

Группа:

ПКД 4/2

Дата проведения:

29.01.2026г.

Дисциплина:

ОГСЭ.03 Иностранный язык в ПД

Тема занятия:

Культура питания. Профессиональная этика и подготовка

Цели занятия:

Дидактическая: - углубить и расширить знания и представления студентов по теме;

Развивающая: - развивать творческий потенциал студентов;

Воспитательная - воспитывать стремление к совершенствованию английского языка;

: - воспитывать умение работать самостоятельно.

Вид занятия: практическое занятие

Основная литература:

Агабекян И.П. Английский язык для ссузов: учебное пособие. – Москва: Проспект, 2015. – 288 с.

Дополнительная литература:

Интернет-ресурсы.

ДОМАШНЕЕ ЗАДАНИЕ:

1. *Read and learn the words and expressions:*

cutlery - столовые приборы

utensils – утварь

table cloth – скатерть

plate mate – подставка под тарелку

serviette/napkin – бумажная салфетка

towel – полотенце, тканевая салфетка

tray – поднос

soup plate – суповая тарелка

meat plate – тарелка для мяса

butter plate – тарелка для масла

dinner plate – обеденная тарелка

deep plate – глубокая тарелка

bread/side plate – дополнительная тарелка (для хлеба)

saucer – блюдце

knife – нож

caviar knife – нож для икры

carving knife – нож для фигурного вырезания

butter knife – нож для масла

cheese knife – нож для сыра

fork – вилка

spoon - ложка

dessert spoon – десертная ложка

teaspoon - чайная ложка
salad serving spoon – ложка для салата
glass – стакан, бокал
brandy glass – бокал для бренди
liqueur glass – бокал для ликера
wineglass – бокал для вина
champagne glass – бокал для шампанского
corkscrew - открывалка
bottle opener - штопор
soup tureen – супница
soup ladle – половник
oil bottle – бутылка масла
vinegar bottle – бутылка уксуса
salt cellar – солонка
pepper pot – перечница
mustard pot – горчичница
sugar bowl – сахарница
salad/fruit bowl – чаша для салата/фруктов
milk/water jug – кувшин для молока/воды
bread basket – хлебница, корзина для хлеба
cheese board – доска для сыра
tea pot – заварочный чайник
kettle – чайник
coffee maker – кофеварка
frying pan – сковорода
grill – гриль
oven – духовка
gas/electric cooker – газовая/электрическая плита
saucepans – кастрюля
to pick – ковыряться
to lick – облизывать
to sip – прихлебывать
to chew – жевать
to swallow – глотать

2. *Read and act out the dialogue between a trainee and an experienced waiter:*

- Please, tell me how you usually lay the table.
- First of all, I put a clean table cloth, then napkins and mats for each person.
- Then the plates, of course?

- Yes, and side plates as well. Then I place a salt seller, a pepper pot and a jug with squash in the centre of the table.
- And then the cutlery?
- That's right. I put soup spoons if there is soup on the menu, then joint knives and forks at the sides of the plates.
- What about the glasses?
- Oh, yes. I place wineglasses for each person for soft drinks.
- Do you decorate the table in any way?
- Only for special occasions. We decorate the tables with flowers for a midday meal and with candles for evening meals.
- Thank you for information.
- You are welcome!

3. Read and translate the text:

How to lay the table

We lay the table differently for everyday meals and for special occasions. Our everyday table is quite simple. But what should you do if you have invited friends for a holiday meal. Here are some steps that will help you in this situation.

Step 1

First of all, before laying the table you should put the linen on the table, the equipment must be clean.

Step 2

Then set the plates. Put a plate in front of every chair at approximately 2 cm from the edge of the table. Pay attention that plates must not be at the edge of the table so that guests do not knock them down. And use a white cloth to avoid finger marks on the plates. Besides the plates must be in line.

Step 3

After that set forks and knives. Put each knife on the right of the plate, the cutting edge inward. Put each fork on the left of the plate, the backside on the table. The knife and the fork must be parallel to the edge of the plate, but not at the edge of the table.

Step 4

Place glasses. Put each wine glass above the tip of the knife. Then the water glass to the left of the wine glass. Glasses must be positioned in the same way to every guest to preserve the harmony of the table. Always take glasses by the stem to avoid finger marks. If there are several wine glasses, put them in the order they will be used: a white wine glass, a red wine glass, a water glass. The water glass will remain on the table till the end of the meal.

Step 5

Set the side plates. They can be put either at the edge of the plate of presentation or at the edge of the prongs of the fork. Put the side plate on the left of the fork. Side plates are useless if bread is served in a bread basket.

Step 6

Place folded towels on the plates. Towels must be treated with precaution to respect the hygiene. It is for that reason that the folding will be the simplest possible.

Step 7

Finish laying the table. Place a decanter in the center of the table. A salt cellar and a pepper pot are necessary on the table. Round up by the flower arranging though it must not bother the diners: the aroma of flowers must be discreet and the volume of the bouquet must be moderate.

4. Answer the questions:

1. Does your table look the same on holidays and on weekdays?
2. What should you do before laying the table?
3. How do we put plates?
4. What are the rules of setting knives and forks?
5. What do you need a white cloth for?
6. Where do we put wine glasses?
7. What is the order of glasses?
8. Where is the place of side plates?
9. When is there no need to put them?
10. How do we treat towels or napkins?
11. In what way do we finish laying the table?

5. *Сделайте скрин выполненной работы и пришлите (не забывайте указать фамилию, группу, число за которое сделали домашнее задание):*

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