

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

TATO PUBLIKACE JE SPOLUFINANCOVÁNA EVROPSKÝM SOCIÁLNÍM FONDĚM
A STÁTNÍM ROZPOČTEM ČESKÉ REPUBLIKY

Učebnice odborné
terminologie pro

gastronomické
obory

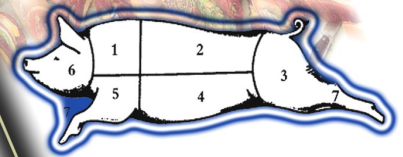
Anglický jazyk

English



Pubs usually sell many kinds of beer, draught and bottled. The most popular British beer is bitter, which is dark and served at room temperature, not hot, not cold. More popular today is lager, beer with light colour and served cold. Guinness, a very dark, creamy kind of beer is called a stout. It is made in Ireland and is not so bitter.

*mineral water
sparkling/fizzy water
still water
milk
milk shake
cream
chocolate
coke
cocoa
coffee
black coffee
instant coffee*





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TERMINOLOGIE

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KITCHEN EQUIPMENT

VYBAVENÍ KUCHYNĚ



blender	el. mixér	skewer	grilovací jehla
cooker	vaříč	slicer	kráječ
dish	mísa, miska	stove	sporák
head cabinet	konvektomat	strainer	cedník
casserole	kastrůlek, rendlík	tin	plechovka
chopping board	kuchyňské prkénko	tin opener	otvírák
dishwasher	myčka nádobí	toaster	opékač
freezer	mraznička	wooden spoon	vařečka
grater	struhadlo	baking sheet	pečící papír
kettle	kotlík, varná konvic	beater	šlehač
lid	poklička	bottle opener	otvírák
masher	mačkadlo na bramb	bowl	mísa
meat mincer	mlýnek na maso	garlic press	lis na česnek
mixer	el. šlehač	ladle	naběračka
oven	pečící trouba	lemon squeezer	lis na šťávu
coffee maker	kávovar	microwave oven	mikrovlnná trouba
frying pan	pánev na smažení	pastry cutter	vykrajovátko na pečivo
pan	pánev, pekáč	rubber spatula	stěrka
peeler	škrabka	scissors	nůžky
pressure cooker	tlakový hrnec	sifter	sítko
refrigerator	lednice	whisk	metla
rolling pin	váleček	weights	závaží
saucepan	rendlík s držadlem		
scales	váhy		

1. Use these words to complete the sentences. You may use each word more than once:

knife *oven* *spoon* *saucepan* *frying pan* *stove*

1. You can bake food in the
2. You can slice food with a
3. You can fry food in a
4. You can heat food on top of the
5. You can mix food up with
6. You can boil water in a
7. You can chop food with a
8. You can stir food with a
9. You can peel food with a

2. Match the words in the box to the picture.

teapot

to mash

whisk

frying-pan

pressure-cooker

sieve

wok

masher

to whisk

pie dish

teaspoon

grill pan

rolling pin

tablespoon

saucepan

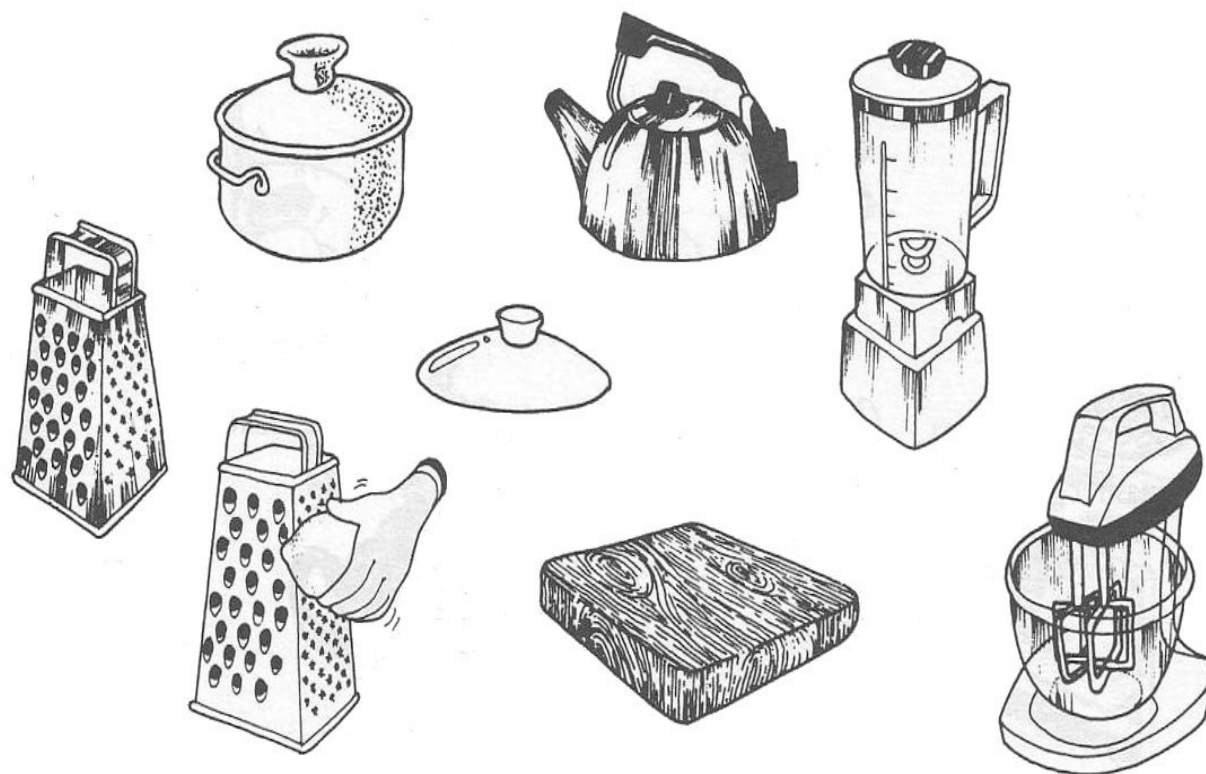
to melt

cake tin

roasting pan



3. Describe the kitchen and its kitchen equipment.



4. What do you need to

- fry an egg
- chop some parsley
- roast some meat
- toast some bread
- slice some bread
- boil an egg
- drain spaghetti
- slice an egg
- brew tea

5. Match the verbs of preparation to the equipment.

- | | |
|------------------------------|------------------|
| 1) whip some cream | a) a egg slicer |
| 2) sift flour | b) a rolling pin |
| 3) grate some cheese | c) a coffeemaker |
| 4) slice some eggs | d) a sieve |
| 5) roll out some dough | e) a frying pan |
| 6) open canned fruit | f) a knife |
| 7) make a nice cup of coffee | g) a mixing bowl |
| 8) fry steak | h) a wire whisk |
| 9) make a cake | i) a can opener |
| 10) chop some chives | j) a grater |



6. Match the words in the box to the picture.

to mince

palette knife

skewer

wire rack

to rub

baking sheet

weights

thermometer

to roast

aluminium foil

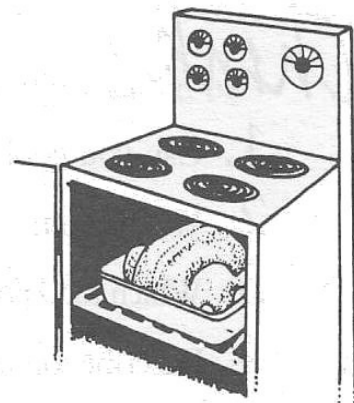
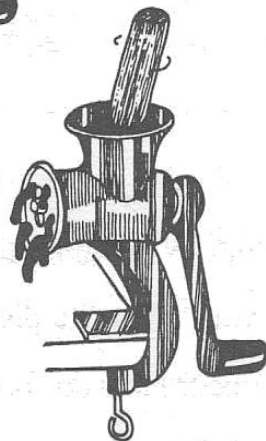
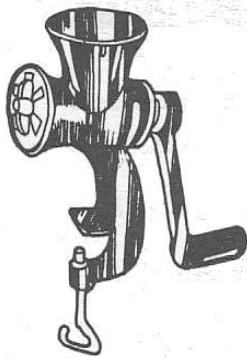
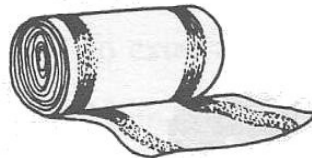
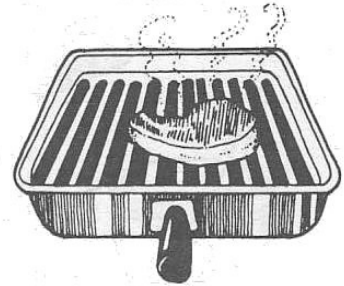
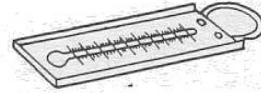
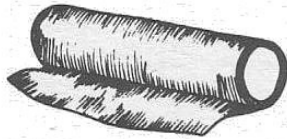
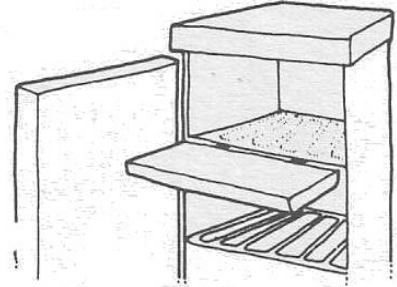
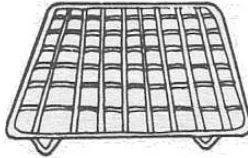
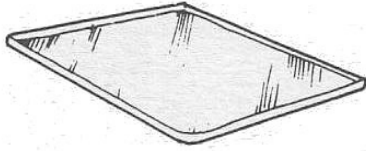
pastry cutter

