

## Practical lesson.

### Theme: “Production premises» (Производственные помещения)

#### 1. Прочтите текст.

Kitchen design may vary according to the following things: the food outlet location, the type of customer, the number of covers, the menu, the service and the number of staff. However, the organization of every kitchen should always follow two basic rules: *a linear production line*, so that there is a logical progression from preparation to service to improve efficiency, and *a separation of processes*, to avoid contact between raw materials, packaging, leftovers and kitchen waste, which can lead to contamination. Therefore, the kitchen should be in a strategic point, between *the storage areas* and *the restaurant*, so that raw materials are conveniently stored and final dishes are served quickly to customers. Access to *storage premises* should be easy for vehicles carrying goods and waste from outside, but totally separate from *food preparation areas*. Storage premises should cover the smallest possible area to avoid wasting space and to ensure the regular supply of raw materials. Inside the kitchen, space is divided according to the type of activity carried out in different areas. Each area (or specialist station) is equipped and located to communicate with the other areas. For example *the cold preparation section*, the area where raw materials are prepared, must be near *the cold storage rooms*, where perishable goods are stored. Next to this, you usually find the *storeroom*, where equipment and non-perishable goods are stored. Whereas the main kitchen or hot dish section, where hot food is prepared, must be directly connected to the *service area*, where orders are placed and waiting staff collect food. This in turn must be near the *dishwashing area*, where dishes, pots and pans are washed and stored.

#### 2. Письменно. Заполните пропуски, используя слова в тексте, выделенные жирным курсивом:

- a) The kitchen should be between \_\_\_\_\_ and \_\_\_\_\_ .
- b) Two basic rulers of kitchen organization is \_\_\_\_\_ and \_\_\_\_\_ .
- c) The \_\_\_\_\_ should be completely separated from \_\_\_\_\_ .
- d) The dishwashing area must be near \_\_\_\_\_ .
- e) Perishable goods are stored in \_\_\_\_\_ .
- f) Main kitchen must be directly connected to the \_\_\_\_\_ .
- g) Equipment and non-perishable goods are stored in the \_\_\_\_\_ .
- h) Area where raw materials are prepared is \_\_\_\_\_ .

3. Схема расположения рабочих помещений подверглась механическим повреждениям и названия производственных помещений нечётко видны. Начерти схему и восстанови названия.



4. Соедините названия производственных помещений с их назначением.

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| 1) The main kitchen is .. .            | a) where equipment and non-perishable goods are stored.    |
| 2) The cold preparation section is ... | b) where dishes, pots and pans are washed and stored.      |
| 3) The service area is ...             | c) where hot food is prepared.                             |
| 4) The storeroom is .. .               | d) where orders are placed and waiting staff collect food. |
| 5) The cold storage room is .. .       | e) where perishable goods are stored.                      |
| 6) The dishwashing area is .. .        | f) where raw ingredients are prepared.                     |