

**Группа:** ПКД 3/1  
**Дата проведения:** 25.01.2023г.  
**Специальность:** 43.02.15 Поварское и кондитерское дело  
**Дисциплина:** ОГСЭ.03 Иностранный язык в профессиональной деятельности  
**Тема занятия:** Заведения общественного питания. Их типы и назначения.

**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. **canteen** – столовая
2. **catering establishment** – предприятие питания, предприятие общественного питания
3. **coffee room** – кофейная комната, чайная комната, буфетная, столовая
4. **front door** – входная дверь, парадный вход; парадное, передняя дверь
5. **labour force** – численность работающих
6. **numerically** – в количественном отношении
7. **premises** – помещение (с прилегающими пристройками и участком)
8. **service counter** – раздаточная (окно выдачи блюд), прилавок самообслуживания
9. **the reception** – служба регистрации и обслуживания гостей, стойка регистрации, администратор
10. **trolley** – столик на колёсиках, столик на колёсиках для подачи пищи
11. **vending machines** – торговые автоматы
12. **wine taverns** – рюмочная

**2. Прочитайте текст. Выпишите типы заведений общественного питания:**

**BASIC TYPES OF CATERING ESTABLISHMENTS**



Numerically, the largest group of catering establishments is still represented by the conventional restaurants. They come in many types and price categories ranging from the simplest premises such as the French “Bistro”, the Italian “Locada” to the restaurants of international fame.

The reputation of widely famed restaurants can only be maintained by offering a considerably high quality of all dishes and drinks. They have a ritualized service from the reception at front door and to the ceremonial itself where the service from a trolley or the preparation of famed dishes plays an important role.

Another category of catering establishments is represented by the quickservice restaurants – the coffee shops, quick-lunch restaurants and snack bars with the service counter placed along a quick production kitchen. They are characterized by a high number of customers from early morning to the end of office hours, with a marked peak at lunch time.

Now some words about self-service catering establishments which you may see in city streets, some department stores, as canteens at industrial enterprises and educational establishments. Self-service gives the visitor a feeling of independence, especially because the unpleasant waiting time after ordering and before paying are eliminated. The service counter is so equipped and designed that it can also be used as a kind of conveyer belt for serving meals.

As a variant of “cafeteria”, restaurants with automatic vending machines can be operated with a minimum labour force. The customer can obtain the dishes, which have been prepared and suitably packaged at central kitchens, from the vending machines by inserting a coin.

Among the types of catering establishments working few staff are mainly the coffee-rooms, wine taverns and “hot dog” shops.

The bar represents the catering unit with the lowest labour requirement and the highest profit.

**3. Answer the following questions according to the text:**

1. What is the largest group of catering establishments?
2. How can widely famed restaurants maintain their reputation?
3. What kind of catering establishments do the coffee shops, quicklunch restaurants and snack bars represent?
4. What are they characterized by?
5. Where can we see self-service catering establishments?
6. Why does the self-service give the visitor a feeling of independence?
7. How are the restaurants with automatic vending machines operated?
8. In what way do the customers obtain the dishes in such kind of restaurants?
9. What other types of catering establishments working few staff can you innumerate?
10. What type of the catering unit represents the lowest labour requirement?

**4. Complete the following sentences according to the text:**

1. Widely famed restaurants can only attract their customers by offering a...
2. Widely famed restaurants ceremonialize service...
3. The quick-service restaurants are characterized by...
4. Self-service gives the visitor...
5. The service counter of the self-service catering establishments is so equipped and designed...
6. Restaurants with automatic vending machines can be operated...
7. The customer of restaurants with automatic vending machines can obtain the dishes...

**5. Match the words on the left with the corresponding definition on the right:**

Word	Definition
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1. counter	a) is the activity of providing food and drink for a large number of people, for example at weddings and parties and other places.
2. customer	b) the beliefs or opinions that are generally held about someone or something
3. reputation	c) the system whereby customers select goods for themselves and pay at a checkout
4. canteen	d) is a long narrow table or flat surface at which customers are served
5. trolley	e) is someone who buys goods or services
6. self-service	f) is the place where people's appointments and questions are dealt with
7. reception	g) is a small table on wheels which is used for serving drinks or food.
8. catering	h) is a place in a factory, shop, or college where meals are served to the people who work or study there.

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

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