mincer

kitchen paper

freezing compartment

to grill





ashtray	popelník	mustard pot	nádobka na hořčici
bowl	mísa	napkin	ubrousek
coffee pot	konvice na kávu	pepper pot	pepřenka
cup and saucer	šálek a podšálek	place setting	prostírání
cutlery	přibory	plate	talíř
fork	vidlička	<i>dessert plate</i>	<i>dezertní talíř</i>
<i>dessert fork</i>	<i>dezertní vidlička</i>	<i>dinner plate</i>	<i>mělký talíř</i>
<i>fish fork</i>	<i>vidlička na ryby</i>	<i>soup plate</i>	<i>hluboký talíř</i>
glass	sklenice	salt cellar	slánka
<i>tumbler</i>	<i>sklenice bez stopky</i>	sauce pot	omáčník
<i>wine glass</i>	<i>sklenice na víno</i>	spoon	lžíce
<i>champagne flute</i>	<i>flétna (sklenice) na šampanské</i>	<i>coffee spoon</i>	<i>kávová lžička</i>
jug	džbánek	<i>dessert spoon</i>	<i>dezertní lžička</i>
<i>milk jug</i>	<i>konvička na mléko</i>	<i>soupspoon</i>	<i>polévková lžíce</i>
knife	nůž	<i>teaspoon</i>	<i>čajová lžička</i>
<i>dessert knife</i>	<i>dezertní nůž</i>	sugar basin (brit.)	cukřenka
<i>butter knife</i>	<i>nůž na máslo</i>	<i>sugar bowl (amer.)</i>	<i>cukřenka</i>
<i>fish knife</i>	<i>nůž na ryby</i>	tablecloth	ubrus
<i>cheese knife</i>	<i>nůž na sýry</i>	<i>slip cloth</i>	<i>napron</i>
ladle	naběračka	teapot	konvice na čaj
mug	hrnek	tray	podnos, táč
<i>beer mug / jug</i>	<i>sklenice na pivo, půllitr</i>	vase	váza



Could you bring us an extra glass?

Mohl byste nám přinést ještě jednu sklenici?

There is no salt and pepper pot on the table.

Na stole chybí slánka a pepřenka.



Laying the table

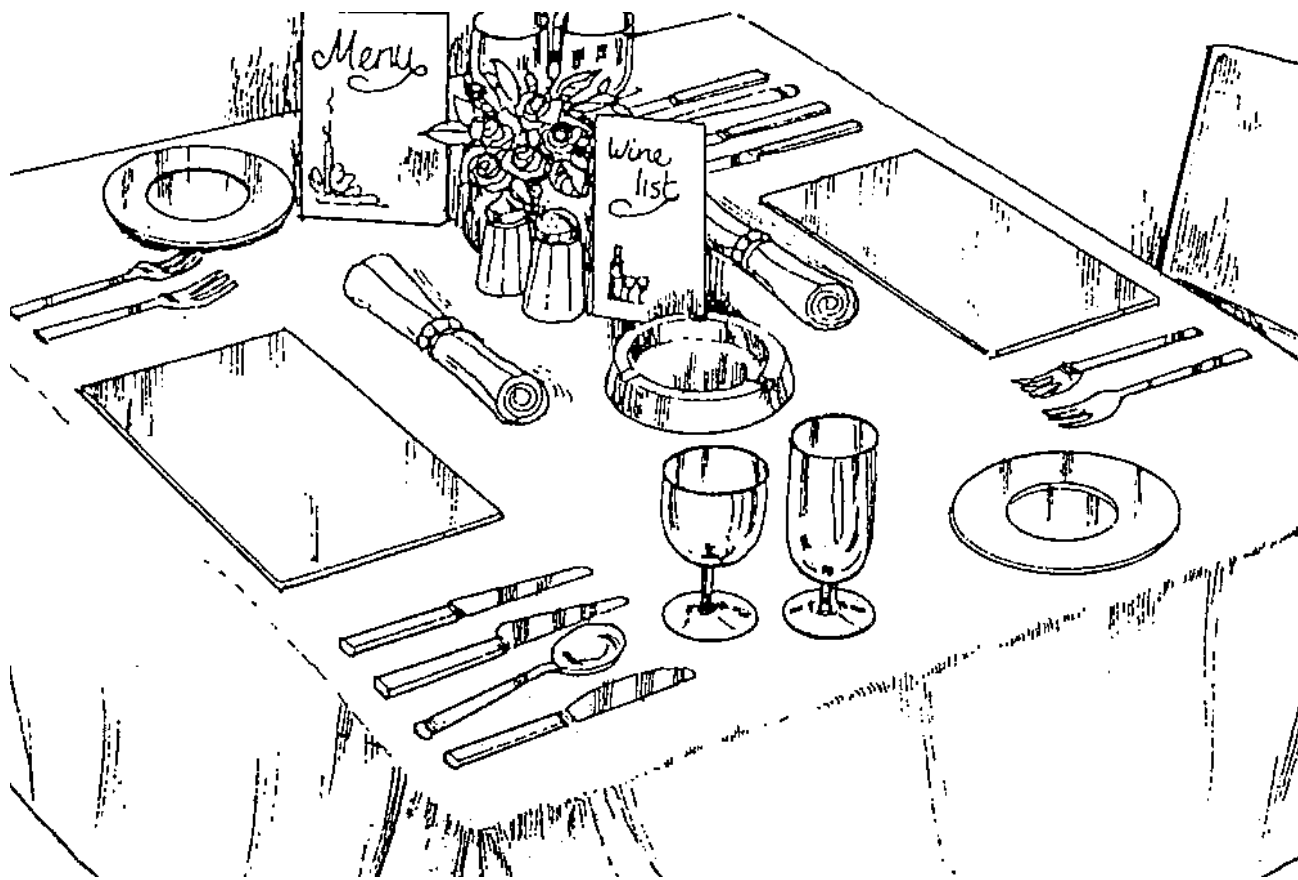
We start laying the table with spreading a tablecloth on the table. We usually use white tablecloth but we can also use coloured ones, for example in style restaurants, or table mats. The tablecloths and table mats must be clean and well ironed.

For each person we put a meat plate, soup plate, a dessert plate. Then we must prepare a cutlery. It is a knife, a fork, a tablespoon and teaspoon. When laying the table we put forks to the left-hand side, knives and tablespoons to the right-hand side. Teaspoons are put over the plate. When serving breakfast, we use cups and saucers.

Glasses for beer, juice, wine or liqueurs stand over the big knife. Each guest must have a napkin, a paper or linen one, shaped in a form of a letter, sailboat, or in other forms. Cruet-stands, salt-cellar, pepper-pot, sugar basins, decanters with water or wine, vases with fresh flowers or ashtrays stand in the middle of the table.

- a) Tell something about tablecloths.
- b) How do you put a cutlery?
- c) What do you know about napkins?

1. Describe the tableware



2. Complete the sentences with the correct options.

- 1 Will you have another **cup of / mug of** coffee?
- 2 There is a dish on the **ashtray / tray**.
- 3 You should put the **napkin / slip cloth** over the tablecloth.
- 4 There is some sugar in the **basin / cellar**.
- 5 Excuse me, waiter. You brought me my soup, but no **knife / spoon** with it!

3. Rearrange the letters to make names of tableware.

- | | |
|-----------------------|------------------------|
| 1 efcfe nospo _____ | 6 shfi rkof _____ |
| 2 rtsdese fenik _____ | 7 ndiern ptela _____ |
| 3 Imbetur _____ | 8 tlerycu _____ |
| 4 stmudar opt _____ | 9 klmi gju _____ |
| 5 blotheclta _____ | 10 eaplc sngtiet _____ |

4. Find nine words related to tableware in the word puzzle.

P A S H T R A Y S A
 S K P W F H W M O J
 O V O D O B I J U G
 C F O R K A N E P Z
 U V N U P W E C P M
 T E A P O T G P L A
 L S T D V U L K A B
 E S M U G L A C T U
 R A A N P K S Z E G
 Y B J R M A S A I F








5. Match column A to column B.

- | | |
|--------------|------------|
| A | B |
| 1. wine | a) jug |
| 2. fish | b) basin |
| 3. butter | c) fork |
| 4. milk | d) flute |
| 5. mustard | e) glass |
| 6. sugar | f) knife |
| 7. place | g) spoon |
| 8. champagne | h) plate |
| 9. dinner | i) pot |
| 10. coffee | j) setting |

6. Add the right words.

- | | | | | |
|------------|-----------|------------|---|-------|
| 1. dessert | – fish | – cheese | – | _____ |
| 2. soup | – dinner | – dessert | – | _____ |
| 3. coffee | – soup | – tea | – | _____ |
| 4. pepper | – mustard | – coffee | – | _____ |
| 5. juice | – wine | – cocktail | – | _____ |

7. Add the name of the tableware to the following pictures.

1	2	3	4	5
				
_____	_____	_____	_____	_____
6	7	8	9	10
				
_____	_____	_____	_____	_____

STARTERS



add	přidat	olive	oliva
asparagus	chřest	omelette	omeleta
aspic	aspik	order	objednat
bowl	miska	paté	paštika
capers	kapari	pickle	nakládaná okurka
caviar	kaviár	pork	vepřové
course	chod	poultry	drůbež, drůbeží
cover	přikrýt	pour	nalít
diary products	mléčné výrobky	processed cheese	tavený sýr
encourage	povzbudit	raw	syrový
filled	plněný	roll	závitek
fridge	lednice	sardines	sardinky
gammon	uzená šunka	scrambled eggs	míchaná vejce
garnish	ozdobit	shrimp	kreveta
goat	koza, kozí	smoked	uzený
goose	husa, husí	soft-boiled eggs	vejce naměkko
hard-boiled eggs	vejce natvrdo	spread	rozetřít, rozprostřít
horseradish	křen	stomach	žaludek
Hungarian salami	uherský salám	tenderloin	svíčková
light	lehký	various	různé
lobster	humr	whipped Niva	třená Niva
mayonnaise	majonéza	whisk	šlehat
mousse	pěna	yolk	žloutek
mushrooms	houby		

1. This food is often served as a starter or an ingredient for starter. You may not know these words. Find them in the dictionary and describe them.

paté

lobster

shrimp

gammon

horseradish

asparagus

caviar

carpaccio

vichyssoise

2. Add the words from ex. 1 to the following pictures.





3. Read the article about starters.

Starter is the first dish served in a restaurant. The meal is usually small and light and people order it because starters encourage the taste. Starters also prepare the stomach for some larger meal, usually soup and main course. They can be cold or hot and the head chef prepares them from various vegetables, fish, meat, fruit or diary products. The waiter serves the starters on a small plate, with fork and knife, usually with some bread or rolls.

