

Variant 1

1. Match words with definitions. (14 points)

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|---------------|--|
| 1. butcher | a) a type of baked food made from a mixture of flour, fat, and water, often with sugar or other sweeteners added |
| 2. pastry | b) a tool used to mix ingredients together |
| 3. to bake | c) a kitchen tool used to shred or grate foods such as cheese, vegetables, or fruit |
| 4. kettle | d) a person who purchases goods or services from a business |
| 5. napkins | e) to add a decorative or flavorful element to a dish |
| 6. customer | f) to cook in an oven using heat and without extra fat, oil or liquid |
| 7. grater | g) a container used for boiling water or other liquids |
| 8. to slice | h) a person who sells and prepares meat for consumption |
| 9. to garnish | i) to cut food into thin, flat pieces |
| 10. whisk | j) a piece of cloth or paper used for wiping the mouth and hands during meals |

2. Make up 4 sentences using the words from the table above. (8 points)

3. Fill in the gaps. (20 points)

satisfaction pot cuisine filling flavors customers spooned cool hometown mixed

Growing up in a Filipino-American household, Maria had always been surrounded by the 1. _____ and aromas of traditional Filipino 2. _____. As she got older, she decided to share her love of Filipino food with the wider world by opening a small restaurant in her 3. _____ in California.

One of the dishes that Maria was most excited to introduce to her customers was lumpia, a type of Filipino egg roll. To make lumpia, Maria first had to prepare the 4. _____, which consisted of ground pork, chopped vegetables, and a variety of spices and seasonings. She 5. _____ the ingredients together in a large bowl, tasting and adjusting the seasoning until it was just right.

Next, Maria took out a pack of lumpia wrappers, thin sheets of dough made from flour and water. She carefully 6. _____ a portion of the filling onto each wrapper, then rolled it up tightly. Finally, Maria heated up a large 7. _____ of oil. The rolls sizzled and bubbled as they cooked, their crisp golden shells becoming more and more fragrant.

When the lumpia were cooked to a perfect golden brown, Maria removed them from the oil and let them 8. _____ on a wire rack. She served them with a side of sweet and sour dipping sauce, eager to share this beloved Filipino appetizer with her new 9. _____. As Maria watched her customers take their first bite of the crispy, savory lumpia, she felt a sense of pride and 10. _____.

4. Complete the dialogue. (12 points)

appetizers shortly menu course choice mashed

Dialogue between a Customer and a Waiter:

Customer: Hi, can I have a 1. _____ please?

Waiter: Of course, here you go.

Customer: Thanks. I think I'll have the salmon with asparagus and 2. _____ potatoes.

Waiter: Excellent 3. _____. Would you like anything to drink with that?

Customer: Yes, I'll have a glass of the house white wine, please.

Waiter: Sure thing. And would you like to order any a 4. _____ or desserts?

Customer: No thanks, just the main 5. _____ and wine for now.

Waiter: Alright, I'll put that in for you. Is there anything else I can get for you?

Customer: No, that's all for now. Thank you.

Waiter: You're welcome. Your food will be out 6. _____.

5. Choose the suitable form of the verb: (14 points)

1. If this is a good article, I ... get a good mark!

a) will get

b) am

c) would get

2. I ... grateful if you ... what I said to yourself.

a) will be ... will keep

b) am ... keep

c) will be ... keep

3. If you're in love with someone, everything ... different.

a) is

b) are

c) will be

4. If world is a stage, then life ... a game.

a) is

b) will be

c) would be

5. I ... very upset if those gossips ... to be true.

a) will be ... turn out

b) am ... will turn out

c) am ... turn out

6. If you want to be with me, ... me that you love me.

a) tell

b) will tell

c) don't tell

7. Unless she ... her results, she ... to the concert.

a) improves ... won't go

b) improves ... will go

c) doesn't improve ... will go

6. Read a small passage about restaurant and mark sentences as true or false. (12 points)

The Rise of the Ramen Bar

Once considered a humble street food in Japan, ramen has become a global sensation in recent years. The rich, savory broth, tender noodles, and endless topping combinations have made it a favorite among foodies and casual diners alike.

One restaurant at the forefront of the ramen boom is Yuzu Ramen, located in a bustling neighborhood in downtown Tokyo. Founded by Chef Koji Yamamoto in 2010, Yuzu Ramen has gained a reputation for its complex, multi-layered broths, made from scratch each day.

In addition to traditional ramen bowls like shoyu and miso, Yuzu Ramen also offers unique creations like a vegan ramen made with shiitake mushroom broth and a spicy "hellfire" ramen with habanero peppers.

Despite its popularity, Chef Yamamoto has remained committed to using high-quality, locally-sourced ingredients and maintaining a cozy, intimate atmosphere. The restaurant's small size and minimalist decor create a sense of intimacy and exclusivity that adds to its appeal.

1. Ramen has become a global sensation in recent years.
2. Yuzu Ramen is located in a quiet suburban area of Tokyo.
3. Chef Koji Yamamoto founded Yuzu Ramen in 2001.
4. Yuzu Ramen is known for its traditional ramen bowls like tonkotsu and shio.
5. Yuzu Ramen uses high-quality, locally-sourced ingredients.
6. Yuzu Ramen's large size and ornate decor create a sense of grandeur and luxury.

