

Name:

OSZ GASTGEWERBE BERLIN

Brillat-Savarin-Schule

Work sheets I for the course

English for hotels and

restaurants

for chefs

(3rd semester)



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In the restaurant

1. Translate this menu into German!

MENU

BREAKFAST DISHES

served till 11 a.m.

scrambled eggs with bacon 5,50 €

2 poached eggs on toast 5,- €

STARTERS

tomato soup 6,- €

spinach risotto with shrimps 7,- €

mozzarella balls with ciabatta bread 6,20 €

MAIN COURSES

lasagna filled with minced pork and tomato sauce 9,50 €

fried beef steak with green asparagus and new potatoes 12,70 €

fried chicken breast with mashed potatoes and peas 11,70 €

pork schnitzel with peas and boiled potatoes 10,30 €

DESSERTS

baked apple filled with raisins, nuts and vanilla sauce 5,80 €

apple pancakes with caramel sauce 3,80 €

DRINKS

mineral water 0,4 l 2,- €

iced tea 0,3 l 3,- €

draught beer 0,5 l 2,80 €

red wine 0,2 l 3,90 €

apple juice 0,2 l 2,20 €

freshly squeezed orange juice

3,- €



Tipp! Ein richtig gutes online-Übersetzungsprogramm ist DeepL.

Taking orders in a restaurant



2. Read the dialogue on page 25 and fill in the phrases that the waiter/waitress and the guest say in English.

Kellner/Kellnerin	Gast
Guten Tag, die Dame/der Herr.	Guten Tag.
Was hätten Sie gern?	Ich hätte gern eine Tasse Kaffee.
	Ich nehme die Tomatensuppe.
Sehr wohl, der Herr.	
Selbstverständlich, die Dame.	
Sonst noch etwas?	
Hier, bitte schön.	Danke.
Guten Appetit.	
Gern geschehen.	

3. Roleplay

<p>student 1 guest:</p> <ol style="list-style-type: none"> 1. a vegetarian who wants 2 starters 2. a family with 2 children 3. an American who loves German food 	<p>student 2 you are a waiter/waitress in a classy restaurant</p> <ul style="list-style-type: none"> - serve your guests in a friendly way
swap roles !	
<p>you are a waiter/waitress in a classy restaurant</p> <ul style="list-style-type: none"> - serve your guests in a friendly way 	<p>guest:</p> <ol style="list-style-type: none"> 1. a person who wants a large meal 2. a woman on a diet 3. yourself

Polite requests in the restaurant

1. Read the dialogue and underline all polite requests.

Waitress: Good evening, sir. May I help you?
 Guest: Good evening. I've booked a table for one.
 Waitress: Can you tell me your name, please?
 Guest: Sure, my name is Smith. Will Smith.
 Waitress: Really? ! ?
 Guest: Yes, that is really my name. Well, actually it's William Smith, but most people call me Will.
 Waitress: Alright, let me see. Yes, we reserved table # 12 for you. Could you please follow me? I will show you to your table.

A minute later:

Waitress: Would you like to see the menu?
 Guest: No, that's not necessary - I know what I want.
 Waitress: So, what can I get you?
 Guest: I would like a cup of tea and the cream of tomato soup.
 Waitress: Very well, sir.

Some minutes later:

Waitress: Here is your tea and the cream of tomato soup. Would you like some white bread?
 Guest: Yes, please.
 Waitress: There you go. Enjoy your meal.
 Guest: Thank you.
 Waitress: You're welcome.

2. Translate the German requests and offers into English and find examples that you can use in a restaurant.

Polite requests and offers

		... in a restaurant
Kann ich ... ?		
Dürfte ich ... ?		
Könnte ich ... ?		
Soll ich ... ?		
Hätten Sie gern .../ Würden Sie gern ...?		
Würden Sie gern, dass ich für Sie...?		

3. Formulieren Sie mit Hilfe der Liste höfliche Fragen, die man im Restaurant dem Gast stellen würde. Verwenden Sie alle Begriffe aus der Liste mindestens einmal.

May I take... Can you tell me ... Can you give me... Would you like ... Would you like to have ... Would you like to see... Can I take ... Shall I bring you ... Would you like me to bring you... Could you tell me ...	a an the your to	salt and pepper ? coat ? dessert ? jacket ? menu ? order ? room number ? some more wine ? table ? wine list ? name ?
---	------------------------------	--

4. The following requests and offers are pretty rude. Transform them into polite ones.

You don't say:	But you say politely:
1. Do you want beer or wine? ⇒	
2. Smoke, outside, please! ⇒	
3. I'll get you an ashtray. ⇒	
4. Do you want to order now? ⇒	
5. Give me your key card, please. ⇒	
6. I'll charge it to your room. ⇒	
7. Two halves of lager and a pint of cider! ⇒	
8. The bill, please. ⇒	



Taking orders as a chef

1. Translate the following polite requests into English or German.

- 1 Guten Tag, die Dame. Kann ich Ihnen die Speisekarte bringen?

- 2 Guten Abend, der Herr. Was darf ich Ihnen bringen?

- 3 Möchten Sie jetzt bestellen?

- 4 Kann ich Ihnen etwas zu trinken bringen?

- 5 Womit möchten Sie beginnen? What _____ to start with?
- 6 _____ Would you like anything else?

- 7 Was hätten Sie gerne zu Ihrem Hauptgang - Rot- oder Weißwein?? _____ with your

- 8 Hätten Sie gerne Pommes Frites dazu oder Kartoffelecken?

- 9 Und was hätten Sie gerne als Dessert?

- 10 _____ Could I interest you in a dessert?

- 11 Könnte ich einen Salat statt (instead of) der Röstis haben?

- 12 Hätten Sie gern ein vegetarisches oder ein Fleischgericht?

- 13 _____ How would you like your steak? Rare, medium
_____ rare, medium or well done?

- 14 Darf ich das abräumen?

2. Find out what the following restaurant phrases are in English or German.

- 15 _____ Is there a set menu?

- 16 _____ Do you need a little time to decide?

- 17 Ich hätte gern die _____
Hähnchenbrust/Nudeln _____
- 18 _____ That comes with either fried eggs over easy or sunny side
_____ up. Which ones would you prefer?

- 19 Ich habe eine Allergie gegen _____
...Weizen/Milchprodukte _____ wheat/dairy products.
- 20 _____ Let me tell you about our specials today. We have a T-bone
_____ steak with a side of fried potatoes and braised cabbage.

