Jobs in a shop Unit $oldsymbol{1}$

Track 1

Customer: Good morning! I would like to return this carton of milk.

Shop assistant: Is there a problem with it?

Yes. It's expired. I didn't realise it when I bought it this morning, but I was in a big **Customer:**

hurry. When I came home I opened it and saw that the milk was sour!

Shop assistant: I'm sorry to hear that. Have you got the receipt?

Customer: Sure, here you are

Shop assistant: Would you like a refund or to exchange it for something else?

Customer: I'd like a refund please.

Shop assistant: Okay, here is your refund. Sorry again for the problem.

Customer: Thank you.

Track 2

Shop assistant: Hello, Sommer's Grocers. **Customer:** Hello, I have a complaint.

Shop assistant: Oh, I am sorry to hear that. What's wrong?

Customer: Well, two days ago I bought 400 grams of Swiss cheese at your deli counter and

today, when I wanted to set it all out on a serving plate, I found that everything

after the 5th slice of cheese was mouldy

Shop assistant: Mouldy? Now that is bad. Can you bring it back so we can replace the cheese with

fresh cuts? I really am...

Customer: Yes, but the problem is that I live quite far away and only come out your way once

a month and so ...

Shop assistant: That's all right madam. Let me fill out our form. The next time you shop at our

store, this form will serve as a voucher.

Customer: Oh, that is nice. Well, my name is ...

Shop assistant: Yes, just a moment while I get a pen. (...) Right, yes, your name first please.

Customer: It's Rosie Redway.

Shop assistant: Could you spell your surname, please?

Customer: Sure. R-E-D-W-A-Y **Shop assistant:** And your address? **Customer:** 61, Farm Road.

Shop assistant: And a phone number?

Customer: Double 2 - double 4 - six - one.

Shop assistant: Could you repeat that?

Customer: Double 2 - double 4 - six - one.

Shop assistant: Alright. Is there anything else I can do for you? **Customer:** Well, no, no that's fine. Thank you very much.

Shop assistant: My pleasure madam. Just ask for Charlie next time you pop in and I shall see to

you personally.

Customer: I will. Goodbye.

Shop assistant: Bye.

At the supermarket

Unit 2

Track 3

Customer: I am looking for some tea.

Shop assistant: Which kind of tea would you prefer? We have a great selection of Earl Greys,

Redbush tea, and fruit teas.

Customer: I'd like to have some Earl Grey this time. Next time I'll try Redbush tea.

Shop assistant: Is there anything else you're looking for? We have some special offers today: If you

buy two packs of mint tea, you get a free sample of cherry tea.

Customer: Hm ... No, thank you. I just need to get some butter. Could you point me to the

dairy section?

Track 4

Customer: Excuse me, do you speak English? **Shop assistant:** A little, do you need some help?

Customer: Yes, I can't understand which of these cartons of milk is skimmed?

Shop assistant: What does "skimmed" mean?

Customer: You know, low in fat.

Shop assistant: Ah! Well, this one is low in fat ...

Customer: How much fat does it have?

Shop assistant: It contains around 1.5 % fat.

Customer: Do you know the fat content of whole milk, just to compare? **Shop assistant:** Let me look. Aah, here it is: the fat content of whole milk is 3.5 %.

Customer: I'll try the low-fat milk. Do you have a smaller carton?

Shop assistant: No, unfortunately not.

Customer: Never mind, I'll take this one. Thank you.

Shop assistant: You're welcome.

Track 5

Shop assistant: Is there anything I can do for you?

Customer: Yes, please. I'm trying to find some baby food.

Shop assistant: Which brand are you looking for?

Customer: I'm looking for a brand called "Babies' Heart". Where can I find it? **Shop assistant:** Go down Aisle 2, you'll find it on the left, next to the toiletries.

Customer: Thank you very much.

Shop assistant: Do you need anything else, madam?

Customer: Where's the checkout?

Shop assistant: Go straight ahead, turn right, and the checkout will be on your right.

Customer: Thanks for your help

Shop assistant: You're welcome.

(...)

Cashier: Good afternoon, madam. Did you manage to find everything you wanted?

Customer: Yes, thanks. Do you take credit cards?

Yes, madam, of course we do ... Your total is twenty-eight euros and sixty cents. **Cashier:**

Please swipe your credit card in the machine.

Customer: Here we go.

Cashier: Thank you. Do you need a shopping bag?

