**ВОПРОСЫ ДЛЯ ПОДГОТОВКИ К ЭКЗАМЕНУ**

**ПО МДК 02.02**

**Иностранный язык в сфере профессиональной коммуникации для службы питания**

для студентов 3 курса по специальности

43.02.14 «Гостиничное дело»

2021-2022 учебный год

Роспшер Н.В.

**Раздел 1 Планирование, организация и контролирование деятельности сотрудников и потребностей службы питания в материальных ресурсах и персонале.**

**Практические задания:**

1. Прочитать и перевести текст профессиональной направленности. Ответить на вопросы по тексту.

**CATERING AT THE HOTEL**

There are a lot of different eating and drinking places available for visitors at the hotel. They are luxurious restaurants, formal luxury restaurants, informal restaurants, coffee shops, snack bars, fast food restaurants, night clubs and bars. Not all the hotels have this range of catering facilities. The superdeluxe and deluxe hotels have a wide range of restaurants and bars of different types and cuisines. Some of them are open round the clock. All expensive hotels have a round-the-clock room service when food and drinks are served into a guest´s room. Other hotels may have one restaurant, one coffee shop and one bar.

At the head of the food and beverage department is the food and beverage manager. The food and beverage department includes a kitchen, a pantry, dining-halls, bars and cocktail lounges.

The food and beverage department serves individuals and small groups of customers. When it serves individuals it serves a la carte menus. When a restaurant serves groups it provides table d´hôte menus.

A hotel restaurant may prepare all kinds of meals. It may serve light meals such as a continental breakfast and full meals such as full English breakfast, lunch or dinner. It may also serve brunch that means late breakfast or early lunch.

The food and beverage department is in charge of room service too.

The catering department of the hotel deals with preparing and serving big parties. It also supplies food and drinks. It provides special catering personnel.

The catering department comes in when there is a banquet, a reception, a presentation, a convention or an exhibition. It serves refreshments during meetings, between seminars, at presentations. It arranges tea and coffee breaks.

The catering department handles all kinds of banquets: both public and private. Public banquets are company dinners, business receptions, press conferences or fashion shows. Some of the private banquets are wedding receptions, birthday parties or dinner dances. The catering department has got special function rooms with facilities to seat any number of guests and to arrange the tables in any order. Those may be banqueting rooms or banqueting suites.

1. Представить меню ресторана гостю.
2. Разыграть предложенную ситуацию.

**Раздел 2 Организация, осуществление и контролирование специальных видов услуг, стилей и методов обслуживания службы питания гостиничного предприятия для поддержания требуемого уровня качества обслуживания.**

**Практические задания:**

1. Прочитать и перевести текст. Ответить на вопросы по тексту.

# Eating out

**Mimmi Hilton**

This three-month-old restaurant has attracted attention because it is a restored, one hundred fifty-year-old mill. The decor is charming and warm in an Early American, country style. Although the tables and chairs are modern reproductions, there are enough authentic antique pieces at the entrance and on the walls to avoid the fake Disneyland look of some restorations.

The menu is also very American, though it is a bit too traditional for my taste. The menu also is very extensive, which always worries me because a large menu often means a large freezer. Although my dinner companions and I chose some things from the regular menu, we usually chose one of the day’s specials.

The most delicious main course we tried was the country stew which consisted of potatoes, carrots, peas, mushrooms, very tender beef, and – surprise! – some smoked pork sausage. Because top quality beef was used, it was unusually good. Among other well-prepared main courses was the fried chicken because it wasn’t cooked before and then re-heated. It was fresh and crisp. The vegetables that came with the main courses were fresh but overcooked. The only exception was the string beans which were green and crisp (a mistake?).

Because the main courses are so large, there is really no need for an appetizer or soup. But for big eaters I can recommend the mixed salad. The clam chowder was tasty because it was home-made but it had no special distinction. The oysters on the half-shell were nicely served on a bed of ice, although I would prefer to have a better sauce for them.

If you can still eat dessert after all this plus rather good home-made bread and creamery butter, try the apple pie. The apples were juicy and firm and the pastry was light.

It’s hard to judge the service at this friendly restaurant. Because it was so crowded when I went, usually at 8 o’clock service was slow. The Reservation system doesn’t always work. On one occasion, someone took our reservation for dinner but didn’t have it when we arrived. This kind of thing can damage a restaurant’s reputation, although its food may be good.

**New Fast Food Chain Arrives**

The Nashville Super burger chain which started in the Tennessee city six years ago opened its first store here last weekend on Commerce Street between Grand and Taylor Streets. I was interested to see the connection between Nashville, the capital of country music and hamburgers. Would the burgers be Southern fried? Would they be served on biscuits or with grits? Would they be shaped like guitars? Well, I’ve been there twice and didn’t find any real difference between Nashville Super burgers and McDonald’s, Burger King or Wendy’s.

The place was so brightly lit that I wished I had brought my sun-glasses. Once I got used to the light I liked the green and orange decor, usually found in health food places. Because those colors mean yogurt and alfalfa sprouts, I felt good and almost healthy about having fast food. Also the place was spotlessly clean – almost antiseptic.

Although there were long lines, service was incredibly fast. The menu is limited to a variety of hamburgers, and prices are reasonable. I had the “Super-Duper-Burger” which was served with lettuce and tomato. Although the meat itself was rather gray and tasteless, the “secret relish” made it passable. The French fries were the best I’ve ever eaten at a fast food restaurant.

Everybody seemed to be drinking milkshakes, and although I usually shy away from them in fast food places I felt I should try one. It was thick and sweet – and there was probably not one drop of natural milk in it. Even though these may be low in cholesterol, I want the whole milk, real ice cream, and natural flavorings in my milkshakes. Although I am as concerned as anyone else about health, I’ll fight the cholesterol battle somewhere else.

Nashville Super burger is a sure bet when you’re downtown and in a hurry. I was in and out in ten minutes. It reminded me of a high-way filling station.

1. Представить меню ресторана гостю.
2. Разыграть предложенную ситуацию

**СПИСОК ЛИТЕРАТУРЫ И ИСТОЧНИКОВ**

**Основная:**

1. Английский язык для индустрии гостеприимства. - Москва ИНФА-М К.В Ишимцева, 2015.
2. Hotels & Catering. “Express Publishing”, Virginia Evans, 2015.

**Дополнительная:**

1. Качалова К.Н. Практическая грамматика английского языка: В 2-х т., 2016. – 368 с.

**Электронные издания (электронные ресурсы)**

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