



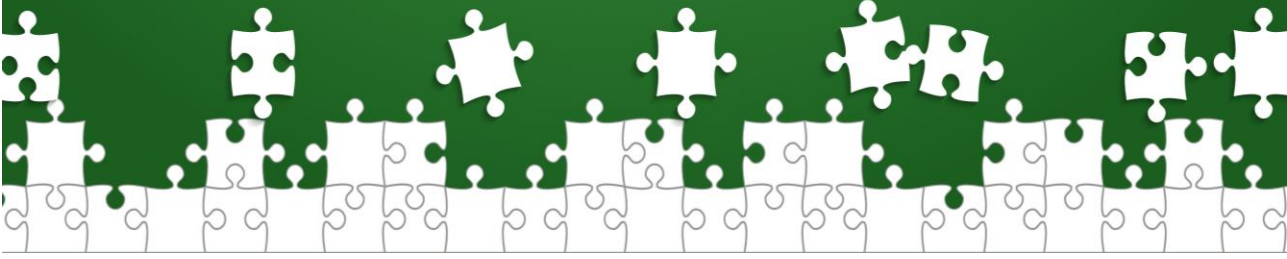
ENGLISH FOR HOTELS AND RESTAURANTS 2 (A2/B1)

AT THE RESTAURANT

This booklet belongs to

Full name

Class



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Complete the sentences below by choosing the correct answer (a, b or c). Tick ✓ the corresponding box.

1. Could we have some _____ water, please?
a. bottled b. drinking c. mineral
2. Would you like still or _____ water?
a. bubbly b. gassy c. sparkling
3. Excuse me, I think this wine is _____. It tastes funny.
a. corked b. off c. red
4. We'll have the soup for the starter and the chicken for the main _____.
a. course b. food c. menu
5. I didn't think much of the soup. It was rather _____. I didn't taste of anything much.
a. bland b. crispy c. savoury
6. 'Excuse me, what is macaroni?' – 'It's a kind of _____.'
a. noodles b. pasta c. spaghetti
7. I can't eat prawns. I'm _____ to them.
a. allergic b. rash c. sick
8. Are the potatoes _____ or roast?
a. grilled b. mashed c. raw
9. The egg is _____. Look, it's all runny.
a. crispy b. sautéed c. under-done
10. These vegetables aren't cooked properly. They're almost _____.
a. bland b. rare c. raw
11. 'How would you like your steak?' – '_____, please.'
a. juicy b. crispy c. rare
12. I'm afraid this steak is very _____ - I can't chew it. The menu does say 'tender steak'.
a. greasy b. overcooked c. tough
13. Are these pancakes sweet or _____?
a. bitter b. savoury c. sour
14. Shall we _____ the bill?
a. cut b. divide c. split
15. Let me get this. It's my _____.
a. gift b. purchase c. treat

II. SERVICE

Different types of service¹

The different styles of service employed in a restaurant depend on the type of establishment, its target audience, and the overall dining experience it aims to provide. Find below a description of seven different types of service, each with its unique characteristics and service style.

1. English Service

English service, also known as family service, involves placing food platters on the table for guests to serve themselves. The server may assist in portioning out the dishes or refilling platters as needed. The English style of service fosters a casual and relaxed dining atmosphere, commonly used for family gatherings and informal dinner parties. Key features: casual, relaxed, self-service

2. American Service

American service, or plated service, is the most common service style in modern restaurants. In this style, food is plated in the kitchen, and the server brings the fully prepared plates to the customers. This type of service is efficient and practical, making it suitable for a wide range of dining establishments. Key features: efficient, practical, plated

3. French Service

French service is a more formal style of table service, often found in upscale hotels and fine dining restaurants. Servers present the food on a large platter or guéridon, taken back to the sideboard, carved, portioned, and then served to the guests with service spoon and fork. This type of service is highly interactive, creating an elegant and memorable dining experience. Key features: formal, elegant, interactive

4. Russian Service

Russian service, sometimes referred to as silver service, is an even more formal and elaborate service style. Servers use silverware to transfer food from a platter to the guests' plates, demonstrating exceptional skill and precision. This style is often reserved for high-end events and occasions, as it exudes an air of luxury and sophistication. Key features: formal, luxurious, skilled

5. Silver Service

Silver service, while similar to Russian service, has its distinct characteristics. In this style, servers use a serving spoon and fork to plate and serve food from platters directly onto guests' plates. The food presentation is often elaborate, and the service style requires exceptional skill and training. Key features: elaborate, skillful, prestigious

6. Gueridon Service

Gueridon service is another interactive table service style, featuring the use of a mobile cart or gueridon to prepare and serve food tableside. In this service, partially cooked food from the kitchen is taken to the Gueridon Trolley for cooking it completely. Key features: interactive, theatrical, personalized

7. Snack Bar Service

Snack bar service is a more casual and informal style of service, typically found in fast-food restaurants, cafes, and food courts. Customers order at a counter, and either wait for their food to be prepared or collect it themselves. This type of service is quick and efficient, making it well-suited for establishments with high customer turnover. Key features: casual, efficient, counter service

¹ <https://www.menubly.com/blog/table-service/>

Read the text and decide which type of service is being described below

	1	2	3	4	5	6	7
1. People queue up and get their food at a counter.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. The food is not entirely cooked when it is brought to the table.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. The service is carried out with expensive tableware.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. The diners themselves take the food to their table.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Every diner gets his own plate of food.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. This type of service is particularly appropriate when there are a lot of diners.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Families enjoy this type of service.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. The food is presented to the diners before it gets carved and portioned.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Modern restaurants tend to prefer this type of service.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. The food is brought to the table on a special cart.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Have you experienced any of the above kinds of service? Describe the circumstances under which you experienced them (kind of occasion, type of food, other diners etc.)?

Ask other students about their experiences and complete the table.

	Kind of service	Occasion	Type of food	Other diners
1.	English service			
2.	American service			
3.	French service			
4.	Russian service			
5.	Silver service			
6.	Guèridon (cart) service			
7.	Snack bar service			

For more details on the different types of table service, go to

<https://www.menubly.com/blog/types-of-service/>

Exchanges at the restaurant²

Put the sentences in the boxes below in the correct order. The first one has been done for you. Then listen to the recordings of the respective conversations to check your answers.

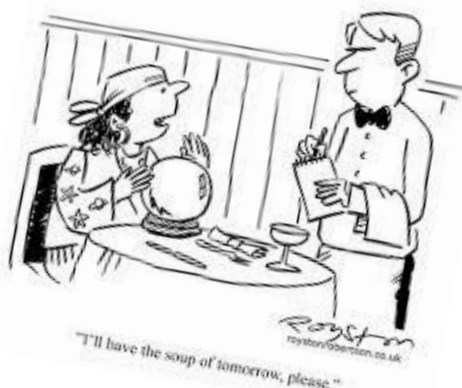
Welcoming diners to the restaurant.

	_____	Certainly. Let me give you some menus.	
D A N I E L L E	1 _____	Good evening, sir, madam.	
	_____	I'll come back to take your order in a few moments.	_____
	_____	May I take your coats?	_____
	_____	Of course, we also have some specials on the board.	_____
	_____	The specials today are rack of lamb, lemon sole and a vegetarian pasta dish.	_____
	_____	Welcome to the Metro restaurant.	_____
	_____	Would you like an aperitive before you order?	_____

D
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R
S



"What does a cannibal say to a waiter on a cruise ship?"
"Please bring me the passenger list"



"I'll have the soup of tomorrow, please."

² From Mike Seymour (2011) *Hotel & Hospitality English*, Collins

Taking orders

D A N I E L L E	_____	An excellent choice, madam. Are you going to have a glass of wine?	_____	Excuse me. I'm ready to order now.	D I N E R
	_____	1 Good afternoon, madam. Are you ready to order?	_____	I'll have pâté as an appetizer and then a Caesar salad with chicken, please.	
	_____	Of course. I'll be back in a moment.	_____	No, thank you. But could I have a bottle of water?	
	_____	Of course. Still or sparkling?	_____	Not quite. Please give me five more minutes.	
	_____	Very good, madam. What are you going to have?	_____	Still please, with ice and lemon.	

After the main course

D A N I E L L E	_____	Can I bring you anything else? A coffee or a digestif, perhaps?	_____	And then could I have the bill please?	D I N E R S
	_____	Here's your bill, sir. Please put your card in the terminal, enter your PIN, and then press the green OK button.	_____	Can I pay by credit card?	
	_____	How were your main courses? Was everything OK?	_____	Could we just have two espressos?	
	_____	Of course.	_____	OK. Then I'll use my VISA card.	
	_____	Of course, sir. I'll be back right away with your coffees.	_____	No, thank you. I think we'll skip the dessert.	
	_____	1 Sorry to interrupt. May I clear away your plates?	_____	Yes, please do. We've finished.	
	_____	Would you like to see the dessert menu?	_____	Yes, thank you. It was all excellent.	
	_____	Yes, sir ... Oh, I'm afraid we don't accept that kind of credit card, sir, only VISA and Mastercard.	_____		



III. The table

An invitation by the Queen

A state banquet is an official meal hosted by a head of state in his or her official residence for another head of state or sometimes head of government and other guests. It is held to celebrate diplomatic ties between the host and guest countries. The Queen of England hosts state banquets in the ballroom of Buckingham Palace. On these occasions the room is dominated by a horseshoe-shaped table that can seat 170 people.



Months of preparation go into a state banquet and everything from the food to the guestlist is thoroughly planned. A dedicated team spends eight weeks unpacking, washing and polishing the grand service, which has been used by successive monarchs for over 200 years. The grand service includes 12 ice-pails, 140 dishes, 288 dinner plates, 58 dessert stands, 14 soup dishes and 118 saltshakers.

The actual setting up of the room itself starts about five days before the event. The place setting is laboriously laid out. A member of the team uses a measuring stick to make sure every piece of cutlery, glass and decoration is in exactly the right place - to the millimetre. Each place setting has a napkin, which is embroidered with the Queen's monogram EIIR as well as six glasses – one for champagne, one for white wine, one for red wine, one for dessert wine, one for port and finally one for water. In total there are about 1,026 piece of Royal Brierley Crystal, 2,000 pieces of cutlery, 5,500-odd silver pieces such as centrepieces and candelabras and 2,500-odd glass pieces on the table.



Once all the decorations have been added, the Queen in person does a final inspection to check everything is perfect.



Preparations in the kitchens of Buckingham Palace begin as close to the event as possible - with every dish handmade from scratch. The menu is normally designed to show off the best of British. A state banquet only lasts an hour and 20 minutes. The event itself is carried out with military precision. About 20 stations are set up around the table, each manned by four staff - a page, a footman, an under butler and a wine butler. They serve the different courses and clear the table at the end of the event.