Customer: No, thanks. I've got one here.
Cashier Could you sign here, please?

Customer: Sure.

Cashier: And here's your receipt. Have a nice day!

Customer: Thank you. Bye.

Party food Unit 3

Track 6

Karen: What shall we cook for the dinner party tonight?

Tom: I like roast beef, but the Millers don't eat meat, they are vegetarians.

Karen: Oh, really? What a pity. Well, in that case we can offer an assortment of Italian food, like

pasta with tomatoes and herbs, lasagna and pizza.

Tom: Great. And how about a bowl of stuffed olives and a mixed salad as starters?

Karen: Hmm, yes – and garlic bread. What kind of dessert would you like?

Tom: How about ice cream and chocolate mousse? Or would you rather have a fruit salad

instead?

Karen: Let's go for chocolate mousse with a nice espresso.

Tom: That sounds great. What kind of drinks do our guests like? Beer or wine?

Karen: Well, red wine and mineral water go well with Italian food.

Tom: Great. Our shopping list is complete.

Track 7

Kate: Peter, can you help me? I'm writing a shopping list for our garden party. What kind of

beverages shall we get?

Peter: Let's see. How many of us are there?

Kate: About 40. Will two crates of beer be enough?

Peter: Oh, more than enough, I think.

Kate: What about wine? Do you like red or white wine?

Peter: I think we should buy 5 bottles of each.

Kate: The Millers and the Butlers prefer white wine, so we'd better buy 7 bottles of white wine

and 3 bottles of red wine.

Peter: That's fine. But we must not forget to buy two crates of mineral water and 10 packages

of orange juice. It is going to be hot tomorrow. We'll need a lot of drinks.

Kate: Okay. We also need two bottles of spirits and about 20 cans of Red Bull for our cocktails.

What about other soft drinks?

Peter: Let's buy 20 bottles of Coke.

Kate: And the starters? Side dishes are important too and there will be some vegetarians.

Peter: Well, we should think about ordering deli trays. Maybe these ready-made cheese plates?

Kate: No, I want to prepare some sandwiches, that's cheaper. Two loaves of bread and 2 tubs

of cream cheese, 200 grams of ham and 200 grams of cheese should be enough. And

don't forget four bags of crisps and five bags of nuts.

Peter: Fine. By the way, have you marinated the meat?

Kate: Yes, but shouldn't we get some lamb? Jane and Jim don't eat pork.

Peter: OK, I can get two nice cuts of lamb or beef. Oh, don't forget to get three tubs of ice

cream for dessert.

Kate: Yes okay, banana, strawberry and chocolate?

Peter: That sounds about right. I'll see if I can get two punnets of blueberries, too.

Kate: Great. So let's see if we have all the tableware we need.

Track 8

Shop assistant: Good morning. How can I help you, madam?

Kim: I am planning a dinner party and would like to offer an assortment of

cheeses.

Shop assistant: How many guests are you inviting?

Kim: 10.

Shop assistant: Well, you should calculate 50 grams of cheese per person.

I would recommend a cheese platter with five to six different types of cheese: soft cheeses, hard cheeses and semi-hard cheeses. For example, goats cheese,

Gouda, Camembert, Emmenthal cheese and Gorgonzola.

Kim: Can I taste this one? What is it?

Shop assistant: That's goats cheese. Here you are.

Kim: Hm, it's delicious. And what about this one?

Shop assistant: This is Gouda. We can cut it in slices and arrange it on your cheese platter.

Kim: And the Emmenthal cheese over there?

Shop assistant: It's a semi-hard cheese with a creamy, mild flavour.

Kim: Okay. I'd like the cheese platter with the various cheeses you have

recommended.

Shop assistant: Is there anything else I can do for you?

Kim: Which wines go well with these cheeses? Red wines?

Shop assistant: Not all red wines go well with cheese. The most highly recommended wines

are the fruity, light ones. In general, white wine goes better with cheese than

red wine.

Kim: Thank you very much. How long does it take to prepare the cheese platter?

Shop assistant: It will be ready for pickup in about 15 minutes.

Kim: Thanks. I'll go and get the wines in the meantime.

Shop assistant: The wines are on the first floor. The stairs are just over there.

Kim: Thank you.

Shop assistant: You're welcome.

The deli counter Unit 4

Track 9

Shop assistant: Can I help you?

Customer: Yes. I'd like to order a platter of cheeses and hams.

Shop assistant: When do you need to have it?

Customer: Tomorrow, around 11 am? Is that possible?

