

TABLE OF CONTENTS

1 Occupations of the catering industry	5
2 Groceries and dishes	24
3 Technological processes and food storage methods	47
Self Check 1	58
4 Gastronomical equipment and devices and their usage	61
5 Preparing dishes – recipes	75
6 Menu	89
Self Check 2	98
7 World cuisines	101
8 Health and nutrition	118
9 My day at work	136
10 Catering services	147
11 The world of beverages	162
Self Check 3	173
12 Employment in the catering industry. Summer job	176
13 Applying for a job. Communication	188
14 Occupational safety and health – first aid in workplace accidents	207
15 How to start a short order restaurant? Review	217
Self Check 4	228
Self Check Key	230
Progress test	231
Vocabulary List	234
Types of beer	255
Types of tea	255
Types of wine	256