## RESTAURANT QUIZ

Q1 - The man who serves you in a restaurant is the $\qquad$ servant
waiter

Q2 - The piece of paper with the price of the meal is the...
bill
tip
Q3 - If you eat soup at the beginning of a meal, it is a
main course
starter/appetizer
Q4 - The principal part of the meal is the
main course
dessert

Q5 - The extra money that you give the waiter or waitress is called a $\qquad$ service tip

Q6 - A cook in a good restaurant is called a
cooker
chef

Q7 - If you like meat cooked for a short time, you like it
raw
rare

Q8 - If you like meat cooked for a long time, you like it $\qquad$ well-done
rare

## Q9 - If the water you order has bubbles of gas, it is... <br> still <br> sparkling

Q10 - Take-........ food is food that you take home to eat
away
off

Q11 - The $\qquad$ tells you what food is available in a restaurant list
menu

## COOKING AND RESTAURANTS

## WAYS OF COOKING FOOD:

BOIL: in water, e.g. potatoes, eggs or rice.
FRY: in oil or butter above the heat, e.g. sausages, steaks, burgers...
GRILL: over a direct heat, cooked on a metal framework in the oven, e.g. fish or meat.
ROAST: in the oven using oil, e.g. chicken or beef (cow's meat).
BAKE: in the oven without oil, e.g. a sponge cake, muffins, buns, etc.
RAW: food which is not cooked.

## DESCRIBING FOOD AND DRINK:

TASTY: delicious. BLAND: tasteless. SALTY: with lots of salt. SWEET: lots of sugar.
HOT/SPICY: with lots of spices, e.g. curry, chilli, paprika, pepper, cumin...
BITTER: unpleasant strong flavour, e.g. coffee, vinegar, etc.
SOUR: lemons, oranges, tangerines (citrus fruits).
FRESH: recently produced or picked, e.g. fresh bread, fruit or vegetables.
FATTENING: food which makes you get fat, e.g. cakes, cream, fast food, etc.
CHILLED: very cold, white wine or champagne are usually chilled.
STILL: water without gas.
SPARKLING/FIZZY: water with gas.
FIZZY/SOFT DRINKS: coke, Seven up, etc.


