

**Государственное бюджетное профессиональное образовательное
учреждение Иркутской области
«Тайшетский промышленно-технологический техникум»**

**ФОНД ОЦЕНОЧНЫХ СРЕДСТВ
к учебной дисциплине
Иностранный (английский) язык
в профессиональной деятельности
образовательной программы (ОП)
по профессии СПО**

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Фонд оценочных средств разработан на основе
Федерального государственного образовательного стандарта по профессии
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«Иностранный язык в профессиональной деятельности»**

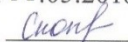
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Паспорт фонда оценочных средств

Фонд оценочных средств (ФОС) предназначены для контроля и оценки образовательных достижений обучающихся, освоивших программу учебной дисциплины Иностранный язык (английский язык) по профессиональной направленности

ФОС включают контрольные материалы для проведения рубежного контроля в форме контрольных и практических работ, текущего контроля и промежуточной аттестации в форме дифференцированного зачета.

В результате освоения учебной дисциплины «Иностранный язык» (Английский язык) обучающийся должен обладать, предусмотренными Федеральным государственным образовательным стандартом среднего общего образования (утвержден приказом Минобрнауки России от 17 мая 2012 г. № 413) для профессии СПО 19.01.17 «Повар, кондитер» на базе основного (общего) образования, следующими знаниями и умениями:

1. В результате освоения учебной дисциплины «Иностранный язык по профессиональной направленности»

Уметь:

У.1 вести беседу (диалог, переговоры) профессиональной направленности на английском языке;

У.2. работать с источниками профессиональной информации на английском языке;

Знать:

З.1 лексико-грамматический материал по специальности, необходимый для профессионального общения;

З.2 различные виды речевой деятельности и формы речи;

З.3 источники профессиональной информации на английском языке;

З.4 технику перевода профессионально ориентированных текстов.

Результатом освоения программы учебной дисциплины «Иностранный язык по профессиональной направленности» является овладение обучающимися видом профессиональной деятельности, в том числе профессиональными (ПК) и общими (ОК) компетенциями

2. РЕЗУЛЬТАТЫ ОСВОЕНИЯ УЧЕБНОЙ ДИСЦИПЛИНЫ, ПОДЛЕЖАЩИЕ ПРОВЕРКЕ

проверка следующих умений и знаний, а также динамика формирования общих компетенций: Типовые задания для оценки знаний и умений.

Практическое занятие 1.

Приготовление блюд из овощей и грибов. Чтение и перевод текстов, просмотр видеоматериалов

At the Supermarket

There are many kinds of shops catering for needs of the population/ You can go shopping to small food stores: the grocery store, liquor store, store of dairy products, butchers, bakery, greengrocer's, fish-monger's, confectionery, candy store. But I prefer to shop in large stores — supermarkets. Supermarkets sell more than just food. Many sell items for the car, household goods, cosmetics and cigarettes. Some even sell books, medicines and flowers. A large modern supermarket has been opened recently not far from my block of flats and most often I go shopping there. I am its regular customer now. When you come into the supermarket, you have to take a food basket or a shopping cart to put all the products you buy. All the necessary foodstuffs can be bought here: meat, fish, milk, grocery, baked items, sweets, cooked sausages, smoked foods, vegetables and fruit. In the meat aisle the customers can buy beef, pork, mutton, veal, poultry and game. There is always a rich choice of fish there: live carp, pike, bream and sheat fish. There is much fresh-frozen fish: perch, cod, plaice and some other like pike-perch and sturgeon. here is herring, kipper and much tinned fish too.

Практическое занятие 2

Приготовление блюд из овощей и грибов Выполнение лексико-грамматических упражнений.

Подберите русский эквивалент к следующим словосочетаниям: shops catering for needs of the population, regular customer, to put all the products you buy, tinned fish, all kinds of cereals, ready packets, a big choice of items, all year round, it doesnt take much time, to compare prices.

Практическое занятие 3

Приготовление блюд из овощей и грибов Тренировка навыков монологической и диалогической речи, связанной с повседневно-бытовыми ситуациями и профессиональной деятельностью

Расскажите о том, как Вы делаете покупки, используя вопросы

1. Which is preferable for you — to buy food in a big supermarket or in small 16 shops? Why?
2. Is the shop where you prefer to buy food close to your block of flats or far from it?
3. What is your favourite supermarket?
4. Are the foodstuffs expensive or cheap there?
5. Do you pay attention to the price of the foodstuffs?
6. How do you make choice when buying food?
7. Do you pay attention to the brand name when you buy food?

8. Do you buy at once or look around for lower prices?
9. How often do you go shopping?
10. Do you often buy expensive products?
11. What kind of products are those?
12. When does it happen?
13. How do you pay —in cash, by checks or by credit card?

Практическое занятие 4

Приготовление блюд и гарниров из круп, бобовых и макаронных изделий, яиц, творога, теста. Чтение и перевод текстов

, What Is Sold Where Until a few years ago the English used to shop at their local greengrocer's, butcher's, baker's and so on. Now these small shops have all but capitulated as their customers pile into their cars and get everything they need at huge out-of-town-centre hangars filled with all their hearts desire. The only shops to have survived the march of the supermarkets in any numbers are the corner shops, known in some quarters as Patelleries since so many of them are run by Ugandan Asian immigrant families. These corner shops are often supermarkets in miniature and sell anything from sweets to sweat bands, from napkins to newspapers. Many of them are also open all day and half the night. The English say that there is only one golden rule. You can get anything you need in very small or very big shops and nothing in medium-sized ones.