4. Look at the text again and find and underline the adjectives.

5. Which adjectives describe the size?

.....

6. Which adjective is the opposite of the word heavy or hard?

.....

7. Which adjective describe the expression „many kinds, different“?

.....

8. Find and write down the prepositions from the text.

.....

9. Find and write down the verbs from the text.

.....

10. Now translate these sentences:

- Předkrm se podává jako první chod.
- Carpaccio se připravuje ze syrového masa.
- Paštika se podává s chlebem nebo rohlíkem.
- Kaviár se připravuje z ryb.
- Předkrm se podává na malém talířku.

11. Translate the following starters.

Starters made from eggs

- ruské vejce
- míchaná vejce
- vejce natvrdo
- vejce naměkko
- vejce s kaviárem
- vaječná omeleta
- vejce s majonézou
- vejce s houbami



Starters made from fish and seafood

- krevetový koktejl
- humrový koktejl
- ryba v aspiku
- sardinky s cibulí



Starters made from cheese

- tavený sýr s máslem
- třená niva s máslem
- uzený sýr
- sýrový koktejl
- kozí sýr s olivovým olejem

Starters made from cold meat

- šunkové závitky v aspiku
- šunková pěna
- uherský salám s okurkou
- šunka s křenem
- šunka s vejci
- slanina s vejci

Starters with paté

- anglická paštika
- husí paštika
- drůbeží paštika
- vepřová paštika



Starters made from vegetables

- chřest s máslem
- rajčata plněná salátem
- francouzský salát
- zeleninový salát
- řecký salát s olivami

12. Fill in the missing word.

Russian	French	hard
soft-boiled	goose	processed
scrambled	poultry	smoked
goulash	cucumber	lobster
sauerkraut	pasta	shrimp
fish	Greek	cheese

CARPACCIO - RECIPE

Ingredients

- 1 clove garlic
- 1/2 teaspoon salt
- 2 egg yolks
- 1 1/2 tablespoons freshly squeezed lemon juice
- 1 cup extra-virgin olive oil
- 2 tablespoons water
- 1 pound beef tenderloin
- black pepper
- 2 tablespoons capers
- olives, for garnish
- Parmesan cheese



Directions

1. Crush the garlic with the back of a knife.....
2. Add salt and make a paste.....
3. Place in a medium bowl.....
4. Whisk the yolks, lemon juice and the garlic paste.....
5. Add the pepper and slowly add the olive oil.....
6. Pour the water.....
7. Cover and put into fridge for one day.....
8. Arrange the sliced beef on the plate.....
9. Spread with the sauce.....
10. Garnish with olives, cappers and Parmesan.....
11. Serve immediately.....

SOUPS

POLEVKY



bouillon

bouillon with liver balls

bouillon with liver rice

bouillon with batter drops

bouillon with noodles

bouillon with dumplings

thick soup

borscht

chicken soup

fish soup

giblet soup

goulash soup

turtle soup

vegetable soup

bean soup

cauliflower soup

dill soup

garlic soup

leek soup

lentil soup

mushroom soup

onion soup

pea soup

peasant soup

potato soup

sauerkraut soup

spinach soup

tomato soup

hustá polévka

boršč

slepičí, kuřecí polévka

rybí polévka

drůbková polévka

gulášová polévka

želví polévka

zeleninová polévka

fazolová polévka

květáková polévka

koprová polévka

česneková polévka

pórková polévka

čočková polévka

houbová polévka

cibulová polévka

hrachová polévka

selská polévka

bramborová polévka

zelná polévka

špenátová polévka

rajská polévka

bujón, hovězí vývar

hovězí vývar s játrovými knedlíčky

hovězí vývar s játrovou rýží

hovězí vývar s kapáním

hovězí vývar s nudlemi

hovězí vývar s noky

Soups of Czech Cuisine

Giant Mountain sour soup

Moravian Slovak sauerkraut

soup

South-Bohemian "Kulajda"

Wallachian sauerkraut soup

Česká kuchyně

Krkonošské kyselo

Slovácká kyselice

Jihočeská kulajda

Valašská kyselice

Could I have the menu,
please?

Mohl bych dostat jídelní
lístek, prosím?

I'll have the soup to start with.

Začnu polévkou.



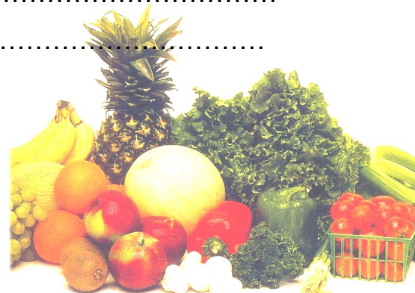
1. Answer the waiter's questions.

a) Are you ready to order?

b) Would you like a drink before dinner?

c) Will you have bouillon with liver balls or with noodles?

d) Would you like anything else?



2. Put the words into the correct groups.

- | | | | |
|----------------------------------|----------------------|-------------------------|------------------------|
| <i>chicken soup</i> | <i>bean soup</i> | <i>tomato soup</i> | <i>goulash soup</i> |
| <i>lentil soup</i> | <i>fish soup</i> | <i>spinach soup</i> | <i>dill soup</i> |
| <i>borscht</i> | <i>giblet soup</i> | <i>leek soup</i> | <i>garlic soup</i> |
| <i>turtle soup</i> | <i>mushroom soup</i> | <i>cauliflower soup</i> | <i>sauerkraut soup</i> |
| <i>bouillon with liver balls</i> | | | |

VEGETABLES SOUP

MEAT SOUPS

.....
.....
.....
.....
.....

3. Put the recipe in the correct order.

Potato Soup

Ingredients:

- | | |
|---------------------------------------|--------------------------|
| 3 to 4 lb. potatoes, peeled & chopped | 1 onion, chopped |
| 1 carrot, chopped | 2 stalks celery, chopped |
| 2 to 3 c. 2% milk | Salt & pepper to taste |

Directions:

3. Add 4 slices crisp cooked bacon, crumbled.
1. Cook the vegetables in a small amount of water (covered) until tender.
5. Simmer, do not boil.
4. When ready to serve, add dill weed and parsley.
2. Add: the milk, salt & pepper

4. Choose the utensils which you need to prepare "potato soup".

- | | | | | | |
|---------------------|--------------|-----------------------|---------------|-------------------|----------------------|
| <i>pot</i> | <i>mug</i> | <i>pan</i> | <i>grater</i> | <i>lid</i> | <i>potato peeler</i> |
| <i>knife</i> | <i>ladle</i> | <i>toaster</i> | <i>ladle</i> | <i>tin-opener</i> | |
| <i>wooden spoon</i> | | <i>pepper grinder</i> | | | |

5. Match the dishes to the descriptions.

- | | |
|------------------------------------|---|
| 1) Giant Mountain sour soup | a) white dill and mushroom soup with hard -boiled egg |
| 2) Moravian Slovak sauerkraut soup | b) white sauerkraut soup with potatoes, sausage and mushrooms |
| 3) South-Bohemian "Kulajda" | c) sour dough soup with mushrooms |
| 4) Wallachian sauerkraut soup | d) white sauerkraut soup with potatoes, smoked meat and white beans |

6. Describe the following soups.

1) *goulash soup*

.....
.....
.....

2) *spinach soup*

.....
.....
.....

3) *chicken soup*

.....
.....
.....

4) *vegetable soup*

.....
.....
.....

7. Match the words in the box to the soups.

- celery carrots parsley bay leaf breadcrumbs egg
- smooth flour garlic fish cauliflower milk marjoram
- bread potatoes butter liver beef bones

<i>beef bouillon with liver balls</i>	<i>cauliflower soup</i>	<i>fish soup</i>	<i>garlic soup</i>



MEALS OF THE DAY

bacon and eggs	slanina s vejci	honey	med
baked beans	dušené fazole	main course	hlavní chod
bread and butter	chléb s máslem	mushrooms	houby
café	kavárna	mustard	hořčice
canteen	jídelna	orange squash	čerstvě vymačkaná pomerančová šťáva
cereals	cereálie	pancake	palačinka
cheese	sýr	pasta	těstoviny
cocoa	kakao	porridge	ovesná kaše
cornflakes	ovesné vločky	roll	houska
cottage cheese	tvaroh	sausage	klobása
donut	kobliha	scrambled eggs	míchaná vejce
egg omelette	vaječná omeleta	soft-boiled eggs	vejce naměkko
frankfurter	párek	soup	polévka
ham and eggs	šunka s vejci	strawberry jam	jahodový džem
hard-boiled eggs	vejce natvrdo	sunny side up	volské oko
healthy	zdravý	tuna fish	tuňák

BREAKFAST, LUNCH, DINNER

1. Do you know these expressions? Explain them or look them up in the dictionary.

scrambled eggs

vegetarian

honey

chocoholic

donut

cocoa

sunny side up

2. Read the article about meals of the day.

Breakfast is the first meal of the day. Some people prefer enormous breakfast and other don't have any, but this is not very healthy. Many people have breakfast at home but other prefers eating at work or at school. Some people like going to **cafés** where they eat, drink and read newspapers. Czech people like **bread** or **rolls** usually with **ham**, **cheese**, **jam** or **honey**. **Yoghurts** and **cereals** are also favourite meals. They usually drink **coffee**, **tea** or **cocoa**. This kind of breakfast is called a „continental“. In Britain, people usually start with a glass of orange **squash** and next comes something cooked, usually boiled or fried: **bacon**, **eggs**, **sausages**, **tomatoes** and **mushrooms**. Finally, there is **toast** with butter and marmalade. **Marmalade** in English means a jam made of citrus fruits – usually oranges.

Lunch is a meal eaten at around noon. People have usually lunch breaks at work and go to company **canteens**, students to school canteens. Lunch is the main meal of the day in the Czech Republic. It consists of **soup**, **main course** and sometimes a **dessert**. It is very different from typical lunch in Britain. British people usually have some **sandwich**, **fish and chips**, **fruit** or **vegetable salad** or some **biscuits** because the main meal of the day is supper/dinner.

