



Culinary English.

Culinary English syllabus.

1. Talk about meals #1.
2. Talk about meals #2.
3. Describing food by taste and texture.
4. Describing food –preparing and cooking.
5. Describing food by its taste and properties.
6. Practice of food description.
7. Creating a menu.
8. Welcoming customers at the restaurant.
9. Taking orders at the restaurant.
10. Types of restaurants.
11. Complaints of customers.
12. Vocabulary 1.
13. Vocabulary 2.
14. Vocabulary 3.
15. Kitchen utensils 1.
16. Kitchen utensils 2.
17. Cooking methods and more.
18. Recommendations. – Measuring units.
19. Words to describe recipes.
20. Buying goods.
21. Restaurants.
22. Hotels.
23. Hotel facilities.
24. Assisting clients.
25. Room service.
26. Kitchen Hierarchy-Chef Titles.





Class 1:
Talk about meals #1.

1 READING

 a Read the text messages. Are the sentences true or false?

- 1 Tony's with a friend from Poland.
- 2 Kaspar's funny.
- 3 Esther's at work.
- 4 Felix and Esther are students.
- 5 Omar likes his work.
- 6 Clara's at work.



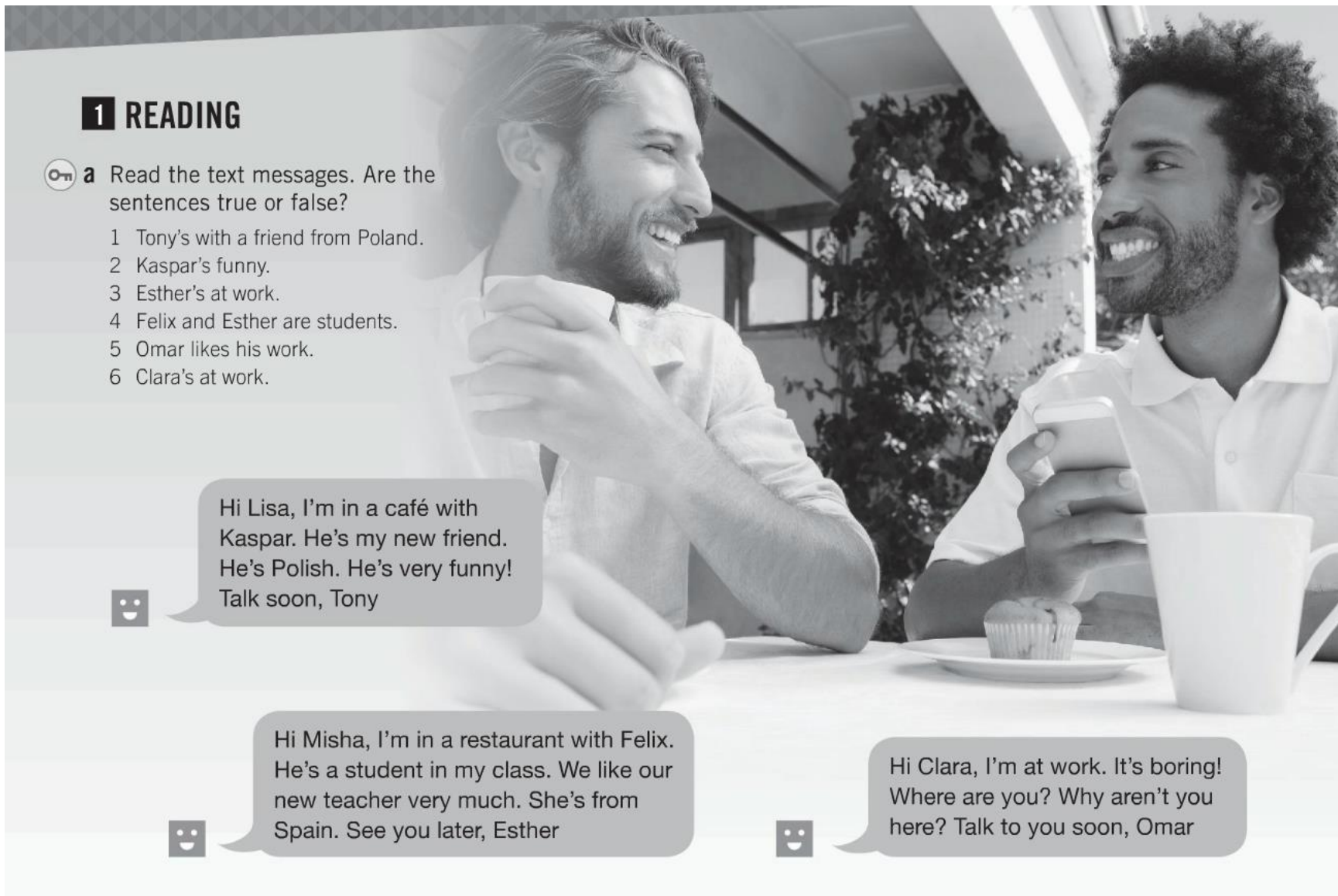
Hi Lisa, I'm in a café with Kaspar. He's my new friend. He's Polish. He's very funny! Talk soon, Tony



Hi Misha, I'm in a restaurant with Felix. He's a student in my class. We like our new teacher very much. She's from Spain. See you later, Esther



Hi Clara, I'm at work. It's boring! Where are you? Why aren't you here? Talk to you soon, Omar



2 WRITING SKILLS Contractions

 a Write the full form of the contractions.

- 1 I'm _____ I am
- 2 She isn't _____
- 3 He's _____
- 4 We don't _____
- 5 They aren't _____
- 6 It's _____

 b Complete the text messages with the words in brackets. Use contractions.

- 1 Hi Emre, _____ (I am) in a café with Julio and Marta. _____ (they are) really nice! See you later, Ana
- 2 Hi Freda, _____ (we are) at the restaurant. _____ (You are not) here! Where are you? Tilde
- 3 Hi Danny, I _____ (do not) like work! It's boring! Kira
- 4 Hi Mel, _____ (we are) in Rome. _____ (It is) a beautiful city! Talk later, Linda
- 5 Hi Greg, _____ (I am) at work with Yuri. _____ (He is not) very happy. See you later, Sol
- 6 Hi Matt, _____ (I am not) happy today. My teacher is boring. Fay

3 WRITING

 a Write a text message to a friend. Think about these questions:

- Where are you?
- Are you at work?
- Who are you with?

Hi

1 READING

-  **a** Read about meals in Italy. Underline the correct words to complete the sentences.
- 1 In Italy, people eat / *don't eat* a lot of fruit and vegetables.
 - 2 Italians drink a lot of *tea* / *coffee*.
 - 3 They *like* / *don't like* meat and fish.
 - 4 They usually have *three* / *four* meals every day.
 - 5 Italian people *have* / *don't have* pasta every day.
 - 6 For a lot of people, the big meal is in the *afternoon* / *evening*.
-  **b** Read the text again. Are the sentences true or false?
- 1 Breakfast is at 9:00.
 - 2 Maria and her family have coffee and cereal for breakfast.
 - 3 On work days, Maria and her friends have lunch in the office.
 - 4 At weekends, Maria has lunch with her family.
 - 5 A *panino* is a pizza.
 - 6 Dinner is at 8:30.
 - 7 They sometimes have pasta for dinner.
 - 8 They often have cake in the morning.

Meals in ITALY

My name is Maria and I'm Italian. In Italy, people eat different foods. We like pasta and pizza, but we don't eat them every day. We like a lot of different meat and fish. And we eat a lot of fruit and vegetables.

In my family, we have three meals a day. Breakfast is at eight o'clock. We eat *fette biscottate*, a type of breakfast bread, and have coffee with milk. Italian people usually drink a lot of coffee!

On work days, my lunch is always at one o'clock. I never have lunch in my office. I usually have a *panino* (that's a sandwich) or a slice of pizza with my friends in a café near the office. At the weekend I have lunch at home with my family.

Dinner is the big meal of the day for a lot of Italians. In my family, we always have dinner at half past eight. We have rice or pasta, then fish with vegetables. We don't eat a lot of meat. After dinner, we usually have fruit and coffee, but at the weekend we sometimes have cake.



- c** Write about the meals you have every day.
Think about these questions:
- How many meals do you have?
 - What time do you have your meals?
 - What do you usually have for breakfast, lunch and dinner?



Class 2:
Talk about meals #2.

2 LISTENING

- a**  **3.10** Listen to the conversation. Tick (✓) the food and drink words you hear.

cheese	☒	banana	☐
meat	☐	ice cream	☐
egg	☐	tea	☐
fish	☐	fruit juice	☐
chocolate	☐	water	☐

- b**  **3.10** Listen again. Tick (✓) who says the sentences.

	John	Anna
1 I never eat cheese.	✓	
2 Do you like eggs?		
3 I like eggs.		
4 I eat a lot of tomatoes.		
5 I don't eat a lot of chocolate.		
6 I usually drink tea.		
7 I don't like hot drinks.		
8 I always have orange juice for breakfast.		

- c** Write about food and drinks you like and don't like.
Use these expressions:

- I eat a lot of ...
- I don't drink a lot of ...
- I never eat ...
- I always drink ...



1 GRAMMAR

Tick (✓) the sentences that are correct. Correct the mistakes.

- 1 ☒ Do you like eggs?
- 2 ☐ I never eat cake.
- 3 ☐ We have sometimes pizza.
- 4 ☐ They don't like ice cream.
- 5 ☐ I like fruit.
- 6 ☐ I not like cheese.
- 7 ☐ You like meat?
- 8 ☐ They eat usually pizza for lunch.

2 VOCABULARY

Tick (✓) the sentences that are correct. Correct the mistakes.

- 1 ☐ I like vegetables.
I like *vegetables*.
- 2 ☐ We have lunch at 12:45 pm.
- 3 ☐ We eat rise for lunch every day.
- 4 ☐ Do you have an apple?
- 5 ☐ I never eat biscuits.
- 6 ☐ We have a breakfast at 7:30 am.
- 7 ☐ I don't like cake.
- 8 ☐ That sandwich is very big!

What would you like to eat?



What would you like to drink?



Soft Drinks

Coke, Diet Coke, Lemonade	£1.90
Mineral Water Still/Sparkling	330ml £2.25 750ml £4.00
J2O Orange & Passionfruit Apple & Mango Apple & Raspberry	£2.95
Fruit Juice Orange or Apple	£2.00
Fruit Shoot	£1.49
Squash Orange, Blackcurrant	£1.00
Smoothies (2 of your 5 a day) Son of a Peach: Peach, Strawberry, Orange Pash n Shoot: Passionfruit, Mango, Pineapple Berry Go Round: Strawberry, Blackberry, Raspberry	£3.75
Milkshakes Vanilla, Strawberry, Banana, Chocolate with cream & toppings	£3.25



Hot Drinks

Americano	£2.00	Tea Pot (per person)	£1.95
Cappuccino	£2.50	Specialty Tea (pot)	£2.00
Latte	£2.50	Green Tea Tropical or Earl Grey	
Espresso	£1.75	Hot Chocolate	£2.45
Extra Shot	£0.60	Hot Chocolate	£2.95
		With whipped cream and chocolate topping	

Decaf Tea & Coffee Available



Class 3: Describing food #1.

Adjectives for describing food

"Peppery"

"Spicy"

"Hot"

Used to describe
a food that causes
heat in your mouth

<https://www.youtube.com/watch?v=Mx4wl9xZ2vI>





Describing the taste and texture:

Acidic - foods that taste sharp and/or contain a lot of acid.

For example, citrus fruits such as lemons and limes and carbonated drinks are acidic.

bitter - food with a sharp taste. Foods that taste bitter include chicory, broccoli, lemon pith and almonds.

Example sentence: Almonds taste very bitter, but they are very healthy for you.

burnt - food that has been cooked for too long.

For example, barbequed food is sometimes overcooked on purpose, to give it a charred taste.

creamy - soft, smooth foods that contain cream, or taste as if they do.

Examples: Yogurts and mousses are foods that have a creamy texture.

crisp, crispy - food that is firm and fresh and also food that is easily breakable.

Example sentence: She ate a crisp, red apple after lunch.

crumbly - food that crumbles to the touch, and breaks easily when you try to eat it.

Examples: crackers, biscuits, some types of cheese.

crunchy - food that is crisp and easily breakable. Examples: cereal, biscuits, nuts.

Example sentence: Rosa had a bowl of crunchy cereal for breakfast.

greasy - food that has been fried in oil.

Example sentences: Most fried foods are very greasy. Too much fried food is not good for your health.

juicy - food that contains a lot of juice.

Example sentence: Ripe pears are very juicy.

mushy - food that is very soft. Examples: mushy peas, mashed potato.

Example sentence: She bought fish, chips and mushy peas from the chip shop.

rancid - food that has "gone off" (*is no longer fresh*). Mainly used to describe butter and other fats.