Shop assistant: Just a moment, I'll check the order book. Mmm, yes, that's fine. Can I have your

or your company's name?

Customer: It's Matilda from Lily Insurance. Our office is just around the corner from here.

Shop assistant: Yes, I know it. Would you also like some bread to go with the platter?

Customer: Well ... yes, yes. How about three French baguettes? We can cut them in slices.

Shop assistant: Would you like a platter this size or a bigger one?

Customer: Oh dear, I'm not sure. What do you think?

Shop assistant: If you could wait a second, I will get my boss. I'm sure she can help you.

Shop assistant 2: Hello. Maggie tells me you're from Lily Insurance, is that right?

Customer: Yes.

Shop assistant 2: Well, in that case, you'll need this extra-large platter. I know exactly what your

colleagues usually order.

Customer: Oh, what a relief. Thank you.

Shop assistant 2: I also think that you will need more bread. Don't worry, we shall have it ready on

time.

Customer: Do I pay now or tomorrow?

Shop assistant 2: Tomorrow as usual.

Customer: Fantastic, thank you. Goodbye.

Shop assistant 2: Goodbye.

Shop assistant 2: Now, Maggie, do you want to prepare this platter?

Shop assistant: I'd love to, but I'm not sure what to do.

Shop assistant 2: Well, we all have to start sometime. First we choose the cheeses and meats. Then

the garnishes, for example nuts, olives, herbs and grapes.

Shop assistant: Oh, that sounds easy. But what if I do something wrong?

Shop assistant 2: Don't worry. I know you will do your best.

Track 10

Customer: Good afternoon. Do you offer hampers?

Shop assistant: Yes, we do. What kind of hamper would you like? We have them in different sizes.

Customer: Which sizes?

Shop assistant: Well, we have got hampers in small, medium and large. The small one is very cute,

ook.

Customer: Yes, it really is! How many products will fit in this hamper?

Shop assistant: That depends on you. What would you like to put in the hamper?

Customer: I'd like a bottle of wine with cheeses and cold meats, along with some chutneys ...

You know, something fruity and special?

Shop assistant: Yes, I know what you mean. Have a look at the deli counter over there, you'll find

several different chutneys. I personally really like pear and honey. You can browse

through them and then tell me what you would like.

Customer: The pear and honey chutney sounds delicious; I'll just have that.

Shop assistant: What cold meat do you want to add to the hamper?

Customer: Could you give a recommendation?

Shop assistant: I'd suggest the vacuum sealed ones. Maybe ham or a pâté?

Customer: Just put in something really special. I'd also like small sachets of tea and high-

quality coffee. Can I leave that with you?

Shop assistant: Of course. What about the cheeses, do you have any preference?

Customer: Please add some cheddar. I will leave the rest up to you.

Shop assistant: All right. The hamper will be ready at 2:30 pm. Can I have your name and address

please?

Customer: Sure. It's for Andrea Smith, at Burgstraße 17, 1070 Vienna. My telephone number is

6463 623634.

Shop assistant: Thank you!

Customer: Thank you very much. I can't wait to see the hamper! Goodbye!

Shop assistant: Goodbye!

Meat Unit 5

Track 11

Shop assistant: Good morning, sir. How may I help you?

Customer: Good morning. I'm planning to have a barbecue tonight. Did you get a fresh

delivery today?

Shop assistant: Yes, we got a delivery of pork this morning. Pork chops are our special offer of the

day. They are excellent for barbecuing.

Customer: Is the meat organic? Eating organic is of great importance to me.

Shop assistant: Yes, of course. All our suppliers are certified organic farmers. In addition, our meat

is certified with the "AMA Gütesiegel", which means that growing and processing

took place in Austria.

Customer: Oh, that's great. What cut of meat can you recommend?

Shop assistant: Chops work well for barbecuing. They are not fatty, but flavourful and juicy. **Customer:** That sounds fine. I'll go for the chops. Are 20 slices enough, do you think?

Shop assistant: How many people are you serving?

Customer: 20.

Shop assistant: You had better take 30. Would you also like to grill sausages?

Customer: Yes, how much are the pork sausages?

Shop assistant: They are € 7.00 a kilogramme.

Customer: Ok, I think I'll take one kilogramme. **Shop assistant:** What else I can do for you today?

Customer: What kind of side dishes can you recommend?

Shop assistant: Side dishes that go well with the sausages are baked beans, potato salad or grilled

vegetables. And don't forget mustard, ketchup and some barbecue sauces!