Практическое занятие 5

Приготовление блюд и гарниров из круп, бобовых и макаронных изделий, яиц, творога, теста. Выполнение лексико-грамматических упражнений, тренировка навыков монологической и диалогической речи, связанной с повседневно- бытовыми ситуациями и профессиональной деятельностью.

Разделите слова на 4 группы: 17 а) Meat, Fish, Fruit, Vegetable Beef, carp, apple, marrow, banana, plum, plaice, onion, veal, cod, lemon, mushroom, mango, pike, radish, pear, ruff, pork, bream, mutton, bean, carrot, date, raisin, mullet, potato, grape, lamb, sprat, cucumber, trout, tomato, pea, fig. б) Bakery, Dairy, Berry, Cereal Cherry, cheese, jam, bun, barley, puff, bilberry, milk, semolina, bread, cowberry, dumpling, cream, biscuit, butter, gooseberry, cookie, millet, strawberry, curd, jam puff, oatmeal, cranberry, pot cheese, roll, hamburger.

Практическое занятие 6

Приготовление блюд и гарниров из круп, бобовых и макаронных изделий, яиц, творога, теста. Тренировка навыков монологической и диалогической речи, связанной с повседневно-бытовыми ситуациями и профессиональной деятельностью

Переведите текст на русский язык:

1. To know everything is to know nothing. 2. Everybody's business is nobody's business. 3. Can you see anything? — Nothing at all. 4. She never gives anything to anybody. 5. Somewhere someone is crying. 6. She has nowhere to live. 7. I can't remember anything. 8. Nothing new under the sun. 9. Never put off till tomorrow what you can do today. 10. It is never too late to learn. 11. They must be somewhere near hear. 12. She hasn't got anybody to talk to. 13. They never go

anywhere in the evening. 14. He never reads anything except newspapers. 15. Can you smell anything? — Yes, something burning.

Практическое занятие 7

Приготовление супов и соусов Чтение и перевод текстов,

Reading Food Labels Over the past 40 years, the range of foods available in packets, jars and cans has increased dramatically. Legislative bodies recognized that consumers required more information in order to make the best choices for health, which resulted in improved product labels. Food manufacturers in the European Community and North America are required by law to provide the following information on product labels: total weight or volume, a list of the ingredients and of the additives in order of weight, the name and address of the manufacturers and the country of origin. Manufacturers should also list caloric value per 100 g, suggested number of servings the packaged food provides and the date after which the product cannot be sold or should not be eaten. This date is usually stamped on the lid or the base of products. Many labels also provide a nutritional analysis of food, such as total fat, carbohydrate and protein content.

Практическое занятие 8

Приготовление супов и соусов выполнение лексико-грамматических упражнений Вставьте артикли A (an), the, где необходимо

1. Do you want ... cup of coffee? 2. I'm ... student. 3. She has got car. 4. It's ... pencil. ... pencil is red. 5. My cousin is ... nurse. 6. There are ... children in ... yard. 7. I see ... girl in ... street. ... girl is nice. 8. There is ... bottle of milk in ... refrigerator. 9. Do you like ... cheese? 10. My daughter likes ... chocolate. I'll give her ... bar of chocolate. 11. Close ... door and open ... window, please. 12. Are there any books on table? 13. I usually have ... breakfast before I go to ... school. 14. Where is your ... mother? — She is at ... work. 15. Where do you usually have ... dinner? 16. Does she speak ... English well? 17. Bring me ... glass of water, please. 18. Buy ... loaf of ... white bread, please. 19. When does he go to ... bed? 20. Her sons are ... pupils

Практическое занятие 9

Приготовление супов и соусов Тренировка навыков монологической и диалогической речи, связанной с повседневно-бытовыми ситуациями и профессиональной деятельностью.

Переведите на русский язык: 1. We eat soup with a spoon. 2. I usually wait for my friend at the bus stop. 3. He spoke to our teacher yesterday. 4. This house was built by my father. 5. He asked his friends for help. 6. I'll try to explain the situation to you. 7. My mother likes to listen to music. 8. I am looking for my umbrella. 9. She is interested in literature. 10. You can be proud of your work. 11. I invited him to my tomorrow's party. 12. Do you know the beginning of the story?

Практическое занятие 10

Приготовление блюд из рыбы Чтение и перевод текстов Russian cuisine is rich and varied.