- 21 Oh, tut mir leid. Der Lachs ist leider _____
aus. _____
- 22 Hätten Sie gern Reis statt der _____
Nudeln? _____
- 23 Es dauert etwa 15 Minuten. _____

- 24 _____ How was everything?

- 25 _____ Sure, I'll be right back with your starters. (...eher
_____ umgangssprachlich)
- 26 Selbstverständlich, die Dame. Ich _____
werde es sofort bringen. _____
- 27 Unser Tagesmenü besteht aus ... als _____
Vorspeise, ... als Hauptgang und als _____
Dessert. _____
- 28 Bitte schön, die Tagessuppe. _____
- 29 Guten Appetit. _____
- 30 Gern geschehen. _____

Additional vegetables

1. Match the German vegetables with the English words. Use the pictures below for help.

1	Artischocke	
2	Brunnenkresse	
3	Feldsalat	
4	Fenchel	
5	Lollo Rosso	
6	Mairübchen	
7	Okraschote	
8	Pastinake	
9	Rhabarber	
10	Rucola	
11	Spinat	
12	Süßkartoffel	

watercress
 lamb's lettuce (BE)
 Lollo rosso and Lollo bianco lettuce
 rocket (BE)
 fennel
 parsnip
 spinach
 turnip
 okra
 sweet potato
 rhubarb
 artichoke



Clockwise from bottom left: rocket, radishes, peas, knife ;-), green beans, white and green asparagus, , rhubarb, carrot, parsnip, artichoke, fennel

Useful links:

Handouts from the CIA: <http://www.ciachef.edu/educators/materials/handouts.asp>

English Vocabulary - fruits and vegetables (Canadian English)

<http://www.youtube.com/watch?v=Ry81yc7wjQk&feature=related>

English Vocabulary - vegetables (excellent pronunciation with a little test at the end)

<http://www.youtube.com/watch?v=0xcGaaiDjX4&feature=related>

2. Translate this vegetarian menu into good sounding German!

STARTERS

Baked tomato and fresh goat's cheese tart

Avocado salad with lime dressing

SOUPS

Pumpkin soup with lemon and mint pesto

Cream of asparagus soup

MAIN COURSES

Potato and broccoli gratin

Celeriac escalopes with pepper sauce and mashed potatoes

Beetroot ravioli filled with herb cheese, balsamic vinaigrette and a side salad

Baked mushrooms stuffed with spinach and ricotta

DESSERTS

Baked goat's yoghurt with figs

Vanilla ice cream with blueberries

SIDE DISHES

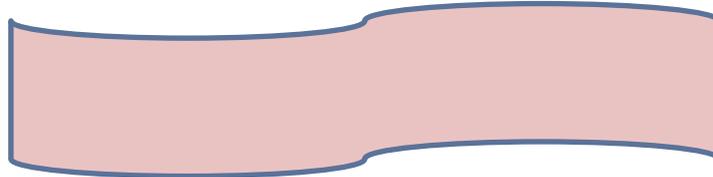
Braised leeks with warm tomato vinaigrette

Grilled zucchini

Warm potato and cucumber salad

Braised lettuce and peas

1. Create a menu for your own vegetarian restaurant.
2. Give your restaurant a good name.
3. On your menu you should offer three starters, two soups, four main courses, two desserts and four side dishes.



1

2

3



1

2



1

2

3

4



1

2

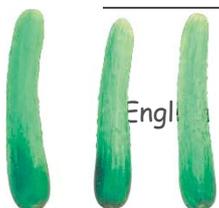


1

3

2

4



Read the text "A Broccoli from Another Planet" and answer the questions.



1. Which vegetables are mentioned in the text?

2. Which ingredients are used to prepare the Romanesco?

3. What does this vegetable according to the author look like?

4. What does the author think about the taste and the texture of this "Broccoli from another planet"?

the taste -

the texture -

5. Find an English explanation or a German word for ...

a) to toss -

b) to scoop -

c) to stir -

d) to saute´

6. Find words in the text that mean ...

a) delicious - _____

b) to eat up - _____

c) to search for something on the internet - _____

7. Write down a mini recipe of Debbie's preparation of Romanesco (max. 35 words).

words to eat by

thoughts on food, writing, and everything else



NAME:DEBBIE

LOCATION:BROOKLYN, NEW YORK

From the wilds of Williamsburg, Brooklyn, I started this blog to provide an outlet for my two obsessions: food and writing. Between the baking and the cooking and the thinking about how to describe it all, I may have simply created a third obsession...

THURSDAY, DECEMBER 02, 2004

A Broccoli from Another Planet

What the hell is this? I saw it at the farmer's market the other day. Something about its swirling chartreuse peaks, like a cross between a science fiction landscape and one of Madonna's old bras, begged me to take it home and play with it.

Turns out it's called Romanesco broccoli. I googled it when I got home and didn't find a whole lot to interest me, just rivers of prose attempting to describe its freakish yet beguiling appearance. There was one recipe for Maccheroncini with Romanesco, from a NYC chef named Sarah Jenkins about whom I've read great things. It sounded pretty yummy, but before using this vegetable in a larger dish I wanted to taste it on its own. I decided to treat it like broccoli, and sauté it with some garlic and hot pepper.

Breaking it up into florets was simple, though much more like cauliflower than broccoli—the florets are tighter, and it's a question of nudging them off with a knife rather than chopping, if that makes sense. This should've been my first clue that S wouldn't like it—one of his dislikes (which are far, far fewer than mine) is the cabbage/cauliflower/Brussels sprouts family. Broccoli's about the only thing he'll eat from that whole section of the seed catalog.

Once it was floretted, I tossed it into a big pot of boiling salted water for 3 minutes, just to soften it up a little. Meanwhile, I warmed some chopped garlic in extra virgin olive oil, and added about half a teaspoon of my favorite peperoncino piccante paste. When the romanesco was just barely softened, I scooped it out of the water and tossed it into the pan with the garlic mixture. Zipzipzip, stir it around a minute or two more to let the flavors meld, and then serve.

So how was it, you ask? Well, it was disappointing. As predicted, S didn't care for it at all, which at first pleased me just fine—more for me! But after two or three bites I found that I didn't care for it all that much myself. The taste was fine, very similar to cauliflower, which I like. But the texture was strange. It felt almost fuzzy in my mouth, like I was eating cauliflower that had been patted down with an angora sweater. I didn't finish even my serving, let alone polishing off S's.

