

Jobs

manager - watches over the staff
 staff - all the people who work there

chef = cook - so who prepares + cooks
 the meals in a restaurant

waiter /-tress - so who serves the meals
 and drinks to customers

dishwasher - the guy who washes the
 dirty pots and plates

bartender - so who prepares + serves
 drinks at a bar

bouncer - security personnel who
 checks people at the door

Special words for restaurants

have a reservation,
 book a table = reserve a table,
 order a meal, starter,
 recommend - say what is good/fresh/etc
 bill - a document with the sum to pay
 tip - the money you give for service
 (waitresses get no fixed wages)

starters (AmE)/ appetizers

soup of the day:
 freshly made tomato soup
 minestrone (Italian vegetable soup)
 clam chowder (sämige Suppe mit Venus-
 muscheln)
 garlic bread

egg rolls (in Chinese restaurants)

salads

(mixed greens, vegetables ≠ lettuce)

Tossed Fresh Baby Greens-

mixed greens topped with Julienne
 vegetables and tomatoes, add
 Montrachet, Feta, or Gorgonzola
 cheese

Traditional Caesar Salad -river
 valley farms romaine lettuce with
 freshly grated parmesan

Spinach Salad - spinach topped
 with cheese, fresh strawberries,
 caramelized pecan nuts and
 raspberry vinaigrette

Iceberg Salad - A wedge of
 Iceberg lettuce with raisins, dried
 cranberries, Montrachet cheese,
 walnuts and thin red onion slices
 drizzled with curry ranch dressing

wordfield FOOD**How to prepare food**

cook, boil (in water)
 fry - to heat in a pan with fat/grease
 grill, roast, barbecue, bake, toast,
 mix = blend

Taste

flavour = to give taste to food
 salty, sour, sweet, bitter
 fresh ≠ stale
 mild ≠ hot, spicy
 raw ≠ well done, burnt
 good ≠ rotten, spoiled (*verdorben*)
 Coffee doesn't agree with her.
 (*Sie verträgt keinen Kaffee.*)

Kitchenware

plates, cups and saucers,
 dishes, (soup) bowls, pots and pans
 cutlery - knives, spoons and forks
 tray - flat object upon which things are
 carried
 cloth - to wipe dirty from the table
 towel - cloth used for drying wet things
 sink - washbasin to clean vegetables,
 dirty dishes
 oven - chamber used for baking,
 heating

A typical menu**Spices**

salt, pepper =chili, basil (*Basilikum*),
 curry, garlic (*Knoblauch*), herbs (*Kräuter*),
 mustard (*Senf*), oil, sugar, vinegar (*Essig*)

Fruits

apple, banana, blueberry, cranberry,
 cherry, grape, lemon, orange, peach,
 pear, pineapple, plum, strawberry,

Vegetables

asparagus (*Spargel*), beans, cabbage (*Kohl*),
 carrot, cauliflower, cucumber, eggplant
 (*Aubergine*), lettuce (*Salatgemüse*), maize =
 corn, mushrooms, onion, peas,
 potatoes, sprouts, tomatoes,

Meat

beef (cow), pork (pig), mutton (lamb),
 veal (calf), venison (deer), duck, goose,
 turkey, bacon, ham, meatball, chicken,
 sausages, chop

Meals

breakfast, lunch, brunch,
 tea (5 o'clock), dinner, supper

A menu is a _____

 A "Menü" _____

Entrée (AmE) / main dish:

meat
 - American hamburger
 - cheeseburger
 - roast beef
 - beef steak (T-bone steak)
 - rare done
 - medium
 - well done
 - chicken drumsticks, chicken
 wings
 - chicken schnitzel
 - pork chops (cutlet) (very
 unusual)

fish

- salmon fillet
 - shrimps in a basket

pasta (noodles)

- spaghetti with meatballs
 - macaroni with cheese

side orders:

bun and butter
 chips (AmE: French fries)
 baked potato with sour cream
 hash browns (*wie Krokette*)
 onion rings
 buttered corn (*Maiskolben*)
 salad
 cole slaw (*Weißkohlsalat*)

desserts

apple pie
 (*as good as Granny makes!*)
 New York Style cheese cake
 fruit compote in cognac
 ice cream (all flavours)

beverages / drinks

all kinds of freshly pressed fruit
 juices

sodas:

- coca cola
 - root beer
 - lemonade

beers:

- draft
 Guinness, Kilkenny
 - bottled
 Corona, Fosters

wines:

- red wine
 - white wine
 - Champaign (sparkling wine)

water:

- tap water (free)
 - mineral spring water
 milkshake, cocoa, coffee,