There is a big choice of appetizers, soups, hot and dessert dishes. Soup makes an important part of a Russian meal. The traditional Russian soups are shchee (fresh cabbage meat shchee, sauerkraut shchee, shchee Petrovsskie cooked from pike-

perch and fresh cabbage), borshch, rassolnik (kidney and salted cucumber soup), meat and fish solyanka, ukha, mushroom soup and soup in season — okroshka and cold beetroot soup. No two recipes are the same for borshch and shchee. Many ways of cutting and cooking meat came from France, that is why they have French terms: antrekot, eskalop, file. Roast suckling pig is a classic festive dish on the Russian table. The traditional method was to roast the pig on a baking tray in the oven. It was cooked with the head left on, basted frequently with oil or butter and served with buckwheat and sometimes with a hot sauce. Alexander Grigoryevich Stroganoff gave his name at the end of the 19th century to a dish—beef Stroganoff. Stroganoff lived in Odessa and had a very good cook who was either French or French-trained. Beef Stroganoff is a dish made of meat cut into strips and cooked in sour-cream sauce.

Практическое занятие 11

Приготовление блюд из рыбы выполнение лексико-грамматических упражнений

Answer the question

1. What is the name of the popular Russian dish made of meat cut into strips and cooked in sour-cream sauce?
2. What is the name of the highly seasoned soup made of beetroot and cabbage and served with sour cream?
3. What is the name of the Russian fermented beverage made of rye?
4. What are the names of the most popular Russian yoghurt-type beverage of fermented cow's milk?
5. What is the name of the national Russian dish made of cooked grain?
6. What Caucasian name do the Russians use in reference to what Americans know as _shish-kebab'?
7. What is the name of the Russian Easter cake?
8. What are the French terms for some Russian meat dishes?
9. What is the name of open-topped pies with curd-stuffing?
10. What is the most typical trait of the Russian character?

Практическое занятие 12

Приготовление блюд из рыбы Тренировка навыков монологической и диалогической речи, связанной с повседневно-бытовыми ситуациями и профессиональной деятельностью.

Переведите предложения на английский язык, используя слова и выражения из текста:

1. Суп – это часть обеда в русской кухне.
2. Щи- это традиционный русский суп, приготовленный из мяса и капусты.
3. Петровские щи готовятся из судака и свежей капусты.
4. Многие способы нарезки и приготовления мяса заимствованы из французской кухни.
5. В деревнях Сибири существует целая церемония приготовления пельменей.
6. Русское слово «каша» обозначает почти все способы приготовления круп.
7. Сметана – это универсальная приправа в русской кухне.
8. Сбитень – это старинный русский напиток, который готовят из кваса, коньяка или водки, мёда, чая и специй.
- 9.

Гостеприимство – типичная черта русского характера. 10. Русские люди очень гостеприимны; они приглашают к столу каждого, кто входит в дом.

Практическое занятие 13

Приготовление блюд из мяса и домашней птицы чтение и перевод текста

Pelmeni is another specialty of Russian cookery, which has its history. Under the Mongol yoke pelmeni became established in Siberia and the Urals and gradually spread on all the territory of Russia. Nowadays there is a great number of recipes and varieties of them. Traditional mixture of beef, pork and elk is used to make minced meat. It is interesting that the whole ceremony of making pelmeni exists in the villages of Siberia. There is a local tradition there that the families gather at the table once or twice a month in winter and spend the whole afternoon to make a vast batch of pelmeni. The women make the dough and chop the meat, the men do the folding. The traditional form is ear-shaped, but they come in all shapes from square to triangles. Then the pelmeni are deep frozen and kept in sacks, bags or buckets in cold pantries. Russian cooking makes greater and more varied use of mushrooms than any other cuisine in the world. They are eaten raw, dressed with herbs, cooked into soups and pies, baked with cream. A popular winter delicacy is pickled or salted mushrooms, which are eaten as hors d'oeuvres.

Практическое занятие 14

Приготовление блюд из мяса и домашней птицы выполнение лексико-грамматических упражнений

He (to drink) coffee in the morning. 2. I (not to drink) coffee in the evening. 3. They (to like) dairy products. 4. We (not to like) meat dishes. 5. My mother (to go) shopping on Sundays. 6. She (not to do) her homework. 7. Mike usually (to have lunch) at 12 o'clock. 8. You (to cook) well? 9. We always (to eat) healthy food? 10. She (to do) shopping every day?

Практическое занятие 15

Приготовление блюд из мяса и домашней птицы Тренировка навыков монологической и диалогической речи, связанной с повседневно-бытовыми ситуациями и профессиональной деятельностью.

Напишите предложения в вопросительной и отрицательной форме: 1. I like to cook. 2. We go to the restaurant at 9 o'clock. 3. My sister makes good coffee. 4. Pete has dinner with his friends. 5. They work every day. 6. She washes up after supper.

Практическое занятие 16

Приготовление холодных блюд и закусок чтение и перевод текста

The great Russian fish are freshwater fish, headed by the celebrated sterlet from the river Volga. They include several varieties of sturgeon and over a dozen different salmon. Of the extensive salmon family *ferat*(trout) — *sig* — is still known to some people as "the Tsar's fish". They are served hot and cold, smoked, in aspic or stuffed, fried, marinated and the like. And, of course, soft, pressed and red caviar is the hit of every festive table. The English word "porridge" is no good for translating kasha, which covers almost all ways of cooking all grains in water, milk, stock and cream. There is a large variety of consistencies from dry (like rice) to a thick puree. The simplest and traditional way to serve Russian kasha is with

plenty of good butter. As the saying goes: "You can't spoil kasha with butter". There is a large variety of poultry and game dishes in Russian cuisine: roast chicken, roast duck and goose stuffed with apples and sauerkraut, roast partridge, hazel grouse, woodcock, black cock, pheasant and quail. They are juicy and tender dishes.

