

Группа: ПКД 3/1
Дата проведения: 23.01.2026г.
Специальность: 43.02.15 Поварское и кондитерское дело
Дисциплина: ОГСЭ.03 Иностранный язык в профессиональной деятельности
Тема занятия: Классификация предприятий ресторанного хозяйства.
Рестораны. Бары. Кафе.

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. Запишите и запомните новые слова:

Learn the Vocabulary:

1. **buffet** = **buffet table** ['bʊfeɪ] – буфет, буфетная стойка
2. **counter services** – кассовое обслуживание
3. **counter** – прилавок, стойка
4. **credit** – приписывать (кому-л., чему-л. что-л.)
5. **dedicated** ['dedɪkeɪtɪd] – предназначенный (для чего-л.)
6. **employer** – наниматель, работодатель
7. **essential** [ɪ'sen(t)ʃ(ə)l] – внутренне присущий, неотъемлемый; затрагивающий сущность, обязательный; необходимый; существенный
8. **facet** ['fæsit] – грань
9. **food products** – продовольственные товары, продукты питания, пищевые продукты
10. **food service counter** – линия раздачи питания
11. **food service industry** – индустрия общественного питания
12. **grade** – марка; сорт; класс
13. **patron** ['peɪtr(ə)n] – постоянный покупатель, клиент
14. **platter** ['plætə] – большое плоское блюдо, стол
15. **provider** – поставщик

- 16. **service distributor** – распределительная компания, оптовая фирма, оптовый торговец
- 17. **silver service** – серебряное обслуживание (тип обслуживания в ресторане английский метод обслуживания (при котором официант раскладывает еду на блюда прямо у столика клиента).
- 18. **table service** – обслуживание официантами
- 19. **track** – отслеживать
- 20. **uncover** [ʌn'kʌvə] – раскрывать, обнаруживать

2. Прочитайте текст, обращая внимание на новые слова:

What Is the Food Service Industry?

The food service industry refers to any company or business essential to the preparation and distribution of food products outside of the home. Components of this industry include food service distributors, counter and table servers, and food service providers. All of these companies and staff are dedicated to making food products or serving these products to customers. The very start of the food service industry is credited to restaurants that began in France during the 18th century.

The food service industry has many facets. Restaurants, pubs, and bars are all a part of it. These establishments fall under the category of counter and table service. The food is typically prepared by a cook or chef and is presented by wait staff. Alternately, patrons can serve themselves from the counter or buffets.

Table service is common in restaurants and bars. There are varying types of table service available. Bottle service is strictly for serving drinks. Silver service requires the waiter to serve the food from trolleys and platters onto the diners' plate at the table.

Food service providers and distributors are those companies that provide food products to restaurants, grocery stores and catering companies. There are many different food service providers. Some providers specialize in specific products, while others provide a wide range of food choices. These companies will deliver the products directly to the restaurant at prearranged times.

Another aspect of the food service industry are those companies that make the equipment needed to produce, transport, store, and serve food products. This type of equipment ranges from large freezers and ovens to the small appliances sold at kitchen stores. Equipment is available as industry grade equipment. Some is made for large manufacturers and other versions made for smaller food providers.

The types of food products made will depend upon the local culture. Spending, purchasing, and product use is tracked by companies to uncover current trends and predict what will be popular in the future. Each food service provider will target specific types of customers. The food service

industry is one of the largest employers in the United States, with more than 60 percent of employees younger than 30.

3. Answer the following questions according to the text:

1. What is the food service industry?
2. What do the components of this industry include?
3. What category do the establishments of FSI (Food Service Industry) fall under?
4. How many types of table services are mentioned in the text and what are they?
5. What is the silver service?
6. Who are the FSI providers and distributors and what do you know about them?
7. What for the equipment is used in restaurants and other places of the FSI?
8. What is tracked by companies to uncover current trends?
9. Why is the FSI called the largest employers in the United States?
10. Who do food service providers target for?

4. Complete the following sentences according to the text:

1. The food service industry refers to...
2. Components of the FSI food service industry) include...
3. The very start of the food service industry is credited to...
4. Restaurants, pubs, and bars fall under the category...
5. Silver service requires the waiter to serve the food...
6. Food service providers and distributors will deliver the products directly...
7. Another aspect of the food service industry are those companies that make the equipment needed to...
8. The types of food products made will depend...
9. Spending, purchasing, and product use is tracked by companies to...
10. Each food service provider will target....

5. Translate the following phrases into English:

1) Подпадать под категорию, 2) обслуживание официантами, 3) самое начало, 4) широкий выбор чего-либо, 5) зависеть от местных обычаев, 6) раскрывать текущие тенденции, 7) индустрия общественного питания, 8) продукты питания, 9) оптовая фирма, 10) нацеливаться на определённого покупателя (работать с определённой целевой аудиторией).

6. Gap fill. Put the proper words into the gaps in the text:

staff, restaurants, distributors, preparation, products, outside

The food service industry refers to any company or business essential to the 1) _____ and distribution of food products 2) _____ of the home. Components of this industry include food service 3) _____, counter and table servers, and food service providers. All of these companies and 4) _____ are dedicated to making food products or serving these 5) _____ to customers. The very start of the food service industry is credited to 6) _____ that began in France during the 18th century.

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

<https://vk.com/id34189235>