Supper is an informal meal which you eat at home with your family, while **dinner** is more formal. Czech people usually have some light meal, **bread**, **frankfurters**, **pizza** or **pasta**. In Britain the dinner usually begins with a drink (sherry or whiskey). The first course after the starter is soup, followed by some **meat** or **fish**. Finally, a light dessert is served. People also like going out and having dinner in some **restaurant** or pub.

3. Write questions and answers about your partner:

My partner:

* eats yoghurt every day.

..... TRUE FALSE

* can prepare scrambled eggs.

..... TRUE FALSE

* drinks tea with milk in the morning.

..... TRUE FALSE

* is a vegetarian.

..... TRUE FALSE

* prefers jam or honey in the morning.

..... TRUE FALSE

* has breakfast at school.

..... TRUE FALSE

* is a chocoholic.

..... TRUE FALSE

* drinks fruit juices in the morning.

..... TRUE FALSE

* can prepare cocoa.

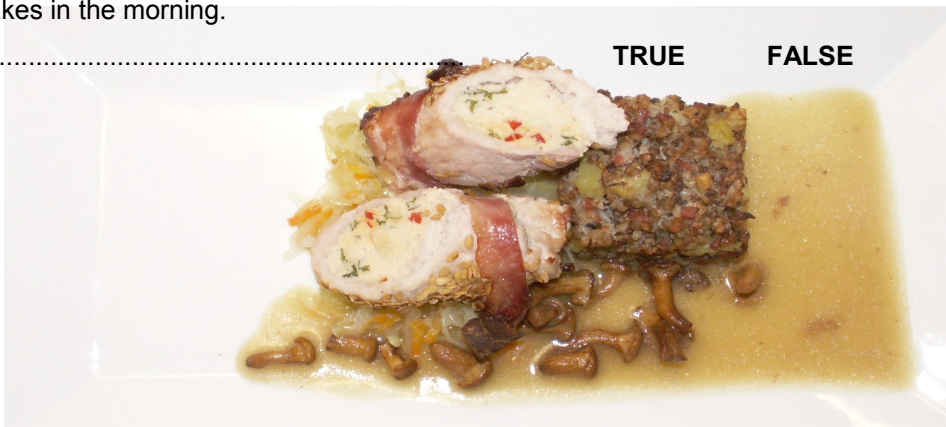
..... TRUE FALSE

* likes donuts.

..... TRUE FALSE

* likes pancakes in the morning.

..... TRUE FALSE

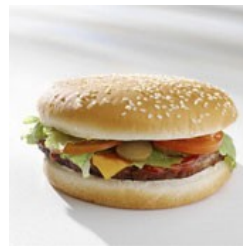
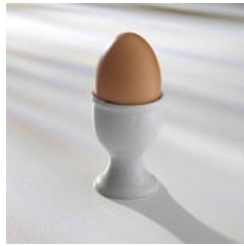


4. This is the typical English breakfast. Name the ingredients you see:

.....
.....
.....
.....
.....
.....



5. Name the pictures and circle the meals and drinks that you prefer.



6. Fill in the missing word.

herbal	Turkish	ham
fruit	Viennese	cheese
black	Irish	fish
scrambled	smoked	school
hard-boiled	processed	company
fried	hard	factory

7. Some food is healthy, some is unhealthy. Try to put them in the correct place.

HEALTHY

UNHEALTHY

sausage, raspberry, frankfurters, ketchup, yoghurt, beans, cheese, butter, salami, donuts, cocoa,
bread, sandwich, mustard, peanut butter, sardines, tuna fish, paté

8. Guess the word from the definition.

- * a roll filled with slice of minced meat, vegetables, ketchup and mustard, usually sold in fast food
- * white liquid that is from cow
- * a kind of vegetables that grows in the woods
- * a person who loves chocolate
- * round thing, white and yellow inside
- * red sauce made from tomatoes
- * black bitter drink
- * a person who doesn't eat meat



9. Phrases to remember

How do you like your coffee?

Sugar, no milk, please.

How do you like your tea?

With lemon and honey, please.

How do you like your steak?

Medium rare, please.

How do you like your eggs?

Scrambled with bacon.

What would you like to drink?

Hot chocolate, please.



MAIN DISH

MEAT



Kinds of meat

chicken meat
beef
lamb
fish meat
mutton
veal
pork
game, venison

Druhy masa

maso drůbeží
maso hovězí
maso jehněčí
maso rybí
maso skopové
maso telecí
maso vepřové
zvěřina



Parts of meat

belly
breast
cutlet
leg

bůček
hrudí
kotleta
kýta

Části masa

neck
rump/fillet
shoulder
sirloin
krkovice
zadní hovězí
plec
svíčková

Cooking

stewed meat
gratinated meat
grilled meat
tinned meat
roast meat
barbecued meat
roast in kitchen foil
fried meat
smoked meat
boiled, cooked meat
minced meat
stuffed meat

Úprava

maso dušené
maso gratinované
maso grilované
maso konzervované
maso pečené
maso pečené na rožni
maso pečené v alobalu
maso smažené
maso uzené
maso vařené
maso mleté
nadívané maso



Beef

Hovězí maso

braised beef
beef goulash
caraway beef
roast beef, Znojmo style
beef stew
boiled beef with tomato sauce
beefsteak with paprika cream sauce
sirloin in cream sauce
stuffed beef roll; beef roll, Spanish style
beefsteak with egg
beef Tatar
beef Stroganoff

hovězí dušené přírodní
hovězí guláš
hovězí na kmíně
hovězí pečené znojemská
hovězí ragú
hovězí vařené s rajskou omáčkou
roštěná na paprice
svíčková na smetaně
španělský ptáček
biftek s vejcem
tatarský biftek
hovězí Stroganoff

rare	biftek krvavý
medium	biftek středně propečený
well-done	biftek dobře propečený
Veal	Telecí maso
calf's kidneys	telecí ledvinky
veal in paprika cream sauce	telecí na paprice
roast veal in wine	telecí pečeně na víně
stuffed breast of veal	telecí hrudí nadívané
Pork	Vepřové maso
Moravian pork sparrow	Moravský vrabec
Paprika pork stew	Paprikáš
Szeged goulash	Segedínský guláš
Breaded pork slice with potato salad	Smažený vepřový řízek s bramborovým salátem
Leg of pork in paprika sauce	Vepřová kýta na paprice
Roast pork, sauerkraut and dumplings	Vepřová pečeně, kysané zelí a knedlík
Pork cutlets, country style	Vepřové kotlety po selsku
Pork chop from the grill	Vepřové žebírko na rožni
Pig-slaughtering feast	Zabijačkové hody
home-slaughtering	domácí zabijačka
pork brawn	huspenina
blood/black sausage	jelito
white pudding sausage	jitrnice
boiled pork	ovar
pork soup	polévka ovarová
brown pork soup	polévka zabijačková
black sausage meat	tmavá
white pudding	prejt jelitový
Mutton and lamb	Skopové a jehněčí maso
Leg of mutton in cream sauce	Skopová kýta na smetaně
Garlic mutton	Skopové maso na česneku
Game	Zvěřina
Hunter's venison	srnčí na divoko
Venison with bacon	srnčí na slanině
Venison goulash	zvěřinový guláš
Venison in red wine sauce	srnčí pečeně s červeným vínem
Roast pheasant with bacon	bažant pečený na slanině
Leg of wild-boar with hip sauce	kančí kýta se šípkovou omáčkou
Rabbit paprika	králík na paprice



Poultry**Drůbež**

Grilled chicken	kuře grilované
Stuffed chicken	kuře nadívané
Roast chicken	kuře pečené
Fried chicken	kuře smažené
Chicken breast	kuřecí prsíčka
Leg of chicken	kuřecí stehno
Chicken risotto	kuřecí rizoto
Chicken paprika	kuře na paprice
Chicken salad	kuřecí salát
Roast goose with red cabbage and apples	pečená husa s červeným zelím a jablky
Roast duck	pečená kachna
Hen paprika	slepice na paprice
Roast turkey with white bread stuffing and chestnuts	pečená krůta s nádivkou a kaštiny

**Freshwater fish****Sladkovodní ryby**

pike-perch	candát	sheatfish	sumec
carp	kapr	eel	úhoř
salmon	losos	pike	štika
trout	pstruh		

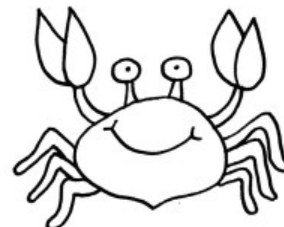
Sea fish**Mořské ryby**

halibut	halibut	herring	sleď
mackerel	makrela	cod	treska
swordfish	mečoun	tuna	tuňák
sardine	sardinka	shark	žralok

Seafood**Plody moře**

shrimp	garnát, mořský krab	crab	krab
scallop	hřebenatka	prawn	kreveta
mussel	mušle	crayfish	langusta
lobster	humr	oyster	ústřice
octopus	chobotnice		

Braised trout with butter	Dušený pstruh na másle
Garlic carp	Kapr po česku
Salmon baked with butter	Pečený losos na másle
Grilled trout with herb butter	Pstruh na roštu s bylinkovým máslem
Fish and chips	Smažené filé s hranolky
Fish fingers with chips	Smažené rybí prsty s hranolky
Fried carp	Smažený kapr
Shark steak	Žraločí steak
Blue carp	Kapr na modro

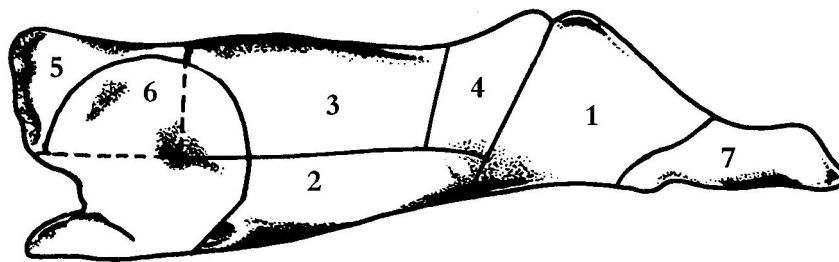


1. Match the meat to the animals.

- | | |
|--------------|-----------|
| 1. poultry | a) deer |
| 2. beef | b) calf |
| 3. lamb | c) pig |
| 4. fish meat | d) salmon |
| 5. pork | e) sheep |
| 6. game | f) goose |
| 7. veal | g) cow |
-

