

Practical lesson # 8. Types of catering establishments

(Типы предприятий общественного питания)

Read and translate the text

“Styles of food service”



There are many types of **catering establishments**. They are big first-class restaurants in five-star hotels, small restaurants, **cafeterias, snack bars and fast-food restaurants**. They serve different types of customers. They are families, groups of tourists, business people, children etc. They all **demand** different styles of service.

There are various basic styles of food service in restaurants of different types. The most **common** styles are:

Buffet service

Buffet service is often called the “**Swedish Board**». This system of food service is very **convenient** for the guests — they needn't wait for the waiters and bills. This is really **self-service**. Breakfast is served from 8 to 10, lunch from 12 to 15, dinner from 18 to 20. As a rule this type of food service is **arranged** in hotels for big groups of tourists, and also for conferences and congresses.

The counters with snacks and dishes, and **snack-plates** and **trays** for taking food are **placed** in the centre of the dining hall. The tables are near the walls. The guests come up to the **Swedish Board** and put the meals, appetizers and salads on the **snack-plates** themselves. Then they put everything on the **trays** and take their seats at the tables.

The **assortment** of appetizers, dishes and beverages is usually **rich**. The guests can taste a little of each dish. Desserts are usually **placed** on a separate table. The waiter's role is **to clear the tables** and **serve drinks**. The waiters can also help the guests if necessary.

Cafeteria service

In **cafeteria** service the guests collect their plates with dishes on a **tray** as they move along the **counter**. At the end of the **counter** there is a **cash desk**.

There the customers **pay for the dishes** they have chosen. This kind of service is usually used in **cafeterias, snack bars** and **canteens**.

Plate service

This is the simplest form of table service in the restaurants. All the food is put on the plates in the kitchen. The waiters take it and place on the table in front of the guest. The **principal item** in the dish should be put nearest to the customer, and the **garnish** and vegetables should be **arranged** around the main **item**.



Words:

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| 1. catering establishments — предприятия питания | 14. Swedish Board ['swɪdɪf 'bɔ:d] — «шведский стол» |
| 2. cafeteria ['kæfɪ'tɪəriə] — кафетерий | 15. convenient [kən'vi:njənt] — удобный |
| 3. snack bar — бар — закусочная | 16. to arrange [ə'reɪndʒ] — устраивать, располагать |
| 4. fast-food restaurants — рестораны быстрого обслуживания | 17. snack-plates — тарелки для накладывания еды |
| 5. to demand [dɪ'ma:nd] — требовать | 18. item ['aɪtəm] — предмет |
| 6. common ['kɒmən] — обычный, общий | 19. tray [treɪ] — поднос |
| 7. buffet service ['bʌfɪt] — буфетное обслуживание | 20. to place [pleɪs] — помещать |
| 8. plate service — подача блюд на тарелках «в обнос» | 21. separate ɪ'sepɪt] — отдельный |
| 9. self-service — самообслуживание | 22. principal ['prɪnsəpəl] — главный |
| 10. to clear the tables — обтереть со столов | 23. a rich assortment — богатый ассортимент |
| 11. cash desk — касса | 24. to serve drinks — подать напитки |
| 12. to pay for the dishes — расплатиться за еду | 25. counter — прилавок |
| 13. garnish — гарнир | 26. canteen — столовая для рабочих |

Exercise 1. Answer the questions upon the text.

1. What are the types of catering establishments?
2. What are the types of customers?

3. Is the «Swedish Board» convenient for the guests?
4. What groups of people usually use the «Swedish Board»?
5. Where are the counters with snacks and dishes placed in the “Swedish board”?
6. Where are the desserts placed in the “Swedish board”?
7. What is the waiter’s role in the “Swedish board”?
8. Where is cafeteria service used?
9. Where do the customers pay for the dishes in cafeteria service?
10. What is plate service at the restaurants?

Exercise 2. Translate the sentences from Russian into English.

1. В разных предприятиях питания разные стили обслуживания, потому что они обслуживают различные типы клиентов.
2. Самообслуживание «Шведский стол» очень удобно для гостей, они не должны ждать официантов и счёт.
3. «Шведский стол» используется для больших групп туристов, а также для конференций и конгрессов.
4. Ассортимент закусок, блюд и напитков обычно богат. Гости могут попробовать все блюда.
5. Официанты могут помогать гостям, если это необходимо.

Exercise 3. Find in the text 12 equivalents to the following words and phrases.

1) в центре обеденного зала; 2) накладывают еду сами; 3) занимают свои места за столом; 4) за отдельным столом; 5) двигаться вдоль прилавка; 6) расплачиваются за выбранные блюда; 7) ставить на стол перед посетителем.

Exercise 4. Which of the statements of the text 12 are true or false?

1. There are not many types of catering establishments.
2. They serve different types of customers.
3. The “Swedish board” is really self-service.
4. The counters with snacks and dishes, and snack-plates and trays for taking food are placed in the centre of the kitchen.
5. In the “Swedish board” the customers put everything on the counter and take their seats at the tables.
6. In cafeteria service the guests do not collect their plates with dishes on a tray as they move along the counter.
7. Plate service is the simplest form of table service in the restaurants.
8. In plate service the waiters take the dish and place on the table in front of the guest.

EXTRA READING

1. Read the following definitions of different types of public food service establishments and name your favourite ones. Explain your choice.

A **bar** is a specialized public food service establishment with a bar counter, which provide customers with various drinks, snacks, pastry confectionery produce and other goods.

A **buffet** is a public food service establishment that provides customers with a definite assortment of culinary and confectionery produce as well as other goods.





A snack-bar is a public food service establishment which provides a limited assortment of dishes not sophisticated in cooking made from a certain range of products for fast service of customers.

A café is a public food service establishment providing food service and entertainment offering culinary produce assortment not so various compared to restaurants.

A cafeteria is a public food service establishment providing customers with food not complicated in cooking and other goods that can be consumed right away at the establishment.

A summer café is a public food service establishment providing customers with a limited range of produce assortment. It functions at a definite period of time of the year.



A restaurant is a public food service establishment with a wide range of dishes complicated in cooking, including alcoholic and tobacco produce, in a combination with a high level of service and entertainment.



A mini-bar is a specially equipped bar in a hotel room or on board the plane providing customers with alcoholic and non-alcoholic drinks, juices, confectioneries and other goods.

A fast food restaurant is a public food service establishment offering fast food produce that can be consumed at the establishment. Take-away service is also provided here. Dishes are not complicated and the menu is constant.



2. Give an example of an establishment in your city/ town for every type mentioned above.

3. Look through the chart below and say what changes can be seen in public food service establishments within the years mentioned.

Example: The number of establishments increased by 36 in years 2011-2012.

**Number of public food service establishments in Belarus
(according to different types)**

Type \ Year	2000	2005	2009	2010	2011	2012
Public service establishments (total)	8,721	10,531	11,651	11,965	12,029	12,065
Restaurants	351	423	452	437	463	480
Cafés	1,014	1,677	1,512	1,582	1,641	1700
Canteens	4,819	5,239	5,060	5,009	4,873	4,826
Bars	802	954	1,108	1,168	1,198	1,221
Snack-bars	803	861	768	731
Fast food restaurants	24	30	40	43
Mini-cafés	697	741	767	742
Cafeterias	595	695	778	797
Other establishments	1,735	2,238	1,400	1,442	1,501	1,525