State banquets are glamorous events with some very exquisite food and drinks. The Queen treated President Trump and his entourage, for example, with a £1,400 bottle of wine. However, there's a lot more to a State Banquet than just sitting down for dinner. There are a lot of rules to remember. Diners have to know what to use the cutlery for. Moreover, they are not supposed to stab their food, instead, they are supposed to hold forks in the left hand, knives in the right, and push food onto the back of the fork and eat from there. Finally, they have to know how to lay down their forks and knives. When they need to excuse themselves, for instance, but have not finished eating, they are supposed to cross the fork and the knife.

What is more, no matter how fast or slow anyone else eats, when the Queen is done, the course is over, and the footmen start clearing the table.

Etiquette also determines how the conversation is supposed to be conducted. The Queen - followed by the other women at the table - start the meal by striking up a conversation with the person to their right. In the case of the Queen, the person on her right is considered the guest of honour. When the meal reaches the halfway point, they turn to talk to the person on their left.

When the Queen puts her handbag on the table, it is a sign that she wants the entire meal to come to an end within the next five minutes. And what the Queen wants, the Queen gets - the state banquet is over.



Answer the questions below as briefly as possible.

What is a state banquet?

How many people can take part in a state banquet?

How much time does it take to prepare a state banquet?

How many glasses does each person at a state banquet have, and what are they for?

Who decided if the preparations have been done well?

How many servants are there at a state banquet?

What kind of food is served at a state banquet?

How long does a state banquet last?

Mention four things guest are not supposed to do at a state banquet.

How does a state banquet finish?

**To witness a real invitation by the Queen,
watch the following video:**

<https://www.youtube.com/watch?v=y2Pq0h0h-UQ>



Laying the table

The picture below shows the place setting of a formal dinner. Decide what the different utensils are used for.



- | | | | | | |
|----|-----------------|----|----------------|----|------------------|
| a. | champagne flute | i. | meat knife | q. | service plate |
| b. | bread plate | j. | napkin | r. | sherry glass |
| c. | butter knife | k. | place card | s. | soup bowl |
| d. | dessert fork | l. | red wine glass | t. | soup spoon |
| e. | dessert spoon | m. | salad fork | u. | tea spoon |
| f. | dinner fork | n. | salad knife | v. | water goblet |
| g. | fish fork | o. | salad plate | w. | white wine glass |
| h. | fish knife | p. | seafood fork | | |

Write your answers here

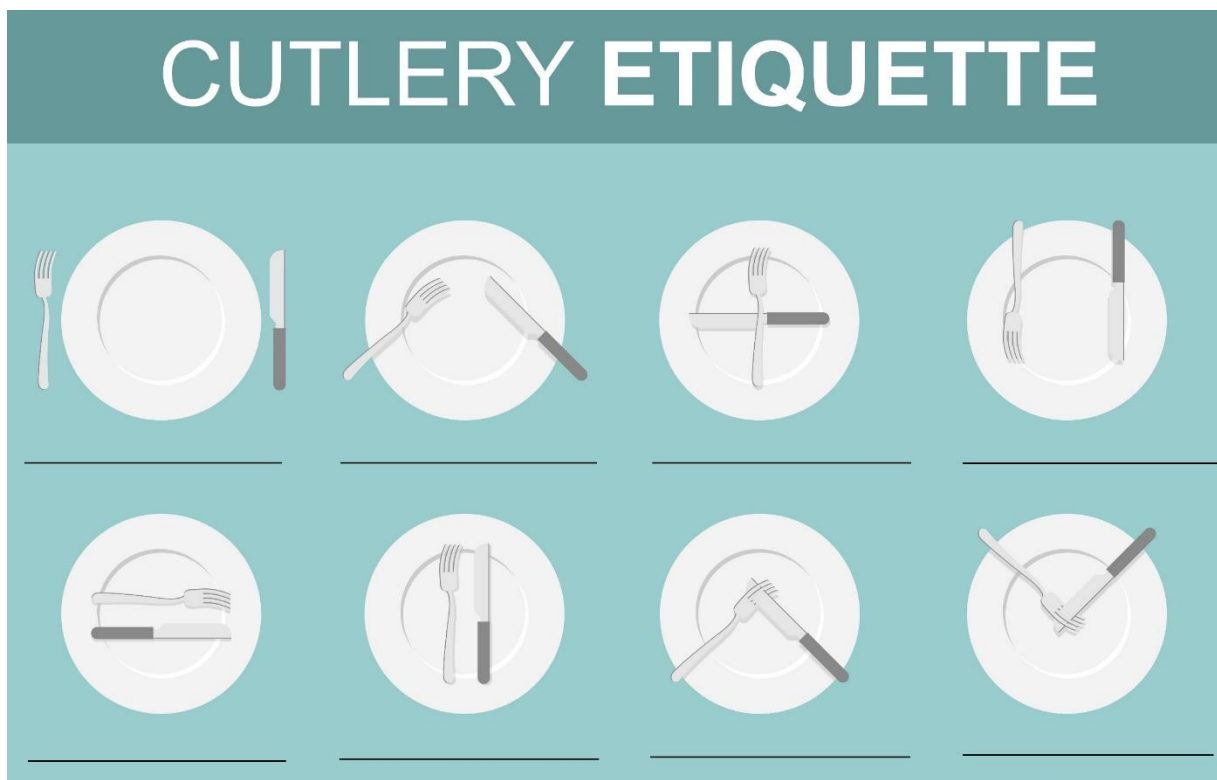
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	

Communicating with fork and knife

You can pass on different messages by putting down your fork and your knife on the plate. Find out online what is expressed by the position of the cutlery below.

Bring the book of complaints	Finished
Do not take away the plate	Next course
Do not like the dish	Start
Excellent dish	The service was bad

CUTLERY ETIQUETTE



Pretty woman

Watch the following excerpt from the film Pretty Woman.
Discuss with your partner what is going on.
https://www.youtube.com/watch?v=DbAE8dE_3l4



IV. QUANTITIES AND CONTAINERS

Food portions and containers

Write the words from the box in the spaces below. There is an example (0).

bag	can	Kegs	pot
bar	cartons	Loaf	slices
bottle	crate	packet	tin UK / can US
box	jar	Piece	tube
bunch			



0. a tin UK [can US] of baked beans

1. three _____ of beer



2. a _____ of bread

3. a _____ of cake



4. a _____ of chocolate

5. a _____ of chocolates



6. a _____ of coke

7. a _____ of drinks



8. a _____ of grapes

9. a _____ of gherkins



10. about 10 _____ of salami

11. two _____ of milk



12. a _____ of onions

13. a _____ of peanuts



14. a _____ of toothpaste

15. a _____ of crémant



16. a _____ of yogurt

2. Countable and uncountable nouns

Most nouns have singular and plural forms in English. They are countable nouns.

One can count countable nouns.

e.g. one book, two books, three books

The verbs have a singular or plural form.

e.g. There is a book on the table.

There are books on the table.

Some nouns only have a singular form in English, i.e. they have only one form.

They are uncountable nouns.

One cannot count uncountable nouns.

e.g. gold, not a gold, golds

The verbs always have a singular form.

e.g. Gold is a precious metal

There is a lot of gold in some museums.

Uncountable nouns often refer to

Abstract ideas and emotions

e.g. beauty, education, freedom, happiness, help, love, luck, music, sadness, thunder

Food

e.g. bread, cheese, chocolate, fish, food, ham, meat

Liquids, gases, creams

e.g. air, blood, coffee, fog, juice, milk, oil, smoke, rain, soup, toothpaste, water, wine

Materials

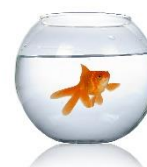
e.g. cotton, glass, gold, iron, paper, plastic, silver, steel, wood, wool

Smaller parts

e.g. dirt, dust, flour, grass, pepper, rice, salt, sand, sugar

Why do fish swim in salt water?

Pepper makes them sneeze!



How do hens stay fit?

They eggs-ercise!

Note

There are nouns which can be countable or uncountable depending on the context of the sentence.

e.g. cheese, fish, fruit, hair, juice, room

There are also a range of nouns that are uncountable in English but are countable in other languages.

e.g. accommodation, advice, baggage, behaviour, bread, chaos, damage, furniture, information, luck, luggage, news, permission, progress, scenery, traffic, weather and work

Find the odd one out in each row and be prepared to explain your choice.

- | | | | | |
|-----|-------------|--------------|------------|---------------------|
| 1. | activity | energy | oomph | power |
| 2. | coffee | juice | lemonade | water |
| 3. | bread | couscous | potato | rice |
| 4. | butter | cheese | cornflakes | yogurt |
| 5. | champagne | coke | whisky | wine |
| 6. | chocolate | coffee | glass | salt |
| 7. | data | information | news | website |
| 8. | homework | housework | job | work |
| 9. | ice | mud | steam | water |
| 10. | knowledge | intelligence | education | abilities (talents) |
| 11. | money | dollars | euros | yens |
| 12. | ozone or o3 | air | helium | oxygen or o2 |
| 13. | rain | snow | sunshine | weather |
| 14. | hair | shampoo | soap | skin lotion |



Why was the strawberry sad?

His mother got into a JAM!

For online exercises on countable and uncountable nouns, go to
https://agendaweb.org/grammar/countable_uncountable-exercises.html
<https://test-english.com/grammar-points/a1/a-some-any-countable-uncountable/>

3. Quantifiers

A(n), some, any

A / an basically means 'one' or 1. It is used with a singular countable noun.

e.g. This is a job for superman.
You have made a mistake.

A / an is never used with an uncountable noun.

e.g. We need electricity to heat the water.
Do you have time to come to my party on Saturday?
The beaches in Hawaii have very nice sand.

Some / any are used in English with uncountable nouns and plural nouns.

e.g. It is important to have some knowledge of a foreign language.
There aren't any apples in the fridge.

SYNOPTIC TABLE

		POSITIVE SENTENCES QUESTIONS EXPRESSING REQUESTS AND OFFERS	NEGATIVE SENTENCES GENERAL QUESTIONS
SINGULAR NOUN	Countable	A / AN 'A' is used when a noun starts with a consonant sound e.g. a book, a pen 'AN' is used when a noun starts with a vowel sound. e.g. an erasor, an egg	
	Uncountable	SOME I need some oil to fry the pancakes. Can I have some water? Would you like some biscuits?	ANY There is not any juice left. Is there any coffee left? There aren't any beans in the fridge. Are there any carrots in the fridge?
PLURAL NOUN	Countable		
	Uncountable		

Complete the dialogue below with *a, some, any, a lot of, much, many, little and few*

Jenny: How 1. _____ friends do you have on Facebook? Not 2. _____, really.
I use Facebook to communicate with my real friends, but I don't use it to make new friends.







