Review

1

Complete the sentences (1–9). Use the words from the box. Sometimes there is more than one possibility. Compare your results with a partner.

home-cooked delicious spacious well-selected well-located mouth-watering healthy	
attentive = seasonal	

1	The new Italian restaurant is		. It is at the sea	a front.
2	Yesterday we were at the new restau	irant, the food ther	e tasted like a	meal.
3	The vegetarian menu was so expected.		, which I hones	tly had not
4	As the restaurant is not very to each other.		, the tables stan	d very close
5	The restaurant offers a		range of regional fo	od.
6	I have heard that the bakery next d and cookies.	oor creates		cakes, pies
7	Nowadays many fast food restauran their menu.	nts have		food options on
8	Eating	and local food	helps protecting the e	nvironment.
9	Unfortunately, the staff in the resta did not provide good service.	urant was not		enough and

Have a look at the words and find the odd one out. Compare your results with a partner.

- **1** Glassware: set glass / beer mug / saucer / brandy snifter
- 2 Cutlery: fish knife / butter spreader / corkscrew / dessert spoon
- **3** Table linen: silence pad / tablecloth / cover napkin / tumbler
- 4 Dinnerware: dessert plate / doily / soup bowl / platter
- 5 Service utensils: decanter / tray / service napkin / salad plate



2

Get into pairs. One of you is a guest at the *Best Shots Hotel & Bistro*, the other one works at the hotel. Choose one scenario (1 or 2). Make up a conversation. Use the phrases from the LanguageBox on page 77. Take turns.

Scenario 1: Play time

A family with children is dining at the restaurant. The children are quite noisy and seem bored. Politely tell the parents about the outdoor playground and give directions. Use the floor plan in activity 1 on page 76.

Scenario 2: Last call

You inform your remaining guests that it is almost closing time. Ask them for their last order and to settle their bills.

VocabBooster

4

Step 1: Get into pairs. Which tasks need to be performed as preparatory work in a restaurant? Take notes in the grid.

station	tables	bar	

Step 2: Now prepare a 3-minute presentation to give in class. In your presentation you should

- explain which tasks need to be performed as preparatory work in a hotel
- point out which chores need to be done during the closing shift
- give reasons why performing tasks thoroughly is a must.



Read the negative online review of an à la carte restaurant and underline the most important points the reviewer makes. Then use the phrases from the LanguageBox in activity 3 on page 75 to write a response.



Robin S. Suttorn,VT, USA 51 friends 10 reviews

★★★★ 20/11/2020

The Little Italian, Chicago

This restaurant, unfortunately, is not the same anymore. Some food combinations don't work and others are truly unpleasant. Prices are simply too high for what you get. There are hardly any vegetarian options and the wine list is disappointingly limited.

The location is good; however the tables stand too close to each other. The staff is quite attentive, though they could be friendlier.

I hope that *The Little Italian* can find its way back to its former glory.