Romanesco broccoli will not be entering my kitchen again anytime soon. But hey, if I hadn't tried it, we'd never know I didn't like it, right?

Source: <http://wordstoeatby.blogspot.com/2004/12/broccoli-from-another-planet.html>, 2.1.2006, 20:11

Vocabulary:

peperoncino piccante paste - a hot pepper sauce

floret - smaller part of certain vegetables like cauliflower or broccoli
to meld - sich vermischen, vereinen
sweater - ein Pullover

Herbs, spices and seasonings

HERBS

Herbs are the leaves and stalks (Stängel) of edible (essbar) aromatic plants. The essential oils in their leaves and stalks give each herb its distinctive flavour. By using herbs as flavourings you not only reduce the amounts (Menge) of salt in the food you also add medicinal value (Gesundheitswert). That means, they are good for your health. Herbs contain a high amount of antioxidants, higher than found in vegetables. Antioxidants prevent our body from damage to DNA. But they also have positive effects on our food. They slow the deterioration (Verschlechterung/Abbau) in the foods flavour.



1. Why should we use a lot of herbs in the kitchen? Give at least three reasons.

2. Use an online translator and write down the herbs and seasonings into English.

Basilikum	_____
Lorbeerblatt	_____
/-blätter	_____
Kerbel	_____
Schnittlauch	_____
Koriander	_____
Dill	_____
Majoran	_____
Minze	_____
Zitronengras	_____
Oregano	_____
Petersilie	_____
Rosmarin	_____
Salbei	_____
Thymian	_____

Estragon

HERBS

SEASONINGS or CONDIMENTS (dt: _____)



- Balsamico Essig _____
- Kapern _____
- Knoblauch _____
- Meerrettich _____
- Senf _____
- Soja Sauce _____

1. Match the German words with the English ones from the box.

ADDITIONAL HERBS

- 1 Kapuzinerkresse _____
- 2 Zitronenmelisse _____
- 3 Liebstöckel („Maggikraut“) _____
- 4 Bohnenkraut _____
- 5 Brunnenkresse _____
- 6 Bärlauch _____
- 7 Waldmeister _____

- wild garlic
- watercress
- savory
- Indian cress
- lemon balm
- lovage
- woodruff

2. Put all the herbs you know into the right category.

<u>hard herbs</u> are herbs that are cooked with the dish for a longer time	<u>soft herbs</u> are put into the dish at the end of the cooking process or they aren` t cooked at all

frisch gemahlener schwarzer Pfeffer

Piment

Vanille

Wacholderbeere/n

Zimt



ADDITIONAL SPICES

Gelbwurz/Kurkuma

Kardamom

Kreuzkümmel

Safran

Sternanis



Check the spelling of the following herbs, spices and seasonings.

dill	cardamom	chilli	capers	marjoram	curry	horseradish	oregano	paprika
balsamic (vinegar)		soy sauce		coriander	sage	chives	pimento	
parsley	mint	saffron	juniper berries	cinnamon	mace			

3a) Which of them have the same spelling in English and German?

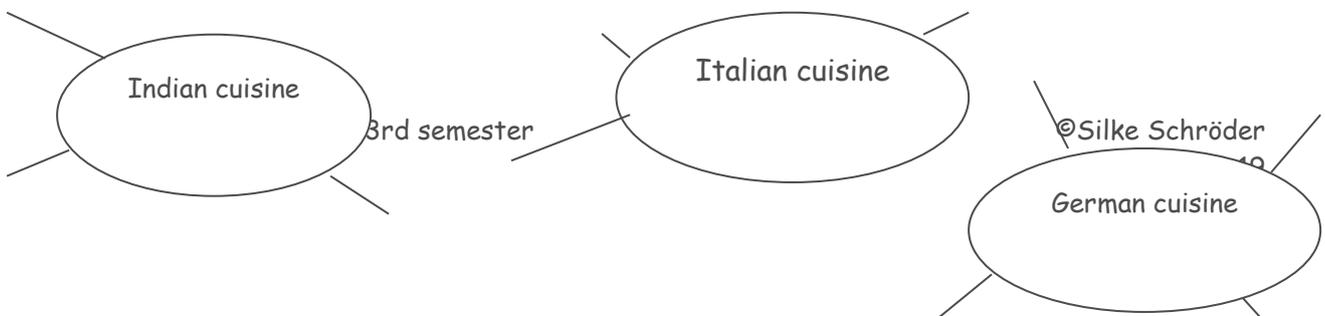
3b) Which of them differ in only one letter? Write down the English and German word.

e.g. vanilla - Vanille

3c) Which of them differ in two letters? Write down the English and German word.

3d) Which of them are completely different? Write down the English and German word.

4. Name at least three herbs, spices and seasonings that are typical for the following cuisines.





5. Fill the gaps with appropriate words.

- Oregano is a _____, often used in the _____ cuisine.
- Pimento is a _____, often used in the German cuisine for making stocks.
- Soy sauce is a typical Chinese _____. It is used in all _____ cuisines.
- Coriander can be a _____ when it's fresh, but coriander seeds belong to the category of _____.
- The three most hot spices to me are _____, _____ and _____.
- My favourite herb in a salad dressing would be _____ and my favourite spice in desserts is _____.



6. Watch the following videos and write down the ingredients that are used.

Italian seasoning mix	Gordon Ramsay's sea bass spice mix
$\frac{1}{4}$ cup of	
$\frac{1}{4}$ tsp (=teaspoon)	
1 tsp	
1 tsp	
2 tsp	
2 tsp	

Describing the seasoning of dishes

1. Find the matching English phrase on the board and write it down.

- ...ist ein typisches ... (z.B. indisches) Gericht . _____
- ...ist/ wird aromatisiert mit _____
- ...ist/ wird benutzt für _____
- ...ist/ wird gewürzt mit _____
- ...ist/ wird garniert mit _____
- ...ist/ wird auf ... gestreut. _____
- ... ist/wird serviert mit _____