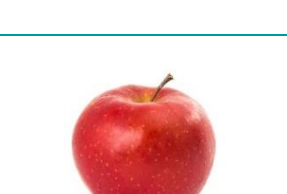

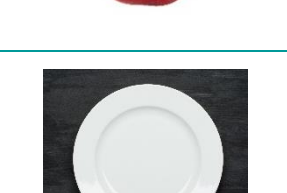

Fiona: Why?

Jenny: There are 3. _____ dishonest people on Facebook: they pretend to be someone who they are not. 4. _____ of them even post pictures of other people to make you believe that they are good looking when they are not.

Fiona: I think that you worry too 5. _____. I made 6. _____ new friends thanks to Facebook and no one has been dishonest to me.

Much, many, a lot of (=lots of), little, few

How many apples are there?	How much water is there in the glass?
Are there any apples or pears? There are some apples, but there aren't any pears.	Is there any water or coke? There is some water, but there isn't any coke.

	There are a lot of apples. There are lots of apples. There are too many apples for me to eat.		The glass is full. There is a lot of water. There is lots of water. There is too much water for the baby to drink.
	There are a lot of apples. There are lots of apples.		There is a lot of water. There is lots of water.
	There are only a few apples.		The glass is half-full or half-empty.
	There is an apple.		There is only a little water. There is very little water.
	There is no apple. There aren't any apples.		The glass is empty. There is no water in the glass. There is not any water in the glass.

Note

Apples are countable (1 apple, 2 apples...)

Water is uncountable. It can be counted by the glass, bottle ... in litres ... but not as such (not 1 water, 2 waters...).

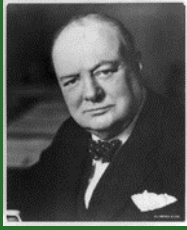
The quantifiers may vary depending on whether the nouns are countable or uncountable; the nouns are singular or plural; the sentence is affirmative, negative or interrogative.

Practice

Tick ✓ the correct answer to complete the sentences below.

a	an	some	any
---	----	------	-----

- | | | | | | |
|-----|---|--------------------------|--------------------------|--------------------------|--------------------------|
| 1. | 'Are there any girls in your class?' - 'No, there aren't ____.' | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. | 'Have you got any plates?' - 'No, I haven't got ____.' | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. | Is there ____ sugar in this kitchen? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4. | 'Is there any oil in the bottle?' - 'No, there isn't ____.' | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. | 'Is there any tea in the cup?' - 'Yes, there is ____.' | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. | 'Is there any coffee in the kitchen?' - 'Yes, there is ____.' | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. | Are there ____ eggs in the fridge? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8. | Has Mr Joyce got ____ flour? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 9. | Has Nick got ____ good recipes? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 10. | Have the Barclays got ____ children? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 11. | Have the Harrisons got ____ restaurant? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 12. | Have they got ____ cookery books? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 13. | Have you got ____ chair for me? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 14. | I haven't got ____ newspapers to read. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 15. | I'm reading ____ interesting article at the moment. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 16. | In your garden there are ____ very nice vegetables. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 17. | Is there ____ vase on the table? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 18. | Is there ____ wine in the glass? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 19. | Is there ____ beer in the glasses? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 20. | Mr Dickens is having ____ toast. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 21. | Sorry, there isn't ____ more coffee. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 22. | The Smiths haven't got ____ cash. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 23. | There are ____ children in the street. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 24. | There are ____ teacups in the cupboard. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 25. | There aren't ____ wines from overseas on the wine card. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 26. | This is ____ interesting recipe. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |



'Never in the history of human conflict was so much owed by so many to so few.'

Winston Churchill, August 20, 1940

Tick ✓ the correct answer to complete the sentences below.

	much	many	a lot	little	a few
1. They are good students, but they have ____ problems with maths.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. 'Do you like maths?' – 'Not _____, I prefer languages.'	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. There was too ____ noise I could not concentrate on my work.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. I can't join you now, I still have ____ work to do.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. We only have ____ more days to prepare the presentation. We should get started.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. It seems to me that we get ____ homework in English this year.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. How ____ work are we supposed to do?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Did you meet ____ people when you started attending classes at ENAD?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Luckily, there are only ____ students in the classes at ENAD.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. There is ____ you can do about the situation.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11. I don't have ____ information yet, we will have to wait and see.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. This answer does not make ____ sense.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13. Anna Maria has only ____ education. She can't read or write, and she can hardly count.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Luxembourg has ____ sunshine in the winter, that is why so many people love the summer.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

For online exercises on quantifiers, go to

https://agendaweb.org/grammar/any_some-exercises.html

https://agendaweb.org/grammar/many_much-exercises.html

<https://agendaweb.org/grammar/many-much-few-litte-exercises.html>

V. HYGIENE

Imperative

'Don't worry, be happy.'
Bobby McFerrin



Form

AFFIRMATIVE

Hurry up!

Use the bare infinitive (infinitive without 'to'.) for the affirmative.

NEGATIVE

Don't waste any time!

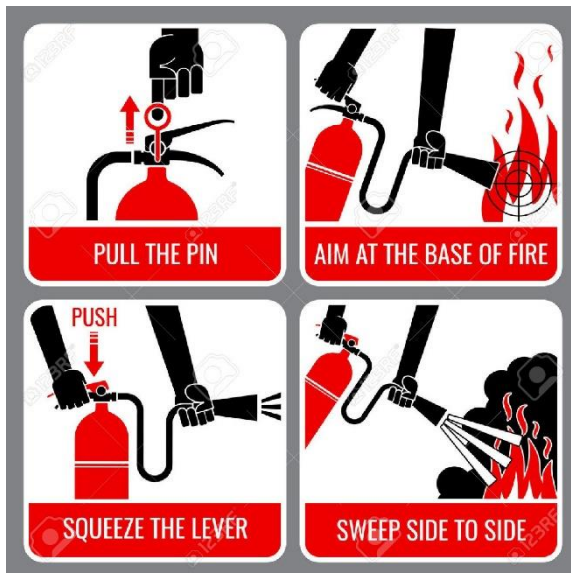
Add 'do not' or 'don't' for the negative form.

Use

The imperative is used to give instructions, commands, advice or to invite

EXAMPLES

Instructions



Advice

- *Go to see a doctor; you look ill.*
- *Always do your best.*

Commands



Invitations

- *Please, come to the party.*
- *Take a seat and feel at home.*

2. Personal hygiene

Good personal hygiene of the restaurant staff is essential to guarantee the safety and quality of the food that is served to the diners. Failure to practice good personal hygiene can result in the spread of harmful bacteria and viruses that can cause serious illnesses.

Match the pictures (1-8) with orders (a-h) restaurant staff might be given.

1.



a. Cover any wounds with a band aids. -

2.



b. Don't cough, sneeze or even touch your mouth and nose.

3.



c. Don't eat or chew gum when working with food.

4.



d. Don't smoke at work.

5.



e. Don't wear strong aftershave or perfume.

6.



f. Keep your fingernails short and clean. Don't use nail varnish or fake nails. Use disposable gloves in the kitchen for extra protection.

7.



g. Remove all jewellery (earrings, nose rings, piercings, necklaces, chains, rings, bracelets, watches) and unnecessary accessories (scarves, hairgrips, artificial eyelashes).

8.



h. Wash hands frequently and thoroughly with soap

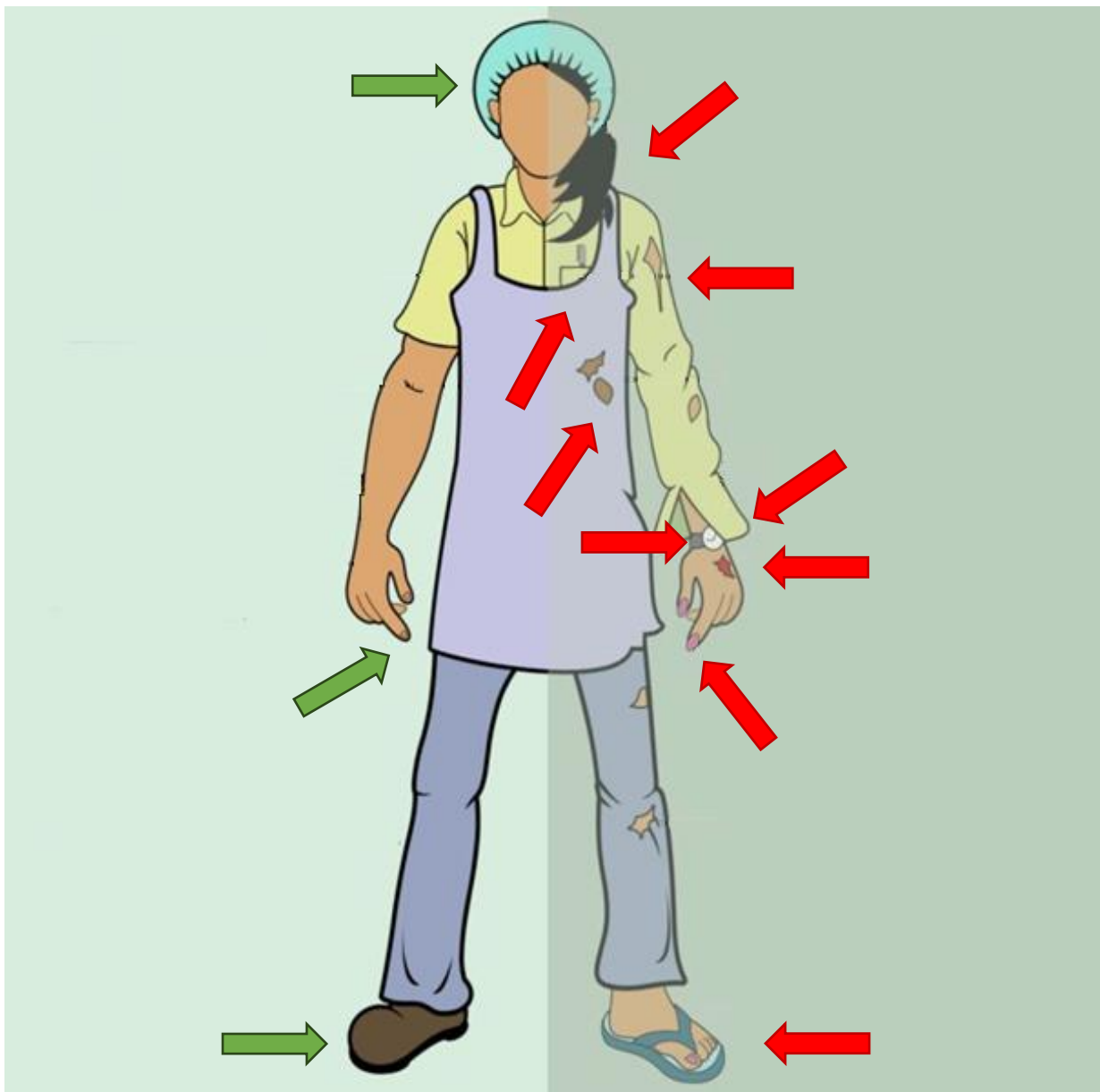
Write your answers here

1	2	3	4	5	6	7	8

Practice

Use the imperative to tell the person in the picture below what to do / not to do when working at a restaurant. The arrows and the phrases in the box might help you.