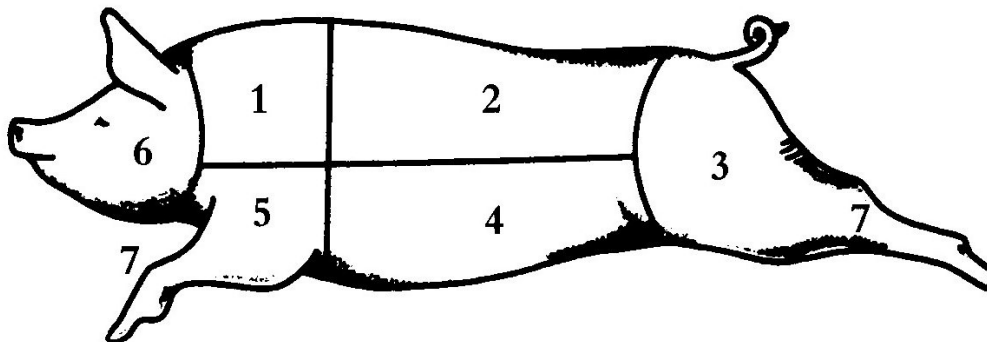
2. Match the parts of beef meat to the picture.

rump *trotters* *sirloin* *neck* *breast* *shoulder* *cutlets*



3. Match the parts of pork meat to the picture.

belly steak *head leg* *trotters* *loin* *neck* *shoulder*



4. Points for a discussion in classes

- Who cooks your meals?
- What is your favourite meal or food? Is it healthy?
- Can you cook? Do you enjoy cooking? Why? Why not?
- Describe something that people eat in different countries every day.

5. Decide which of this food is a type of fruit, vegetable, or meat:

<i>sausage ham</i>	<i>grape</i>	<i>pineapple</i>	<i>pea</i>	<i>pear</i>
<i>bean</i>	<i>cabbage celery</i>	<i>melon</i>	<i>lamb</i>	<i>beef</i>
<i>strawberry</i>	<i>steak</i>	<i>peach</i>	<i>spinach</i>	
<i>avocado turkey</i>	<i>cucumber</i>	<i>plum</i>	<i>veal</i>	

fruit

.....

.....

vegetable

.....

.....

meat

.....

.....

6. Translate into English.

Hovězí po myslivecku

4 hovězí řízky
pepř a sůl
mouka na obalení
tuk na pečení
1 cibule
4 polévkové lžíce octa
6 polévkových lžic polévky

Postup:

Řízky tence naklepeme, posolíme a opeříme.
Namočíme v teplém tuku a obalíme v mouce.
Před podáváním krátce opékáme.
Kroužky cibule necháme v tuku podusit do zlatohněda.
Zalijeme octem a polévkou a krátce povaříme.
Jako příloha: brambory.

7. Some useful phrases and idioms:

- | | |
|--|------------------------------------|
| a) not worth a hill of beans | ani za zlámanou grešli |
| b) to stew in one's own juice | dusit se ve vlastní šťávě |
| c) out of the frying pan into the fire | z deště pod okap, z bláta do louže |
| d) spill the beans | vyzvonit něco prozradit |
| e) to be as cool as a cucumber | zachovat ledový klid |
| f) to have peanuts | mít pár babek |

8. Translate into Czech.

Hunter's Braised Beef

- 4 beef slices
- pepper and salt
- flour for coating
- grease for frying
- 1 onion
- 4 tablespoons vinegar
- 6 tablespoons soup



Instructions:

Pound the slices thinly and sprinkle with salt and pepper. Fold in warm fat and roll in flour. Roast quickly just before serving. Fry onion rings in the dripping until golden, quench with vinegar, add soup, and let boil for a short time.

Side dish: potatoes.

9. Read the phrases and the idioms again. Match the definitions to the phrases and the idioms.

- 1. to reveal a secret
- 2. little money
- 3. from a bad situation to a worse one
- 4. worthless
- 5. to be clam and focused
- 6. to be in an unpleasant situation

10. Describe the following dishes.

1 Sirloin in cream sauce

.....
.....

2 Roast pork, sauerkraut and dumplings

.....
.....

3 Roast goose with red cabbage and apples

.....
.....

4 Salmon baked with butter

.....
.....

5 Leg of wild-boar with hip sauce

.....
.....

11. Sort the next words below into twelve pairs of words with opposite meanings. Note: some words have more than one opposite.

<i>bland</i>	<i>cooked</i>	<i>dry</i>	<i>fresh</i>
<i>fresh</i>	<i>frozen</i>	<i>overdone</i>	<i>rare</i>
<i>raw</i>	<i>salt</i>	<i>sour</i>	<i>sparkling</i>
<i>spicy</i>	<i>stale</i>	<i>still</i>	<i>sweet</i>
<i>sweet</i>	<i>tasteless</i>	<i>under</i>	<i>sweet</i>
<i>tasty</i>	<i>tough</i>	<i>underdone</i>	<i>well-done</i>

12. Translate the phrases into English.

- a) Jakou rybu máte nejraději?
- b) Kapr je u nás velmi oblíbený.
- c) Já mám nejraději pstruha.
- d) Mám také velmi rád mořské ryby.

13. Put the words in the correct groups.

<i>pike-perch</i>	<i>shrimp</i>	<i>swordfish</i>	<i>lobster</i>	<i>oyster</i>	<i>sardine</i>
<i>salmon</i>	<i>shark</i>	<i>octopus</i>	<i>cod</i>	<i>trout</i>	<i>eel</i>

Freshwater fish

Sea fish

Seafood

.....
.....
.....
.....



DRINKS AND PUB



Soft/Non-alcoholic drinks

mineral water	minerálka	juice	džus
sparkling/fizzy water	sycená voda	lemonade	limonáda
still water	voda bez bublinek	milk	mléko
coke	coca-cola	cream	smetana
milk shake	mléčný koktejl	chocolate	čokoláda
espresso	překapávaná káva	cocoa	kakao
black coffee	černá káva	coffee	káva
instant coffee	instantní káva	tea	čaj
black tea	černý čaj	herbal tea	bylinkový čaj
fruit tea	ovocný čaj	green tea	zelený čaj
a cup of tea	šálek čaje		
orange squash	čerstvě vymačkaná pomer. šťáva		

Alcoholic drinks

beer	pivo	lager	ležák
bottled beer	lahvové pivo	bitter	tmavé pivo
draught beer	čepované pivo	froth	pěna
canned beer	pivo v plechovce	spirit	lihovina
stout	tmavé, silné pivo	brandy	pálenka
shandy	pivo s limonádou	cherry brandy	třešňovice
cider	jablečné pivo	plum brandy	slivovice
straight gin	čistý gin	gin and tonic	gin s tonikem
chilled rum	vychlazený rum	liquor	likér
whiskey on the rocks	whiskey s ledem	eggnog	vaječný likér
red wine	červené víno	white wine	bílé víno
sparkling wine	šumivé víno	champagne	šampaňské



1. Read the text about drinks in Britain and the way of making tea and translate it.

Britain is a tea-drinking nation. British people drink 165 million cups of this drink every day. They like strong and dark **tea** with a lot of **milk**. They prepare it traditionally in warmed teapot and add one teaspoon of tea per one person and one extra for the pot. Years ago, they pour milk into the cup first, so that the hot tea does not crack the porcelain. Coffee is also very popular in Britain. People drink it black or with milk, fresh or instant.



Traditional way of making tea:

- Boil fresh cold water in the kettle.
- Pour the hot water into the teapot to make it warm.
- Pour the water away.
- Put one teaspoon of tea per person and one extra teaspoon into the pot.
.....
- Pour boiling water onto the tea.
- Leave for a few minutes.
- Serve.

2. Phrases to remember. Work with your colleague and translate these phrases.

- Would you like a cuppa?
- Let me be mother.
- It's not my cup of tea.
- Fancy a drink?
- What can I get you?
- A pint of lager, please.
- Ice and lemon?
- Anything else?
- Have a drink on me.
- Last drinks at the bar!
- Whiskey on the rocks.

3. Public houses – Pubs



The word pub is short for public house. There are over 60,000 pubs in the UK. Pubs are important part of British life. People talk, eat, drink, meet their friends and relax there. Pubs usually have two bars and a garden.

Pubs usually sell many kinds of beer, draught and bottled. The most popular British beer is **bitter**, which is dark and served at room temperature, not hot, not cold. More popular today is **lager**, beer with light colour and served cold. Guinness, a very dark, creamy kind of beer is called a **stout**. It is made in Ireland and is not so bitter.

Cider is also served in the pubs. It is made from apples and the taste is sweet or dry. It is served in beer glasses and is usually stronger than beer. **Shandy** is a mixture of beer and lemonade. Ginger beer is name of soft drink, it is not beer. **Alcopops** are drinks in bottles, they have a taste of lemonade but are alcoholic, e.g. Bacardi Breezer or Frisco.

You can order beer in „**pint**“ in a large glass or „**half pint**“ in smaller glass.



Pubs sell also soft drinks and food. Typical pub foods are **fish and chips**, **pie** or **chicken and chips**. You can also order some **crisps** or **peanuts**. Pubs have traditional names, some are very old. Some typical names are „The White Swan“, „The Red Lion“, „The Crown“, „The Star“. Pubs have **no table service**. You must go to the bar, order a drink and pay. It is not typical to give a tip in British pubs.



The **whiskey** is a very popular drink, the best whiskeys come from Scotland and Ireland. It can be served **on the rocks** (with ice).



Non-alcoholic drinks are also called **soft drinks**. They can be **still** or **sparkling (fizzy)**. Still drinks are e.g. still **mineral water** and **fruit juices**. The most popular sparkling drinks are Coke or Diet Coke. You can also buy the fizzy drink **lemonade**. Sparkling mineral water, tonic and **hot drinks** as tea or coffee are also served.