2. Decide, if the following statements are right or wrong.

	right	wrong
1. Mustard is often used for making desserts.	<input type="checkbox"/>	<input type="checkbox"/>
2. Beef roulade is a typical German dish.	<input type="checkbox"/>	<input type="checkbox"/>
3. Italian tomato sauce is seasoned with dill.	<input type="checkbox"/>	<input type="checkbox"/>
4. Cinnamon is often sprinkled on top of coffee specialities.	<input type="checkbox"/>	<input type="checkbox"/>
5. Sweet mustard is served with Bavarian sausages.	<input type="checkbox"/>	<input type="checkbox"/>
6. Chicken curry is a typical Spanish dish.	<input type="checkbox"/>	<input type="checkbox"/>
7. In Berlin paprika powder is sprinkled on top of "Currywurst".	<input type="checkbox"/>	<input type="checkbox"/>
8. Many desserts can be garnished with mint.	<input type="checkbox"/>	<input type="checkbox"/>
9. Red cabbage is seasoned with cloves.	<input type="checkbox"/>	<input type="checkbox"/>
10. German fried potatoes are seasoned with salt and pepper.	<input type="checkbox"/>	<input type="checkbox"/>
11. Cocktails in Berlin bars are always flavoured with love.	<input type="checkbox"/>	<input type="checkbox"/>

3. Pick three dishes or drinks from the box and describe the seasoning. Write 2 to 3 sentences per dish.

Example: Mashed potato is a typical German side dish. It is seasoned with nutmeg. It can be garnished with parsley.

<i>sausages</i>	<i>sauce Bernaise</i>	<i>potato salad</i>	<i>"Maibowle"</i>	<i>Mojito</i>
<i>Thai Curry</i>	<i>vinaigrette</i>	<i>chilli con carne</i>	<i>Cream of pumpkin soup</i>	

1.

2.

3.

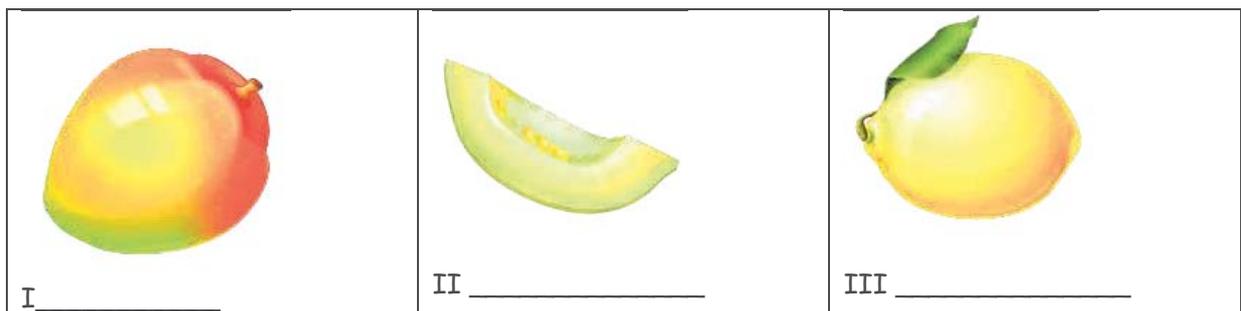
4. Describe the seasoning of the popular dishes in your restaurant. If you want to you can add sentences that are wrong.

4.

Fruits

1. Match the fruits on the pictures with the words listed below.

- | | | | |
|-----------------|-----------------------|-------------------|---------------------|
| 1. strawberry | 9. pineapple | 17. cherries | 25. lemon |
| 2. grapes | 10. starfruit | 18. peach | 26. honey dew melon |
| 3. raspberries | 11. blackcurrants | 19. plums | 27. mango |
| 4. blackberries | 12. gooseberries | 20. avocado | |
| 5. blueberries | 13. cranberries | 21. kiwi fruit | |
| 6. redcurrants | 14. cape gooseberries | 22. pomegranate | |
| 7. lime | 15. pear | 23. lychee | |
| 8. watermelon | 16. fig | 24. passion fruit | |



A: _____

B: _____

D: _____
Kirschen

E: _____

C: _____

F: _____

G: _____

Preiselbeeren oder Cranberries

H: _____

I: _____

J: _____

K: _____

L: _____

M: _____

N: _____



O: _____



P: _____



Q: _____



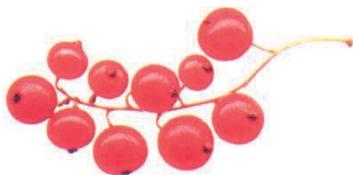
R: _____



S: _____



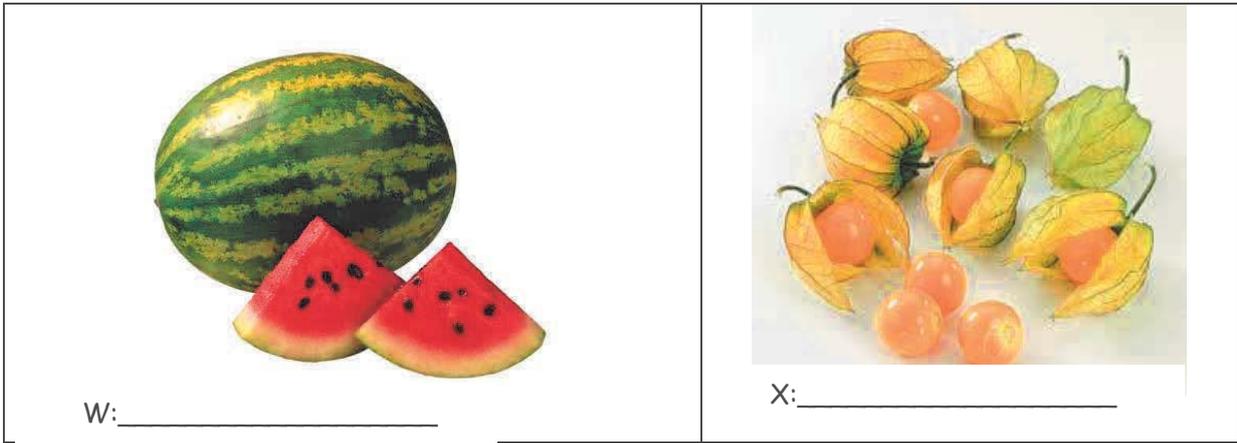
T: _____



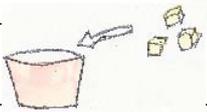
U: _____



V: _____



Useful words for recipes

to wash	
a core	Kerngehäuse o. Strunk
to core	
to peel -	
to cut <ul style="list-style-type: none"> - into quarters - into halves - into dices - into pieces 	-
to slice 	
a slice	
to chop - 	
to put - 	
to add - 	
to squeeze	
to pour 	



bowl	
to remove - the stone - the seeds - the peel - the core	
to stir -	
to mix	

Exercises

1. Put the words from the box into the gaps in the menu.

beef	bread	caramel sauce	drinks	chicken	main courses	minced
pork	sauce	freshly squeezed		soup	starters	pancakes