- To cover cuts and wounds with band aids.
- To take a shower every day
- To keep your beard clean and well-groomed.
- To keep your hair clean and and beard tidy.
- To wear a uniform with no tears
- To wear / always / a clean, neat uniform
- To make sure no hair sticks out from the hairnet
- To put on nail varnish.
- To tie up long hair or tuck it under a hairnet
- To wash hands regularly
- To wear a wristwatch.
- To wear comfortable, closed shoes.
- To wear different aprons at different stations in the kitchen
- To wear dirty or worn-out clothes
- To wear sandals or open shoes
- To wear clothes with outer pockets

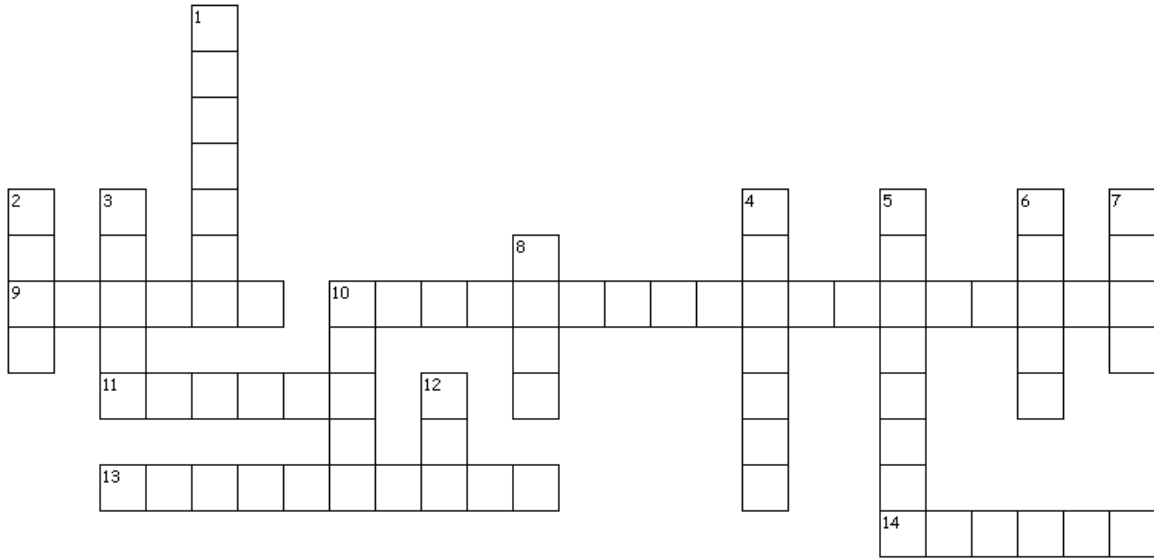


VI. KINDS OF FOOD AND DRINKS

Kinds of food

Do the crossword puzzle. There are words in the plural.

Note that 10 Across corresponds to 3 words. There are hyphens between them!



Created using the Crossword Maker on DiscoveryEducation.com.

DOWN ↓

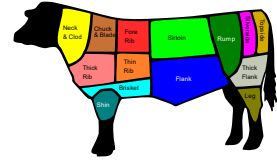
1.		2.	
3.		4.	
5.		6.	
7.		8.	
10.		12.	

ACROSS ⇨

9.	
10.	
11.	
13.	
14.	

2. What's on a pizza – word search

Find the words for the food in the pictures.



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



Created with TheTeachersCorner.net Word Search Maker



3. The farm

LET'S DISCOVER LUXEMBOURG – Munshausen Tourist Centre 'Robbesscheier'

Address
1, Frummeschgaass
L-9766 Munshausen
Tel.: +352 92 17 45 1
Fax: +352 92 93 47
info@touristcenter.lu
www.touristcenter.lu

Discover the lifestyle of our ancestors in 14 exciting and interactive workshops, you can witness how our Blacksmith adapts a new horseshoe, discover how our beekeeper maintains the bee colonies, learn everything about the production of honey, operate old agricultural machinery, visit our old sawmill and learn more about the hay harvest.

Learn how farmers once lives with all your senses; see, hear, feel, taste, on a 6-acre site in Munshausen, in the yard in Cornelyshaff Heinerscheid with the small craft brewery in the Water Mill "Rackésmillen in Enscherange.

Opening times

01.03. – 01.01.

Monday – Sunday

10:00 - 17:00

Monday -Tuesday

Open on public holidays

Services

Disabled access

Guided tour

Cafeteria / Restaurant

Shop

✓

x

✓

✓

Label the pictures below with the words form the box.

farm house with
barn and stables
fields

garden
meadow

orchard
vineyard



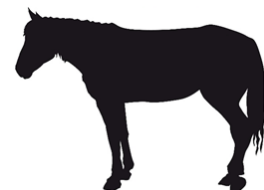
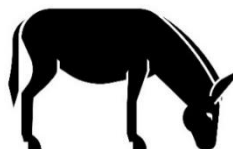
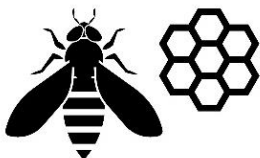
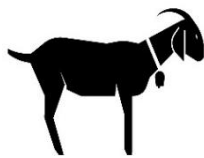
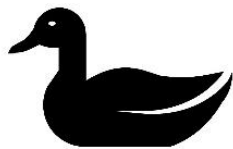
Animals and their little ones

There are times when we want to specify whether an animal is male or female or whether it is adult or young. Order the words from the box so as to create 'animal families'.

Umbrella term	Male	Female	'Little one'
cat	I. boar	1. bitch	a. calf
cattle	II. bull	2. cat	b. chick
chicken	III. dog	3. cow	c. foal
dog	IV. ram	4. ewe	d. kitten
horse	V. rooster	5. hen	e. lamb
pig	VI. stallion	6. mare	f. piglet
sheep	VII. tomcat	7. (sow)	g. puppy

Umbrella term	cat	cattle	chicken	dog	horse	pig	sheep
Male							
Female							
'Little one'							

Look at the animal silhouettes below. Name the farm animals which you recognise.



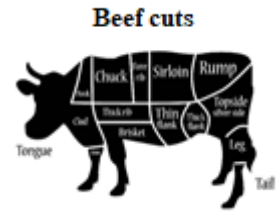
Animals and their meat

Match the animals (1-5) with the meat they provide (a-e)