Customer: Thanks, where do I find the mustard?

Shop assistant: It's in Aisle 2, next to the pickles.

Customer: Thank you very much.

Shop assistant: You're welcome. I'm sure your guests will enjoy the barbecue. Have a nice day.

Track 12

Shop assistant: Good afternoon, madam. What can I do for you? **Customer:** Good afternoon. I would like to make a complaint.

Shop assistant: I'm sorry to hear that. What is it about?

Customer: I bought a piece of meat yesterday. When we served it to our guests they claimed

it was tough. You promised that the cut was tender and juicy, but it wasn't at all.

Shop assistant: Which cut of meat was it?

Customer: It was the round of beef for boiling.

Shop assistant: How did you cook it? **Customer:** I boiled it for one hour.

Shop assistant: I see. This cut is especially flavourful but requires a long cooking time. I

recommend cooking it for one and a half hours. If you don't have enough time you

can use a pressure cooker. That reduces the cooking time by 50 percent.

Customer: Oh, I wasn't aware of that. I'll try that next time. Thanks.

Shop assistant: You're welcome.

Seafood Unit **6**

Track 13

Customer: John, would you come over here, please? I need to talk to you!

Jim: Yes, boss! What can I do for you?

Customer: You were responsible for receiving and storing our fish delivery today, weren't you?

Jim: Yes, I was. Is there a problem?

Customer: As you know, we have to place great importance on the correct handling of our

products. While I was watching you, I noticed you made a few mistakes. Do you

have any idea what you did wrong?

Jim: I am sorry boss, I am not sure. I try to stick to the HACCP rules like you taught us.

Customer: Well, I noticed you have a cold today. I saw you sneezing and coughing. You

should not be in contact with food when you are ill.

Jim: I only have a little bit of a cold, and I was sneezing and coughing in a handkerchief.

I didn't touch the fish, though! I was also wearing clean gloves.

Customer: Okay. But when you are wearing gloves, make sure to take off your ring. And

please change your gloves after storing the fish delivery.

Jim: Of course. I will do that.

Customer: Great! How did you store the fish? After all we have fresh and frozen fish.

Jim: I left the fresh fish in containers and covered them with extra ice. I immediately put

the frozen fish in the freezer.

Customer: Very good!

Track 14

Shop assistant: Good morning, madam. How may I help you?

Customer: Good morning. I'm looking for a fish that is low in fat. **Shop assistant:** I would recommend trout. It's low in fat and very tasty.

Customer: And how can it be cooked?

Shop assistant: It can be steamed or baked, as a whole or filleted.

Customer: What about cooking it in the microwave?

Shop assistant: You can actually also cook it in the microwave.

Customer:How much is the trout?Shop assistant:It is \in 7.90 a kilogramme.

Customer: Ok, I'll take six fillets.

Shop assistant: It is very delicious if you spread mustard over the top of the fish and then bake it.

Customer: Thanks for the tip. Where is the mustard? **Shop assistant:** It is over there in Aisle 2, next to the ketchup.

Customer: Thank you very much.

Shop assistant: Is there anything else I can do for you?

Customer: No, thank you.

Shop assistant: Here you are. I'm sure you will enjoy your meal.

Track 15

Shop assistant: Good morning. What can I do for you?

Customer: Good morning. I'm looking for fish without bones. My kids only eat fish fingers

because of the bones, but I'd like them to eat fish fillets instead of fish fingers.

Shop assistant: What about salmon fillets? You can fry them in butter. My kids love that.

Customer: But isn't salmon very fatty?

Shop assistant: Compared to other fish like cod or trout, salmon has a higher fat content, but this

particular fat is richer in omega-3 fatty acids and therefore better for your health.

Customer: Really?

Shop assistant: Yes. It is recommended that you eat fish rich in omega-3s twice a week.

Customer: And how much is it?

Shop assistant: It's on special offer today, only € 19.90 a kilogramme.

Customer: Ok, I'll take a half side of salmon, around 500 grams, please.

Shop assistant: Here you are. Look, we've just received a delivery of fresh mussels. They are

delicious steamed in white wine - and no bones!

Customer: Good idea! My husband loves mussels. Can I have 400 grams?

Shop assistant: Sure, here you are. Anything else I can do for you?

Customer: No, thank you, that's all.

Shop assistant: You're welcome. I'm sure your family will enjoy the meal.