MENU

1 _____

tomato 2 _____ 6,- €

spinach risotto with shrimps 7,-€

mozzarella balls with ciabatta 3 _____ 6,20 €

4 _____

lasagna filled with 5 _____ pork and tomato 6 _____ 9,50 €

7 _____ steak with green asparagus and new potatoes 12,70 €

8 _____ breast with mashed potatoes and peas 11,70 €

9 _____ schnitzel with peas and boiled potatoes 10,30 €

DESSERTS	
baked apple filled with raisins, nuts and vanilla sauce	5,80 €
apple 10 _____ with 11 _____	3,80 €
12 _____	
mineral water 0,4 l	2,- €
iced tea 0,3 l	3,- €
draught beer 0,5 l	2,80 €
red wine 0,2 l	3,90 €
apple juice 0,2 l	2,20 €
_____ orange	
juice	3,- €

2. Put the words into the right category. asparagus beef chicken potatoes
pork peas lunch menu waiter to order spinach waitress

vegetable	meat	not edible (nicht essbar)

Taking orders in a restaurant

3. Lesen Sie den Dialog und übernehmen Sie die wichtigsten Sätze innerhalb eines Gastgespräches in die Tabelle auf Seite 2.

Waiter: Good afternoon, madam.
 Ms Baxter: Good afternoon.
 Waiter: What would you like to have?
 Ms Baxter: I would like a cup of coffee, please.
 Waiter: Very well. Anything else, madam?
 Ms Baxter: Yes, I'll have the spinach risotto.
 Waiter: Certainly. I'll bring your coffee right away.
 Ms Baxter: Thank you.
 Waiter: You're welcome.

A minute later:

Waiter: Here is your coffee. Would you like some cream with it?
 Ms Baxter: No, thanks.

Some minutes later:

Waiter: Here you are, the spinach risotto with shrimps.
 Bon appetit.
 Ms Baxter: Thank you.
 Waiter: You're welcome.



4. Read the answers (of the guest) and find out what the waiter said before.

waiter	guest
	I'd like to have the pea soup as starter and the chicken breast as main course.
	Good evening.
	No, thank you, that's all.
	Thank you, that looks fantastic.
	Yes, I think you can. I heard that your homemade ice cream is delicious.
	Hm, ...with the beef steak.? ... I think I'll go for a red one.

Polite requests and offers (Exercises)

1. Complete the sentences of the bartender/barmaid and the guest.

Use „could I, may I, can I, could you, would you like or shall I“!

bartender/barmaid:

1. _____ something to drink?
2. _____ red or white wine?
3. _____ take your order?
4. _____ clean this up for you?
5. It's cold in here. _____ close the window for you?
6. I didn't understand what you just said. _____ repeat it, please?
7. _____ put ice and lemon in the gin for you?
8. _____ have your name, please?

guest:

9. _____ have a vodka and tonic, please?
10. _____ bring me the menu?

11. Excuse me! Your music is on very loud. _____ turn it down a little?

2. "Can I take your order? / May I take your order? / Are you ready to order?" These phrases all mean the same. a) Complete the table with phrases that have the same meaning like the ones on the left side. b) Try to solve the quote even though some letters are missing.



a) Are you ready to order now?	=
b) I'd like to have the <u>s</u> pinach <u>s</u> oup.	=
c) Can I bring you the <u>d</u> essert <u>m</u> enu?	=
d) What <u>w</u> ould you like <u>t</u> o have?	=
e) Here you are, your <u>m</u> ain <u>c</u> ourse.	=
f) <u>V</u> ery well.	=
g) Bon <u>a</u> ppetit.	=

"A _____ w _____ cheese is like a beautiful woman with _____ one
 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17
 _____." Jean Anthelme Brillat-Savarin
 18 19 20

3. Listen to the role plays and write down what the guests ordered.

name	drink	starter	main course	dessert

4. "Can I take your order? / May I take your order? / Are you ready to order?" Alle diese Sätze bedeuten das gleiche. a) Finden Sie die Sätze mit jeweils gleicher Bedeutung. Tragen Sie diese in die Tabelle ein. b) Übertragen Sie die unterstrichenen Buchstaben (einfach von links nach rechts) in das Zitat unten. Viel Spaß!



Would you like to see the dessert menu? There you go, your pork filet. Enjoy your meal.
 May I take your order? Certainly. I'll have the soup of the day. What can I get you?

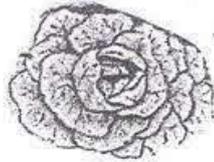
Vegetables

1. The letters of the following vegetables got completely mixed up. Solve these "anagrams" and label the vegetables.

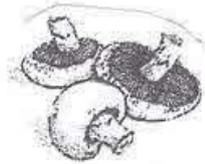
tleectu kele flaucloweri msohomur clibocor	recbumcu reppes eunaiegbr spae nooni	omoatt rpugaaass glrcia secornetw bootreet
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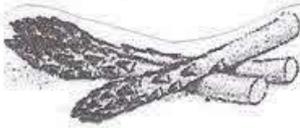
1 _____



6 _____



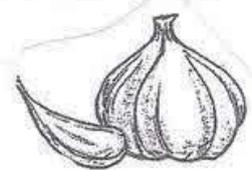
11 _____



2 _____



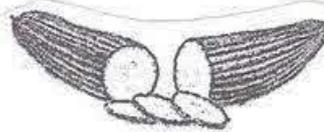
7 _____



12 _____



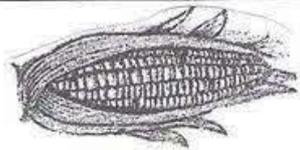
3 _____



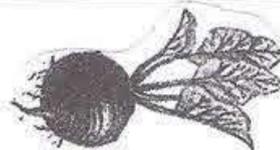
8 _____



13 _____



4 _____



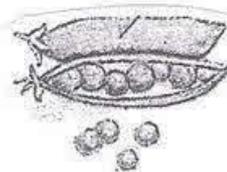
9 _____



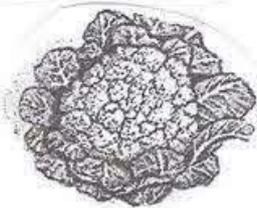
14 _____



5 _____



10 _____



15 _____

1. What type of dish is it: starter, soup, main course, side dish or dessert?

	type of dish		type of dish
apple strudel	<i>dessert</i>	lasagna	
marinated olives		potato croquettes	
cauliflower gratin		cream of mushroom soup	
tomato and mozzarella		jasmine rice	
boiled potatoes		crème brulée	