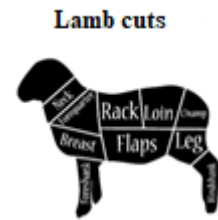
calf

a. beef



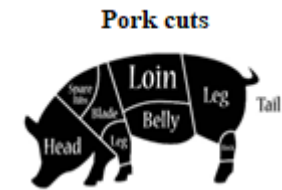
cow /
bull

b. lamb or
mutton



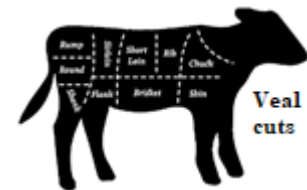
deer

c. pork



pig

d. veal



sheep

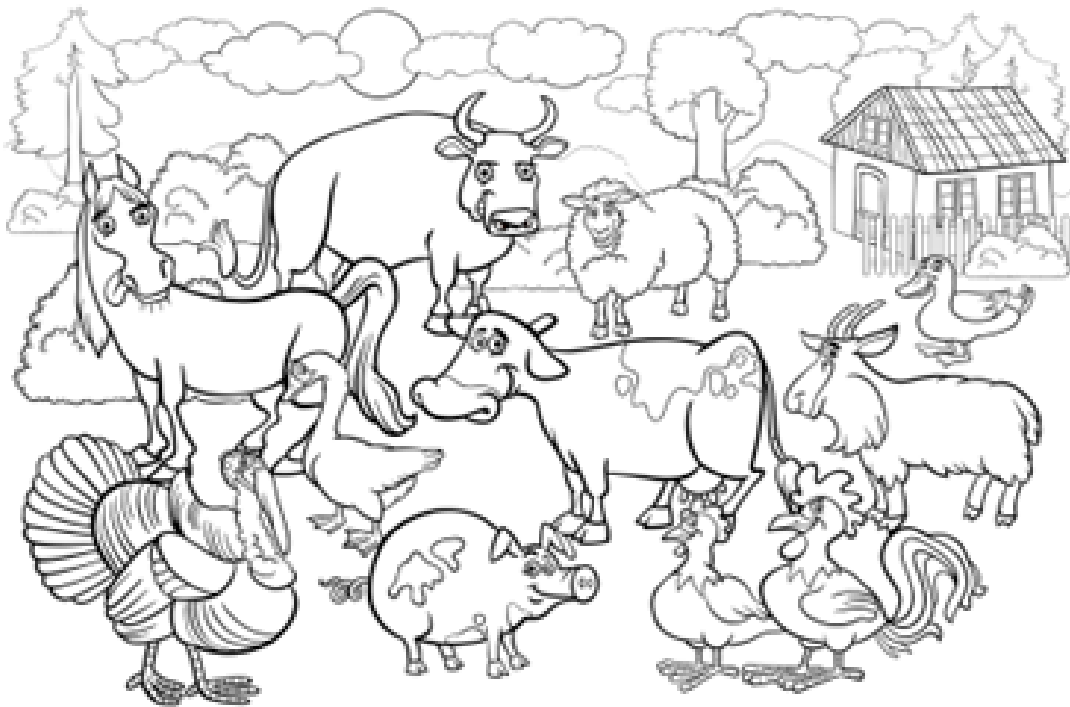
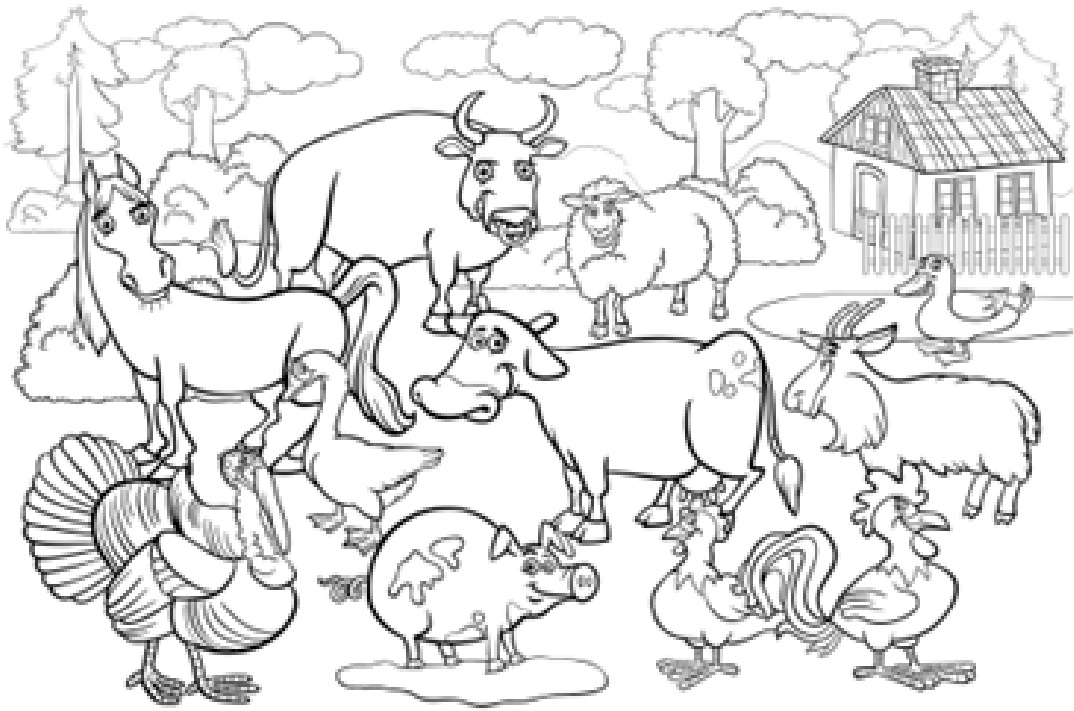
e. venison



Write your answers here

1	2	3	4	5

Find 10 differences.



VII. Describing food

1. COMPARISON OF ADJECTIVES

Adjectives can have three degrees, namely **positive**, **comparative** and **superlative**. The degrees of an adjective express the intensity of the adjective in increasing order.

Examples

spicy(positive)

spicier (comparative)

spiciest (superlative)

Mono-syllabic adjectives			Adjectives of 3 syllables or more		
-er, -est			more... most...		
dry	drier	driest	al-dente	more al-dente	most al-dente
rare	rarer	rarest	appetising	more appetising	most appetising
raw	rawer	rawer	delicious	more delicious	most delicious
thin	thinner	thinnest	disgusting	more disgusting	most disgusting
hot	hotter	hottest	fattening	more fattening	most fattening
rich	richer	richest	savoury	more savoury	most savoury
sweet	sweeter	sweetest	succulent	more succulent	most succulent
Bi-syllabic adjectives					
-er, -est for adjectives ending in -er, -le, -ow, -y					
bitter			bitterer		bitterest
crunchy			crunchier		crunchiest
narrow			narrower		narrowest
salty			saltier		saltier
simple			simpler		simplest
subtle			subtler		subtlest
yummy			yummier		yummiest
more..., most... for adjectives with other endings, particularly -ful					
awful			more awful		most awful
seasoned			more seasoned		most seasoned
sparkling			more sparkling		most sparkling
These days a lot of adjectives can take both forms					
Irregular adjectives					
good			better		best
bad			worse		worst
much			more		most
many			more		most
little			less		least

2. Comparative sentences

Rules

Positive adjectives are used to describe a characteristic or property of one thing. They can be used to do so in comparison to another. **'as ... as' or 'not as ... as'** is used with positive adjectives.

Comparative adjectives are used to make a comparison between two things. They describe a characteristic or property of one thing in comparison to another. **'than'** is used with comparative adjectives.

Superlative adjectives are to make a comparison of one thing to many other things.

Examples

Today's dish of the day is very salty.

Today's dish of the day is as salty as yesterday's, but it is not as salty as Monday's.

Monday's dish of the day was saltier than today's and it was saltier than yesterday's.

Today's dish of the day is less salty than Monday's.

Monday's dish of the day was the saltiest of the three dishes.

The filet steak, the ribeye steak and the t-bone steak are big.

The filet steak is as big as the ribeye steak, but it is not as big as the t-bone steak.

The t-bone steak is bigger than the filet steak.

The t-bone steak is the biggest of the three.

Complete the sentences with the comparative or the superlative form of the adjectives in brackets.



Al Aziziyah



Andagoya



Antarctica

1. Al Aziziyah in Libya is the _____ place on Earth. (hot)
2. Andagoya in Colombia has the _____ climate in the world. (monotonous)
3. Antarctica is the _____ continent on Earth. (cold)
4. Canada is _____ **than** India. (big)
5. Europe is _____ than South America. (small)
6. Greenland is **the** _____ island in the world. (large)



Lake Titicaca



Mawsynram



The Atacama Desert

7. Lake Titicaca in the Andes is the _____ navigable lake in the world. (high)
8. Mawsynram in India is the _____ place in the world. (rainy)
9. Mount Everest is the _____ mountain on Earth. (tall)
10. The Atacama Desert in Chile is the _____ place in the world. (dry)
11. The Atlantic Ocean is _____ than the Mediterranean. (wide)
12. The Caspian Sea is _____ than lake Michigan. (deep)



The Colca Canyon



The Red Sea



Vatican City

13. The Colca Canyon in Peru is the _____ canyon on Earth. (deep)
14. The Mississippi River is _____ than the Amazon River. (short)
15. The Nile River in Egypt is the _____ river in the world. (long)
16. The Pacific is the _____ ocean in the world. (wide)
17. The Red Sea is the _____ sea in the world. (salty)
18. Vatican City is the _____ country in the world. (small)


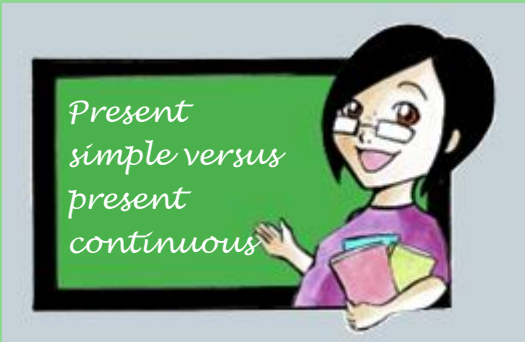
For more information on the comparison of adjectives, go to

<https://dictionary.cambridge.org/grammar/british-grammar/comparison-adjectives-bigger-biggest-more-interesting>

<https://lessonworksheets.com/concept/degree-of-comparison-in-adjectives>

VIII. A taste of Luxembourg

1. Present simple (active and passive) and the present continuous (active)

Form	
AFFIRMATIVE	AFFIRMATIVE, NEGATIVE AND INTERROGATIVE
<p>VERB [-(-E)S for he, she, it]</p> <p><i>I live in Dalheim.</i></p> <p><i>She brushes her teeth twice a day.</i></p>	<p>BE in the present + VERB-ING</p> <p><i>I am having a break, I am tired.</i></p> <p><i>Right now, he is not working, he is relaxing.</i></p> <p><i>Why isn't he behaving like everyone else?</i></p>
NEGATIVE AND INTERROGATIVE	
<p>DO [-ES for he, she, it] + VERB</p> <p><i>They usually do not spend as much money.</i></p> <p><i>Do you like dancing?</i></p>	
Use	
RULES	
<ul style="list-style-type: none"> ▪ for actions which are going on 'permanently' ▪ for actions which are happening repeatedly 	<ul style="list-style-type: none"> ▪ for actions going on at the moment of speaking ▪ for unique actions going on around the moment of speaking ▪ for firm intentions in the immediate future
EXAMPLES	
	
<ul style="list-style-type: none"> ▪ <i>The earth turns around the sun.</i> ▪ <i>Water boils at 100°C.</i> ▪ <i>She does not use four-letter words.</i> ▪ <i>Do you speak English?</i> ▪ <i>I play tennis every Friday.</i> ▪ <i>We do sports four times a week.</i> 	<ul style="list-style-type: none"> ▪ <i>Right now, we are finding out about the use of tenses in English</i> ▪ <i>I am reading a book by Isaac Azimov these days.</i> ▪ <i>I am going shopping after the lesson.</i>
KEY WORDS	
<ul style="list-style-type: none"> ▪ always ▪ never ▪ usually, normally, generally, regularly ▪ often ▪ sometimes ▪ seldom, rarely ▪ on ... (Mondays, Tuesdays...) ▪ every ... (morning, day, week...) 	<ul style="list-style-type: none"> ▪ this... + part of the day (morning, afternoon, evening) ▪ at this moment, at the moment ▪ now ▪ currently

2. 'Schéiferei An Dottësch'³

[HOME](#)[ABOUT](#)[EVENTS](#)[OUR PRODUCTS](#)[NEWS](#)[CONTACT](#)

Our products

Home / Our products



Yoghurts

Our yoghurts are made from ewes' milk. They are basically plain yoghurts, but they can be flavoured with seasonal fruit or other flavourings according to your taste.

Ice creams

Our homemade ice creams owe their unique flavours to the top-quality ingredients we use: fresh milk from our pasture-raised ewes, seasonal fruit grown in our own orchards, natural vanilla, cocoa powder etc.

Alongside the traditional flavours (such as vanilla, chocolate or coffee), which are on offer all year round, we produce ice cream made with seasonal fruit (such as strawberries or mirabelle plums) or special flavourings, such as speculoos, for instance.



