

Practical lessons 15-16.

“Laying a cover. Cutlery and tableware”. (Сервировка стола.
Кухонная, столовая, барная посуда.)

“Laying a Cover”

When you lay a cover, you need the following **cutlery** and **tableware**:

- **main** knife and fork
- fish knife and fork
- soup spoon
- **side** plate
- **side** knife
- **glassware**
- **napkin**.

Rules of setting a table:

Put the **cutlery**, **crockery** and **glasses** on the table before the guests come.

- **Wipe** and **polish** all **cutlery** and **glassware** before you **put** them **on** the table.
- Put the **main** knife and fork **1cm** **from** the **edge** of the table.
- Put the **side** plates **at** the **left** side.
- Put the **side** knives on the **side** plates.
- The **blades** of all knives must **face** **left**.
- Put the wine glasses in front of the **main** knife.
- Put a **folded** **napkin** in the centre of the **side** plate or **at** the **right** side of the **cutlery**.
- A vase for **flowers**, **cruets-stand** and an **ashtray** are in the center of the table.

Words:

- | | |
|---|--------------------------------|
| 1. cutlery — ножи, ложки, вилки | 10. blade — лезвие |
| 2. tableware — приборы для сервировки стола | 11. at the left side — слева |
| 3. glassware — стеклянная посуда (стаканы, рюмки, бокалы) | 12. from the edge of — от края |



- | | |
|--|--|
| 4. crockery — посуда из фаянса (тарелки, чашки, блюда и проч.) | 13. to face left — смотреть влево |
| 5. main — главный | 14. folded — сложенный |
| 6. side — дополнительный | 15. at the right side of — справа |
| 7. napkin — салфетка | 16. cruets-stand — судок (столовый прибор) |
| 8. to set a table — сервировать стол | 17. ashtray — пепельница |
| 9. to wipe — вытирать | 18. to put on — положить на стол |

Answer the questions upon the text

- 1) Do we set the table before the guests arrive?
- 2) What do we do with cutlery, crockery and glassware before we put them on the table?
- 3) Where do we put the main knife and fork?
- 4) Where do we put side plates?
- 5) Where do we put side knives?
- 6) Where do we put wine glasses?
- 7) Where do we put a folded napkin?
- 8) Where do we put flowers, cruets-stand and an ashtray?



“Cutlery and Tableware”

Cutlery

1. **Large fork**
Used as main fork or serving fork.
2. **Large knife**
Used as main knife.
3. **Small fork (dessert fork)** used as:
 - Entree fork
 - Salad fork
 - Dessert (or pudding) fork
 - Fruit fork.
4. **Small knife** used as:
 - Side knife (for buttering bread or spreading pate)
 - Entrée knife
 - Cheese knife
 - Fruit knife.

5. **Steak knife** with serrated edge
6. **Fish knife** used for:
 - Fish
 - Serving large items.
7. **Fish fork**.
8. **Large spoon** used for serving.
9. **Medium spoon** used for desserts or puddings.
10. **Soup spoon**.
10. **Small spoon (teaspoon)** used for
 - Tea and coffee
 - Cocktails (e.g. fruit cocktails)
 - Ice creams
 - Sugar spoon.

Tableware

Standard set of tableware has:

1. **Large plate (dinner plate)** used for the main course.
2. **Middle-sized plate (side plate)**. Used as a side plate and also for salads, cheese and fruit.
3. **Small plate**. Used for bread and **rolls** also for cheese, fruit and cake.,
4. **Soup bowl**. Used for **cream soups**.
5. **Consommé bowl and saucer** used for **clear soups**.
6. **Large soup tureen (with lid)**
7. **Tea or coffee cup and saucer**.
8. **Salad bowl**.



Words:

- | | |
|------------------------------|--------------------------|
| 1. salad bowl — салатник | 5. lid — крышка |
| 2. soup bowl — суповая чашка | 6. roll — булочка |
| 3. cream soups — густые супы | 7. soup tureen — супница |
| 4. clear soups — бульоны | 8. saucer — блюдце |

Answer the questions upon the text.

1. What is large fork used as?
2. What is large knife used as?
3. What is dessert fork used as?
4. Is small knife used as cheese knife?
5. Medium spoon is used for desserts or puddings, isn't it?
6. Is teaspoon used for cocktails?
7. What is soup bowl used for?
8. What is consommé bowl and saucer used for?



Exercise 1. Match the words and phrases in column A with those in column B.

A

B

- | | |
|-----------------------------|-------------------------------------|
| 1. main knife | a. чайная чашка с блюдцем |
| 2. medium spoon | b. салатник |
| 3. used for cocktails | c. используется для булочек |
| 4. serving large items | d. главный нож |
| 5. clear soups | e. обеденная тарелка |
| 6. tea cup and saucer | f. используется для основного блюда |
| 7. soup bowl | g. бульоны |
| 8. used for rolls | h. подача больших кусков |
| 9. used for the main course | i. средняя ложка |
| 10. dinner plate | j. используется для коктейлей |

Exercise 2. Find in the texts 14–15 equivalents to the following words and phrases.

1) правила сервировки стола; 2) при сервировке стола; 3) до прихода гостей; 4) протереть и отполировать все столовые приборы; 5) ваза с цветами находится в центре стола; 6) для накладывания еды; 7) используется для пудинга; 8) нож для мяса с зазубренным краем; 9) фруктовый коктейль.

Exercise 3. What do we call:

- substances we add to food to make it tastier;
- we need them to live;
- we go there to buy something to eat;
- we use it when eating fish;
- a very sweet thing we often have for the birthday party;
- what must be wiped and polished before the guests come;
- our parents often drink this in the morning to cheer up;
- they must face left when covering a table;
- we need it to set a table;
- a folded thing which is in the centre of the side plate or at the right side of the cutlery.



Exercise 4. Talk about different ways of covering a table:

- how to lay a cover with no dessert cutlery;
- how to lay a cover for dinner with dessert cutlery;
- how to lay a cover for a la carte dinner.