4. Arrange the letters and make some drink

FEFCOE

RELGA

DYNHAS

HESYWIK.....

RICED

TUSTO

RETWA

HUQSAS

5. Look for the word described

- B**..... – an alcoholic drink which has light or dark brown colour, typical drink in the Czech Republic
- B**..... – a drink
- B**..... – a container from glass, used for beer, lemonade, coke ...
- CH**..... – a hot drink from milk or water
- C**..... – an alcoholic drink made from apples
- S**..... – an alcoholic mixture from beer and lemonade
- C**..... – a hot black bitter drink, served with sugar and milk
- C**..... – a cold dark non-alcoholic drink, very sweet, typical American drink
- C**..... – a small dish, we serve tea or coffee in it
- F**..... – drink with little bubbles
- J**..... – a drink made from fruit or vegetables
- M**..... – white drink that is from cow
- S**..... – a drink with small bubbles
- S**..... – a strong alcoholic drink
- T**..... – a hot drink, typical for British people
- W**..... – an alcoholic drink made from grapes
- M**..... **S**..... – a drink prepared from milk, sugar and fruit

6. Write at least two dishes or containers we serve the drink in

- | | |
|----------------|-------------|
| coffee | water |
| cocktail | wine |
| tea | beer |
| rum | milk |

7. Look up the following words in dictionary

- | | |
|-----------------|------------------------|
| tip - | mug - |
| mat - | bell - |
| hops - | nip and a hauf - |
| cask - | thirsty - |
| legless - | shot - |



8. Fill in the missing word

herbal

black

a cup of

draught

bottled

canned

sparkling

still

mineral

instant

Irish

black

red

white

sparkling

apple

orange

pineapple

9. Look for drinks, there are 14 of them.

B I T T E R C T W J C W
 E B R W E L L U O Z N I
 V C B F L A G E R N G N
 E P I X Q F G E M B I E
 R E V D N S L P S R Y C
 A G Y F E W Y Q P A K P
 G G S P A R K L I N G M
 E N Q H V W R Q R D J S
 C K U H A D A W I Y N T
 P G A S M N Q T T W O O
 B U S L K R O C E Q Y U
 Y X H C W K I Y W R C T



Joshua Brooks DRINKS MENU

Draught Beers		(per pint)	(per half)	Spirits		(25ml)
Budweiser	£2.85	£1.45	Smirnoff Red Label	£2.20		
Fosters	£2.60	£1.35	Bacardi	£2.20		
Heineken	£2.90	£1.50	Bells	£2.20		
Kronenbourg 1664	£2.90	£1.50	Gordons	£2.20		
Red Stripe	£2.85	£1.45	Archers	£2.20		
Stella Artois	£2.90	£1.50	Baileys (50ml)	£2.40		
Guinness	£2.90	£1.50	Blavod Vodka	£2.20		
John Smiths	£2.40	£1.25	Jack Daniels	£2.30		
Strongbow	£2.50	£1.30	Lamb's Navy Rum	£2.20		
Bottled Beers				Malibu	£2.20	
Becks	£2.65		Martell	£2.30		
Budweiser	£2.70		Southern Comfort	£2.25		
Corona	£2.70		Aftershock	£2.40		
Desperados	£3.00		Agwa	£2.40		
Fosters Twist	£2.65		Sambuca	£2.40		
Kronenbourg 1664	£2.65		Tequila	£2.25		
Peroni	£2.70		Wines (175 ml) (Bottle)			
San Miguel	£2.65		Condessa de Laganza Viura	£2.50	£9.40	
Tiger	£2.70		Condessa de Laganza Crianza	£2.50	£9.40	

Selected Bottled beers from around the world from only £2.90

Bottled Cider		Snacks	
Bulmers	£3.35	McCoys	£0.50
Kopperberg Pear cider	£3.35	McCoys Specials	£0.55
Magners	£3.35	Peanuts	£0.60

Alcopops	
Bacardi Breezer	£3.00
Smirnoff Ice	£3.00
WKD	£3.00

Soft Drinks	
Draught Post Mix	£1.10 (per half)
Cranberry Juice	£1.10 (per half)
Orange Juice	£1.10 (per half)
J2O	£1.80
Red Bull	£2.20
Water (still)	£1.30
Water (sparkling)	£1.30

For more wines, cocktails and shooters see menu

SIDE DISHES

Potato side dishes

boiled potatoes
fried potatoes
mashed potatoes
chips
French fries – amer.
potato croquettes
potato pancakes
potato salad
jacket potatoes

dumplings

Czech dumplings
white bread dumplings
potato dumplings
“hairy” dumplings
bacon dumplings

rice side dishes

brown rice
wild rice
jasmine rice
stewed rice
ham rice
peas rice
curry rice

pasta

egg pasta
egg less pasta
boiled spaghetti
home-made noodles
lasagne

pulses

peas
beans
lentils

PŘÍLOHY

přílohy - bramborové

vařené brambory
opékané brambory
bramborová kaše
bramborové hranolky
bramborové hranolky
bramborové krokety
bramboráčky
bramborový salát
brambory vařené ve slupce

knedlíky

houškové knedlíky
houškové knedlíky
bramborové knedlíky
“chlupaté” knedlíky
špekové knedlíky

přílohy – rýže

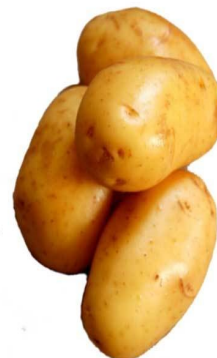
hnědá rýže
divoká rýže
jasmínová rýže
dušená rýže
šunková rýže
hrášková rýže
kari rýže

těstoviny

vaječné těstoviny
bezvaječné těstoviny
vařené špagety
domáci nudle
lazáně

luštěniny

hrách
fazole
čočka



A side dish

A **side dish**, sometimes referred to as a **side order** or simply a **side**, is a food item that accompanies the entrée or main course at a meal. A typical meal with a meat-based main dish might include one vegetable side dish, sometimes in the form of a salad, and one starch side dish, such as bread, potatoes, rice, or pasta.



Some common sides are:

- French fries or steak fries
- Baked potatoes
- Various vegetables
- Soups
- Pastas
- Salad (often a "side" salad)
- Dinner rolls or other breads

Some restaurants offer a limited selection of side dishes that are included with the price of the entrée as a combination meal. Other times side dishes are ordered separately from an a la carte menu. The term may or may not imply that the dish can only be ordered in combination with other food.



French fries are the most common side dish served at fast-food restaurants and other American cuisine restaurants. In response to criticism about the high fat and calorie content of french fries, some fast-food chains have recently begun to offer other side dishes, such as salads, as substitutes for the standard french fries with their combination meals.

When used as an adjective qualifying the name of a dish, **side** usually refers to a smaller portion served as a side dish, rather than a large main dish serving. For example, a "side salad" is usually served in a small bowl or salad plate, in contrast to a large dinner-plate-sized entrée salad.

A related term is **on the side**. In some instances this is a synonym for side dish, such as "french fries on the side". It can also refer to a sauce, salad dressing, or condiment served in a separate dish from the food item it accompanies. For example, in restaurants one can request that one's side salad be served with dressing on the side.



1. Match the verbs from the box to the recipes

transfer shape knead grate put boil

“Hairy” Dumplings

Ingredients:

- Potatoes
- Coarse flour
- Eggs
- Salt



Instructions:

1. raw potatoes, eggs, salt, coarse flour and the dough.
2. the mixture into dumplings, them into boiled water and them 10 – 12 minutes.
3. Then remove boiled dumplings, them into cold water and them into a bowl.



2. Put the recipe in the correct order.

Potato dumplings

Ingredients:

- Potatoes
- Coarse flour, (coarse) semolina
- Eggs
- Salt

Instructions:

1. Peel them, and grind.
2. Shape the mixture into small balls.
3. Boil the potato dumplings 10 minutes.
4. Add eggs, salt and coarse flour.
5. Boil potatoes with the skin.
6. Knead the dough.



SWEETS AND DESSERTS

MOUČNÍKY A ZÁKUSKY



dough

potato dough
short pastry
yeast dough
Linz pastry
filo, puff pastry
sponge-cake batter
pound batter

těsto

těsto bramborové
těsto křehké
těsto kynuté
těsto linecké
lístové těsto
těsto piškotové
těsto třené

dough processing

knead
let rest
let grow stiff
shape, form
whisk
roll
cut out

míst
nechat odpočinout
nechat ztuhnout
(vy)tvarovat
ušlehat
válet
vykrajovat

pastries, cookies

ladyfingers
biscuits
gingerbread
vanilla crescent
ginger-snaps

čajové pečivo

cukrářské piškoty
keks, sušenka
perník
vanilkový rohlíček
zázvorky

cake, cream-cake, gâteau

birthday cake
wedding-cake
Malakoff cake
Sacher cake
gâteau
trifle

dort k narozeninám
dort svatební
dort Malakov
dort Sachrův
zdobený krémový dort
dort s ovocným želé a šlehačkou

usual desserts, fancy cakes

fruitcake, fruit loaf
apple pie
lattice cake
sponge cake
cherry cake
Swiss roll
cream puff
apple strudel
strawberry cups

běžné moučníky, zákusky

biskupský chlebíček
jablkový koláč s jablky uvnitř
mřížkový koláč
piškotová bábovka
třešňová bublanina
piškotová roláda
větrník
závin jablkový
jahodové košíčky



cream roll	trubička krémová
yolk cream ring	žloutkový věneček
chocolate balls	čokoládové koule
Yeast pastry, desserts	kynuté moučníky
baby buns	dukátové buchtičky
buns filled with plum jam	buchty plněné povidly
small cake	koláč
Wallachian cake "Frgal"	valašský frgál
Bride-cake	koláč svatební
Bohemian buns	české buchty
cheese buns	koláče tvarohové
poppy-seed cake	makovec
Easter cake	mazanec
Christmas cake	vánočka
scone, muffin	vdolek
doughnut	koblih
hot sweets	teplé moučníky
custard	puđink – krémový, řídky
semolina pudding	krupicová kaše/ nákyp
rice pudding with fruit	rýžový nákyp s ovocem
white-bread pudding with apples	žemlovka s jablky
fritter	lívaneček
omelette with jam	omeleta s marmeládou
pancake with cream cheese	palačinka s tvarohem
boiled sweet dishes	vařená moučná jídla
yeast dough dumplings	kynuté knedlíky
fruit dumplings from potato dough	ovocné knedlíky z bramborového těsta
plum dumplings	švestkové knedlíky
noodles with ground poppy-seeds	nudle s mákem



ENGLISH DESSERTS

After the main course, there is nearly always a dessert in England. It is often a pastry-dish. It is called a tart if some fruit is on the top of the pastry or a pie if it is inside. It is often served with a yellow sauce called custard.