2. Which of the following vegetables would you use for a salad, which for a gratin?

cauliflower corn cucumber garlic lettuce
 potatoes red peppers tomatoes zucchini/courgette

<i>vegetables for a salad</i>	<i>vegetables for a gratin</i>



3. Tick (✓) the vegetables you would use for a soup?

peas carrots lettuce fresh cucumber cabbage cauliflower
 asparagus peppers potatoes tomatoes

4. Which of the following vegetables are green, yellow or orange and which are white?

cauliflower asparagus corn cucumber garlic lettuce peppers asparagus
 zucchini/courgette pumpkin potatoes peas carrots cabbage peppers mushrooms

green	yellow or orange	white

5. EXTRA!!!) You are expecting a group of British tourists for dinner. All of them are vegetarians. Create a **vegetarian** three-course set meal for them.

acid in the champagne and lemon.

1. Use the sentences below to complete the dialogue in the restaurant of the City Hotel.

2. Check the answers of the guest first - to find the right questions of the waitress.

- a) Here you are, our menu and the wine list.
- b) You're welcome.
- c) Oh, I'm sorry. Unfortunately we're out of asparagus.
- d) May I bring you the menu?
- e) Very well sir. And, how would you like your steak: rare, medium or well done?
- f) And what can I get you to drink?
- g) Are you ready to order now?
- h) I can offer you a Dornfelder or a Spätburgunder.
- i) I'll have the beef steak with green beans, please.
- j) A glass of Dornfelder, sure. Could I interest you in a dessert?
- k) Anything else?
- l) Here you are, the Dornfelder and a salad on the house to start off with. Enjoy.



Waitress: Good afternoon, sir.

Guest: Good afternoon.

Waitress: 1

Guest: Oh yes. And please be quick, I'm very hungry.

Waitress: Certainly sir.

Waitress: (after 1 minute)

2

Guest: Thank you.

Waitress: 3 (after 3 minutes)

Guest: Yes, 4

Waitress: The steak with green beans.

5

Guest: Well done, please.

Waitress: 6 Sure.

Guest: Ahm, a glass of dry red wine, please.

Waitress: 7

Guest: I'd like to have the Dornfelder, please.

Waitress: 8

Guest: No, thank you. I can't eat most desserts. I'm allergic to dairy products.

Waitress: Very well, sir.

9

Guest: Yes, can I have some asparagus salad as a side dish?

Waitress: 10

_____ . Would you like a mushroom salad instead of the asparagus salad?

Guest: Yes, that sounds great.

(the waitress serves the red wine and a small mixed salad)

Waitress: 11

Guest: Hmm, that looks delicious. Thanks a lot.
Waitress: 12

Herbs, spices and seasonings

1. Put these words into the correct categories.

allspice asparagus balsamic vinegar bake beetroot braise cauliflower chives
 cinnamon cucumber fry garlic grapes grill lemon lime lettuce mango
 marjoram mustard nutmeg oregano parsley peas pineapple pumpkin raspberries
 rosemary sage spinach strawberries vanilla

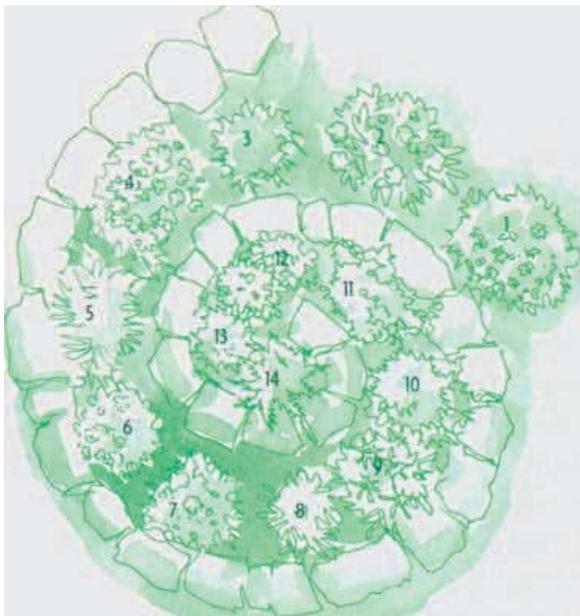
vegetables: 	herbs: 	spices: 	seasonings: 	cooking methods: 	fruits: 

2. Have you ever visited our school garden? No???? Well, now is your chance.

a) Go to the herb spiral and write down all the herbs there are.