Example sentence: Store butter in a fridge to stop it going rancid.

ripe - food that is ready to eat.

Example sentences: Zainab bought a bunch of ripe bananas. She plans to eat them later.

salty - food that has had a lot of salt added to it, or which has a high salt content.

Example sentence: Dry roasted peanuts are very salty.

sour - food with a sharp, acidic taste, such as lemons and limes. Milk that has "gone off" also tastes sour.

Example sentence: If you forget to put milk in the fridge, it will go sour!

unripe - food that is not ready to eat. Some foods need to ripen at home before you can eat them.

Examples: Bananas, avocados, tomatoes.



Class 4: Describing food #2.



Talking about preparing and cooking food:

aged - food or drink that has been left to mature and develop a fuller flavour.

Example sentence: Aged cheeses are left in a dark place to ripen for at least six months.

baked - used to describe food cooked in the oven without oil.

Example sentences: I had a baked potato for lunch. Baked potatoes are a healthy food choice.

boiled - used to describe food cooked in a pan, usually in water.

Example sentence: Yesterday, I had a boiled egg for breakfast.

breaded - used to describe food which is coated in breadcrumbs.

Example sentence: My mum knows a good recipe for **breaded** chicken.

browned - food that has turned brown, after being cooked on a high heat.

Example sentence: Many recipes call for onions to be **browned**.

deep fried - used to describe food cooked in a pan, filled to the top with oil.

Example sentences: Oven chips are usually healthier than **deep fried** chips.

Some chip shops in Scotland sell **deep fried** Mars bars!

diced - used to describe food that has been chopped into small, square pieces.

Example sentence: **Diced** carrots are a healthy food option.

fried - used to describe food cooked in a pan, usually with oil.

Example sentence: My favourite meal is chicken **fried** rice.

grilled - used to describe food cooked under the grill.

Example sentence: **Grilled** food is healthier than fried food.

parboiled - partly cooked, to soften before roasting or frying.

Example sentence: **Parboiled** white rice takes less time to cook than brown rice.

roast, roasted - used to describe food cooked in the oven, with oil.

Example sentence: We often have **roast** beef and roast potatoes for Sunday lunch.

sauteed - food which has been lightly tossed in oil and cooked over a high heat.

Example sentence: **Sauteed** food is usually healthier than deep fried food.

shredded - cut into thin, small strips.

Example sentence: **Shredded** cabbage is one of the main ingredients of coleslaw.





Class 5: Describing food #3.



Describing taste, condition and properties of food:

bland - used to describe food that is plain and not very tasty.

Example sentence: English food is too **bland** for my taste. I prefer spicy food.

chilled - food that has been stored in the fridge.

Example sentence: A **chilled** glass of lemonade can be very refreshing on a hot day.

delicious - food that tastes very good.

Example sentence: That chocolate cheesecake was **delicious**!

frozen - food that has been stored in the freezer.

Example sentence: Frozen vegetables are often as **nutritious** as fresh vegetables.

healthy - food that is good for you.

Example sentence: Fruit and vegetables are very **healthy** foods.

nutritious - healthy food that contains a lot of nutrients.

Example sentence: Eating a **nutritious**, balanced diet is essential for good health.

organic - food that has been grown without the use of pesticides (*chemicals*).

Example sentence: **Organic** food can sometimes be quite expensive.

overripe - food that has ripened so much, it is no longer nice to eat.

Example sentence: When bananas go brown, they are **overripe** and past their best.

pickled - food that has been preserved in vinegar.

Pickled foods include red cabbage, beetroot, onions, shallots, and eggs.

refreshing - food or drink with a high water content.

Example sentence: Eat refreshing foods like cucumbers, pineapples and watermelons to quench your thirst when the weather is hot.

runny - food with a semi-liquid texture.

Example sentence: Some people like their breakfast eggs **runny**, but I prefer mine hard-boiled.

spicy - food that has been prepared or cooked with spices.

Example sentence: Vindaloo curry is really hot and spicy!

stale - processed foods (*such as bread, cakes, and biscuits*) that are no longer nice to eat.

Example sentence: **Stale** bread is only fit for toasting.

tough - food that is very hard to chew.

Example sentence: **Steak** needs to be cooked carefully, so that it doesn't end up tough.

yummy - food that tastes really good (*informal English*).

Example sentence: My friend Paulina gave me a really **yummy** recipe for carrot cake.

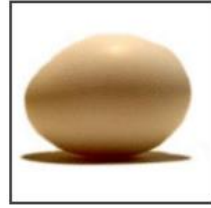


Class 6: Practice of food description.

How would you describe these items?



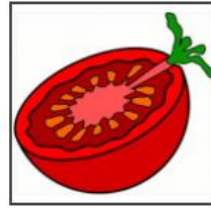
tea



boiled egg



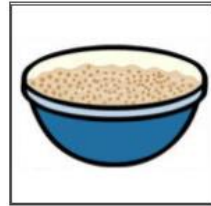
toast



tomato



milk



porridge



orange juice



bagel

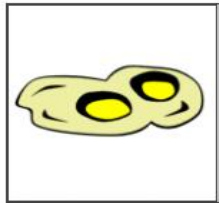
How would you describe these items?



coffee



waffles



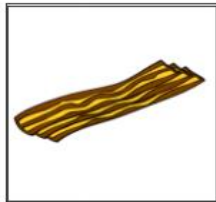
fried eggs



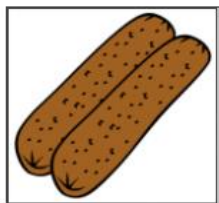
pancakes



full English breakfast



bacon



sausages



croissant

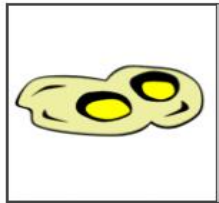
How would you describe these items?



coffee



waffles



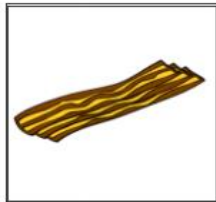
fried eggs



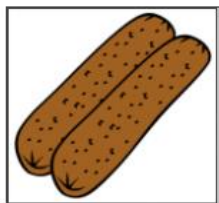
pancakes



full English breakfast



bacon



sausages



croissant

How would you describe these items?



salt



pepper



butter



sugar



jam



marmalade



honey



tomato ketchup



mustard



brown sauce



Class 7: Creating a menu.



MENU DESIGN

Should Be Done Along These Lines

Your Menu Should Speak About The Theme

It must be in sink with the theme of the restaurant.



Use Catchy Headings

Don't be generic. Use titles that will compel your customers to read the item description.



Use Bold Letters Or Boxes

Try and bold out a few words that will make them stand out in your menu. You must use boxes as well. Boxing helps in directing the customers to your special menu. Try to use boxing in every one out of 7 to 10 items.



Signature Items

This will include the items for which your restaurant will be known for.

Use Adjectives

While describing your items, instead of using long sentences try using as many adjectives you can. Word pictures is a brilliant idea as well.



Use Symbols And Icons

Use them since they will highlight your items in your menu. This is a brilliant way to deliver whether that item is less spicy or more or to recommend the chef's special.



The Paper And The Colour Of The Menu

These must be in accordance with the theme of your restaurant. If you are having a fine dine restaurant try using a glossy paper. While some colors make it difficult to be read in the dark settings.



Keep It Clean

Don't try and squeeze in excess information on one page. You don't want to scare your customers when they look at your menu for the first time.



POSist

Signature Pizza

Afrim's Favorite

Buffalo Chicken, Mozzarella,

Veggie Pesto

Broccoli, Tomato, Mushrooms,
Roasted Red Pepper, Onion, Mozzarella

Afrim's Supreme

Roasted Red Peppers, Onion, Sausage,
Pepperoni

Custom Pizza

Toppings

Bacon, Pepperoni, Sweet Italian Sausage, Mushroom,
Onion, Tomato, Chicken, Roasted Red Pepper, Olives,
Broccoli, Buffalo Chicken, Banana Pepper, Jalapeno

Sauces

BBQ Sauce, Pesto, Red Sauce, Ranch, Balsamic Glaze

Cheeses

Mozzarella, Parmesan



Pizza Prices

12" Pizza/16" Pizza

Cheese Pizza.....	\$7.00/\$12.00
One or Two Topping Pizza.....	\$8.00/\$14.00
Signature Pizza.....	\$10.00/\$16.00

Bread

Stuffed Bread.....\$5.00

Cheese, Pepporni

Cheesy Bread.....\$5.00

Chicken Wings.....\$9.00

Mild, Medium, Hot, Jerk, BBQ
Buffalo Garlic Parm

Specialty Fries

Garlic Parm Fries.....\$3.50

Pizza Fries.....\$3.50

Breakfast Sandwiches

Egg.....\$2.50

Egg & Cheese.....\$2.75

Bacon & Egg.....\$3.50

Ham & Egg.....\$3.50

Sausage & Egg.....\$3.50

Egg, Bacon, & Cheese....\$4.00

Egg, Ham, & Cheese.....\$4.00

Egg, Sausage, & Cheese...\$4.00

***On choice of Bagel,
Hard Roll, or Wrap**



Drinks

Water	\$2.00	Juice.....	\$2.00
Propel Water	\$2.50	Mash	\$2.50
Soda	\$2.00	Coffee	\$2.00
Amp	\$3.50	Hot Tea	\$1.25
Small Slush	\$2.00	Cappuccino	\$2.00
Large Slush	\$3.00	Hot Chocolate	\$2.00

Hot Food

Mozz Sticks	\$5.00	French Fries	\$3.25
Nachos	\$3.00	Curly Fries	\$3.25
Chicken Tenders	\$6.00	Pretzels	\$2.75
Popcorn Chicken	\$5.00	Boneless Wings	\$7.00
Hotdog	\$2.00	Tater Tots	\$3.50

Snacks

Chips	\$1.25
Cookies	\$1.00
Muffin	\$2.50
Donut	\$1.25
Peanuts	\$1.25
Energy Bars	\$2-\$3.50

Create your own menu



<https://www.postermymwall.com/index.php/l/menu-maker#.YCrCP2hKiUk>



Class 8:
Welcoming customers at the restaurant.

Welcoming: Hostess/Customer

<https://www.youtube.com/watch?v=bgfdqVmVjfk&t=10s>

- ▶ **Hostess: Welcome to “Pitahaya” Restaurant, How can I help you?**
- ▶ *Spanish: Bienvenido al Restaurante Pitahaya, ¿En qué puedo ayudarle?.*

- ▶ **Customer: Hi, I need a table for “three”, please.**
- ▶ **We are a party of three.**
- ▶ *Spanish: Hola, necesito una mesa para tres, por favor.*

- ▶ **Hostess: * Sure. *Certainly.**
- ▶ *Spanish: Claro.*



► **Hostess: Do you have a reservation?**

► *Spanish: ¿Usted tiene reservación?*

► **Customer: Yes. (Sí)**

► **Hostess: *On behalf of whom is the reservation? *Under what name is your reservation?**

► *Spanish: ¿A nombre de quién está la reservación?*

► **Customer: It's under "Elizabeth".**

► *Spanish: Está a nombre de "Elizabeth".*

► **Hostess: Here it is. Your table it's over there, follow me, please.**

► *Spanish: Aquí está. Su mesa está por allá. Síganme por favor.*

Start your conversation



<https://www.youtube.com/watch?v=4AZzAvy4Kck>



Class 9: Taking orders in a restaurant.