Our prices

Ice cream made from ewes' milk (seasonal and traditional) - 950 ml:	€ 16,00
Ice cream made from ewes' milk (seasonal and traditional) - 480 ml:	€ 8,50
Plain yoghurt - 180 ml	€ 2,50



Bergerie An "Dottësch"
9 A r. du Schlammestee
L-5770 Weiler-la-Tour
Luxembourg



[\(+352\) 26 67 22 17](tel:+35226672217)



[\(+352\) 621 181 707](tel:+352621181707)



dottesch@pt.lu

To obtain our newsletter

Opening hours:

Thursday: 4 – 6 pm | Friday: 4 – 7 pm | Saturday: 3 – 7 pm (by appointment)

[ABOUT](#) ■ [EVENTS](#) ■ [OUR PRODUCTS](#) ■ [NEWS](#)

Mentions légales

Plan du site

Politique de protection des données

Copyright 2022



³ Inspired by [Produits laitiers pur brebis | Bergerie An "Döttesch" - bergerie-an-dottesch.lu](https://www.bergerie-an-dottesch.lu/fr-FR/Page/Nos-produits)
<https://www.bergerie-an-dottesch.lu/fr-FR/Page/Nos-produits>

Decide if the following statements are true or false.

Tick the respective boxes. If there is not enough information in the text, tick?

	True	False	?
1. The 'Schéiferei's' offer varies depending on the season.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. The 'Schéiferei' uses normal milk to produce their yoghurts and ice-cream.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. The 'Schéiferei' adapt their products to their customers' desires.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. The 'Schéiferei' have orchards where they grow fruit.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. The 'Schéiferei' produce delicious cheese.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. The 'Schéiferei' is located in Weiler-la-Tour.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. You can buy Mirabelle plum ice-cream all year round.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. It is cheaper to buy ice-cream in bulk (in a big quantity).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. The 'Schéiferei' sell their products on the farm, but also at events, at markets and in supermarkets	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. The 'Schéiferei' is open for visitors at the weekend.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



2. Ostrich farm 'A Nommesch'⁴



STRAUSSEFEST

OSTRICH FESTIVAL

DATE

14th & 15th MAY 2022

TIME

From 11.00 am to 07.00 pm

VENUE

Straussefarm Contern
38, rue des Prés
L-5316 Contern

Big sale of products made from ostriches

- Steak, burgers, sausages
- Eggs
- Leather goods (purses, wallets, bags, belts, shoes...)
- Jewellery

Fun and entertainment



- For the young ones
 - Workshops with Zak (Zesummen Aktiv)
 - Bouncy castle
 - Pony rides
- For all ages
 - Guided tours of the farm every half an hour
 - Exhibition of painted ostrich eggs

Food and drinks

- Ostrich steak with sautéed potatoes Luxembourg style and salad
- Ostrich burgers and sausages
- Veggie burgers and sausages
- Home-made fruit pies and coffee
- Waffles made from ostrich eggs
- Soft drinks (mineral water, coke, fruit juices)
- Luxembourg crémant, beer, wine

- Live music from 03.00 pm on both days
 - FADE TO GRAY on Saturday
 - VOCALINO ON TOUR on Saturday



⁴ Inspired by <https://www.straussefarm.lu/>

Complete the sentences below by ticking the right box (a, b or c)



1. You are supposed to read and understand

- a. an event poster
- b. a web page
- c. a newspaper article



2. The ostrich festival is

- a. an afternoon event
- b. a one-day event
- c. a two-day event



3. The event finishes at

- a. 3 o'clock in the afternoon
- b. 7 o'clock in the evening
- c. 11 o'clock at night



4. The event takes place

- a. on a farm
- b. in a field
- c. on a meadow (= prés)



5. There are workshops for

- a. children
- b. adults
- c. everybody



6. People **CANNOT** get

- a. leather goods made from ostrich
- b. ostrich egg art
- c. ostrich farming products



7. Visitors can taste

- a. barbecued ostrich products
- b. gourmet food made from ostrich
- c. South African cuisine



8. There are bands playing at

- a. all day long
- b. at lunchtime
- c. in the afternoon



4. Traditional dishes

DINING & DRINKING - KNOW THY FOOD

The Grand Duchy's Best Known Dishes⁵

RTL | Update: 29.07.2021 16:27

You live and work in Luxembourg, or at least work, and you've likely eaten in many of Luxembourg's restaurants. But how many Luxembourgish dishes have you tried, or even know?

When you think of food in Luxembourg, some of the first things that spring to mind are large portions, plenty of meat, a fair amount of fish, heaps of potatoes and piles of beans. Lashings of cream and wine are also at the front of the pantry. Indeed much of Luxembourg's plated offerings reflect the country's traditions, that being a heavy reliance on farming and history.

These are perhaps the most well known dishes that Luxembourg has to offer:

Bouneschlupp



Bouneschlupp - one of the most classically classic Luxembourgish dishes. This is a soup made with green beans, potatoes, smoked bacon, and onions. Regional variations of this dish may include additional ingredients such as carrots, leeks, or celery. Metworst or other types of heavily spiced sausages may be added as well.

F'rell am Rëisleck

Luxembourg trout in a delicious Riesling sauce is a lovely main dish. The abundance of trout in the rivers of Luxembourg means that this is a popular dish in many eateries. The fish is fried first in a bit of butter and batter and then added to that wonderful sauce. A perfect summer meal.



Friture de la Moselle

This traditional Luxembourgish dish hits home as this is essentially fried fish in a flour batter. If you've ever had the classic fish and chips in Britain, you are sure to enjoy the Friture de la Moselle - especially popular during the Octave and Schueberfouer.

It is eaten with a drop of lemon and you can always add some fries on the side.

Gromperekichelcher

The daddy of the list (or, if we must tread carefully, the big cheese). Luxembourg potato fritters called Gromperekichelcher are synonymous with living in the 'Burg'. They are crispy fritters made of grated potatoes, onions, shallots and parsley, held together with some flour and eggs. Typically these are made flat and ideally should be formed like a small pancake. Can be served with apple sauce and pair well with Trout in Riesling sauce (see above).



⁵ Adapted from <https://today.rtl.lu/luxembourg-insider/dining-and-drinking/a/1628340.html>



Huesenziwwi

During the game/hunting season — October to December — you might find Huesenziwwi on the menus of some Luxembourg restaurants. Essentially wild hare stew, the hare is first marinated between 48 and 72 hours and is then fried in lard and flambéed with cognac. The hare is served with a sauce made from hare or calf's blood, red wine, and even more cognac.

Judd mat Gaardebounen

A savory dish of smoked pork collar and broad beans is, arguably, one of the country's most widely recognized national dishes. Largely associated with the village of Gostingen in the south-east of the country, this is where the inhabitants have earned the nickname of Bounepatscherten, reportedly as a result of their excellent broad beans.



Paschtéit or Bouchée à la Reine

Possibly, maybe, half-inched from neighbouring France, Bouchées à la Reine are very small flaky pastries that are essentially vol-au-vents - something Brits will recognize from pretend posh parties. Usually including chicken breast, [...], the pastry is garnished with a dollop of a savoury mixture bound together with a creamy white sauce.

Rieslingspaschteit or pâté au Riesling

This is a traditional Luxembourg dish – a wonderful meat pie into which a fragrant Riesling jelly is poured and left to set. For some (this editor, for example) the cold jelly is an absolute deal-breaker. For others, and there are many, it is quite a delicacy.'



Quetschentaart

Quetschentaart, one of the classics of Luxembourgish baking. The simple fruit tart is a traditional autumn treat, and you'll find it at bakeries across the country at this time of year. Damson tart is made with 'Quetschen', which translates into damson, but it's not really (exactly) the same.'

Note

For more information on local food, food shopping, go to

- [#regionalsaisonal – SOU FRËSCH, SOU LËTZEBOURG](https://regionalsaisonal.lu/en/)
- [Luxembourg specialties, buy and eat local \(justarrived.lu\)](https://www.justarrived.lu/en/practical-information/luxembourg-culinary-specialties-local-products/)
- [From farm to table: eating fresh, organic and local in Luxembourg \(justarrived.lu\)](https://www.justarrived.lu/en/practical-information/markets-local-producers-luxembourg/)

4. For the sweet-toothed

Anne⁶ Faber is a famous food journalist and cookbook author from Luxembourg. Read what she writes about different Luxembourg pastries on her website. You will also find the respective recipes on the website.

Bamkuch



‘Bamkuch’ is reserved for life’s major occasions, and it has a special place in every Luxembourger’s heart. I had a big one for my first Holy Communion and it is the country’s most popular wedding cake. Its name translates as ‘tree cake’ because, when the classic log-shaped version is cut open, you see the baked rings like the rings of a tree trunk.

Making Bamkuch the traditional way at home is virtually impossible, unless you happen to have a horizontal spit in your kitchen: the cake is made by drizzling batter onto the spinning spit, grilling layer after layer.’



Boxemännchen

As for ‘Boxemännercher’, she writes

‘In December all the bakeries in Luxembourg sell these cute little men- and more recently women- shaped brioche, called a Boxemännchen! It’s the perfect breakfast treat around Christmas time, and it’s really not hard to make!’

Pretzels

‘Luxembourg has lots of quaint traditions, but above all, ‘Bretzel-Sonnden’ is one really lovely example. Every year, on the third Sunday of Lent, we celebrate ‘Pretzel Sunday’. Here, a man should offer his beloved a sweet pretzel. If she accepts, she in return will have to give her man a chocolate Easter egg for Easter. If she refuses, she gives him a basket – hence the Luxembourgish expression ‘hie krut de Kuef’ (he got the basket) if you get dumped... In leap years, the tradition reverses. Then, the woman is due to offer a pretzel in return for an Easter egg. It’s said that in old times, ‘Pretzel Sunday’ set the seal on many marriages.’



Verwuerelter (Fuesentkichelcher)

‘As soon as gloomy January is over, Luxembourg dives right into festive mode with the start of Fuesent – carnival season. Besides fancy dress parties and cavalcades across the country, carnival is really the time to head to your local bakery and try out Verwuerelter, which are only around at this time of year. Verwuerelter are deep-fried pastry knots dusted with icing sugar. They’re also fondly called Verwuerelt Gedanken, “scrambled thoughts” – the origin behind this curious nickname remains unknown to me.’



⁶ Adapted from [Anne's Kitchen *Anne's Kitchen \(anneskitchen.lu\)](https://www.anneskitchen.lu)

Which of the following dishes is a ...

Starter

Main course

Dessert

Snack

Which of them is likely to contain pork meat?

Which of them could be served to a vegetarian, i.e. which of them does not contain any meat or fish?

Which of them could be served to a vegan, i.e. which of them does not contain any animal products?

