

# Basic terms used in the catering industry



# Vocabulary

Dish – блюдо	broth-бульон
cook, boil-варить	shake up-взбивать
snack, bite, lunch-закуска	pouring-заливка
filling, stuffing-начинка	porr-каша
Swell-разбухать	pickle-рассол
quenching-тушение	dough-тесто
jellied meat-холодец	scalding-ошпаривание
shredding-измельчение	moistening-увлажнение
sauce, dressing-подливка	leaven-закваска
peel – очищение от кожицы	gutting – потрошать
digestibility – усвояемость	flexible – пластичная

## *Vocabulary*

Catering-общественное питание    *Molding*-  
плесневение

Bakery-хлебобулочные изделия    *Rot*- гниение

Consumption-потребление    *slices* – ломтики  
*thawing* - размораживание

- *little circles* – кружочки
- *straw* – соломка
- *wedges* – брусочки
- *cubes* – кубики
- *lobules* – дольки

## *Substitute the correct word:*

*characterizes, assortment, production*

- 1. *Public catering establishments***- enterprise, designed for the .....of culinary products, confectionery and bakery products, implementation and (or) the organization of consumption.
- 2. *Type of catering*** - kind of enterprise with characteristic singularities service, .....of culinary products and range of services provided to consumers.
- 3. *Class catering establishments*** - a set of distinctive features of a certain type of enterprise, which..... the quality of services, the level and terms of service.

Main types of catering are restaurants, bars, canteens, cafes, snack bars.



## *Translate highlighted words into English*

- **Restaurant** – *предприятия общественного питания* with a wide range of *блюдо* of difficult *приготовления*, including custom and branded; *вино* and spirits, tobacco and *кондитерских* products, increased levels of service in conjunction with the *организацией* of rest.





Restaurants differ:

- the range of realized production - fish, beer, with national or foreign countries kitchen;
- location - the restaurant at the hotel, the train station, in a recreation area, a dining car, etc.

## *Translate highlighted words into English*

**Bar** - public catering establishment with a bar, *реализующее* mixed, spirits, alcoholic and non-alcoholic *напитки*, snacks, desserts, *мучные* confectionery and *булочные* products.

Bars differ:

- the range of *реализуемой* products and method of preparation: *молочный*, beer, *винный*, coffee, a cocktail bar, grill bar;
- *Спецификой* of customer service: videobar, variety-bar, etc.





# *Translate highlighted words into English*



*Cafe* - enterprise *по организации* catering and rest customers with providing *ограниченного* compared to the restaurant *ассортимента* of products. Implements *фирменные*, customized dishes and *напитки*.

Cafe differ:

- the range of realized *продукции*: *мороженое*, confectionery and milk;
- contingent consumers: youth, *детские*, etc.



# *Read the text and translate into Russian*



***Canteens*** - public or serving certain contingent consumers catering, produce and sell the dishes in accordance with the varied menu on weekdays.

Canteens differ:

- the range of realized production: general type and diet;
- contingent consumers: school, student, and others;
- Location: The public, at enterprises, and educational institutions.

***Fast Foods*** - catering with a limited range of dishes  
simple preparation of certain types of raw materials  
intended for fast service users.

***Diners*** shared the range of realized production: generic  
and specialized (sausage, dumplings, pancakes, patty,  
donut, kebab, tea, pizza, etc.).



*Buffets* are for sale food products, semi-finished products, as well as cooking and hot drinks holidays mass demand.

*Tea, coffee* - catering where prepared and implemented a wide range of tea, coffee, flour culinary products.



## *Read and translate the text into Russian*

«*Tavern Bazaar*»: You like it? Look what we have, get the free space, and we will help you satisfy your hunger.

«*Refrigerator*»: Read the menu and choose. You - the only place. Shut up and look at us!

«*Restaurant Museum*»: You come here to watch our masterpieces, our relics. Now studying the "catalog", and we respect the art.

«*Perfect restaurant*»: We are here to deliver guests enjoyment, and as you can see, we can do it!

1. How classified catering for the range of products?
2. What is the difference canteen as type businesses from cafes, fast foods from the cafeteria, buffet on the tea?