<https://www.youtube.com/watch?v=P1gaQhKz8ic>

Taking orders in a restaurant

- **Waiter:** Hi, My name is Luis, I will be your waiter.
- **Here's your menu.**
- **May I offer you something to drink?**
- *Spanish: Hola, mi nombre es Luis, Yo seré su mesero. Aquí está su menú.*
- *¿Puedo ofrecerle algo de beber?*

- **Client 1:** Just water for me, please.
- *Spanish: Solo agua para mi, por favor.*

- **Client 2:** Orange juice for me, please.
- *Spanish: Jugo de naranja para mi, por favor.*



- **Waiter: Ok. In a minute.**
- *Spanish: Ok. En un minuto.*

- **Clients: Thanks.**
- *Spanish: Gracias.*



- **Waiter: Here is your water and your orange juice.**
- *Spanish: Aquí está su agua y su jugo de naranja.*

- **Clients: Thanks.**

- **Waiter: Are you ready to order?**
- *Spanish: ¿Está usted listo para ordenar?*



➤ **Client 1: Yes, I will have the chicken breast with mushrooms, please.**

➤ *Spanish: (Sí, Yo pediré la pechuga de pollo con champiñones, por favor).*

➤

➤ **Client 2: Fish and chips for me, please with extra tartara sauce.**

➤ *Spanish: (Pescado con papas para mi, por favor con salsa tártara extra).*

➤ **Waiter: Excellent choice, I'll be right back.**

➤ *Spanish: (Excelente elección. En un momento regreso).*

➤ **Waiter: Here you are. *Here you go. *Here is your food.**

➤ *Spanish: (Aquí tienen)(Aquí está su comida).*

➤ **Client: Thank you, so much.**

➤ *Spanish: Muchas gracias.*



- **Waiter:** Hi, Is everything alright?
- *Spanish: Hola, Está todo bien?*
- **Client:** Yes, thanks.
- *Spanish: Sí, gracias.*
- **Waiter:** Would you like a dessert or coffee?
- *Spanish: ¿Le gustaría un postre o café.*
- **Client:** No, thanks. We are fine.
- *Spanish: No, gracias, estamos bien.*
- **Waiter:** Do you need anything, else?
- *Spanish: ¿Necesita algo más?*
- **Client:** Could you bring me the check/ *bill, please?
- *Spanish: Sí, ¿Me podría traer la cuenta por favor?*

- **Waiter:** Of course, no problem.
- *Spanish: Claro, no hay problema.*
- **Waiter:** Here you are. (Aquí tiene).
- **Client:** Do you accept credit cards?
- *Spanish: Acepta tarjetas de crédito?*
- **Waiter:** Yes, sure. (Sí, claro).
- **Client:** Here it is. (Aquí tiene).
- **Waiter:** Would you like to add some tip?
- *Spanish: ¿Le gustaría agregar propina?*
- **Client:** Yes, add the 20%, please?
- *Spanish: Si, agregue el 20% por favor.*
- **Waiter:** Ok. Could you sign here, please?.
- *Spanish: Bien. Puede firmar aquí, por favor?*
- **Waiter:** Thanks, have a nice day.
- *Spanish: Gracias, que tenga un buen día.*
- **Client:** Thank you. See you.
- *Spanish: Gracias, nos vemos.*

Take an order



<https://www.youtube.com/watch?v=bgfdqVmVjfk>



Class 10: Types of restaurants.

★★ TYPES OF RESTAURANTS

MEXICAN FOOD



ITALIAN FOOD



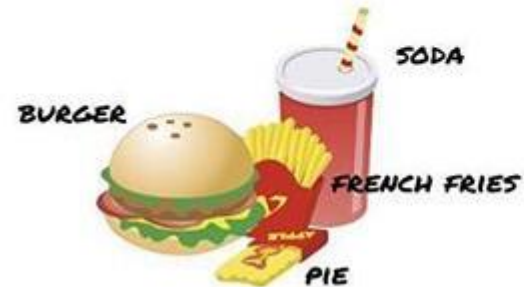
SUSHI RESTAURANT



COFFEESHOP



FAST FOOD RESTAURANT



STEAK HOUSE



Do you have more ideas?

Do you have more ideas?

Bistro

Food truck

Diner

<https://getsling.com/blog/types-of-restaurants/>

Coffee house

Pop up restaurant

Present your restaurant



“All you can eat buffet” doesn’t mean all day buffet. You can’t stay 4 hours. At some point, you need to go home.



Class 11: Complaints of customers.

<https://wordwall.net/es/resource/3448039/restaurant-vocabulary>

Situations faced at the restaurants....



<https://www.theodysseyonline.com/10-situations-restaurant-employee-suffered>

Situation between waiter and cook.

- ▶ **Waiter:** I need a well done steak with baked potatoes and fresh salad with mustard vinaigrette, no peppers, a catch of the day with garlic, a flank steak hamburger with french fries and extra ranch dressing on its side.
- ▶ *Spanish: Necesito un filete bien cocido con papas al horno y ensalada fresca con vinagreta de mostaza, sin pimientos, una pesca del dia al ajo, una hamburguesa de arrachera con papas fritas y un extra de aderezo ranch al lado).*
- ▶ **Cook:** Ok, working on it.
- ▶ *Spanish: Bien, trabajando en eso.*
10 minutes after.... (10 minutos después)
- ▶ **Waiter:** Do you have the grilled chicken with the mashed potatoes that I asked for 10 minutes ago?
- ▶ *Spanish: Ya tienes el pollo asado con puré de papa que te pedí hace 10 minutos?*
- ▶ **Cook:** No, you didn't ask for that, you ordered steak with baked potatoes.
- ▶ *Spanish: No, tu no pediste eso, tú pediste filete con papas al horno.*

► **Waiter:** No, I didn't, you never pay attention to what I say.

► *Spanish: No, no pedí eso, tú nunca pones atención a lo que te pido!*

► **Cook:** No, you never pay attention when you place your orders.

► *Spanish: No, tu nunca pones atención cuando haces tus órdenes..*

Waiter: Whatever, I need the grilled chicken with the mashed potatoes right away!!

► *Spanish: Como sea, yo necesito ese pollo asado con puré de papa de inmediato.*

► **Cook:** You are going to have to wait, because you've just ordered it.

► *Spanish:.. Vas a tener que esperar porque a penas lo estás encargando.*

Waiter: It will be your fault if the client complains and if he does not give me a tip.

► *Spanish: Va a ser tu culpa si el cliente se queja y no me da propina.*

► **Cook:** That will be your fault and your problem man, I'm tired of you.

► *Spanish:.. Va a ser tu culpa y tu problema, estoy harto de ti.*

Examples:

Hello, good afternoon sir, do you have a reservation?

No, but I would like a table

oh sorry sir i can't offer you a table without a reservation

And why not, you just have to give me a table and serve me

As I told you, I cannot do that is a rule of our restaurant but if you like you can make a reservation

Are you interested?

No, I just came to enjoy a meal and he tells me that he cannot serve me because I do not have a reservation, what kind of rules are those and what kind of worker rejects a client

I demand that you give me a table

I'm sorry sir but I can't do that, I ask you to make a reservation or leave the establishment

I understand this restaurant does not know how to give good service, I will not come to this small-time restaurant again.

THE END.



- There are now five minutes to close, go picking up everything ...
- The client



Customer: Waiter, my food is too hot, I demand to see the chef, I can't be paying for bad service.

Waiter: That's the way the dish is, it has to be served hot.

Customer: I don't want to talk to you, I want to talk to the chef.

Waiter: Yes, I'll tell the chef, I'll be right back...

Waiter: the dinner at table 3 wants to talk to you because the dish is too hot.

Chef: I can't go out, I have some pending matters, but if you'd like to wait for me...

Waiter: the chef says that he is doing some work, he will be back in a moment.

Create a situation



<https://www.youtube.com/watch?v=KNVS3oqfbPQ>



Client: I've been waiting for my food for so long and it's not here yet.

Waiter: I'm sorry Mam' but we are trying our best in order to bring your food as soon as possible!

Client: Please, do so, because I'm starving.

Waiter: Chef, people are so upset because the food is not ready.

Chef: I'm too busy with the providers, so ahead and talk to the cook.

Waiter: Hey man, hurry up ! I need my order ready like right now !!

Cook: Hey man chill out !! I'm working on it!

Waiter: you're not getting the client's complaints, so do it man !

Cook: Go ahead and give your client this *treat* ,while the dish it's ready.

Waiter: It's fine man, but tell me how long will it take, so I can tell the client.

Cook: Give me 7 more minutes.

Waiter: Mam' here is this treat for you, sorry for the delay, but your dish will be ready in 5 minutes.

Client: It's fine, but no more than 10 minutes, otherwise I'll leave.

PROBLEMS THAT ARE FACED IN THE RESTAURANT

PROBLEM: Customer complaining about children screaming.

Waitress: Hello, good afternoon, my name is Tiana and I will be your waitress. Here's your menu.

Clients: Hi, thank you so much.

Waitress: May I offer you something to drink?

Client 1: Not at the moment, thank you.

Waitress: Ok, and for you?

Client 2: A coffee for me, please.

Waitress: Okay, I'll be back in a minute with your drinks.

Clients: Thank you.



 Joseph Ojeda	 Teacher Letty R...
 Georgina Gut...	 Paulina Marti...
Zarahi	July
Lugo	Manuel Cruz
lozano	Karina Rieke
Andrea Pedraza	Pablo
Casandra Nolasco	 Paul Enrique ...
Uriel Cordero	Juan carlos
 Luis Salazar	Ramses Llamas

- ▶ **Chef:** Good evening sir, What's the problem?
- ▶ *Spanish: Buenas noches señor, ¿Cuál es el problema?*

- ▶ **Client:** My steak is not well cooked.
- ▶ *Spanish: Mi corte no está bien cocido.*



- ▶ **Chef:** I see, I'm so sorry, I will change it in a moment.
- ▶ *Spanish: Ya veo, lo siento , lo cambiaré en un momento.*
- ▶ **Chef:** Let me offer you an appetizer while you wait it's on the house.
- ▶ *Spanish: Permítame ofrecerle una entrada mientras espera, es cortesía de la casa.*
- ▶ **Client:** Ok, thank you.
- ▶ *Spanish: Está bien, gracias.*

Think of a complaint of a customer.



<https://www.youtube.com/watch?v=Lpkjfj7G73Y>

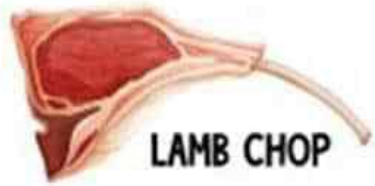


Class 12: Vocabulary 1.

- Meat -Carne
- Chicken-Pollo
- Chicken breast- Pechuga de pollo
- Roasted Chicken- Pollo rostizado
- Eggs -Huevos
- Scrambled eggs - Huevos revueltos
- Bacon- tocino
- Chicken leg-pierna de pollo
- Steak- Filete o corte de carne
- Pork-Puerco
- Duck-Pato
- Rabbit- Conejo
- Fried eggs-Huevos fritos
- Sunny side up eggs- huevos estrellados
- Beans- Frijoles

- Sour cream-Crema agria
- Mayonnaise- Mayonesa
- Mustard-Mostaza
- Ketchup-Catsup
- Sauce-Salsa
- Ham-Jamón
- Sausage- Salchicha
- Fries-Papas fritas
- Lamb-cordero
- Ribs- Costillas
- Wings-Alitas
- Fish- Pescado
- Butter-Mantequilla
- Oil-Aceite
- Cheese-Queso