Do you know any drinks produced in Luxembourg? Can you name them (kind of drink, brand)

Soft drinks

Alcoholic drinks



IX. FAMOUS CHEFS

1. Past simple (active and passive)

Form

AFFIRMATIVE

VERB – ED or
2nd BASIC FORM

*He smoked a cigarette.
Then he went to bed.*

NEGATIVE AND INTERROGATIVE

DID + VERB

*Ann did not live in Luxembourg when she was a child.
When did you first meet Ann?*



Use

RULES

- for past actions or situations when the time or the place are indicated
- for past actions or situations which are clearly past (e.g. historical events)
- for accounts of past events told in chronological order

EXAMPLES

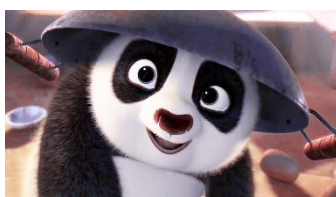
- *I went to the hairdresser yesterday.*
- *Cleopatra had a relationship with Julius Caesar.*
- *Last Sunday we went to the Moselle. We left home at 8.00. We drove ...*

KEY WORDS

- yesterday
- ago
- last ... (week, month...)
- in ... (+ past date)
- when?

Watch the excerpt from Kungfu Panda and pay attention to the verbs. They are in the past simple.

<https://www.youtube.com/watch?v=z4B43llq-Sg>



Revise the irregular verbs.

2. Abandoned as a child, this Frenchman became the world's first celebrity chef⁷

For information on the culinary history of France, go to

https://www.youtube.com/watch?v=oeoL2AsS_Hg

Watch the following short to find out more information about Marie-Antoine Carême

[Marie-Antoine Carême - THE KING OF CHEFS? #shorts #chefs #linecooks - YouTube](#)

Read the text and put the verbs in brackets into the past simple (active or passive)

Antonin Carême gained international fame, by cooking for kings and writing cookbooks that brought haute cuisine into 19th-century homes.

BY MARTINA TOMMASI

PUBLISHED 17 SEPT 2021, 10:10 BST



Carême was known for placing self-portraits in his cookbooks. In 1822, he used one (right) to display his original designs for chefs' uniforms: a clean white coat and hat, or toque blanche, which can be worn loose or made to stand tall with a piece of cardboard. Today's chef's uniform remains virtually the same.

Photograph by Bridgeman, ACI

From restaurant empires to countless cookbooks to cooking shows, celebrity chefs are everywhere in the modern world. Many credit television with their invention; while TV may have boosted the visibility of celebrity chefs, it (0) *did not invent* (not to invent) them: 19th-century France (1) _____ (to do).

In the decades following the French Revolution, Antonin Carême (2) _____ (to build) the world's first culinary empire—with shops, catering for royalty, and best-selling cookbooks. He

(3) _____ (to publish) his first one in 1815. Like modern-day professional chefs, he

(4) _____ (to combine) the roles of artist, scholar, and scientist, all generously garnished with self-promotion.

Carême is best remembered today, however, for his brilliant pastries in the form of buildings and exotic landscapes made of spun sugar and almond paste, creations called pièces montées or extraordinaires.

They (5) _____ (to serve) as the grandiose centerpieces that (6) _____ (to be) still a requirement on the tables of the postrevolutionary French aristocracy.

Despite such lavish productions, Carême (7) _____ (to act) as a bridge between the elaborate grand cuisine favoured by royalty and the more modern, simpler approach that he (8) _____ (to formulate) for the growing middle class in his cookbooks. Until Carême, no one had used the phrase "You can try this at home."

⁷ Adapted from <https://www.nationalgeographic.co.uk/history-and-civilisation/2021/09/abandoned-as-a-child-this-frenchman-became-the-worlds-first-celebrity-chef>

Poverty and pastry

Born Marie-Antoine in 1784, Carême (9) _____ (to be) one of 25 children in a poor Parisian family. His childhood (10) _____ (to overshadow) by the French Revolution. At age 10, he (11) _____ (to abandon) by his father who (12) _____ (to tell) him: “This will be an age of many fortunes; all that is required to make one is intelligence—and you have that.”

Armed with these words, the young Carême (13) _____ (to find) work in a tavern kitchen in exchange for room and board. That year, 1794, Paris (14) _____ (to experience) the post-revolutionary period of mass arrests and executions known as the Reign of Terror. Such experiences partly explain why Carême later (15) _____ (to change) his name from Marie Antoine to Antonin, ridding himself of any associations with Queen Marie-Antoinette, who had been guillotined in 1793.



The vol-au-vent is one of Carême’s most enduring creations.

Photograph by Campillo R., Alamy

In 1798 Carême (16) _____ (to leave) the tavern to become an assistant to Sylvain Bailly, a leading pâtissier. There he (17) _____ (to master) pastry techniques, developing his specialty of creating fabulous structures out of confectionery. At night, he (18) _____ (to teach) himself to read and write to feed his insatiable curiosity about not just food but also architecture. Bailly (19) _____ (to encourage) his visits to the Prints and Engravings Room at the Bibliothèque Nationale, where Carême (20) _____ (to sketch) castles, pyramids, and fountains, structures that inspired the design of his extraordinaires.

The real stars of French cooking at the time (21) _____ (to be) the confectioners and pâtissiers. Carême (22) _____ (to be) winning admirers among Bailly’s wealthy clients; in 1803, at age 19, he (23) _____ (to struck out on his own to open his own patisserie. There he (24) _____ (to invent) pastries and sweets that are still popular, especially the vol-au-vent, a puff pastry light enough to “fly on the wind.” Above all, he (25) _____ (to capitalise) on the demand for his extraordinaires, receiving commissions to create pieces that took several days to make.

A richer diet

Among his clients (26) _____ (to be) Charles-Maurice de Talleyrand-Périgord, one of the most famous politicians—and gourmands—of the era. Napoleon (27) _____ (to fund) Talleyrand’s (28) _____ (to diplomatic gatherings, and Talleyrand later (28) _____ (to hire) Carême, then 21 years old.

The job (29) _____ (to launch) the young chef on the international stage. The pâtissier had to (30) _____ (must) prepare not only his extraordinaires but entire banquets. Early on, Carême (31) _____ (to agree) to present a different menu for every day of the year using only local products.



Carême opened his first patisserie in Paris when he was only 19 years old.
Photograph by AKB, Album

While working for Talleyrand, Carême also (32) _____ (to take) on freelance work as a confectioner in other aristocratic houses, learning from the chefs of the pre-revolutionary period. Carême (33) _____ (to begin) his systematic study of French cuisine, organising old and new methods into a coherent whole. Most famously, Napoleon (34) _____ (to commission) a wedding cake from Carême for his marriage to Marie-Louise of Austria in 1810.

Unlike many colleagues who (35) _____ (to open) restaurants, Carême (36) _____ (to stick) with wealthy patrons. Later in his life, he (37) _____ (to become) the world's most expensive chef (the banker James Mayer de Rothschild would pay him the equivalent of £127,000 a year to cook for the Paris elite), but money (38) _____ (to be) never Carême's sole motivation. He (39) _____ (to consider) that serving a rich patron (40) _____ (to mean) greater creative freedom.

Supreme cuisine

Political (41) _____ (to come) in 1814 after the downfall of Napoleon. Russia's Tsar Alexander I and other allies who had defeated Napoleon (42) _____ (to arrive) in Paris to negotiate the war's end, and Talleyrand (43) _____ (to ask) Carême to do the catering.

Tsar Alexander I (44) _____ (to impress) and (45) _____ (to seek) to lure Carême to St. Petersburg. The chef (46) _____ (to refuse), preferring to see through the publication of his first book, *Le pâtissier royal parisien*, a massive two-volume set of pastry recipes, in 1815. In addition to writing the recipes, he also (47) _____ (to draw) most of the illustrations. It (48) _____ (to be) quickly followed by *Le pâtissier pittoresque* which included 124 designs for extraordinaires.



FTsar Alexandre I

In 1816 Carême (49) _____ (to agree) to join the service of the prince regent of Great Britain, the future King George IV. After a year, he (50) _____ (to leave) the post because of a dislike of the English climate and the jealousy of English cooks there. He later (51) _____ (to travel) to Vienna to work for the British ambassador, then (52) _____ (to make) a fleeting visit to St. Petersburg, but ultimately (53) _____ (to decide) to return to Paris, where he (54) _____ (to focus) on his writing.



Carême worked in the kitchen of the Royal Pavilion in Brighton, England
Photograph by Angelo Hornak, ALAMY

In 1822 he (4) _____ (to publish) the two-volume *Le maître d'Hotel Français*, which famously features the four French mother sauces: Allemande (light stock, lemon juice, egg yolks), béchamel (milk thickened with a butter and flour roux), espagnole (reduced brown stock with tomato sauce), and velouté (light stock thickened with a butter and flour roux). These recipes (51) _____ (to become) the foundation for creating hundreds of different sauces to complement any kind of dish and have served as the building blocks of French cuisine ever since.


Carême (52) _____ (to turn) away many offers to run elite kitchens during this time before he (53) _____ (to accept) one from James de Rothschild, a banker who (54) _____ (to want) to impress French high society. Carême (55) _____ (to remain) in his service from 1823 through 1830; he (56) _____ (to leave) the position to return to writing and focus on the work that would be his masterpiece, *L'art de la cuisine française*.

The first part of his five-volume work on French cuisine would be published in 1833. *L'art de la cuisine française* (57) _____ (to introduce) principles that many modern cooks would recommend today. Carême (58) _____ (to reject) the heavily spiced foods of 18th-century grand cuisine and embraced more natural flavours. He (59) _____ (to advocate) cooking with fresh, seasonal ingredients. His plates (60) _____ (to be) pleasing to the eye with balanced portions and aesthetic presentation. Moreover, he (60) _____ (to write) this book not for royalty, but for the wider public. "My book is not written for the great houses alone," he (61) _____ (to explain). "I would like every citizen in our beautiful France to be able to eat delicious food."

Carême (62) _____ (to die) on January 12, 1833, believed to be a victim of lung disease from a life (63) _____ (to spend) breathing coal fumes in unventilated kitchens. One of Carême's successors, the better known Auguste Escoffier, (64) _____ (to play) a similar role adapting French cuisine to the 20th century, but (65) _____ (to give) the original maestro his due: "The fundamental principles of the science (of cooking), which we owe to Carême... will last as long as cooking itself."

Look at the pictures below. They show some of Carême's contributions to gastronomy. Discuss what you see and say to which extent these contributions are remarkable and useful.

