07.02.2022 24ПК

 **Задание 1.** Прочитать и перевести текст, выучить выделенные слова

 **“MENUS’ TYPES”**

The word **menu** means: 1) the dishes served in this restaurant; 2) **the list** of dishes and vines. It is usually printed in the form of a card and each guest **receives** a copy of the menu. In popular restaurants there are one or two big menus on blackboards.

The classical French menu has more than twelve **cours­es**. Modern menus usually have:

* Appetizers or snacks
* Soups
* Entrees
* Main courses
* Desserts.

Many restaurants call the first three courses «star­ters».

1. **Appetizers** can be **hors-d'oeuvres**, **pates**, or natural **oysters.** These dishes are usually **cold**. They stimulate the appetite and are served at the begin­ning of the meal.
2. **Soups** may be thick **potage** or thin **consommé**. Soups are usually served **hot**, but can be served **cold.**
3. **The entree** in the classical Frenchmenu is a **course** served between the fish and the main meat **courses**. In the modern menu it can be seafood dishes, salads, small fried sausages or fish.
4. **The main course** is the most substantial **course** of the meal. Guests usually choose their main courses first and then select other **courses.** When chefs **design menus**, they usually start with the main **course** and then plan the other **courses.**
5. **Dessert** is the sweet **course** at the end of a meal or before coffee. In Britain it can be fruit and nuts, or a pudding. Coffee can be served with chocolates, biscuits or fruits.

|  |  |
| --- | --- |
| 1. list - список | 8. potage - суп-пюре |
| 2. to receive - получать | 9. consommé - жидкий суп |
| 3. course - перемена блюд | 10. hot - горячий |
| 4. hors-d'oeuvre - закуска | 11. entree - горячая закуска |
| 5. pate - паштет | 12. main courses - вторые (основные) блюда |
| 6. oysters - устрицы | 13. dessert - десерт |
| 7. cold - холодный | 14. design menus – составить меню |

 **Задание 2.** Ответьте письменно на вопросы по тексту

|  |  |
| --- | --- |
| 1. How many courses are there in a modern menu? | 5. When are the entrees served? |
| 2. What are starters? | 6. What is the main course? |
| 3. When are the appetizers served? | 7. What is dessert? What can be served for  dessert? |
| 4. What kinds of soups do you know? | 8. When is coffee served? |

Выполненные задания отправить до 08.02.22 на электронную почту: demina1960@inbox.ru или на whatsapp 89235937332

Преподаватель: Демина Надежда Дмитриевна