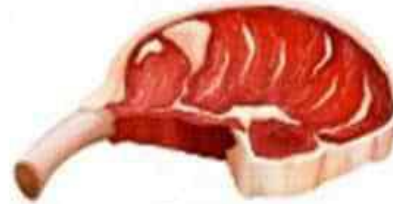
MEATS OF THE WORLD



LAMB CHOP



SIRLOIN



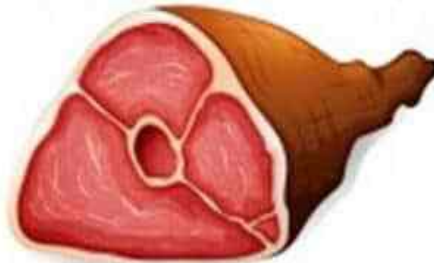
PRIME RIB



DICED BEEF



LEG OF LAMB



PARMA HAM



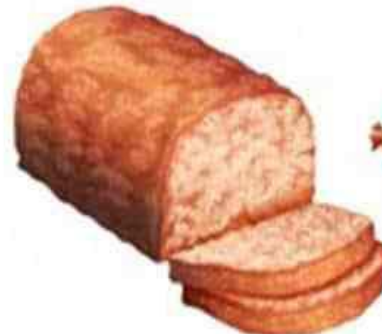
BACON



T-BONE



PORK BELLY



MEATLOAF



SAUSAGES



SALAMI



PEPERONI



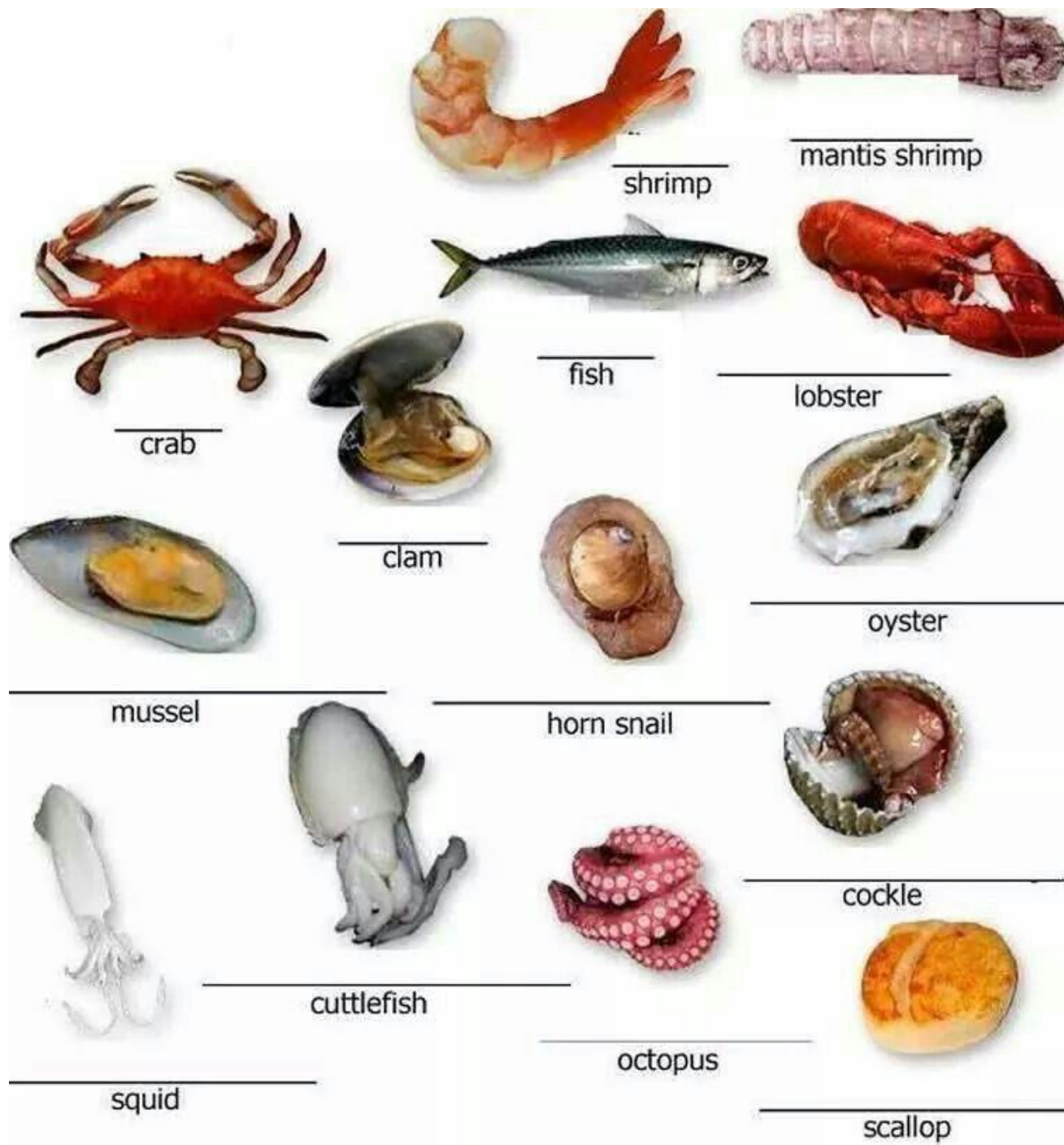
ROAST CHICKEN

crudo = raw
término crudo = rare
término medio = medium rare
tres cuartos = medium well
bien cocido = well done

- Onion-Cebolla
- Garlic- Ajo
- Lettuce- Lechuga
- Tomato- Tomate
- Avocado- Aguacate
- Cucumber- Pepino
- Mushrooms- Champiñones
- Zucchini- Calabacita
- Pumpkin- Calabaza
- Potato- Papa
- Sweet potato- Papa dulce
- Corn- Elote o maíz
- Carrot- Zanahoria
- Eggplant- Berenjena
- Pepper- Pimiento
- Spinach- Espinaca
- Asparagus- Espárragos
- Cauliflower- Coliflor
- Cabbage- Col o repollo

- Olives Aceitunas
- Green Beans- Ejotes
- Artichoke- Alcachofa
- Peas - Chícharos
- Radish- Rábano
- Beetroot *beet -Betabel
- Brussels sprouts- Coles de Bruselas
- Broccoli- Brócoli
- Celery- Apio
- Coffee -Café
- Tea-Té
- Beer- Cerveza
- Wine- Vino
- Water-Agua
- Juice-Jugo
- Lemonade -Limonada
- Lobster- Langosta
- Shrimp-Camarón
- Mussels- /Mejillones
- Clam- Almeja
- Tuna-Atún
- Octopus-Pulpo
- Rice-Arroz

SEA FOOD



Meats and seafood



https://www.youtube.com/watch?v=6Tv2_wWWAhQ



Class 13: Vocabulary 2.

Dairy and vegetables.

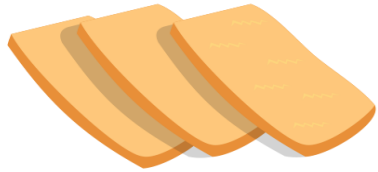


https://www.youtube.com/watch?v=hR_rg1_fX8A



<https://www.youtube.com/watch?v=g0OaPSf-EBY>

Dairy products



Cheddar cheese



Cheese



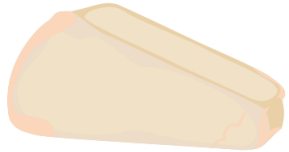
Cottage cheese



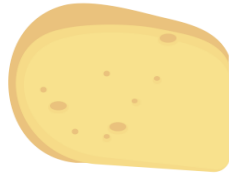
Cream cheese



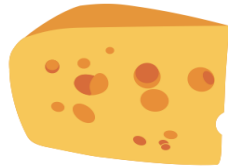
Feta



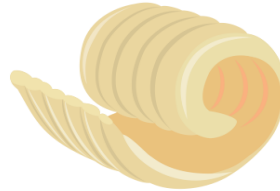
Parmesan cheese



Semi-soft cheese



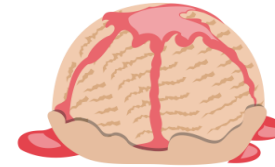
Swiss cheese



Butter



Cream



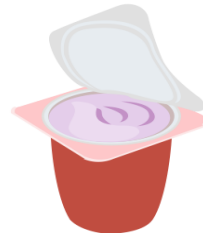
Ice cream



Powdered milk



Quark



Yogurt



Cow's milk



Sheep's milk



Gelato



Whey



Ghee



Condensed milk



Curd



Sour cream



Strained yogurt

Dressings

► English

- Salad dressing
- Blue cheese dressing
- Thousand Island Dressing
- Green goddess Dressing
- Ranch Dressing
- Italian Dressing
- Gravy
- Guacamole
- Tzatziki

► Spanish

- Aderezo para ensalada
- Aderezo queso azul
- Aderezo mil islas

- Aderezo Diosa Verde
- Aderezo Ranch
- Aderezo italiano
- Gravy
- Guacamole
- Tzatziki

Vegetables



artichoke



asparagus



beetroot



bell pepper



broccoli



Brussels sprout



cabbage



carrot



cauliflower



celery



corn



cucumber



eggplant



green bean



lettuce



mushroom



onion



pea



potato



pumpkin



radish



sweet potato

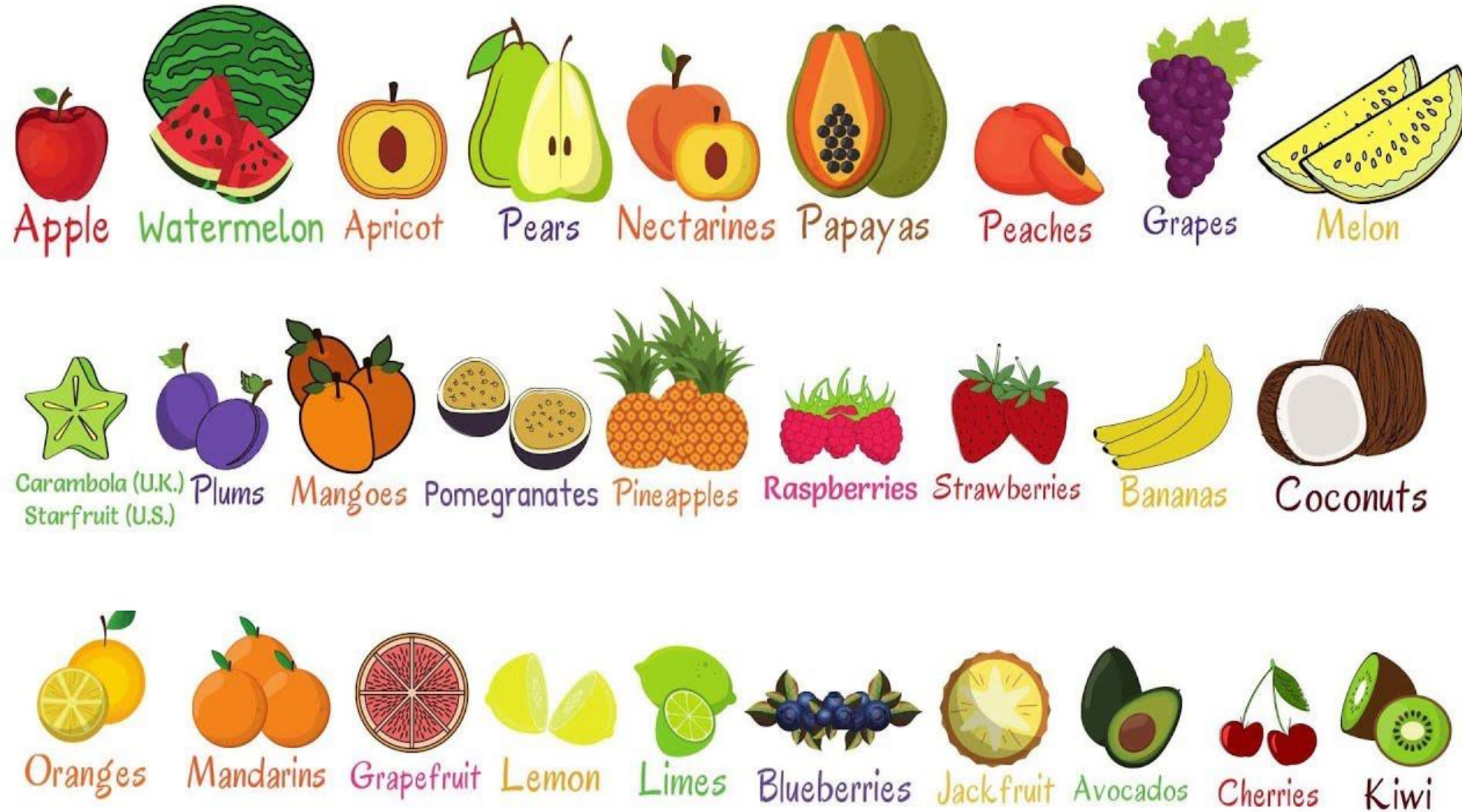


tomato



zucchini

Fruits





Class 14: Vocabulary 3.

Spices and condiments.



<https://www.youtube.com/watch?v=XrxQqjN58yU>

Spices, herbs & condiments

► English

- Salt
- Pepper
- Parsley
- Basil
- Ginger
- Paprika
- Saffron
- Turmeric
- Coriander
- Oregano

► Spanish

- Sal
- Pimienta
- Perejil
- Albahaca
- Jengibre
- Paprika
- Azafrán
- Tomillo
- Cilantro
- Orégano

- ▶ **English**
- ▶ Curry
- ▶ Mint
- ▶ Peppermint
- ▶ Sesame
- ▶ Rosemary
- ▶ Chives
- ▶ Shalots
- ▶ Cayenne
- ▶ Anatto
- ▶ Dill
- ▶ Sage
- ▶ Cardamom

- ▶ **Spanish**
- ▶ Curry
- ▶ Menta
- ▶ Hierbabuena
- ▶ Ajonjolí
- ▶ Romero
- ▶ Cebollín
- ▶ Echalots
- ▶ Pimienta de cayena
- ▶ Achiote
- ▶ Eneldo
- ▶ Salvia
- ▶ Cardamomo

► **English**

► Clove

► Cinnamon

► Cumin

► Mustard seeds

► Fenugreek

► Nutmeg

► Star anise

► Vanilla

► Fennel

► Chamomile

► Stevia

► Aloe Vera

► **Spanish**

► Clavo

► Canela

► Comino

► Semillas de mostaza

► Fenogreco

► Nuez moscada

► Anís Estrella

► Vainilla natural

► Hinojo

► Manzanilla

► Stevia

► Sávila

► **English**

► Bay leaf

► Lemongrass

► Spring onion

► Thyme

► Cacao

► Chia Seeds

► Epazote

► Cream of tartar

► Marjoram

► Mayonnaise

► Ketchup

► **Spanish**

► Hojas de laurel

► Hierba de limón

► Cebolla cambray

► Tomillo

► Cacao

► Semillas de Chia

► Epazote

► Cremor tártaro

► Mejorana

► Mayonesa

► Catsup

► **English**

► Mustard

► Dijon mustard

► Wholegrain mustard

► Honey mustard

► Soy sauce

► BBQ Sauce

► Hot chilli sauce

► Spicy sauce

► Chimichurri

► Pesto

► Hummus

► Wasabi

► Miso

► **Spanish**

► Mostaza

► Mostazaq diyón

► Mostaza de grano entero

► Mostaza de miel

► Salsa soya

► Salsa BBQ

► Salsa extra picante

► Salsa picante

► Chimichurri

► Pesto

► Hummus

► Wasabi

► Miso

- ▶ **English**
- ▶ Tartar sauce
- ▶ Alioli
- ▶ Worcestershire
- ▶ Teriyaki sauce
- ▶ Liquid Smoke
- ▶ Mole Sauce
- ▶ Tapenade
- ▶ Vinegar:
- ▶ Balsamic Vinegar
- ▶ Red Wine Vinegar
- ▶ Apple cider vinegar
- ▶ White vinegar
- ▶ Vinaigrette

- ▶ **Spanish**
- ▶ Salsa tártara
- ▶ Alioli
- ▶ Salsa inglesa
- ▶ Salsa Teriyaki
- ▶ Líquido sabor Humo
- ▶ Mole
- ▶ Tapenade
- ▶ Vinagre:
- ▶ Vinagre Balsámico
- ▶ Vinagre de vino tinto
- ▶ Vinagre de sidra
- ▶ Vinagre blanco
- ▶ Vinagreta



Class 15: Kitchen utensils 1.