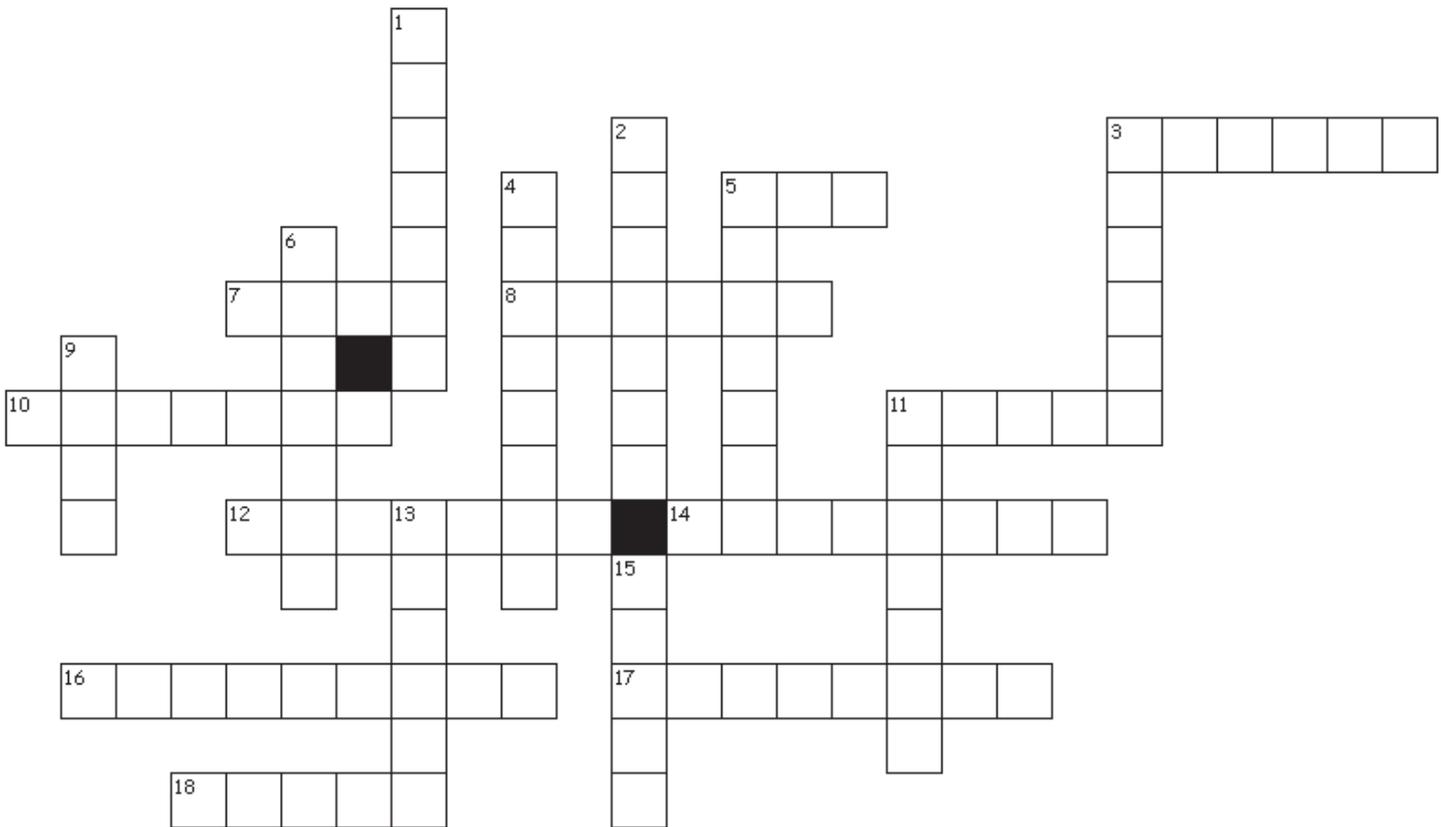
b) Also mark the four points of the compass

(North, South ...) in the picture.



- 1 _____
- 2 _____
- 3 _____
- 4 _____
- 5 _____
- 6 _____
- 7 _____
- 8 _____
- 9 _____
- 10 _____
- 11 _____
- 12 _____
- 13 _____
- 14 _____

1. Fill in the crisscross puzzle.



Across

3. This plant is closely related to the onion, shallot and leek. It has a powerful "hot" flavour when it's raw, when cooked it is a bit less strong. Raw or cooked, it is known for its strong characteristic odor, and for giving those who eat it a distinctive breath odor as well.
5. A liquid used for frying (e.g. meat, fish) for it can reach higher temperatures than water.
7. In cooking you can use the leaves and the seeds of this plant. The leaves are used to flavour many foods, such as pickled salmon, a Scandinavian delicacy. The seeds are also used to flavour pickles (gherkins).
8. Spice that is hallucinogenic when consumed in excess; popular among prison inmates, despite serious side effects. It's actually the seed of a plant. It is brown and has the shape of an egg. It can be used to flavour potato dishes (e.g. mashed potatoes).
10. In European countries many foods are served with this chopped herb sprinkled on top (e.g. on potatoes). It is valued as a breath-freshener, because of its high concentration of chlorophyll.
11. Dark olive green berries which are usually consumed pickled. They are also sometimes substituted for olives to garnish a martini.
12. Very expensive spice. Used to colour dishes.
14. A green herb that is used, mainly in Germany, to flavour wine (Maiwein), beer (Berliner Weiße), sausages and jam.
16. A substitute for sugar. Mostly much sweeter than sugar. Often used in soft drinks labeled as "diet".

17. A woody herb with needle-like leaves. The fresh and dried herbs are frequently used in traditional Mediterranean cuisine, especially for flavouring meat dishes.
18. Herb that is good with tomatoes and mozzarella.

Down

1. Often used for desserts and ice creams. The term "Bourbon....." is used when it is coming from Indian Ocean islands such as Madagascar, Coromos, and Réunion.
2. A spicy yellow paste. It is usually eaten with German sausages.
3. A root that is often used in Asian dishes but also flavours a very popular ale.
4. An aromatic bark used as a spice. It has a light-yellowish brown colour and it is mainly used during Christmas time for baking and cooking sweet dishes.
5. A green herb with pine and citrus flavours. It is often used in herb combinations such as Herbes de Provence and in Mediterranean dishes.
6. A sour-tasting liquid made from the oxidation of ethanol in wine, cider, beer, fermented fruit juice, or nearly any other liquid containing alcohol.
9. A mineral used in most dishes.
11. Good in sauerkraut, bread and soft cheese spreads.
13. The seeds are yellow or brown and look a bit like anise seeds. The flavour is similar to anise though not so strong. As a bulb it is used in many German and Italian salads together with chicory and avocado.
15. This powder is a mixture of different spices developed by the British for they wanted to have the taste of the Indian cuisine at home. Typical ingredients of this powder are coriander, turmeric, cumin, mustard, fenugreek, cardamom, nutmeg, red pepper, and cloves.

Vocabulary:	bulb - Knolle	pickle - einlegen, eingelegtes Gemüse	seed - Samen
bark - Rinde	fenugreek - Bockshornklee	plant - Pflanze	odor - Geruch
breath -Atem	flavour -Aroma, Geschmack, würzen	root - Wurzel)	

Rainbow Fruit Salad

Task: Translate the ingredients for the honey and orange sauce and the preparation of the fruit salad into German!