Custard is made from milk and sugar thickened with corn flour. It is served hot or cold.

Another kind of dessert is rice cooked with sugar, milk and butter or pancakes.

Pancakes are thin and flat. They are made from milk, eggs and flour, fried on both sides in hot fat on a pan. They are served with fruit or jam, sprinkled with lemon juice and sugar.

1. Name some typical English desserts.

.....

.....

2. Is there a difference between tart and pie?



.....



.....

3. What are pancakes and custard made from?

.....

.....

4. Match the English phrases to the Czech phrases.

- | | |
|------------------------------|-----------------------------------|
| 1) pomoučit vymaštěnou formu | a) stick together |
| 2) nalít těsto do formy | b) dip in chocolate |
| 3) posypat drobenkou | c) flour the greased mould |
| 4) slepit k sobě | d) sprinkle with crumb topping |
| 5) namáčet v čokoládě | e) pour the batter into the mould |

5 . Translate this recipe into Czech.

Apple pie

Ingredients

6 cups thinly sliced apples

- 3/4 cup white sugar
- 1 tablespoon butter
- 1 teaspoon ground cinnamon
- 1 recipe pastry for a 9 inch single crust pie



Directions

1. Prepare your pastry for a two crust pie. Wipe, quarter, core, peel, and slice apples; measure to 6 cups.
2. Mix sugar and cinnamon. The amount of sugar used depends on how tart your apples are.
3. Arrange apples in layers in pastry lined pie plate. Sprinkle each layer with sugar and cinnamon. Dot top layer with small pieces of butter or margarine. Cover with top crust.
4. Place on lowest rack in oven preheated to 450 degrees F (230 degrees C). Bake for 10 minutes, then reduce oven temperature to 350 degrees F (175 degrees C). Bake for 30 to 35 minutes longer. Serve warm or cold.

6. Put the words into the correct groups.

plum dumplings

sponge-cake batter

Bohemian buns

baby buns

pancake with cream cheese

Christmas cake

custard

Linz pastry

fritter

filo

doughnut

noodles with ground poppy-seeds

hot sweets

.....
.....

yeast pastry, desserts

.....
.....

dough

.....
.....

boiled sweet dishes

.....
.....

CZECH AND ENGLISH CUISINE



batter	těstíčko	mushrooms	houby
beef	hovězí	noodles	nudle
broth	vývar	pancake	palačinka
brussel sprouts	růžičková kapusta	peas	hrášek
cabbage	hlávkové zelí	pie	koláč
carp	kapr	pork	vepřový
chicken	kuře	recipe	recept
chop	kotleta	roast	pečený
cider	jablečné pivo	salmon	losos
cod	treska	sauce	omáčka
consist of	skládat se z něčeho	sauerkraut	kysané zelí
cuisine	kuchyně (např. česká, italská)	scrambled eggs	míchaná vejce
delicious	chutný, dobrota	seafood	mořské plody
dill	kopr	shandy	pivo s limonádou
dumpling	knedlík	side dish	příloha
fatty	tučný	spice	koření
flour	mouka	spirit	lihovina
fried	smažený	sprinkle	posypat
garlic	česnek	strudel	štrúdl
humbug	větrový bonbón	tripe	držky
healthy	zdravý	trout	pstruh
honey	med	vinegar	ocet
ice-cream sundae	zmrzlinový pohár	whipped cream	šlehačka
lamb	jehněčí	wrap	zabalit
liver	játra		
main course	hlavní chod		
mashed potatoes	bramborová kaše		



1. This is a food quiz for you. Read the questions, write your answers and then discuss them with your colleagues.

What is typical

- * Czech non-alcoholic drink?
- * Czech spirit?
- * Czech alcoholic drink?
- * British beer made from apples?
- * British mixture of beer and lemonade?
- * Czech soup?
- * Czech vegetables?
- * Czech fruit?

- * Czech meat?
- * Czech fried food?
- * Czech side dish?
- * American meal?
- * American non-alcoholic drink?
- * American spirit?
- * British Christmas meal?
- * Czech Christmas meal?
- * British breakfast?
- * American dessert?
- * Czech dessert?
- * Czech spice?
- * Czech speciality?
- * product from South Moravia?



2. Czech cuisine

Czech cuisine is not exactly a synonym for healthy cooking, but everybody likes it a lot. People can die for e.g. the potato soup, the traditional roast pork with dumplings and sauerkraut, the dumplings filled with fruit, or the apple strudel. Czech cooking and eating habits have moved to a healthier lifestyle, but traditional Czech recipes are still extremely popular - and those are usually high in calories, fat and sugar. Sauces and spices are popular.



3. Soups

Czech meal often starts with soup. Some popular Czech soups are (translate the names):

- bramborová polévka
- česneková polévka
- kuřecí polévka s nudlemi
- hovězí polévka s játrovými knedlíčky
- zelná polévka
- koprová polévka
- držková polévka

4. Main course

The (*hlavní chod*) usually consists of (*maso*) and a (*příloha*). The most popular meats are (*kuře*) and (*vepřové*), followed by (*pečené hovězí*), usually served with some kind of (*omáčka*). Fish is not very common although (*pstruh*) or (*treska*) are sometimes served. (*losos*) and (*plody moře*) are served in better restaurants. The (*makrela*) is a popular fish to grill over open fire in summer. (*kapr*) is traditionally served on Christmas Eve.



5. Side dishes

The most common Czech side dishes are:

- vařené brambory
- opékané brambory
- bramborová kaše
- hranolky
- rýže
- houskové knedlíky
- bramborové knedlíky
- bramborový salát



6. Desserts

Desserts come in many varieties and are usually heavy and fatty because
(*máslo*) and (*šlehačka*) are often used. Some popular desserts are:

- (*palačinky*) filled with (*džem*) or
(*jahody*) and whipped cream
- (*medovník*)
- (*borůvkové knedlíky*)
- (*jablečný závin*)
- (*zmrzlinový pohár*)

7. Beverages

Czech meals are often accompanied by the national beverage, which is (*pivo*).
If you are not in the mood for beer, you can have a (*minerálka*),
(*pomerančový džus*), (*jablečný džus*), or a (*limonáda*). Czechs
also like to drink (*čaj*) with (*cukr*) and (*citrón*),
and (*káva*) with or without (*mléko*) or
(*smetana*). Popular digestives are Becherovka or Fernet.

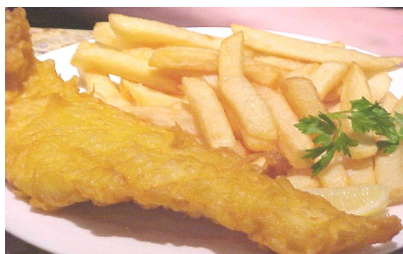


8. English cuisine

...Harry's mouth fell open. The dishes in front of him were now piled with food. He had never seen so many things he liked to eat on one table: **roast beef, roast chicken, pork chops and lamb chops, Yorkshire pudding, peas, carrots, gravy, ketchup and, for some strange reason, mint humbugs...**

Harry Potter and the Philosopher's Stone, J. K. Rowling

British food is traditionally based on **beef, lamb, pork, chicken and fish** and is usually served with **potatoes** and **other vegetables**. The most common and typical foods in Britain are the **sandwich, fish and chips, pies and roast meat**. The typical foods in Britain are meat, fish, potatoes, butter, flour and eggs.



9. Fish and Chips

Fish and chips is the classic English **take-away** food and is the traditional national food of England. The fish is deep fried in flour batter and is served with chips. Traditionally, the fish and chips are covered with salt and vinegar and you eat it with your fingers, straight out of the newspaper which they were wrapped in. In the north of England, fish and chips is often served with "mushy peas".

10. Roast meat

The Sunday Roast is very typical for English cuisine. The dinner includes **roast potatoes** with a **beef, lamb** or a **chicken** roast. The dish is also garnished with boiled vegetables sprinkled with black pepper. Traditional English Christmas dinners are delicious. Every English family has **roast turkey, roast potatoes, brussel sprouts, green peas and carrot**.

Baked beans, grilled tomatoes and **fried mushrooms** are served with many roasts. English people also like **black puddings** and **scrambled eggs**. Pork **pies**, shepherd's pie and cottage pie are the fixed stars of a typical English cuisine. They also enjoy various types of fish.

The traditional English teatime snack includes **biscuits, sandwiches** and **cakes**.

Yorkshire pudding is one of the most famous English recipes of all times. It is a part of every celebration. It is not a pudding like in the Czech Republic. For this pudding you need sifted flour, milk, vegetable oils, and eggs and freshly ground black pepper. The pudding is prepared in the oven and is often served with roast meat as a side dish.

11. Fill in the missing word

..... mushrooms pudding
..... chops eggs
..... tomatoes and chips
.....- away	shepherd's
baked peas
..... pepper potatoes
..... sprouts	sifted.....