Kitchen Utensils



<https://www.youtube.com/watch?v=d7QzSs25xul>



Apron



Bread basket



Teapot



Measuring cup



Baking tray



Timer



Spice containers



Chopping board



Frying pan



Grater



Pie plate



Salad spinner



Colander



Butter-dish



Oven glove



Napkin



Plate



Casserole dish



Chopsticks



Bowl



Measuring spoons



Wooden spoon



Strainer



Spoon



Spatula



Mesh skimmer



Ladle



Saucepan (UK)
Pot (U.S)



Cooker



Fork



Kitchen shears



Cutlery



Corkscrew



Cake slicer



Chef's Knife



Cleaver



Steak hammer



Rolling pin



Whisk



Pressure cooker

Mug



Blender



Boiler pan



Coffee



Colander



Cutlery



Plate



Eggs slicer



Fish slice



Food processor



Grater



Fork



Knife



Ladle



Meat cleaver



Meat mallet



Pan



Potato peeler



Rolling pin



Spoon



Stand mixer



Toaster



Twirling stick



Wooden spoon



English	Pronunciation	Spanish
Mug	Mog	Taza
Blender	Blender	Licuadora
Boiler pan	Boiler pen	Coludo
Coffee machine	Cofi mashine	Cafetera
Colander	Colander	Colador
Cuttlery (Silverware)	Cuttlery (silverwer)	Cubiertos
Plate	Pleit	Plato
Slicer	Slaiser	Rebanador
Food processor	Fud procesor	Procesador de alimentos
Grater	Greirer	Rayador
Fork	Fork	Tenedor
Knife	Naif	Cuchillo
Ladle	Leidel	Cucharón
Meat cleaver	Mit claver	Hacha
Meat mallet	Mit malet	Machacador / Ablandador de carne
Pan	Paan	Sartén
Peeler	Piler	Pelador
Rolling pin	Rolling pin	Rodillo



juan antonio



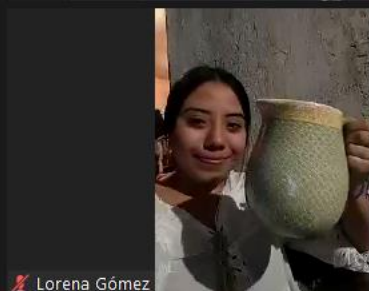
Teacher Letty Rivera



Carlos Narvaéz Cisneros



Lusitania Valdivia Muñoz



Lorena Gómez



Patricia Perez Reyes



Jennifer Cazares



Guillermo



Valerio Taracena



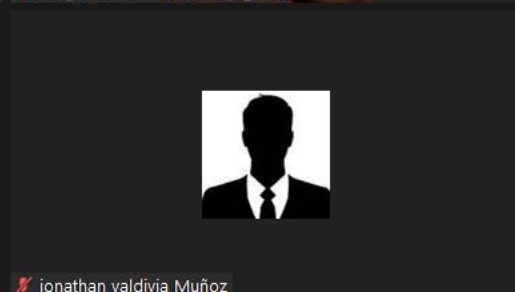
Diego Armando López Salgado



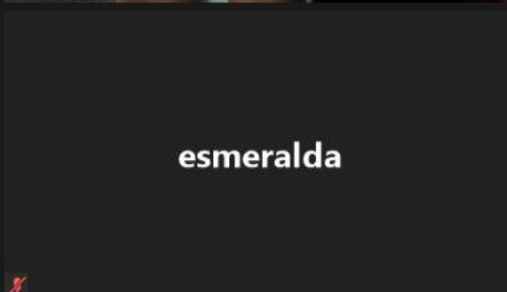
Lesli Moreno



Jesica rosendo



jonathan valdivia Muñoz



The grid displays 15 participants in a 4x4 layout, with the bottom-right cell empty. The participants are:

- Row 1: Zarahi, Casandra Nolasco, Andrea Pedraza, Paulina Martinez (with a cartoon avatar).
- Row 2: Karina Riecke, Carlos, Uriel Cordero, july.
- Row 3: Pablo, lozano, Gibersito :3, Ramses Llamas (holding a knife).
- Row 4: Teacher Letty Rivera, Georgina Gutiérrez, Fer Solana.



Mute



Stop Video



Security



Participants 15



Polls



Chat



Share Screen



Record



Breakout Rooms



Reactions

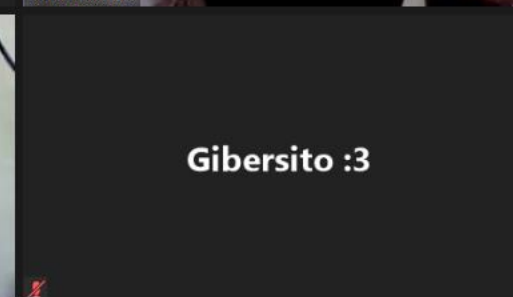
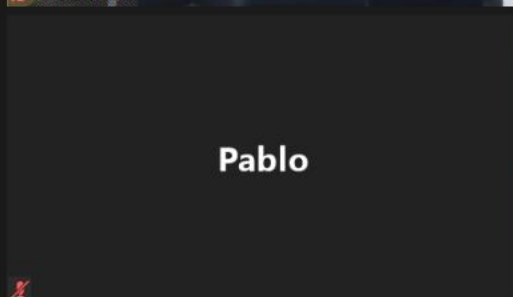


End



End







Class 16: Kitchen utensils 2.





English

Spoon
Stand Mixer
Toaster
Twirling Stick
Wooden spoon
Apron
Bread basket
Teapot
Measuring cup
Baking tray
Timer
Spice container
Chopping board
Frying pan
Pie plate
Salad spinner (salad bowl)
Butter dish
Oven glove

Spanish

Cuchara
Batidora fija
Tostador
Agitador
Cuchara de madera
Mandil
Canasta de pan
Tetera
Taza medidora
Bandeja de horno
Cronómetro
Especiero
Tabla de picar
Sartén freidor
Plato para pay
Ensaladera
Mantequillero
Guantes para horno

English

Oven
Stove
Refrigerator/Fridge
Freezer
Microwave
Pan
Casserole
Dish/plate
Wok
Bowl
Spatula
Whisk
Pot
Tongs
Napkin
Chopsticks
Measuring spoons
Mesh skimmer
Sauce pan

Spanish

Horno
Estufa
Refrigerador
congelador
Horno de microondas
Sartén
Caserola
Platillo/Plato
Wok (sartén para comida oriental)
Tazón
Espátula
Batidor globo
Olla
Pinzas
Servilleta
Palillos
Cucharas medidoras
Cuchara escurridora
Sartén para salsa

English

Can opener
Cake slicer
Kitchen shears/Scissors
Corkscrew
Whisk
Pressure cooker
Dishwasher
Sharpener
Sink
Tea spoon
Dustbin/trash can
Jug
Jar
Glass
Cloth
Salt shaker

Spanish

Abre latas
Rebanador de pastel
Tijeras de cocina
Descorchador
Batidor globo
Olla de presión
Lava platos
Afilador
Escurridor/tarja
Cuchara de té
Bote de basura
jarra
Tarro
Vaso/copa
Trapo
Salero



Class 17: Cooking methods and more.

<https://www.youtube.com/watch?v=BkQ0tE-kylc>



WAYS OF COOKING



peel



slice



grate



pour



mix



whisk



boil



fry



roll



stir



simmer



poach



bake

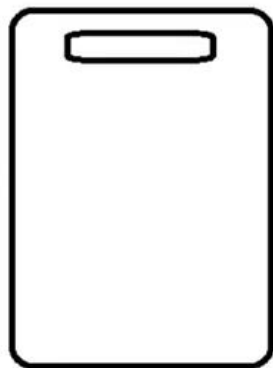


roast



grill

CHOPPING BOARD



Chopping boards colors

Green: Fruits & Vegetables

Yellow: Raw Poultry

Blue: Raw Seafood

White: Bakery & Dairy Products

Brown: Cooked products

Red: Raw Meat



<https://www.youtube.com/watch?v=xSGOoEYkJ0A>



Type of knives

THE CHEF'S KNIFE



THE UTILITY KNIFE



THE PARING KNIFE



THE SANTOKU KNIFE



THE BONING KNIFE



THE BREAD KNIFE



THE CLEAVER KNIFE



THE KITCHEN SHEARS



THE STEAK KNIFE





Class 18: Measuring units. Recommendations.

<https://www.youtube.com/watch?v=qzr82EuiJu0>



Measuring units

Quantity	SI (Metric) Unit	Equal US Customary Unit
Length	meter (m)	3.281 feet (ft)
	meter (m)	39.37 inches (in)
	millimeter (mm)	0.03937 inches (in)
Area	square meter (m ²)	10.76 ft ²
	square meter (m ²)	1550 in ²
	square millimeter (mm ²)	0.001550 in ²
Volume	cubic meter (m ³)	35.31 ft ³
	cubic meter (m ³)	264.2 gallons (gal)
	liter	0.03531 ft ³
	liter	61.02 in ³
Mass	liter	0.2642 gal
	kilogram (kg)	2.205 pounds mass (lbm)



The Menu, Giving Recommendations

- ▶ **Client: What do you recommend?**
 - ▶ *Spanish: ¿Qué me recomienda?*
- ▶ **Chef: I recommend you the mushroom risotto, it is delicious.**
 - ▶ *Spanish: Le recomiendo el risotto de champiñones, es delicioso.*
- ▶ **Client: Ok, I'll take it.**
 - ▶ *Spanish: Está bien, quiero eso.*
- ▶ **Chef: Excellent, I recommend you a glass of Sauvignon blanc which is the perfect combination for the risotto.**
 - ▶ *Spanish: Excelente, le recomiendo una copa de Sauvignon blanc, el cual es el maridaje perfecto para el risotto.*
- ▶ **Chef: Good evening, Today's special is Lamb in Cranberry Sauce, I recommend you to try it, it is my favorite.**
 - ▶ *Spanish: Buenas noches, el especial del día es cordero en salsa de arándanos, le recomiendo probarlo, es mi favorito.*
- ▶ **Client: That sounds great. I'll order it.**
 - ▶ *Spanish: Eso suena genial, lo ordenaré.*

Give a recommendation.



Could you please recommend something to eat?

<https://www.youtube.com/watch?v=0Q3lvgfzeMM>



Class 19: Words to describe recipes.

<https://www.youtube.com/watch?v=4YB-y4hakN8>

chop

- ▶ Somebody **chopped** these onions.
- ▶ These onions were **chopped** on a cutting board.



- Break-Quebrar
- Shake-Batir
- Weight-pesar
- Mix-Mezclar
- Boil- Hervir
- Heat- Calentar
- Cook - Cocinar
- Fry- Freír
- Fill-Rellenar
- Stir- remover
- Add-Añadir
- Roll out-Estirar con rodillo
- Cut-Cortar
- Chop- Picar
- Peel- Pelar
- Squeeze- Exprimir
- Pinch- Pizca
- Taste- Probar

- Slice-Rebanar
- Sprinkle- Espolvorear
- Grill- A la parrilla- asar
- Broil- Asar
- Knead-Amasar
- Pour- Verter
- Melt-Derretir
- Sauté- Saltear
- Roast- Rostizar
- Bake- Hornear
- Steam -al vapor
- Simmer- Calentar a fuego bajo
- Blend-Licuar
- Dip- Aderezar
- Serve- Servir
- Spread- Esparcir- untar
- Grate- Rayar

Recipes

► Ingredients

- 1/2 cup of flour.
- 1 teaspoon of baking powder.
- 1/4 cup of sugar.
- 2 eggs
- 60g butter, melted, cooled.
- 1 cup (250ml) milk.
- 1/2 teaspoon vanilla essence.
- Butter (extra) to serve.