Ingredients:

- 2 bananas
- 2 peaches
- 2 cups fresh strawberries
- 2 cups grapes
- 2 pears
- 2 apples
- 1 kiwi fruit
- 2 cups fresh blueberries

Honey and orange sauce:

- $\frac{1}{3}$ cup unsweetened orange juice
- 2 tablespoons lemon juice
- 1-1 $\frac{1}{2}$ tablespoon honey
- $\frac{1}{4}$ teaspoon ground ginger
- dash nutmeg



Preparation:

1. Peel and slice the bananas and put the slices into the fruit bowl.

2. Cut the peaches into halves, remove the stone and cut each half into eight slices and add them to the banana.
3. Prepare the apples and the pears as follows: peel, quarter, core, and slice each quarter into four pieces, and add them to the salad.
4. Cut the strawberries and grapes into halves and add them to the salad.
5. Peel and slice the kiwi and add it to the other ingredients. Put the blueberries in last.
6. Mix carefully.
7. Combine all the ingredients for the honey orange sauce and mix.
8. Just before serving, pour honey orange sauce over the fruit.

Recipes and their ingredients

1. Read the list of ingredients and find out what recipe it is. Write the name of the recipe above the ingredients. Check the vocab list below.

250 g dried chick peas, 1 onion, 2 cloves of garlic, 20 g flour, 50 g bread crumbs, $\frac{1}{2}$ bunch parsley, salt, ground coriander, chili powder, cumin, 1 tsp. baking powder

500g yoghurt, 3-4 cloves of garlic, salt, 200 g cucumber, dill, olive oil

$\frac{1}{2}$ pineapple, 1 mango, 1 papaya, 2 kiwi fruit, juice of $\frac{1}{2}$ lime, 1 small bunch fresh mint, 2 tsp golden caster sugar, 200g yoghurt

2. Which ingredients don't belong into the recipe? Cross out 1-3 ingredients per recipe.

vegetable strudel with a yoghurt and herb sauce

strudel pastry (see recipe), $\frac{1}{4}$ Savoy cabbage, 100 g onions, 150 g carrots, 100 g plums, 100 g mushrooms, 250 g potatoes, 150 g goat's cheese, 50 g butter, 70 g ginger, herbs, 50 ml yoghurt, 50 ml crème fraiche

stuffed artichokes

artichokes, lemon, garlic, onions, carrots, celeriac, leek, grapes, pears, bacon, olive oil, parsley, juniper berries, white wine

vegetable quiche

for the dough:
250 g flour, 125 g butter, egg, water, lime, salt

for the filling:
leek, carrots, zucchini, lamb's lettuce, milk, cream, eggs, grated cheese, salt,

3. Which ingredients are missing in the following recipes?

apple pancakes
 4 medium eggs, 2 teaspoons sugar,
 salt, 375 ml milk, 5 tablespoons
 vegetable oil, 80 g butter,

Tomato sauce
1 kg ripe tomatoes, 2
tbsp. olive oil, 4 tsp.
tomato paste, salt,
freshly ground
pepper, 2 tsp sugar, 2
tsp. chopped
oregano,
 _____,

Vocabulary:

chick peas	Kichererbsen
dried	getrocknet
flour	Mehl
bread crumbs	Semmelbrösel
pastry	Teig (gebacken)
dough	Teig (ungebacken)
cream	Sahne

Kreuzworträtsel "Herbs, spices and seasonings"

Waagerecht

3 Knoblauch	5 Öl	7 Dill	17 Rosmarin
8 Muskatnuss	10 Petersilie	11 Kaper	18 Basilikum
12 Saffran	14 Waldmeister	16 Süßstoff	

Senkrecht

1 Vanille	2 Senf	3 Ingwer	15 Curry
4 Zimt	5 Oregano	6 Essig	
9 Salz	11 Kümmel	13 Fenchel	

4. Write down herbs and/or spices that belong to the following categories:

black spices

green spices

red spices

very hot spices

white seasonings

straw-like herbs

leafy herbs

spices and herbs used for sweets

herbs that your restaurant gets delivered fresh

English for chefs 3rd semester

©Silke Schröder

Fruits

1. Welche der Früchte sind auf Englisch den deutschen Wörtern sehr ähnlich? Trage die englischen Begriffe und die Übersetzung in die Tabelle ein.

banana, lime, orange, peach, mandarin orange, pineapple, plum, cherry, avocado

English	German

2. Welche Früchte reimen sich auf Englisch mit den folgenden Wörtern?

fair - _____
 light cheese - _____
 beach - _____
 slum - _____
 Leim - _____
 ferry - _____

<i>peach</i>
<i>cherry</i>
<i>plum</i>
<i>pear</i>
<i>lime</i>
<i>lychees</i>



3. Sortiere die folgenden Früchte nach Farben.

avocado, banana, blueberries, cherries, lemon, lime, peach, pear, plum, pomegranate raspberries, red currants, strawberries

red	blue	yellow	green

4. Welche dieser Früchte haben einen harten Kern bzw. Stein?

<i>fig</i>
<i>peach</i>
<i>lemon</i>
<i>avocado</i>
<i>starfruit</i>
<i>lychees</i>
<i>cape gooseberries</i>
<i>plum</i>

5. Welche Früchte gehören zu den folgenden Speisen bzw. Getränken?

grapes, avocado, lime, cranberries, lemon, raspberries

- 14. Zitrone
- 15. Banane

Across

- 3. Weintrauben
- 9. Kirschen
- 10. Pflaumen
- 12. Pampelmuse
- 16. Granatapfel
- 17. Erdbeeren

8. There are 20 different fruits hidden in the puzzle. Can you find them?



S	R	B	C	S	E	P	A	R	G	P	S	A	U	B
Z	T	A	L	H	L	J	B	Z	O	E	N	U	S	L
U	T	N	S	J	E	P	R	M	I	Z	O	T	E	U
F	N	A	A	P	O	R	E	R	A	S	M	I	I	E
U	Z	N	H	R	B	G	R	K	C	Y	E	U	R	B
O	O	A	A	H	R	E	N	I	I	J	L	R	R	E
N	C	N	C	A	B	U	R	W	E	W	U	F	E	R
A	G	A	N	W	T	N	C	R	B	S	I	E	B	R
E	E	A	A	E	L	I	R	K	I	P	I	P	E	I
P	T	R	D	S	F	X	U	F	C	E	H	A	S	E
E	T	P	L	U	M	S	K	R	S	A	S	R	O	S
S	S	H	E	O	B	O	P	N	F	R	L	G	O	P
P	A	S	S	I	O	N	F	R	U	I	T	B	G	C
T	F	P	I	N	E	A	P	P	L	E	P	G	H	Z
N	O	L	E	M	R	E	T	A	W	G	Z	D	G	N