7. Write down your opinion on one of the topic (15 sentences): (20 points)

- ❖ The importance of customer service in the restaurant and bar industry
- ❖ The influence of music on the dining or drinking experience
- ❖ The role of food critics in the restaurant industry

Variant 2

1. Match words with definitions. (14 points)

| | |
|-----------------|--|
| 1. to boil | a) a designated area in a restaurant or catering setting where a specific type of food is prepared and served |
| 2. ladle | b) a person who prepares and serves drinks at a bar or restaurant. |
| 3. food station | c) to cook by putting the food into extremely hot oil |
| 4. buffet | d) periods of time during which an employee works |
| 5. to fry | e) to mix ingredients together vigorously |
| 6. bartender | f) a flat, flexible kitchen tool used for flipping and turning food items |
| 7. to shake | g) to heat water or another liquid until little bubbles form |
| 8. shifts | h) a device used to measure the weight |
| 9. scale | i) a type of restaurant service in which customers serve themselves from a variety of dishes displayed on a table or counter |
| 10. spatula | j) a long-handled spoon with a deep, rounded bowl at the end, used for serving or transferring liquids |

2. Make up 4 sentences using the words from the table above. (8 points)

3. Fill in the gaps. (20 points)

pride chopped dishes bowls hearty traditional customers generation sour stirred

Growing up in a Ukrainian-American household, Petro had always been surrounded by the rich and 1. _____ flavors of traditional Ukrainian cuisine. From savory varenyky to sweet honey cake, his family's recipes had been passed down from generation to 2. _____.

As he got older, Petro realized that many people outside of the Ukrainian community had never experienced the comfort and warmth of his family's 3. _____. So, he decided to share his love of Ukrainian food with the wider world by opening a small restaurant in his hometown in New York.

One of the dishes that Petro was most excited to introduce to his 4. _____ was borscht, a type of Ukrainian soup. To make borscht, Petro first had to prepare the vegetables, including beets, cabbage, carrots, onions, and potatoes. He 5. _____ them into bite-sized pieces and then sautéed them in a large pot with a generous amount of butter.

Next, Petro added in some tomato paste, beef broth, and spices, including dill, parsley, and bay leaves. He 6. _____ everything together and let it simmer for several hours, allowing the flavors to meld together and the vegetables to soften and become tender.

Finally, Petro served the borscht in large 7. _____, garnished with a dollop of 8. _____ cream and a sprinkling of fresh herbs. The soup was hearty and warming, with a deep earthy flavor that was both satisfying and nourishing.

As Petro watched his customers slurp up the last of their borscht, he felt a sense of 9. _____ and satisfaction. Sharing his family's 10. _____ dishes with others was not only a way to celebrate his own culture, but also a way to bring people together over a shared love of good food.

4. Complete the dialogue. (12 points)

try beer tap enjoy pint rocks

Dialogue between a Bartender and a Man at the Restaurant:

Man: Hi there, can I get a beer?

Bartender: Sure thing. What kind of 1. _____ would you like?

Man: Do you have any local brews on 2. _____?

Bartender: Yes, we have a couple of local IPAs and a lager on tap. Which one would you like to 3. _____?

Man: I'll go for the IPA, please.

Bartender: Great choice. Would you like a 4. _____ or a half-pint?

Man: I'll have a pint, please.

Bartender: Alright, one pint of the local IPA coming up. Can I get you anything else?

Man: Actually, could you make me a margarita as well?

Bartender: Sure thing. Would you like it on the 5. _____ or blended?

Man: Blended, please.

Bartender: You got it. One blended margarita coming up. 6. _____!

Man: Thanks, I will.

5. Choose the suitable form of the verb: (14 points)

1. I ... you any alcohol, unless you ... over 18.

- a) won't sell ... are
- b) won't sell ... aren't
- c) will sell ... are

2. If it's true, we ... fired.

- a) are
- b) aren't
- c) will be

3. I won't go to the party unless she ... me.

- a) invites
- b) doesn't invite
- c) will invite

4. If you heat water to 100 C, it ...

- a) boils
- b) boil
- c) will boil

5. If I have to do this, I ...

- a) do
- b) will do
- c) would do

6. Unless the weather ... better, I ...

- a) gets ... will arrive
- b) gets ... won't arrive
- c) doesn't get ... won't arrive

7. If we have to work together, we ... cooperate.

- a) will should
- b) have to
- c) should

6. Read a small passage about restaurant and mark sentences as true or false. (12 points)

The Legend of La Trattoria

Nestled in the heart of downtown, La Trattoria has been a fixture in the restaurant scene for over 50 years. Known for its classic Italian cuisine, charming atmosphere, and impeccable service, La Trattoria has become a beloved destination for locals and tourists alike.

The restaurant's success can be traced back to its founder, Maria De Luca, who immigrated to the United States from Naples in the 1950s. Armed with her grandmother's recipes and a passion for cooking, Maria opened La Trattoria in 1969 with just a few tables and a dream.

Over the years, La Trattoria has hosted numerous celebrities, politicians, and even royalty. In fact, it's rumored that Princess Diana herself dined at the restaurant during a visit to the city in the 1980s.

Despite its fame and accolades, La Trattoria has remained a family-owned and operated business, with Maria's son Giuseppe now at the helm. The restaurant's commitment to quality ingredients, homemade pastas, and warm hospitality has never wavered, and it continues to be a beloved institution in the city's dining scene.

1. La Trattoria has been open for over 50 years.
2. Maria De Luca founded La Trattoria after immigrating to the United States from Florence.
3. La Trattoria is known for its classic French cuisine.
4. Princess Diana is rumored to have dined at La Trattoria during a visit to the city.
5. La Trattoria is now owned and operated by Maria's daughter.
6. La Trattoria has expanded to multiple locations across the country.

7. Write down your opinion on one of the topics: (20 points)

- ❖ The impact of social media on the restaurant and bar experience
- ❖ The benefits and drawbacks of eating out alone or with a group of friends or family
- ❖ The role of restaurants and bars in shaping cultural identity and heritage