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)

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
- (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

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 Kroketten)
- onion rings
- buttered corn (Maiskolben)
- salad
- cole slaw (Weißkohlsalat)

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

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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, beans, cabbage, 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” _______

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,