Практическое занятие 17

Приготовление холодных блюд и закусок выполнение лексико-грамматических упражнений

Прочитайте по ролям и переведите: Mother's Helper Mother : There is little flour left. Will you go to the grocer's and buy a bag of flour and some sugar, please?

Daughter : Shall I also buy a packet of tea?

Mother : Could you buy two and a packet of buckwheat?

Daughter : What about salt?

Mother : There is a lot. But we haven't got any rice.

Daughter : All right, Mum. I am off.

Mother : Don't forget the money and the shopping bag. Going Shopping

Elder sister : Look, Kate. We haven't got any milk. Go to the dairy shop and buy a packet of milk.

Younger sister : Anything else?

Elder sister : Get half a kilo of hard cheese and a kilo of curds.

Younger sister : Do we need bread?

Elder sister : Sure. On your way back drop in to the bakery and buy a loaf of brown bread and a long loaf of white.

Younger sister : How about buns?

Elder sister : Yes. Buy buns and biscuits for tea.

Практическое занятие 18

Приготовление холодных блюд и закусок тренировка навыков монологической и диалогической речи, связанной с повседневно-бытовыми ситуациями и профессиональной деятельностью.

Переведите предложения и составьте короткий диалог: 1. How much are the oranges? 2. How much is a bag of potatoes? 3. How many kilos are there in the bag? 4. Four kilos of potatoes at 10 roubles a kilo. 5. Two packets of milk at 15 roubles a packet. 6. The total bill is 85 roubles. 7. What is the price of it? 8. How much does it cost? 9. Where is the price list?

Практическое занятие 19

Приготовление сладких блюд и напитков чтение и перевод текста A large variety of milk products are used in Russian cooking: a sort of dry, granulated cream cheese called tvorog, thick sour cream called smetana and several types of sour-milk products of the yoghurt type. Smetana can be used with almost anything: we can dress soups, meat dishes, strawberries and apples sliced up with it. It is also used on pancakes and drunk by the glassful with or without sugar. Smetana is also an almost universal flavouring sauce. Smetana is made from cream and contains 2,5% of protein, 20—40% of fat, lactic acid. Kefir is a dietary beverage made from cow's milk, yeast and lactic acid bacteria. Ryazhenka is a sour

milk product made from baked milk. Russian cuisine is famous for its pies which were baked in Russia in good old times and are very popular nowadays. They are *rasstegai* (open- topped *pirozhki* with meat or fish stuffing), *kulebiaka* (a pie with meat, cabbage or fish filling), *vatrushki* (yeast dough rolls with hollows filled with curds or jam), *krendeli* (knot-shaped bread), *boubliki* (thick ring- shaped rolls), *baranki* (ring-shaped rolls), *sooshki* (small ring-shaped crackers), *koolich* (Russian Easter cake).

Практическое занятие 20

Приготовление сладких блюд и напитков выполнение лексико-грамматических упражнений

Подберите русские эквиваленты к словосочетаниям: —home-baked bread, smoked pork, a huge variety of food, fresh black-eyed beans, a lot of slithering silver fish, self-respecting cook, slightly gamy flavour, depending on where it is made, before being smoked, one of the mobile baking stands, honey soaked doughnuts in syrup.

Практическое занятие 21

Приготовление сладких блюд и напитков тренировка навыков монологической и диалогической речи, связанной с повседневно-бытовыми ситуациями и профессиональной деятельностью.

Прочитать по ролям и перевести: At the Greengrocer's Greengrocer : Good morning, madam. What can I do for you?

Ann : I want a large cabbage, please, and a kilo of carrots.

Greengrocer : Yes, madam. Anything else?

Ann : How much are those oranges? I don't see a price ticket there.

Greengrocer : They are 30 roubles a kilo.

Ann : Well, two kilos and a kilo of those apples.

Greengrocer : The peaches are very good today.

Ann : The peaches do look good. What do they cost?

Greengrocer : Forty roubles a kilo.

Ann : That's a real bargain. I'll take a kilo.

Greengrocer : Okay. Now, what else?

Ann : Nothing else, thank you. That's all for today. How much do I owe you?

Greengrocer : That's 120 roubles. Here's your change from your five hundred note —380 roubles.

Ann : Thank you.

Goodbye. Greengrocer : Goodbye. Thank you. Have a nice day

Практическое занятие 22

Приготовление хлебобулочных, мучных и кондитерских изделий чтение и перевод текста As for drinks, Russian cuisine offers you its original beverages: *kvas* and *zbiten*, and a lot of different fruit and berry beverages. *Kvas* is a beverage made from rye bread and water fermented by yeast. There is a lot of sorts of *kvas*: mushroom *kvas*, *kvas* with mint, beetroot *kvas*, *kvas* with horseradish and a lot of others. *Zbiten* is an old Russian beverage made from *kvas*, cognac or vodka, honey, tea and spices. Russian people are very hospitable and generous at the table. They invite everyone who enters their house to eat with them. Bread and salt are the

symbolic offering at welcome and also a sign of respect from host to guest. The guest is welcome to share the food even if the house has no more to offer than bread and salt. Hospitality is a typical trait of character of a Russian.