12. Rearrange the letters to create some meal

BLAM	PLUDMIGN
ORTUT	KERTYU
LESRUDT	REMAC
TETRUB	UCESA
GLICAR	ECAK

13. Vocabulary revision – write as many expressions as you remember

soups

roast

potatoes

desserts

fish

milk products

14. Look for the word described, the first letter is given

- K**..... - a product made from tomatoes, often served with chips
- D**..... - typical side dish in the Czech Republic, usually made from potatoes
- F**..... - an animal that lives in the sea
- W**..... - a drink made from grapes
- C**..... - typical fish for Czech Christmas
- J**..... - a mixture prepared from various fruits, usually eaten with bread
- V**..... - sour liquid, we usually put it into salads
- M**..... - a drink, cows produce it
- L**..... - meal we eat between breakfast and dinner
- P**..... - a kind of spice, hot, it is usually on the table with salt

15. Find 22 words connected with food and drinks

P B D C U U T R E Q L W A I Z
E O T U Q W H O N E Y E M V C
P S T R M V S A M S O M M R L
P Q L A K P B S M A Q C U O U
E C S W T I L T R T T V S Y N
R J L O R O Z I W N N O H L C
W A A Q U R C B N X R F R P H
H A M B U R G E R G T R O U T
F B G E X T A R Y Q U L O Z T
C U H A N W R A A J R H M T Y
X T A N W Q L J F P K G S E C
D T V S W C I N P N E X M B H
R E B C H I C K E N Y S W Z I
C R W R R B N E A M P L Y K P
H C R Y G J E E S A U C E W S

EAT WELL, BE WELL



almonds	mandle	killer	zabiják
artificial	umělý	leather	kůže, kožený
avoid	vyhnout se	low-fat milk	nízkotučné mléko
butter milk	podmáslí	poppy seeds	mák
colourant	barvivo	poultry	drůbež
cranberries	brusinky	preservatives	konzervanty
curd/cottage cheese	tvaroh	processed cheese	tavený sýr
diary products	mléčné výrobky	pulses	luštěniny
dried	sušený	rule	pravidlo
exclude	vyloučit	sesame seeds	sezamová semínka
flavouring	ochucovadlo	slim	štíhlý
flour	mouka	squash čerstvě	vymačkaná šťáva
fresh	čerstvý	vinegar	ocet
fur	kožešina	whipped cream	šlehačka
game	zvěřina	wholemeal	celozrnný
include	zahrnout, obsahovat		
junk food	nezdravé jídlo		

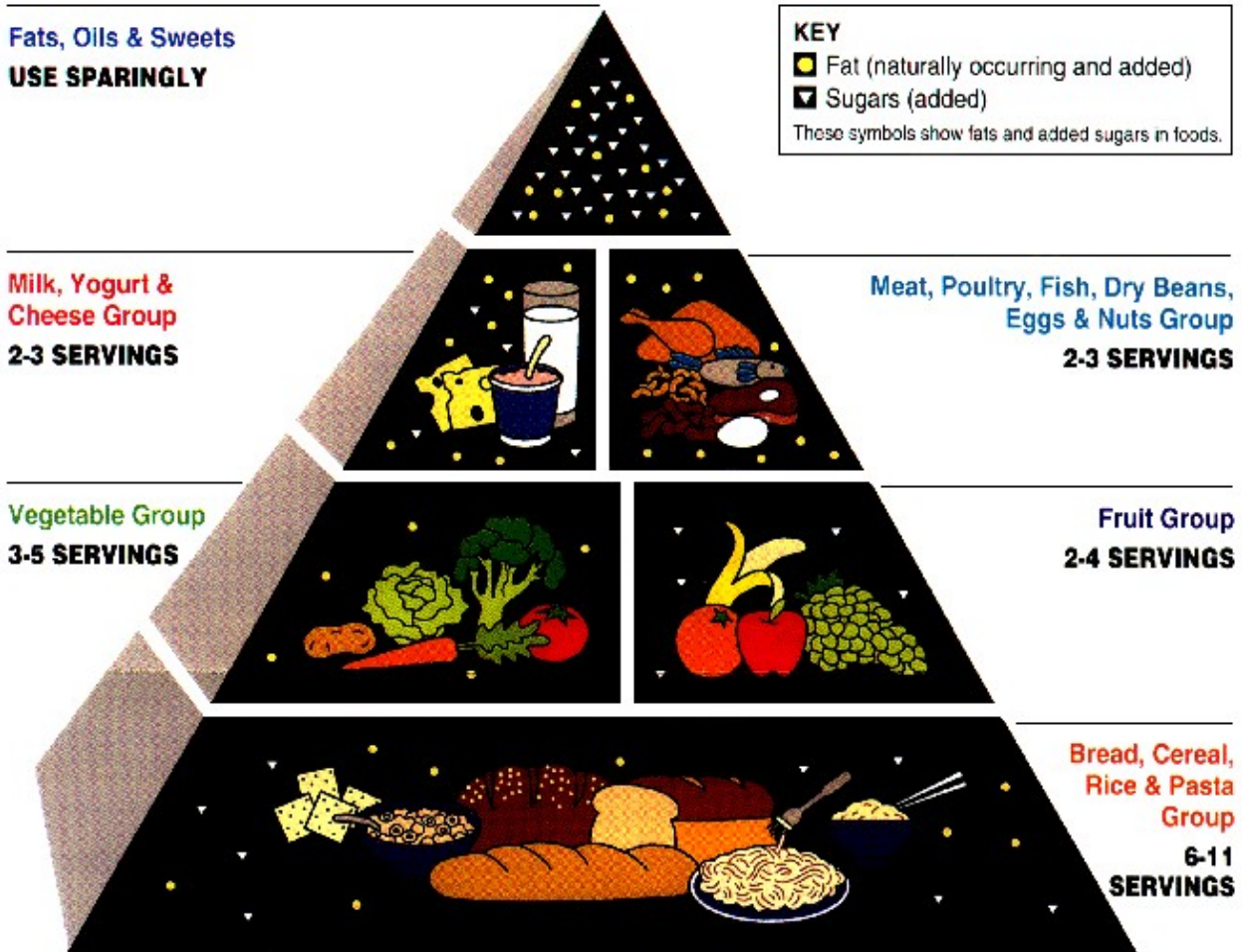
1. Decide what word stands for fruit (F), vegetables (V) or meat (M).

sausage	salmon	trout	cabbage
lamb	spinach	plum	celery
pineapple	turkey	bean	steak
cucumber	gooseberry	salami	onion
ham	horseradish	lentils	beef
pear	pork	grapes	garlic

2. The following things are all dairy products. Translate them into English.

tvaroh	smetana
nízkotučné mléko	jogurt
tavený sýr	šlehačka
uzený sýr	podmáslí
máslo	zmrzlina





3. Read the facts about food and decide if the information is true or false.

- | | | |
|---|------|-------|
| 1. Half of the population live on rice diet | True | False |
| 2. Strawberries contain more sugar than lemons. | True | False |
| 3. In France, people eat approximately 500,000,000 snails per year. | True | False |
| 4. Tequila is made from cactus. | True | False |
| 5. Carrots can't help you to see well. | True | False |
| 6. Ice cream originally comes from Japan. | True | False |
| 7. Watermelons are 50% water. | True | False |
| 8. Mayonnaise comes from France. | True | False |
| 9. Botanically speaking, tomato is a fruit. | True | False |
| 10. 50% of Americans are obese. | True | False |

4. Read the article about healthy principles and fill in the missing words.

Everybody would like to be healthy, fit, slim and full of energy. People often talk about diets, being fit, long life and healthy lifestyle. Eating healthy food is one part of healthy living and there are some rules on what to do and what not.

1. Eat as much (*ovoce a zeleniny*) as possible, (*čerstvé*) is always better.
2. Avoid the three „white killers“, white (*cukr*), white (*mouka*) and (*sůl*).
3. Avoid chemicals such as preservatives, artificial colourants and flavourings.
4. When you watch TV, don't eat (*chipsy*), (*sušenky*), (*čokoláda*) and other junk food.
5. Drink a lot. Start every day with a (*sklenice vody*). The best drinks are (*čerstvě vymačkaná šťáva*), (*bylinný čaj*), (*minerální voda*) and juices from fruit or vegetables.
6. Eat slowly.
7. Don't eat after 7 o'clock.
8. Eat (*oříšky*) and (*sušené ovoce*) instead of sweets.
9. Don't go to the (*rychlé občerstvení*).
10. Choose (*celozrné*) products and eat more (*luštěniny*).

5. Read the text about vegetarianism and try to remember the information

Vegetarianism is a diet that excludes meat and also game, fish, seafood and poultry. There are many types of the diet, some of them also exclude eggs and some products from animals e.g. dairy products and honey.

The **vegan** diet is a form of vegetarianism which excludes all animal products from the diet, such as meat, poultry, fish, dairy products, eggs and honey. These people also don't buy and use the products made from animals e.g. leather, fur etc.



Most vegetarians eat dairy products and many eat eggs. **Lacto-vegetarianism** includes dairy products but excludes eggs. **Ovo-vegetarianism** includes eggs but not dairy products. And **lacto-ovo-vegetarianism** includes both eggs and dairy products. **Semi-vegetarians** eat fish and some poultry, as well as dairy products and eggs.

6. Now, fill in the missing words.

1. Vegetarians don't eat
2. I am on vegetarian diet but also eat fish fingers and chicken, so I am
3. I am on vegetarian diet but drink milk and eat yoghurts, so I am
4. I would never buy crocodile shoes! So I am
5. I am vegetarian, but I love scrambled eggs and cheese! So I am

7. Look at the picture and write down the vocabulary.

.....

.....

.....

.....

.....

.....

.....

.....

.....



8. Here is a vegetarian recipe. Translate it.

Jamie Cranberry Spinach Salad

Ingredients:

- 1 tablespoon butter
- 3/4 cup almonds
- 0.5 kg spinach
- 1 cup dried cranberries
- 2 tablespoons toasted sesame seeds
- 1 tablespoon poppy seeds
- 1/2 cup white sugar
- 2 teaspoons minced onion
- 1/4 teaspoon paprika
- 1/4 cup white wine vinegar
- 1/4 cup cider vinegar
- 1/2 cup vegetable oil

Recipe:

- In a medium saucepan, melt butter.
- Cook and stir almonds in butter until golden.
- Remove from heat, and let cool.
- In a large bowl, mix the spinach with cranberries.
- Add the toasted almonds.
- In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, onion, paprika, white wine vinegar, cider vinegar, and vegetable oil.
-
- Sprinkle the spinach with the mixture.
- Serve immediately.



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