

ESP Hotels&Catering – Worksheet – Book 1, Unit 14

NAME: DATE:

CLASS: MARK:

25

Vocabulary

(Marks: _____
10×1 10)

A. Complete the sentences with the following words.

oven - stainless steel - deep fryer - stockpot- automatic timer
website – orders – purchasing – credit card - place

- 1 We can't fry any chips today because the.....is out of order.
- 2 Chefs always keep the soup in the.....
- 3 The.....is set to 300 degrees.
- 4 The oven has a/n..... . You don't need to worry.
- 5 Most of the stockpots are made of.....
- 6 Please visit our.....if you are interested in our products.
- 7 Call the company if you have any problems putting in your.....
- 8 Will you.....any orders for the new kitchen?
- 9 You just need a.....to place new orders.
- 10 The head chef is responsible for.....the kitchen equipment.

B. Complete the sentences (1-5) with their correct endings (a-e).

(Marks: _____
5×1 5)

- 1 Kitchen staff needs to work as a team....
- 2 Containers are used to keep ingredients fresh...
- 3 To order any of these products...
- 4 The company sells the finest...
- 5 Jerry works as a..
- a service equipment in the world.
- b call one of our sales representatives.
- c and to communicate with each other.
- d and in sometimes also used to measure amounts.
- e sales representative in the company.

Content

C. True (T) or False (F) – Circle the correct response.

(Marks: _____
5×1 5)

- 1 Ovens aren't used to cook main dishes
- 2 Chefs can only cook one thing at a time.
- 3 Hot oil is put in the deep fryer.
- 4 Cooks combine the ingredients by putting them into the mixer.
- 5 Chefs use automatic timer to heat food.

T F
T F
T F
T F
T F

D. Answer the following questions.

(Marks: _____
5×1 5)

- 1 How much time does a cook spend in the kitchen?
- 2 Do you think cooking is easy?
- 3 What if someone changes the location of a cook's kitchen appliances?
- 4 What's the atmosphere like in a restaurant kitchen?
- 5 Do the food service directors often visit the kitchen?