1. **Add** the flour, sugar and baking powder into a bowl.
2. **Mix** the eggs, butter, milk and vanilla in a container. Make a well in the center of the dry ingredients. **Pour** in the milk mixture and use a whisk to mix to a smooth batter.
3. **Heat** a medium frypan from medium to low heat. Lightly **oil** with cooking spray.
4. **Pour** 1/4 cup of the batter into the pan and cook for 2 minutes or until small bubbles appear on the surface.
5. **Turn over** and **cook** for 1 minute or until golden and cooked through.
6. **Remove** from pan and keep warm. **Repeat** with remaining mixture.
7. **Serve** pan cakes with extra butter and maple syrup or jam.

ENJOY YOUR PAN CAKES!

Create and describe your recipe



CREAM SHRIMP



Ingredients:

1. 1/2 kilogram of shrimp.
2. Two clean poblano peppers.
3. 1/2 cup of sour cream.
4. 1/4 white onion.
5. Half a clove of garlic.
6. 1/4 cup whole milk.
7. Salt and pepper to taste.
8. Butter.
10. Parmesan cheese.

Preparation:

1. Chop the onion and poblano peppers into julienne strips. and finely chop the garlic.
2. Heat a frying pan with the butter and once it is melted, add the chopped ingredients.
3. When the ingredients are caramelized, add the shrimp and keep stirring until the shrimp are cooked.
4. Pour the sour cream and the whole milk. let it boil.
5. Add salt and pepper to taste and sprinkle with Parmesan cheese.

Recipes:

Fish Ceviche.

- Fish
- Salt
- Ground black pepoer
- Mexican sauce(Tomato, onion and coriander).
- Cucumber
- Lemon

- Put to tanning the fish whith lemon, salt and Ground black pepper, for 10 minutes
- To tanning add mexican sauce whit cucumber and mix.

Aguahchile.

Ingredients

- 10 chiltepin chilies.
- Juice of 10 lemons approximately.
- 15 shrimps.
- Salt and pepper.
- Purple onion
- Avocado.

Preparation.

Cucumbers.In a molcajete, crush the chiles until they are like powder, and add the juice of the lemons and the red onion cut in half moon.

Clean the shrimp and make a butterfly cut, and add them to the sauce.

To serve, cut the cucumbers into half moons (seedless and without peel) and make a kind of bed on the plate and then place the shrimp on the plate. Finally we can add avocado to taste.



Flan

Ingredients:

- 5 eggs
- Half cream
- Condesend milk
- Evaporated milk
- 2 tablespoons vanilla
- ½ cup of sugar
- Water

Utensils:

- Blender
- Cake mold
- Pan
- Larger cake mold

Process:

- Heat the sugar in a skillet over medium heat, until it melts to a light brown color. Immediately remove from heat to avoid burning, pour into cake pan. Let cool to harden.
- Preheat the oven to 200 ° C.
- Blend the eggs together with the evaporated milk, the condensed milk, the half cream and the vanilla. Pour over the hardened caramel.
- Place the mold with the flan in a larger mold with warm water. Bake the flan in a double boiler until set, 45 minutes to 1 hour.



“CHICKEN BREASTS IN CHIPOTLE SAUCE”.

INGREDIENTS

- 500g of breast chicken cut into 4 pieces.
- 1 teaspoon ground garlic
- Salt and pepper to taste
- Oil
- 1 cup milk cream
- 1 cup milk
- 1-2 chipotle chiles in marinade
- 1 tablespoon of chicken knor powder



INSTRUCTIONS

1. First season the chicken breasts with garlic, pepper and salt.
2. After heat oil in large pan over medium heat.
3. When the oil is hot, add the chicken breast pieces and let them cook for 3 minutes.
4. To make the chipotle sauce, add in a blender the cream, the milk, the chipotle chiles and the chicken knor powder, until all the ingredients are blended.
5. When the chicken breasts are cooked, lower the temperature of the pan to pour the sauce so that the sauce is thick, then add the chicken breasts and leave it for 4 or 5 minutes.
6. To accompany the breasts, we will put 500 grams of rice in water until it is ready.



Eggs with ham

Ingredients:

- 1 teaspoon of oil.
- 2 slices of ham, chopped.
- 2 eggs.
- 1 pinch of salt
- How to do it

1. Heat the oil in a small skillet over medium heat and fry the ham until it has lightly browned.
2. Meanwhile, beat the eggs. Pour into the pan with the fried ham and cook, stirring constantly, until the egg has set. Season with salt.
3. Serve.



“FRITTERS”

Ingredients:

- 5 flour tortillas
- 1/3 butter
- Oil
- Star anise
- Piloncillo



Preparation:

1. We put pre- heated oil in a frying pan
2. Add the butter as son as the butter is melted
3. Fry the tortillas one at a time until they are crispy
4. We boil water, piloncillo and star anise in a casserole and add it to the tortillas.

ENJOY YOUR FITTERS!!!

french fries

Ingredients

Potatoes
Flour
oil
Salt



1. Pour oil in a pot and let it boil until it reaches 170°.

2. Cut the potatoes in batonnet.

3. After all the potatoes are cut we put them in a bowl with flour until it covers it completely.

4. When the oil reaches the ideal temperature we fry the potatoes for 3 minutes

5. After the 3 minutes have passed, remove the potatoes from the oil and let them rest.

6. After 15 minutes, we put the potatoes on the hot oil again and fry them until they look crispy, we remove them again and put them in a plate with paper, this helps absorb the excess of oil.



POTATO WILLIAM (PAPA PERA)

PROCEDURE:

"Pure"

- Wash and peel the potatoes very well.
- Boil them in a pot with water and salt.
- Once they are cooked, take them out of the hot water, drain them and wait for them to cool down for a while.
- Mash the potatoes.
- Once mashed, season with salt and pepper to taste.
- Add an egg and stir until you have a thick consistency.

"Potato william"

- Put a little oil in your hands and start making pear-shaped balls.
- When all the balls are ready, put them in the refrigerator for a while so that they harden a little.
- Remove the pellets from the refrigerator.
- Dredge them in flour, egg and breading, this procedure can be repeated if you want them to be crispier.
- Heat the oil, and When it is hot, fry the peritas until they are golden brown.
- Place absorbent paper in a bowl to drain the excess oil.
- Serve and garnish with basil as shown in the picture.



PENNE PASTA WITH PESTO

INGREDIENTS

PESTO:

- 100 gr Fresh basil.
- 60 gr Olive oil .
- 30 gr Almonds.
- 20 gr Garlic.
- 60 gr Parmesan cheese.
- Salt .
- Pepper.

PENNE PASTA:

- 100 gr Dry penne pasta.
- 50 gr Margarine.
- Pesto.



PREPARATION

PESTO:

- 1- Separate the leaves from the basil stem and wash well.
 - 2- Grate the Parmesan finely.
 - 3- Peel the garlic.
 - 4- In the blender glass, put the basil leaves, almonds, garlic cloves and grated cheese, add the olive oil and blend quickly.
- *Take care that the sauce does not burn with the heat of the blender motor, remove and season with pepper and salt.*

PENNE PASTA:

- 1- Sew the pasta in the English style with a little oil in the water.
- 2- Check that the pasta is ready.
- 3- Melt the margarine in a pan without burning, add the pasta and sauté, add the pesto, mix well and season.
- 4- You can sauté the pasta and heat the sauce separately, according to the desired assembly.



PESTO WITH PASTA

pesto

fresh basil, olive oil,
almond, Garlic, Parmesan,
Salt, Pepper

PENNE TO PESTO

penne pasta, margarine, pesto

PREPARATION METHOD:

PESTO:

- 1- Separate the leaves from the basil stem and wash well.
- 2- Grate the Parmesan cheese finely.
- 3- Peel the garlic.
- 4- In the blender glass, put the basil leaves, almonds, garlic cloves and grated cheese, add the oil of olive tree and blend quickly, take care that the sauce does not burn with the heat of the blender motor remove and season with pepper and salt.

PENNE AL PESTO:

- 1- Cook the pasta with a little oil in the water.
- 2- Once al dente give thermal shock.
- 3- Melt the margarine in a pan without burning, add the pasta and sauté, add the pesto, mix well and season.
- 4- You can sauté the pasta and heat the sauce separately, according to the desired assembly.

MUSHROOM DUXELLE

Ingredients
*Fresh mushrooms
*Onion
*Margarine
*Cream



*Fresh thyme
*Sherry
*Salt
*Pepper

- 1.- Wash and peel the mushroom, remove the stem and set aside.
- 2.- Wash and peel the onion and chop in ciceller.
- 3.- Cut the mushroom in slices, then in julienne of 1cm wide and finally in petit brunoise 1x1 mm.
- 4.- Melt the margarine in a pan without burning.
- 5.- Add the onion and sauté well without browning.
- 6.- Add the mushroom and let it cook until it dries completely.
- 7.- Add the cream and let it reduce until it dries again.
- 8.- Season with salt and pepper.
- 9.- Scent with sherry before serving.



Class 20: Buying goods.

Buying goods

- ❖ **Provider:** Good morning, How Can I help you?
- ❖ *Spanish: Buenos días, ¿En qué puedo ayudarle?*
- ❖ **Chef:** Hi, I need to buy some groceries for my restaurant.
- ❖ *Spanish: Hola, necesito comprar abarrotes para mi restaurante.*
- ❖ **Provider:** Excellent, could you show me your shopping list?
- ❖ *Spanish: Excelente, me puede mostrar su lista de compras?*
- ❖ **Chef:** Yes, sure. Here it is.
- ❖ *Spanish: Sí, claro, Aquí está.*



- ❖ **Provider:** Let me see. Two kilograms of carrots, 500 grams of zucchini, 2 onions, 100 grams of garlic, 300 grams of celery. Here you are.
- ❖ *Spanish: Déjeme ver. Dos kilos de zanahorias, quinientos gramos de calabacita, dos cebollas, cien gramos de ajo, trescientos gramos de apio. Aquí tiene.*

- ❖ **Chef:** Thank you. Do you sell dairy?
- ❖ *Spanish: Gracias. ¿Venden lácteos?*



- ❖ **Provider:** Of course, What do you need?
- ❖ *Spanish: Claro, ¿Qué necesita?*
- ❖ **Chef:** 2 liters of milk and a half of liter of sour cream, please.
- ❖ *Spanish: Dos litros de leche y medio litro de crema agria, por favor.*

❖ **Provider: Do you need anything else?**

❖ *Spanish: ¿Necesita algo más?*

❖ **Chef: No, How much is it?**

❖ *Spanish: No, ¿Cuánto es?*

❖ **Provider: It's \$1,280 pesos**

❖ *Spanish: Son 1,280 pesos.*

❖ **Chef: Here you go.**

❖ *Spanish: Aquí tiene.*

❖ **Provider: Do you need an invoice?**

❖ *Spanish: ¿Necesita factura?*

- ❖ **Chef: Yes, please.**
- ❖ *Spanish: Sí, por favor.*

- ❖ **Provider: Ok, What's the name of your company?**
- ❖ *Spanish: ¿Cuál es su nombre o el nombre de su empresa?*

- ❖ **Chef: It's Mariachi Mexican Food.**
- ❖ *Spanish: Es Mariachi comida mexicana.*

- ❖ **Provider: Have you asked for an invoice before?**
- ❖ *Spanish: Ha facturado antes con nosotros?*

- ❖ **Chef: No, it will be the first time.**
- ❖ *Spanish: No, va a ser la primera vez.*

❖ **Provider: Ok, what´s your RFC (TAX ID)?**

❖ *Spanish: Cuál es su RFC?*

❖ **Chef: It´s MAMF080595GU7**

❖ *Spanish: Es MAMF080595GU7*

❖ **Provider: What´s your full address?**

❖ *Spanish: Cuál es su dirección completa?*

❖ **Chef: It´s 12-2 Refugio St. Meza colorada area, Baja California Sur, Mexico.**

❖ *Spanish: Es Refugio St. Meza colorada Area, Baja California Sur, Mexico.*

❖ **Provider: What´s your email address?**

❖ *Spanish: Cuál es su correo electrónico?*

❖ **Chef: It´s mariachimexican@gmail.com**

❖ *Spanish: es mariachimexican AT Gmail DOT com*

- ❖ **Provider: Ok, thank you, here you are. Here is your invoice.**
- ❖ *Spanish: Muy bien. Aquí tiene. Aquí está su factura.*

- ❖ **You are already registered in our system; next time you can get your invoice online.**
- ❖ *Spanish: Ya está regisgrado en nuestro sistema, para la siguiente ocasión, puede obtener su factura en linea*

- ❖ **Chef: Thank you so much.**
- ❖ *Spanish: Muchísimas gracias.*

- ❖ **Provider: No problem/ Anytime/ My pleasure = you´re welcome....**
- ❖ **Have an excellent day. Come back soon.**
- ❖ *Spanish: De nada. Que tenga un excelente día. Vuelva pronto.*

- ❖ **Chef: I will. Good bye.**
- ❖ *Spanish: Lo haré, adiós.*

BUYING GOODS

Provider: Hi, how are you, how can I help you?