A BEGINNER'S GUIDE TO THE FRENCH MOTHER SAUCES



crème
cheddar
mornay
raifort
soubise

béchamel

robert
demi-glace
bordelaise
chasseur

espagnole

béarnaise
mousseline
maltaise

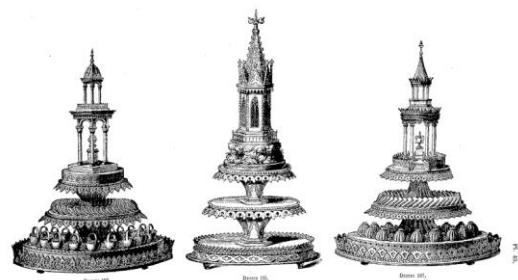
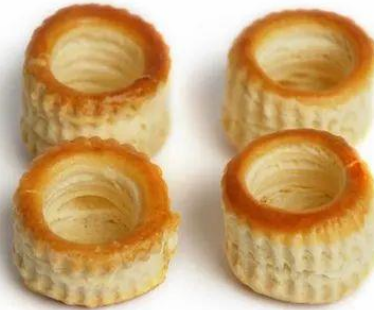
hollandaise

milanaise
creole
provençale
portuguese

tomato

suprême
allemande
normande
vin blanc
estragon

velouté



3. Auguste Escoffier⁸

(1846–1935). The first of the modern luxury hotels was the Savoy in London. When it opened its doors in 1889, the chef in charge of the kitchens was Auguste Escoffier. Considered one of the world's greatest culinary artists, he was recognized in his lifetime as the "king of chefs and the chef of kings." During his career at the Savoy, and later at the Carlton, he gained a worldwide reputation for excellence. Altogether, he worked for 62 years as a chef.



Hulton Archive/Getty Images

Georges-Auguste Escoffier was born in Villeneuve-Loubet, France, on Oct. 28, 1846. At age 13 he began working for an uncle who owned a restaurant in Nice. Escoffier showed such an aptitude for cooking and kitchen management that he was soon hired by the nearby Hôtel Bellevue, where the owner of a fashionable Paris restaurant, Le 'Petit Moulin Rouge', offered him the position of commis-rôtisseur (apprentice roast cook) in 1865 at the age of 19.

However, only months after arriving in Paris, Escoffier was called to active military duty, where he was given the position of army chef. Escoffier spent nearly seven years in the army—at first stationed in various barracks throughout France and later at Metz as chef de cuisine of the Rhine Army after the outbreak of the Franco-Prussian War in 1870. His army experiences led him to study the technique of canning food.

Throughout his life Escoffier worked in restaurants in Nice, Cannes, Paris, Monte Carlo, Lucerne and London. He was in charge of the kitchens of the top luxury hotels of the time such as the Savoy, the Carlton and the Ritz in London. The latter became fashionable places for the upper classes to dine. Escoffier, who created many famous dishes, developed a remarkable reputation for haute cuisine.

In 1913, Escoffier met the German Emperor William II on board the SS Imperator, one of the largest ocean liners of the Hamburg-Amerika Line. The culinary experience on board the Imperator was overseen by Ritz-Carlton and Escoffier was charged with supervising the kitchens during the emperor's visit to France. One hundred and forty-six German dignitaries were served a large multi-course luncheon. The emperor was so impressed that he insisted on meeting Escoffier after breakfast the next day, where, as legend has it, he told Escoffier, "I am the Emperor of Germany, but you are the Emperor of Chefs."

Escoffier wrote a number of books, including *The Culinary Guide* (1903) and *The Book of Menus* (1912). Probably his most famous recipe was Peach Melba, created for opera star Nellie Melba when she was staying at the Savoy in 1893. For his contributions to French cooking he was honoured by the French government by being made a member of the Legion of Honour in 1920. He retired in 1921 and died on Feb. 12, 1935, in Monte-Carlo.

Read the text and decide if the following statements are true or false. Tick the respective boxes. If there is not enough information in the text, tick ?

	True	False	?
1. Auguste Escoffier started to work when he was 13 years old.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Escoffier worked for some time at the Moulin Rouge in Paris.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. In the army Escoffier held a high rank.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Escoffier used a lot of canned food.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

⁸ Adapted from <https://kids.britannica.com/students/article/Auguste-Escoffier/274206>, https://kids.kiddle.co/Auguste_Escoffier and https://en.wikipedia.org/wiki/Auguste_Escoffier

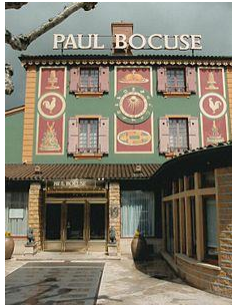
5. Escoffier held different jobs in British luxury hotels.
6. The SS Imperator was a big passenger ship.
7. Escoffier had dinner with the German emperor William II.
8. Escoffier died in France after he had retired.

Look at the pictures below. They show some of Escoffier's contributions to gastronomy. Discuss what you see and say to which extent these contributions are remarkable and useful.

WHO IS WHO IN THE BRIGADE HIERARCHY OF RESTAURANTS

4. Interesting facts about Paul Bocuse⁹

Paul Bocuse, the giant of French and world cuisine, has died. Here's a list of 20 interesting facts about him:



1. Bocuse died of Parkinson's disease on 20 January 2018 in Collonges-au-Mont-d'Or, in the same room above his restaurant, L'Auberge du Pont de Collonges, in which he was born in 1926. He was 91.
2. He'd been sick for some time, but he had never stopped greeting guests at each table. He used to say: «When I drive the bus of life and look back, I see many friends have already left. Sooner or later I'll join them».
3. He first wore toque and apron at the age of 16, in the middle of World War II.
4. He soon joined the French army as a volunteer. He suffered a glancing bullet wound in Alsace and was treated by the Americans in the United States.
5. His first masters include Eugénie Brazier (1895-1977), aka La Mère Brazier, the mother of modern French cuisine. She's the very first chef to get 3 Michelin stars in two restaurants at the same time. This is how Bocuse remembered her: «She was a strong and modest woman. She knew how to select the men and best products for her restaurant». A lesson he learnt from her.
6. Paul Bocuse loved women. He was a “polygamist” and he never tried to keep the fact that three women were his “official” partners, even at the same time, as a secret. In 2006 he was even laughing about it in the French newspaper Liberation saying: “I have three Michelin stars. I have had three bypass operations and I have three wives. He also said «I have no regrets, except for the pain I caused to my women. I hope they will forgive me».
7. In 1961 he was named Meilleur Ouvrier de France, a title that he said was the one that gave him the greatest joy.
8. In 1961 his restaurant received its first Michelin star, a year later, in 1962 the second and in 1965 the third. Unfortunately, it lost its three-star rating in 2020 after 55 years.
9. In 1975, he received the 'Légion d'honneur', the highest acknowledgement given by the French Republic. When he receives the letter signed by president Valéry Giscard d'Estaing he thought it was some kind of joke from a friend. That same year, so as to celebrate the occasion, he created what is still his most famous dish soupe aux truffes (truffle soup) or Soupe V.G.E., VGE being the initials of the president of France Valéry Giscard d'Estaing.
10. A lot of his dishes went down in history. They have strong hints at historic French fine dining, at the bourgeoisie and the institutions. They are complex, strong dishes, which are rich in calories.
11. In 1989, he was nominated as the “Chef of the Century” by the famous restaurant guide Gault-Millau of Henri Gault and Christian Millau.
12. In the decades after 1990, he opened 9 restaurants and brasseries in Lyon and the surroundings. He bought a plot in Beaujolais, and became a great collector. He also completed countless consultancy projects in Japan, the United States and Switzerland.



⁹ Adapted from <https://www.identitagolose.com/sito/en/95/18764/dal-mondo/paul-bocuse-20-things-to-know-about-the-chef-of-the-century.html>

13. Bocuse was French to the bone: «Our country is a huge fish tank defined by the Mediterranean Sea and the Atlantic Ocean, with a gigantic chicken farm in Bresse, and cattle in Charolais. From north to south we have endless orchards, an unmatched terroir and in the vineyards one can find the best of our ambassadors. No other country has this luck». Until two years ago, his menus were only available in his mother tongue.

14. As for his style of cuisine, it was «A perfect match between cream, butter and wine» according to the critic Par Thibaut Danancher. Bocuse, who was allergic to any fashion, always said «Why should I change a winning philosophy?» and added the famous sentence: «I believe there's only one cuisine: good cuisine».

15. Speaking of digesting a meal, these words of his became famous: «If you want to feel good, go to a doctor». The implication: «Don't come to my restaurant, I'm not interested in your digestion». It was a clear violation of the principles of Nouvelle Cuisine which, in a list from 1973 required light preparations and substituting fat and heavy sauces with lighter and easier to digest ones. Bocuse was one of the promoters of the manifesto, but had a conflicting relationship with the movement. He was too famous to fully take sides with a philosophy of which he shared the principles.

16. Vegetarianism? Never: «Every respectable meal should always end with meat». Molecular? «Certainly not».

17. In recent years many have considered the Auberge du Pont de Collonges as a not-to-be-missed stop, in order to understand the history of French haute cuisine in just one meal. On the other hand, it has been criticised because of its immovable menu and the fact it ignores contemporary ideas.

18. He loved sharing his profession with young people. Legions of cooks chose his school at Institut d'Écully.

19. In 1987 he conceived the Bocuse d'Or, now the most famous contest between chefs from different nationalities. He said «I'm very happy», he said, «that today many small Bocuses have become great cooks. It's my greatest joy».

20. The pupils and colleagues who worked beside him are the best of the restaurant scene. Just to name a few: Gaston Lenôtre, Paul Haeberlin, Eckart Witzigmann.



Read the text and decide if the following statements are true or false. Tick the respective boxes. If there is not enough information in the text, tick ?

	True	False	?
1. Paul Bocuse made a point of greeting the diners at his restaurant personally.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. The chef Eugénie Brazier was his first great love.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Bocuse joined the French Army voluntarily in the Second World War.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Bocuse was married to three women at the same time.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Bocuse had 3 Michelin stars from 1965 till the end of his life.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Bocuse owned only one restaurant.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Bocuse's meals are light and healthy.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. The Bocuse d'Or is a cooking competition.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

For more information on Auguste Escoffier, go to

<https://www.youtube.com/watch?v=A6T7d2yB-2I&t=30s>

For more information on Paul Bocuse, go to

Paul Bocuse turns 90

https://www.youtube.com/watch?v=gr_615dJFIU

Eating in Paul Bocuse's Restaurant

https://www.youtube.com/watch?v=zx8Ocl_jWqM

Legendary chef Paul Bocuse's restaurant loses its third Michelin star

<https://www.youtube.com/watch?v=x5t1KWydswY>

Watch the video on how the French Revolution changed French cuisine

https://www.youtube.com/watch?v=oeoL2AsS_Hg&t=598s