Практическое занятие 23

Приготовление хлебобулочных, мучных и кондитерских изделий выполнение лексико-грамматических упражнений.

Вставьте слова: a tube of, a packet of, a loaf of, baker's, a box of, a bar of, grocer's, chocolate Mum: Kate, will you go to the _____ (1)? Kate: OK, Mum. What should I buy? Mum: I think, we need _____ (2) bread and two buns. Kate: And I want _____ (3) chocolate. Mum: All right, you can buy some _____ (4) and drop in to the _____ (5) and get _____ (6) of flour, _____ (7) sugar and _____ (8) mustard. Kate: Very well. I'm ready.

Практическое занятие 24

Приготовление хлебобулочных, мучных и кондитерских изделий тренировка навыков монологической и диалогической речи, связанной с повседневными бытовыми ситуациями и профессиональной деятельностью.

Прочитать и перевести: At the Supermarket

Bob : Let's go together. I'll buy something for dinner, too.

Nick : I have to buy some meat. Look, they've got excellent choice today. I need some beef and a chicken. The beef is of superior quality.

Bob : Maybe. But I don't care for meat. I am a vegetarian, you know.

Nick : And I can't do without meat. I'll take this bit of shoulder and a boiling chicken.

Bob : What's next on your shopping list?

Nick : Two packets of milk and half a kilo of cheese.

Bob : I'll buy some cartons of yogurt and cream there. I'm fond of dairy products.

Контрольная 1.

1. Прочитайте и переведите текст, выполните задания.

The Greeks have Mediterranean eating habits with a diet of fresh fruit, vegetables, meat, fish, cheese and olive oil. The herbs and spices used are oregano, mint, garlic, onion, dill and bay leaves. Lunch is the main meal with meze, traditional Greek starters like grilled octopus, olives, aubergine or goat's cheese salad. Food is usually served with bread and dips such as taramosalata, made of fish roe, or tzatziki, made of yoghurt and cucumber and accompanied with a glass of red wine. This is followed by main courses such as moussaka, made with aubergines, lamb and cheese, or souvlaki, skewered meat cooked in a traditional way, grilled on an open fire. Other cooking techniques include frying, sauteing, boiling, baking and roasting.

2 Заполните таблицу

Factfile on _____ food.

Typical meal: meze, dips, bread and a main course.

Spices/souses/dips: _____

Traditional cooking technique/pot: skewered meat, grilled on an open fire.

Habits and

customs: _____

Typical

dishes: _____

Typical

drinks: _____

Контрольная работа 2

Meals in England

The English are very particular about their meals and strictly keep to their meal times.

Breakfasts from any time until 8 o'clock in the morning, lunch is between 12 and 2 p.m., afternoon tea is between 4 and 5 p.m. and dinner between 7 and 9 p.m.

The usual English breakfast is porridge or corn flakes with milk or cream and sugar, bacon and eggs, marmalade with buttered toast, rolls, tea or coffee. For a change you can have a boiled egg, cold ham, or perhaps fish.

The English often serve tea with milk. English tea is so strong that pouring it out into a cup together with a little milk you get a brownish liquid looking like weak coffee with milk.

Most English people put milk in their coffee too – this is known as “white” coffee. Waiters will ask you if you want your coffee “white or black” rather than “with or without milk”.

At lunch time they usually have cold meat and salad or fish often with potatoes or other vegetables, fish and chips, sausages and a sweet dish (an apple pie, a hot milk pudding, cold fruit salad, or ice-cream).

Those who work have their lunch in a cafe or a restaurant, cafeteria or a factory canteen. It never happens that they miss a meal or put it off until a more convenient time.

From 4 to 5 they have a very light meal called afternoon tea. You can hardly call it a meal. It's rather an occasion in the late afternoon at which they have a cup of tea and a cake or a biscuit.

Some people have the so-called “high tea”. It's a meal taken between 5 and 6 if a dinner is not taken in the evening. Usually it's a more substantial meal than afternoon tea.

Dinner is much like lunch and is in many families the last meal of the day. But sometimes when they have guests, dinner is the biggest meal and they may have some roast beef, roast chicken, boiled or roast potatoes, vegetables and fruits. Soup is a side dish.

Almost every meal finishes with coffee, cheese and butter

Tasks

1. Translate these words and word-combinations:

Meal; meal time; breakfast; lunch; afternoon tea; high tea; dinner; I cream; cornflakes; sugar; bacon; egg; boiled egg; marmalade; buttered toast; roll; tea; cold ham; brownish liquid; serve (soup, etc); meat; fish; potatoes, pudding; sweet dish; cheese; factory canteen; biscuit; sandwich; substantial meal; roast beef; vegetables.

2. Find the English equivalents for the following:

Завтрак; обед; ужин; еда; плотная еда; овсяная каша; сливки; копченая грудинка (бекон); кукурузные хлопья; гренки; джем; булочка; чай; кофе; мясо; рыба; печенье; пудинг; сладкое блюдо; сыр; овощи; фрукты; жареная говядина (ростбиф); картофель.