Chef: Hi, very well. I need fresh vegetables for my restaurant.

Provider: Perfect, could you dictate what they are?

Chef: Yes of course, they are two kilos of cauliflower, four kilos of tomato, four kilos of white onion, six pieces of lettuce, seven kilos of avocado.

Provider: Excellent, I'll pack everything you ordered in a moment.

Chef: Thank you very much, OMG! I forgot something, do you sell fruit?

Provider: Of course I do, tell me, what are they?

Chef: Two kilos of Red apple, three kilos of banana, three kilos of melon, three kilos of pear, two pieces of watermelon, six kilos of orange....

Provider: Would that be all?

Chef: That's all, how much?

Provider: It's \$645 please.

Chef: Here you go.

Provider: Do you need an invoice?

Chef: Yes, please.

Provider: What is your name or the name of your company?

Chef: It's "Crazy Shrimp".

Provider: Wow, you're a featured customer.

Chef: It looks like it.

Provider: Here is your invoice. Have a nice day.

Chef: Thank you.





Class 21: Restaurants.

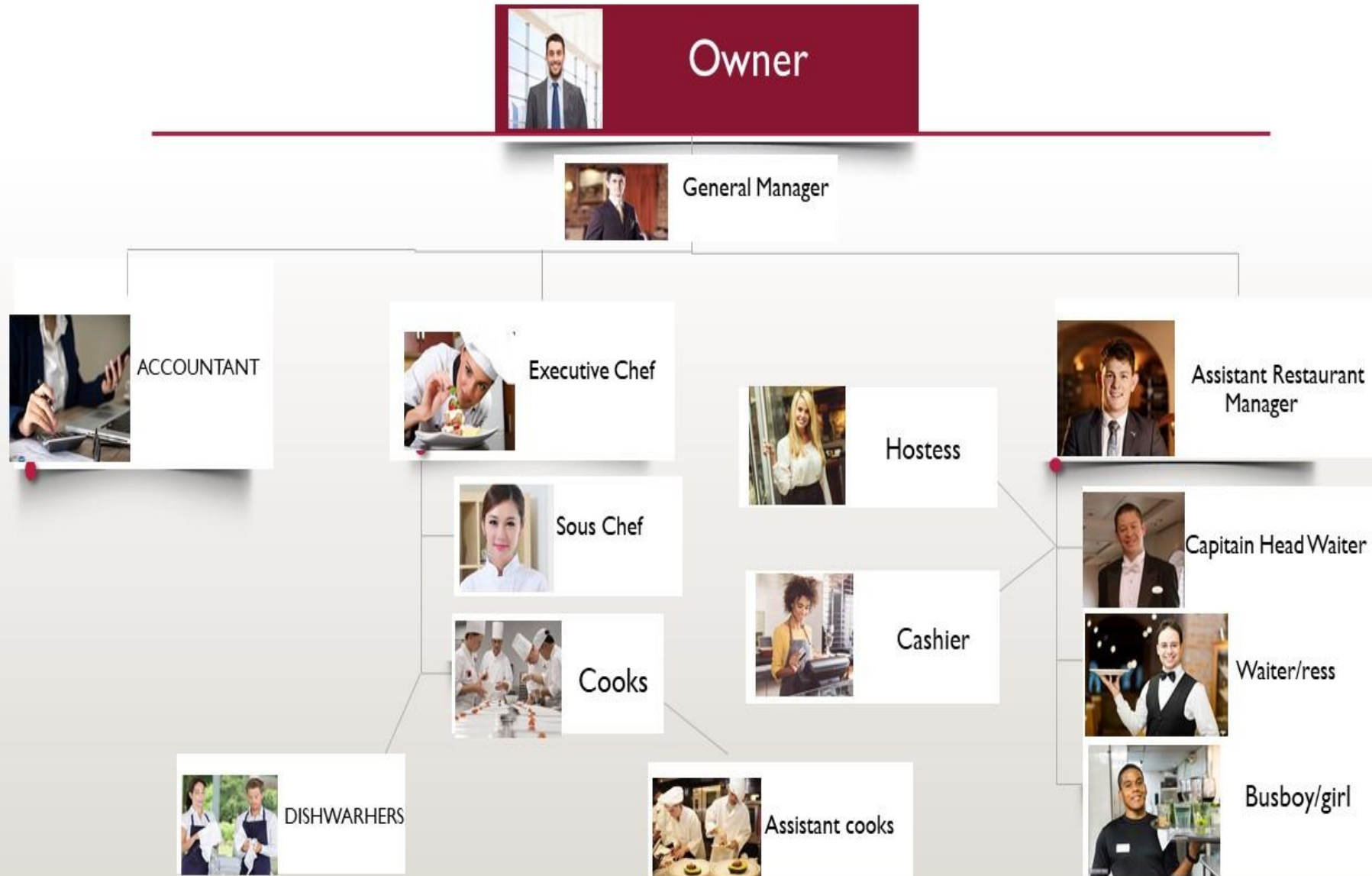
More vocabulary of a restaurant.



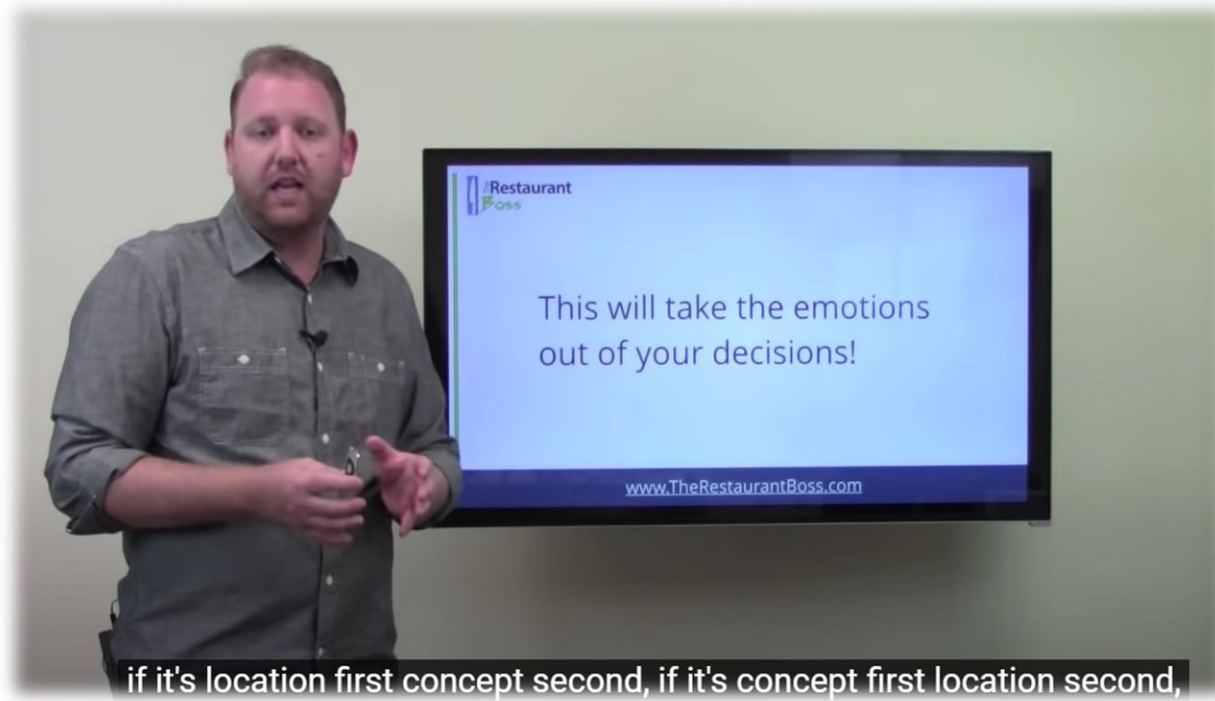
https://www.youtube.com/watch?v=_mw9-uk_QFk

Organization in a restaurant.

ORGANIZATION CHART



Present your restaurant.



Service station in a restaurant.

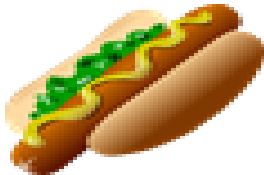
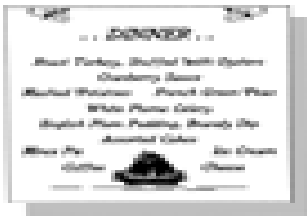
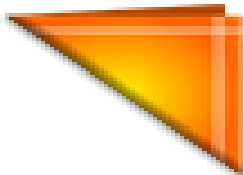
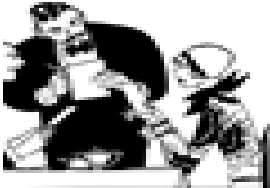
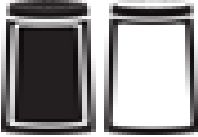
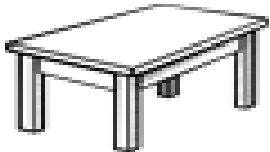


English

Table
Chair
Tablecloth
Placemat
Napkin
Cutlery: Spoon, fork, knife
Glass
Cup/Mug
Jar
Jug/pitcher
Ice bucket
Bottle
Lighter
Corkscrew
Bottle opener

Spanish

Mesa
Silla
Mantel de mesa
Mantel individual
Servilleta
Cubiertos: Cuchara, tenedor, cuchillo
Copa/Vaso
Taza
Tarro
Jarra
Cubeta para hielo
Botella
Encendedor
Descorchador
Destapador

1  k__tch__p	2  h__t d__g	3  m__n__	4  n__pk__n
5  w____t__r	6  f__rk	7  ch____r	8  s__ndw__ch
9  c__st__m__r	10  str__w	11  m____l	12  s__lt and p__pp__r
13  d__ss__rt	14  ch__f	15  f__st f____d	16  t__bl__



Class 22: Hotels.

Hotel vocabulary.



<https://www.youtube.com/watch?v=Nwel6QF3Cxs>

Hotel areas.



Aisle- hall - corridor



Lobby



Front desk



Swimming pool



Spa



Fitness centre /Gym



Rooms / Suites



Car park-Parking lot



Restaurants





Bar



Dining



Kitchen

Room service



Hotel vocabulary.

Arrival
Bath
Bellboy
Booking
Breakfast area
Cancellation
Departure
Single, Double, Triple.. room
Elevator (USA), lift (UK)
Floor
Front desk- Reception
Ground floor
Stairs
Car park (UK) -parking lot (USA)
Housekeeper - maid
Housekeeping staff
Ice-dispenser
Key
Key card
Laundry

llegada
baño
botones
agendar/reservar
desayunador
cancelación
salida
habitación sencilla, doble, triple..
elevador
piso
mostrador/recepción
planta baja
escaleras
estacionamiento
ama de llaves
camaristas
dispensador de hielo
llave
llave magnética
lavandería



WORD LIST

- reception
- bellboy
- maid
- manager
- luggage
- key
- swimming pool
- lift
- air conditioner
- sauna
- buffet
- gym
- double bed
- single bed
- towel
- television

SMMIIWNG LOPO

AUNLYRD

AABEFKRTS AARE

LLEBYOB

EEHOUESKPRE

AAENGRM

IOTNPRECE

ARTUDEREP

RFOLO

BHTA



It's Saul's first day at work,
and he forgot some words...



RESTAURAN & HOTEL

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

Find the following words in the puzzle.
Words are hidden → ↓ and ↘ .

BOTTLE OPENER
SWIMMING POOL
CORSKCREW
RECEPTION
BELLBOY

MANAGER
BUFFET
NAPKIN
CHAIR
MAID

GYM
JAR



Class 23: Hotel facilities.

<https://www.youtube.com/watch?v=8EyMMgxiMql>

Hotel Facilities



Services:

Front desk

Free Wi-Fi

Catering

Swimming pool

Fire alarm

Wheelchair access

Iron available

Telephone

Pets allowed (pet friendly)

Congress center

Babysitting

Lobby

Laundry services

Parking lot- car park



Room facilities

- Bathroom with shower
- Bathroom with bath tub
- Minibar
- Phone
- Safe deposit box
- Air-conditioning- AC



Class 24:
Assisting clients at a hotel.
Kind of rooms.

