread (flour, salt, bread soda and buttermilk) is ____ (9) daily in many households. Wheaten bread – another name for brown soda bread – is ____ (10) favorite.

The Irish people make ____ (11) with garden vegetables or wild foods. They also like to ____ (12). Irish stew (based on neck of lamb) or a beef casserole, a hearty main course, served with potatoes. There are hundreds of places to eat and to ____ (13) a bottle of excellent wine and a cup of good coffee in the city of Dublin.

Ex. 2. Fill in gaps with the following prepositions.

in at on from to



This is Sam, our Head Chef. He's very busy, because he prepares all the meals at the Casablanca. He arrives at the restaurant¹ 9.00² the morning. He's especially busy³ lunch-time. Lunch is served⁴ 12.00⁵ 14.00 every day. The restaurant is open⁶ Tuesday⁷ Sunday. On Saturday evening the restaurant is usually full, so Sam starts preparing the dishes⁸ the afternoon.⁹ Sunday he prepares a special meal. Sam always prepares a delicious cake for his birthday. His birthday is¹⁰ November.¹¹ autumn he usually prepares his speciality: *marrons glacés*.¹² September Sam goes away on holiday. He always says he needs it!

Casablanca

Ex. 3. Name the following dishes.

1. This soup is served cold and has dark red color.
2. It's a sort of dry granulated cream cheese.
3. They are small ring-shaped crackers.
4. This soup is served cold, its base is kvas.
5. This sour-milk product is made from baked milk.
6. They are made from dough and different kinds of filling and are cooked in boiling water.
7. It's a many-layered cooked semolina with layers of jam and baked-milk skin.
8. You can't spoil it with butter.

Ex. 4. Translate from Russian into English

Суп – это часть обеда в русской кухне. 2. Щи – это традиционный русский суп, приготовленный из мяса и капусты. 3. Петровские щи готовятся из судака и свежей капусты. 4. В русской кухне нет двух одинаковых рецептов щей и борща. 5. Многие способы нарезки и приготовления мяса заимствованы из французской кухни. 6. Жареный молочный поросенок – традиционное праздничное блюдо русской кухни. 7. В деревнях Сибири

существует целая церемония приготовления пельменей. 8. Женщины делают тесто и рубят мясо, мужчины лепят пельмени. 9. Русское слово «каша» обозначает почти все способы приготовления круп. 10. Как говорится в пословице, «кашу маслом не испортишь». 11. Сметана – это универсальная приправа в русской кухне. 12. Русская кухня знаменита различными пирожками. 13. Русские люди очень гостеприимны; они приглашают к столу каждого, кто входит в дом. 14.

Ex. 5. Read the text.

Kazakh Traditional Food

In Kazakhstan people eat a lot of meat. Their traditional food is the Kazakh meat. Kazakh people are very hospitable. When they invite guests they also cook beshbarmak, pilaf, kazy, kuyrdak. The main national dish of Kazakhs is **beshbarmak**. Kazakh people prepared Beshbarmak from mutton, a horse - beef. Beshbarmak - a dish eaten with five fingers. **Bauyrsak** - national dish of Kazakhs, prepared from flour. The tastiest **horse meat** dishes are zhal, zhaya, kazy, and karta, shuzhuk.

They have some traditional milk products. National drinks are kymyz, shubat, airan.

Airan Kurt is made of cow's milk.

Shubat - camel's milk. Shubat is often served as a medicine.

Kymyz - is made of horse's milk. Kymyz - is a very useful for health.

These drinks are very useful for our health.

Do the tasks.

I Answer the questions.

1. What's the popular food in Kazakhs?
2. What are the tastiest horse meat dishes?
3. What's traditional milk products?
4. What's your favourite food and drink?

II Complete the sentences

- a) The main national dish of Kazakhs is _____
- b) A dish eaten with five fingers _____
- c) Our favourite meat dishes are: _____
- d) The most popular drinks are: _____
- e) This drink is made of horse's milk _____

Ex. 6. Match the words with their definition.

| | |
|-------------|---|
| 1. Kuyrdak | - a large horse intestine which was very tasty when cooked |
| 2. Bauyrsak | - the layer of fat under a horse's mane. Zhal was another special portion of fat sliced especially for invited guests, to be served with kazy, a rump |

| | |
|-----------------------|--|
| 3. Kazy | - rump of a horse, this is very delicious; |
| 4. karta | - is a very dear and delicious meal |
| 5. Zhal | -national dish of Kazakhs, prepares from flour |
| 6. Zhaya | - was prepared from slaughtering meat |
| 7. Airan | - fermented camel's milk - Shubat often served as a medicine. |
| 8. Shubat | -were made of horse's milk. |
| 9. Kymyz | - sour milk |
| 10. Kaimak | - sour cream. This is also made of milk |
| 11. Irimzhik | - Is made old milk |
| 12. Sary mai (butter) | - This is strained and thick sour milk it was another of the tasty diary products. |
| 13. Suzbe and katyk | - were made from boiled unskimmed milk and added sour cream. would be yellow. |

Заключение.

Упражнение выполняет на уроке иностранного языка следующие функции:

1. Упражнение имеет конкретную направленность на обучение определенному виду речевой деятельности и должно с помощью задания мотивировать учащихся.
2. В упражнении зафиксирована конкретная задача, соотносящаяся с ближними и дальними целями развития определенного вида речевой деятельности.
3. В нем задано конкретное речевое действие и определены условия его осуществления.
4. В нем задан предмет действия: материальный - текст, подлежащий распознаванию, и идеальный - мысль, хотя последняя также может быть в определенной мере материализована в задании, если в нем намечен предметный план речи (при говорении).
5. В нем прогнозируется речевой продукт, планируемый результат и возможное использование речи в других видах деятельности: речевой и неречевой.