3. Answer the following questions:

1. Do the English keep to their meal times?
2. How many meals a day do the English usually have?
3. What are these meals?
4. What is the usual English breakfast?
5. At what time do the English have lunch?
6. What do they usually have for lunch?
7. Where do those who work have their lunch?
8. What is the difference between “afternoon tea” and “high tea”?

9. At what time do the English have dinner?

10. What do they usually have for dinner?

11. What do they usually have for dinner?

Контрольная работа 3.

1. Прочитайте и переведите текст.

How much do you know about the history of some of your favorite foods? Do you know when people in England started cooking curry dishes? Do you know in which country pizzas or hamburgers were first made? The facts might surprise you.

Many people think the English found out about curry from people in India in the 1600s. In reality, wealthy English people were eating dishes made with curry spices hundreds of years before British ships traveled to India. Cooks of wealthy English families during the time of King Richard I were making curry dishes, and in fact, the word “curry” can be found in an English language cookbook as far back as 1377.

As for pizza, this dish was probably first made in Persia (what is now Iran). The Persians were eating round, flat bread with cheese in the 500s. That was nearly 1,000 years before pizza caught on in Naples, Italy! Finally, let’s look at the truth behind hamburgers. Many people think hamburgers are an American food.

However, according to some stories, hamburgers came from Hamburg, Germany. A German named Otto Kuasw created the first hamburger in 1891. Four years later, German sailors introduced hamburgers to Americans. Where foods come from isn’t nearly as important as how they taste; as long as they are delicious! So, go get some of your favorite food and dig in.

2 Выберите правильный вариант ответа.

1. What is the main idea of this reading?

- a) Curry was created in England. b) There are many foods that help your body.
- c) People created fast food long ago. d) Some facts about foods are surprising.

2. Which is probably true about British curry dishes in the 1400s?

- a) The dishes did not have meat. b) The spices cost a lot.
- c) People ate curry on special days. d) British sailors first made curry.

3. What did people in Naples learn from Persians?

- a) How to make pizza b) How to cook cheese
- c) How to use spices from Iran d) How to make flat bread

4. Who introduced hamburgers to America?

- a) Persians b) Otto Kuasw
- c) Italians d) German sailors

5. Which food was probably made first?

- a) Hamburgers b) Cheesy Persian bread
- c) Italian pizza d) English curry

Контрольная работа 4.

1. Прочитайте и переведите 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 wastingspace 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 nonperishable 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. Соедините названия частей кухни с их назначением.

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

Контрольная работа 5

The staff and its duties.

There are ten people on the staff. They can be divided into two groups. One group works in the dining room. They serve the customers. Another group works in the kitchen. They prepare meals for the customers.

The head chef, Anna, comes to work at 10 o'clock in the morning. Anna made a new summer menu with many summer fruits and vegetables. She knows that people do not want heavy meals during hot weather. Anna works all day, often more than 8 hours a day. She plans the menu and manages the staff in the kitchen. She cooks meat dishes and sauces for the main course.

Today is Friday, a very busy day for the restaurant. Anna starts work early at 8 o'clock because she must go to the market to buy fruit and vegetables for the weekend. This is not usually necessary, but the restaurant has recently changed suppliers. Today Anna must buy provisions herself until she finds new good suppliers. She will return to the restaurant at 10 o'clock and will start preparing the evening meals.

On Fridays, Mr. Black, the manager, prepares the accounts for the suppliers and organizes the work for the next week. Mr. Black's first task in the morning is to check the telephone answering machine. He wants to know about the reservations for the next week.

He manages both the dining room staff and the kitchen staff. He also effectively manages the finances of the restaurant

Tasks

Answer the questions

1. Where is "Morris" restaurant located?
2. Is it a big restaurant?
3. What is the design of the restaurant hall?
4. What are the working hours of the restaurant?
5. When is the restaurant closed?
6. How many people are there in the staff?
7. Who is the head chef?
8. When does the head chef come to work?
9. What are the duties of the head chef?

10. What are the duties of the manager?

2. Translate into English

1. Анна начинает работу раньше потому, что она должна идти на рынок покупать фрукты и овощи.
2. Анна планирует меню и сама работает на кухне.
3. Анна работает больше, чем 8 часов в день.
4. Она готовит мясные блюда и соусы.
5. Ресторан недавно сменил поставщиков.
6. Менеджер готовит счета для поставщиков и организует работу официантов и поставщиков.

Контрольная работа №6

Waiter`s Working Day

Victor works as a waiter at the restaurant “Russian Style”. It is a big restaurant in the centre of the city. The dining room of the restaurant is decorated in Russian style. The restaurant is famous for its dishes of Russian cuisine.

Victor is twenty-five and he has already been working at this restaurant for three years. He usually comes to work at ten o`clock in the morning. He has a lot of work to do. He dusts his tables and chairs, changes table-cloths on the tables and the flowers in the vases. Then he sets his tables for dinner. He brings cruet-sets, napkins, menu-cards and puts clean covers – plates, glasses, spoons, forks and knives on his tables. All the staff in the dining-room – headwaiter, waiters and waitresses – get ready to receive guests.