English	Spanish
Do you have any rooms available?	¿Tiene algunas habitaciones disponibles?
What kind of rooms do you have?	¿Qué tipos de habitaciones tienen?
How much does a room cost?	¿Cuánto cuesta una habitación?
How much does a single room cost?	¿Cuánto cuesta la habitación sencilla?
What services does the hotel offer?	¿Qué servicios ofrece el hotel?
Do you have any special offers?	¿Cuentan con alguna promoción especial?

Kind of rooms

Single: A room assigned to **one** person.

Double: A room assigned to **two** people.

Triple: A room assigned to **three** people.

Quad: A room assigned to **four** people.

Queen: A room with a queen-sized bed.

King: A room with a king-sized bed.

Twin: A room with two small beds.

HOTEL ROOM FICTIONARY



toilet paper



bathrobe



soap



taps



bin



double bed



duvet



hanger



blanket



suitcase stand



pillow



radio alarm



remote control



shampoo



sheets



tissues



single bed



switch

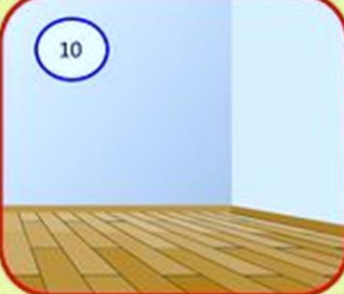


towels



twin beds

In a hotel room



a pillow

a towel

a bed

a table

a lamp

a light

a bath

the floor

a shower

a remote control

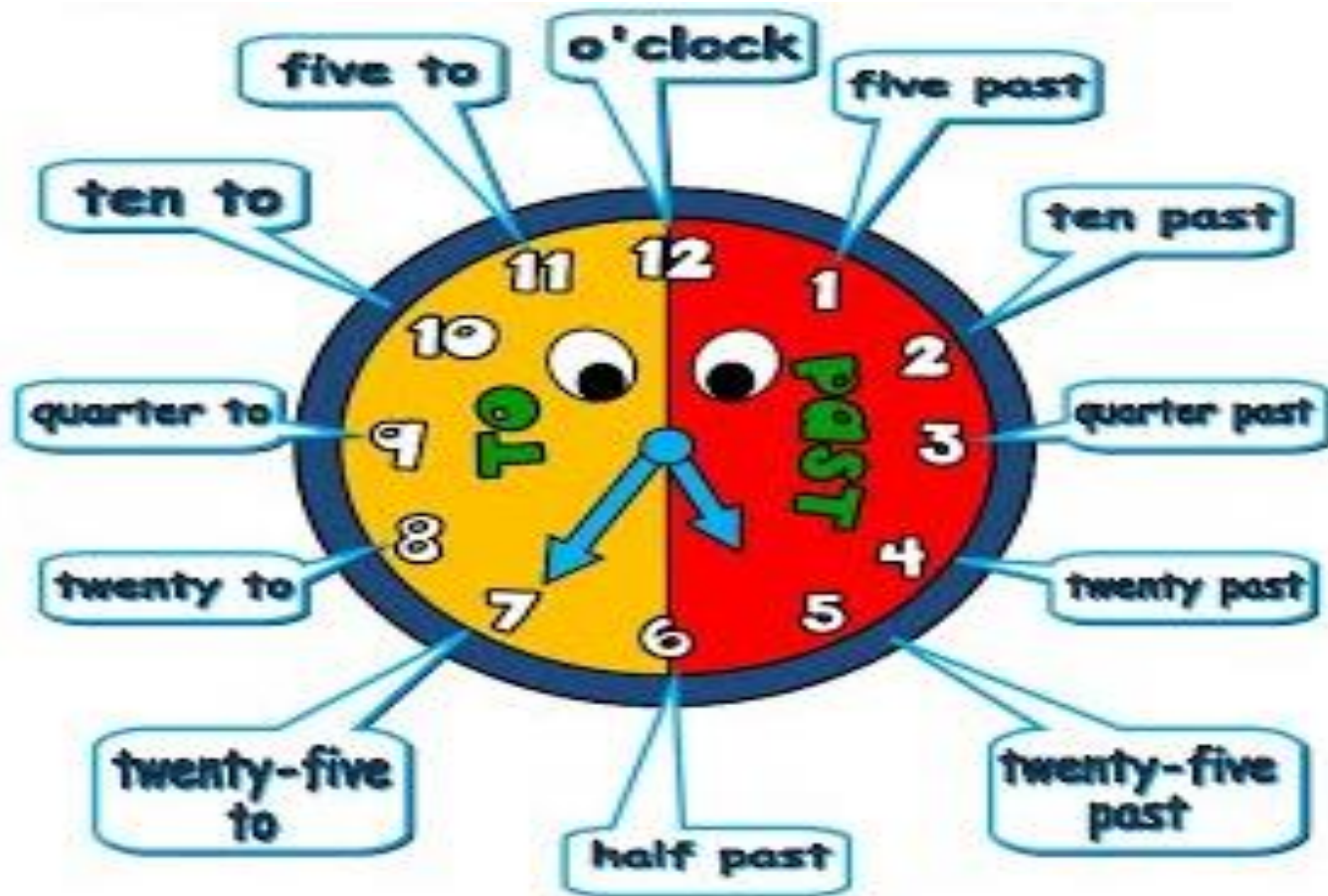
the bathroom

a cupboard



Class 25:
Room service.
Times and conversations.

What time is it?



a.m. → Latin - ante meridiem = before noon

p.m. → Latin - post meridiem = after noon

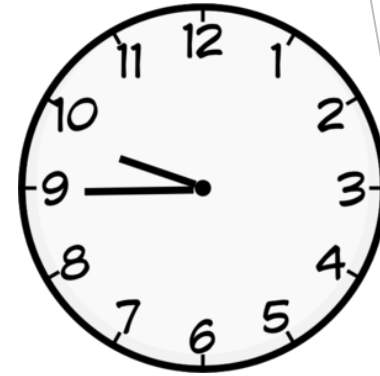
What time is it?



Five o' clock



One fifteen

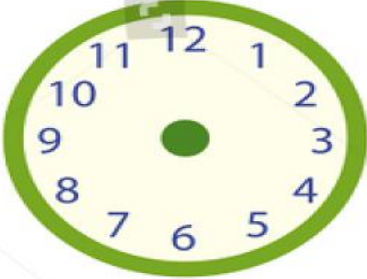
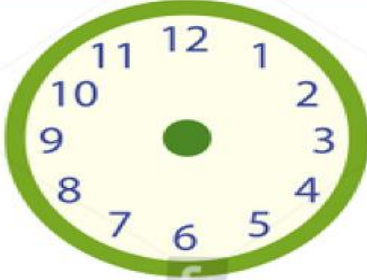


Nine forty five



Six thirty

What time is it?

 12:10	 17:05	 15:15
 05:10	 Draw the hands on the clock to match the hour	 20:20
 18:45	 07:40	 04:30

Front desk clerk: This is Soren, how may I assist you today?

Spanish: Soy Soren, ¿cómo le puedo ayudar hoy?

Client: I'd like to know the room service schedule.

Spanish: Quisiera saber el horario de servicio a cuartos.

Front desk clerk: Sure: Room service is open 24/7.

Spanish: Claro, servicio a cuartos está abierto las 24 horas del día.



Room service

Order taker: Hi, How Can I help you?

Spanish: Hola, En qué puedo ayudarle?

Client: Hi, I need room service, please.

Spanish: Hola, necesito servicio al cuarto, por favor.

Order taker: Of course, have you checked the menu?

Spanish: Claro, ¿ ya checó el menú?

Client: Yes, I´d like a tuna salad and a glass of lemonade, please.

Spanish: Sí, quiero una ensalada de atún y vaso de limonada por favor.

Order taker : Sure, would you like anything else?

Spanish: Muy bien, ¿Desea algo más?

Client: No, thanks, that's it.

Spanish: No gracias, eso es todo.

Order taker : Ok, that's 358 pesos for ...

Spanish: Bien, son 358 pesos por.....

Client: 358 pesos, just for a salad and a lemonade?

Spanish: ¿358 pesos solo por una ensalada y una limonada?

Receptionist: That's right.

Spanish: Es correcto.

Client: OMG, that's crazy.

Spanish: Ay Dios mío, ¡es una locura!.

Order taker : Those are the prices. Would you like to order anything else?

Spanish: Esos son los precios. ¿Quiere ordenar algo más?

Client: No, of course not. That would be all.

Spanish: No, claro que no. Sería todo.

Order taker : By the way, we add 18% of “service charge” to the bill, so actually the total is 422 pesos.

Spanish: Por cierto, agregamos el 18% por el servicio a la cuenta. Entonces el total será 422 pesos.

Client: I can't believe it. Just bring my order, I'm hungry.

Spanish: No lo puedo creer. Solo traigan mi orden. Estoy hambriento.

Order taker : Ok, your order will be ready in 25 minutes!

Spanish: Ok, su orden estará lista en 25 minutos.



Class 26: Kitchen Hierarchy-Chef Titles.

Chef Titles

- ▶ **Executive Chef:** In charge of the daily operations of restaurant and hotel kitchens. Managerial role.
- ▶ **Head Chef:** Controlling and directing the food preparation process.
 - ▶ Approving and polishing dishes before they reach the customer.
- ▶ **Sous Chef:** Leads kitchen team in **head chef's** absence.
- ▶ **Chef de Partie:** in charge of 1 section or station of the kitchen.
- ▶ *Butcher chef (aka boucher)* - In charge of preparing meats and poultry .
- ▶ *Fish chef (aka poissonnier)* - An expert in the preparation of fish dishes.
- ▶ *Fry chef (aka friturier)* - This individual specialises in the preparation of fried food items.

- ▶ **Grill chef (aka grillardin)** - The master of all foods that require grilling.
- ▶ **Pantry chef (aka garde manger)** - Responsible for the preparation of cold dishes, such as salads and pâtés.
- ▶ **Pastry chef (aka patissier)** - Prepares baked goods, pastries and desserts.
- ▶ **Roast chef (aka rotisseur)** - Responsible for the preparation of roasted meats and the appropriate sauces.
- ▶ **Roundsman (aka chef de tournant, swing cook, relief cook)** - Someone who fills in as needed on all of the stations.
- ▶ **Sauté chef (aka saucier or sauce chef)** - They're responsible for sautéing foods, the creation of the sauces and gravies.
- ▶ **Vegetable chef (aka entremetier)** - Prepares vegetables, soups, starches, and eggs.

KITCHEN HIERARCHY





Executive Chef

The Executive chef sits at the top of the kitchen hierarchy; their role is primarily managerial. Executive chefs tend to manage kitchens at multiple outlets and are not usually directly responsible for cooking.

Deputy Chef

Head Chef is the translation for the French term 'Chef de Cuisine'. The Head Chef will typically focus on managerial duties relating to the whole kitchen. For example, they supervise and manage staff, control costs and make purchases, and liaise with the restaurant manager and suppliers to create new menus.

Head Chef

The deputy chef (sous chef) shares a lot of the same responsibilities as the head chef however they are much more involved in the day-to-day operations in the kitchen.





Station chef



Sauce chef

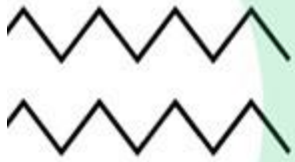


Butcher chef

Station Chef this role is a vital part of the brigade system, but it's split into many different roles. There is more than one chef de partie and each one is responsible for a different section of the kitchen. This makes kitchen operations much more productive and helps to coordinate large quantities of meals at busy times.

Sauce chef this chef is responsible for sautéing foods and creating sauces and gravies that accompany other dishes. They report directly to the head chef or sous chef.

Butcher Chef they prepare meat and poultry before they are delivered to their respective stations.



Pastry chefs are responsible for the creation, decoration, and presentation of desserts such as cakes, pastries and pies. General duties include ordering ingredients and supplies for the restaurant to hiring employees to assist in the production of pastry goods and other aspects of the business.



Pastry chef



Junior chef

Vegetable Chef they prepare vegetables, soups, starches, and eggs. In larger kitchens, this role may split into two: Potager, who is in charge of making soups, and Legumier, who is in charge of preparing any vegetables.



Vegetable chef

Junior Chef works under the chef de partie to learn the ins and outs of a specific station. The junior chef has usually recently completed, or is still partaking in, formal training.



Kitchen Porter assist with basic tasks in the kitchen and are less likely to have had formal training. Their role typically involves introductory food preparation, such as peeling potatoes, and some cleaning duties.

Dishwasher this person is responsible for washing anything that was used in the food preparation and cooking process.

Waiter/Waitress work at the front of house and are customer-facing. They serve customers their dishes and anything else they order. If a customer has a problem with their food, it is the role of the waiter or waitress to report this to the kitchen.



Waiter



Dishwasher



Kitchen Porter

Make your chart



<https://www.youtube.com/watch?v=kbannvgGD98>

You will be a wonderful chef

