



## Reading

2 Read the prep list from a hotel restaurant, and then mark the following statements as true (T) or false (F).

- \_\_\_ The document shows cooks how to make an omelet.
- \_\_\_ Omelets are part of the restaurant's breakfast menu.
- \_\_\_ The food is not used as soon as it is prepared.

## Vocabulary

3 Match the words and phrases (1-9) with the definitions (A-I).

- |                   |                    |
|-------------------|--------------------|
| 1 ___ dice        | 6 ___ prep list    |
| 2 ___ mince       | 7 ___ plastic wrap |
| 3 ___ julienne    | 8 ___ grate        |
| 4 ___ slice       | 9 ___ cooler       |
| 5 ___ ingredients |                    |

- A cut something into very small pieces  
 B a paper that says how to get food ready for a dish  
 C a machine that keeps food cold  
 D cut something into strips like matchsticks  
 E cut something into small squares  
 F a thin material that is used to cover food  
 G shred something into small strips  
 H the foods that go in a cooler

June 17

## Breakfast Service

### Food Prep List

### Menu Item: Omelet Bar

#### Ingredients:

- 5 dozen eggs
- 1 kg onions
- 1 kg spinach
- 1 kg tomatoes
- 1 kg red peppers
- 400 g bacon
- 400 g cheese
- 500 g mushrooms
- 50 g garlic

1. **Peel** and **mince** the onions
2. Wash and **chop** the spinach
3. **Julienne** the tomatoes
4. **Dice** the red peppers
5. **Grate** the cheese
6. **Slice** the mushrooms

Notes: Place all of the prepared items in separate bowls and seal with **plastic wrap**. Then place all of them on cart number three and store in the **cooler**.

## Get ready!

1 Before you read the passage, talk about these questions.

- 1 What do people do to food before it's cooked?
- 2 What foods require a lot of preparation?

4 Complete the word or phrase that is similar in meaning to the underlined part.

- The lettuce must be cut into large, uneven pieces. c \_ \_ p \_ \_ \_
- Sara takes the skin off the carrot before eating it. \_ e e \_ s
- Oscar takes a block of cheese and makes small, long strips of it. s h \_ \_ \_ s

5 Listen and read the prep list again. Where should the food be placed before going in the cooler?

## Listening

6 Listen to a conversation between a sous chef and a prep cook. Then choose the correct answers.

- What is the conversation about?
  - A changing the menu
  - B preparing a dish
  - C looking for ingredients
  - D writing a prep list
- What will the prep cook do first?
  - A peel the cucumbers
  - B slice the tomatoes
  - C wash the ingredients
  - D julienne the tomatoes

7 Listen again, and fill in the blanks.

Sous Chef: Jack, can you 1 \_\_\_\_\_ the salads on tonight's menu?

Prep Cook: Sure. What 2 \_\_\_\_\_ do I need?

Sous Chef: Lettuce, tomatoes and cucumbers.

Prep Cook: Okay. Do you want me to 3 \_\_\_\_\_ the cucumbers?

Sous Chef: Yes. But first, 4 \_\_\_\_\_ all of the ingredients.

Prep Cook: Will do. 5 \_\_\_\_\_ to slice or julienne the tomatoes?

Sous Chef: According to the 6 \_\_\_\_\_, you need to slice them.

Prep Cook: That's what I thought. I'll do that right away.

## Speaking

8 With a partner, act out the roles below, based on the dialogue from Task 7. Decide who Student A and Student B are. Then switch roles.

### USE LANGUAGE SUCH AS:

Can you get started on the prep for the...?  
 What ingredients do I need?  
 Do you want me to... the... ?

**Student A:** You are a sous chef. Make up a dish. Then tell Student B to prepare the ingredients. Talk about:

- what ingredients are needed
- how to prepare each ingredient

**Student B:** You are a prep cook. Listen to Student A's instructions. Ask questions about:

- what ingredients are needed
- how to prepare each ingredient

## Writing

9 Use the prep list in Task 2 and the conversation in Task 8 to complete the prep list.

Date: \_\_\_\_\_

Service:  Breakfast  Lunch  Dinner

Menu Item: \_\_\_\_\_

Ingredients: \_\_\_\_\_

Prep Instructions:

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

**The Post Meridian Restaurant**

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at the Royal Point Hotel