Lunch begins at one o`clock. The guests come to the restaurant. The headwaiter meets them in the hall, greets them and shows to their tables. Victor and other waiters serve lunch till five o`clock. They recommend dishes and wines (liquors) to the customers. The customers choose table d`hote or a la carte dishes.

Dinner begins at six and Victor serves the guests till eleven. He recommends them special dishes or specialties of the restaurant. The guests eat, drink and have a good time. They usually leave the restaurant at midnight. Victor counts the money and gives the cash to the cashier, cleans the tables and then he is free to go home. He likes his work because it is interesting

Tasks

1. Answer the Questions

1. What is Victor's profession?
2. Where does he work?
3. When does he come to work?
4. What are the duties of a waiter?
5. What does the waiter put on the table for dinner every day?
6. When do the guests come to dinner?
7. What does the headwaiter do?
8. Do the waiters recommend table d'hôte and à la carte dishes to the guests?
9. Whom does Victor give the cash?
10. When do the guests leave the restaurant?

2. Translate into English

1. Виктор работает официантом.
2. Он работает в ресторане.
3. Он приходит на работу в десять часов утра.
4. Официанты, официантки и метрдотели готовят зал к обеду.
5. Гости приходят в одиннадцать часов.
6. Официанты рекомендуют порционные блюда и дежурные блюда на обед.
7. Официанты рекомендуют фирменные блюда для обеда.
8. Гости хорошо проводят время вечером.

9. Виктор любит свою работу.

10. Официанты обслуживают гостей до полуночи.

3. КОНТРОЛЬНО-ОЦЕНОЧНЫЕ МАТЕРИАЛЫ ДЛЯ ИТОГОВОЙ АТТЕСТАЦИИ ПО УЧЕБНОЙ ДИСЦИПЛИНЕ

Предметом оценки являются умения и знания и профессиональная компетенция. Контроль и оценка осуществляется с использованием следующих форм и методов: практическое занятие, самостоятельная работа и устный опрос.

I. ПАСПОРТ

1.1 Назначение: КОМ предназначен для контроля и оценки результатов освоения учебной дисциплины название по профессии 43.09.01 Повар, кондитер, уровень подготовки базовый Требования (умения и виды деятельности), проверяемые заданиями письменной дифференцированной работы

Уметь: У 1. - вести беседу (диалог, переговоры) профессиональной направленности на английском языке.

Знать: З 1. лексико-грамматический материал по специальности, необходимый для профессионального общения З 2. различные виды речевой деятельности и формы речи. З 3. источники профессиональной информации на английском языке З 4. технику перевода профессионально ориентированных текстов Результатом освоения программы учебной дисциплины «Иностранный язык по профессиональной направленности» является овладение обучающимися видом профессиональной деятельности, в том числе профессиональными (ПК) и общими (ОК) компетенциями:

II. ЗАДАНИЕ ДЛЯ ДИФФЕРЕНЦИРОВАННОГО ЗАЧЕТА

. 2.1. Инструкция по выполнению письменной дифференцированной работы по учебной дисциплине ОП.07 «Иностранный язык по профессиональной направленности» программы подготовки квалифицированных рабочих, служащих по профессии 19.01.17 Повар, кондитер. На базе среднего общего образования

На выполнение письменной дифференцированной работы дается 2 академических часа. Получив листы с текстом заданий дифференцированной работы, листы для ее выполнения и листы для черновиков, подпишите их. Внимательно ознакомьтесь с заданиями обязательной и дополнительной частей дифференцированной работы.

Состав задания (обязательные): • Прочитать текст на английском языке • Дополнить предложения по содержанию текста • Перевести на английский язык • Ответить на вопросы по прочитанному тексту • Выполнить тест Для получения оценки удовлетворительно (3) достаточно правильно выполнить 3 задания обязательной части. Для получения оценки хорошо (4) нужно правильно выполнить 5 задания обязательной части; Для получения оценки

отлично (5) нужно выполнить 5 заданий обязательной части; Задания сначала целесообразно выполнять на черновике, а потом оформлять всю работу на листах для выполнения дифференцированной работы. Начинайте работу с заданий обязательной части и постарайтесь сначала набрать достаточное число баллов для получения оценки удовлетворительно (3). Выполняйте задания в предложенном порядке. Закончив выполнение дифференцированной работы, сдайте ее вместе со всеми черновиками преподавателю.

Вариант 1. Обязательная часть

Прочитайте : Russian cuisine is rich and varied. There is a big choice of appetizers, soups, hot and dessert dishes. Soup makes an important part of a Russian meal. The traditional Russian soups are shchee (fresh cabbage meat shchee, sauerkraut shchee, shchee Petrovskie cooked from pike-perch and fresh cabbage), borshch, rassolnik (kidney and salted cucumber soup), meat and fish solyanka, ukha, mushroom soup and soup in season — okroshka and cold beetroot soup. No two recipes are the same for borshch and shchee. Many ways of cutting and cooking meat came from France, that is why they have French terms: antrekot, eskalop, file. Roast suckling pig is a classic festive dish on the Russian table. The traditional method was to roast the pig on a baking tray in the oven. It was cooked with the head left on, basted frequently with oil or butter and served with buckwheat and sometimes with a hot sauce. Alexander Grigoryevich Stroganoff gave his name at the end of the 19th century to a dish—beef Stroganoff. Stroganoff lived in Odessa and had a very good cook who was either French or French-trained. Beef Stroganoff is a dish made of meat cut into strips and cooked in sour-cream sauce.

2. Дополните предложения по содержанию текста:

2. 1. The traditional Russian soups are
2. 2. Soup makes an important part.....
2. 3. Roast suckling pig is a classic festive dish.....
2. 4. Alexander Grigoryevich Stroganoff
2. 5. Beef Stroganoff is a dish.....

3. 1. Суп – это часть обеда в русской кухне. 3. 2. Русское слово «каша» обозначает почти все способы приготовления круп. 3. 3. Русские люди очень гостеприимны; они приглашают к столу каждого, кто входит в дом.

4. Ответить на вопросы по прочитанному тексту

4. 1. What is the name of the popular Russian dish made of meat cut into strips and cooked in sour-cream sauce?
4. 2. What is the name of the highly seasoned soup made of beetroot and cabbage and served with sour cream?
4. 3. What is the name of the Russian fermented beverage made of rye?
4. 4. What are the names of the most popular Russian yoghurt-type beverage of fermented cow's milk?

5. Выполнить тест разделите слова на 4 группы: Meat, Fish, Fruit, Vegetable: Beef, carp, apple, marrow, banana, plum, plaice, onion, veal, cod, lemon,

mushroom, mango, pike, radish, pear, ruff, pork, bream, mutton, bean, carrot, date, raisin, mullet, potato, grape, lamb, sprat, cucumber, trout, tomato, pea, fig.

Вариант 2 Обязательная часть 1.

Прочитайте : Pelmeni is another specialty of Russian cookery, which has its history. Under the Mongol yoke pelmeni became established in Siberia and the Urals and gradually spread on all the territory of Russia. Nowadays there is a great number of recipes and varieties of them. Traditional mixture of beef, pork and elk is used to make minced meat. It is interesting that the whole ceremony of making pelmeni exists in the villages of Siberia. There is a local tradition in Siberia there that the families gather at the table once or twice a month in winter and spend the whole afternoon to make a vast batch of pelmeni. The women make the dough and chop the meat, the men do the folding. The traditional form is ear-shaped, but they come in all shapes from square to triangles. Then the pelmeni are deep frozen and kept in sacks, bags or buckets in cold pantries. Russian cooking makes greater and more varied use of mushrooms than any other cuisine in the world. They are eaten raw, dressed with herbs, cooked into soups and pies, baked with cream. A popular winter delicacy is pickled or salted mushrooms, which are eaten as hors d'oeuvres.

2. Дополните предложения по содержанию текста:

2. 1. Pelmeni is another specialty.....
2. 2. Nowadays there is a great number of
2. 3. There is a local tradition in Siberia there that
2. 4. Then the pelmeni are
2. 5. Russian cooking makes greater and more varied use.....

3. Переведите на английский язык:

3. 1. Щи- это традиционный русский суп, приготовленный из мяса и капусты.
3. 2. Гостеприимство – типичная черта русского характера.
3. 3. Многие способы нарезки и приготовления мяса заимствованы из французской кухни.

4. Ответить на вопросы по прочитанному тексту

4. 1. What is the name of the national Russian dish made of cooked grain?
4. 2. What is the great Russian fish?
4. 3. What is the name of the Russian Easter cake?
4. 4. What are the French terms for some Russian meat dishes?

5. Выполнить тест

разделите слова на 4 группы: Bakery, Dairy, Berry, Sereal Cherry, cheese, jam, bun, puff, bilberry, milk, semoline, bread, cowberry, cream, biscuit, butter, gooseberry, cookie, millet, strawberry, curd, jam puff, oatmeal, cranberry, pot cheese, roll, hamburger

Вариант 3 Обязательная часть 1.

Прочитайте : The great Russian fish are freshwater fish, headed by the celebrated sterlet from the river Volga. They include several varieties of sturgeon and over a dozen different salmon. Of the extensive salmon family fera(trout) — sig — is still known to some people as "the Tsar's fish". They are served hot and cold, smoked, in aspic or stuffed, fried, marinated and the like. And, of course, soft, pressed and red caviar is the hit of every festive table. The English word "porridge" is no good

for translating kasha, which covers almost all ways of cooking all grains in water, milk, stock and cream. There is a large variety of consistencies from dry (like rice) to a thick puree. The simplest and traditional way to serve Russian kasha is with plenty of good butter. As the saying goes: "You can't spoil kasha with butter". There is a large variety of poultry and game dishes in Russian cuisine: roast chicken, roast duck and goose stuffed with apples and sauerkraut, roast partridge, hazel grouse, woodcock, black cock, pheasant and quail. They are juicy and tender dishes.

2. Дополните предложения по содержанию текста:

2. 1. The great Russian fish are

2. 2. They are served ...

2. 3. The English word "porridge" is

2. 4. As the saying goes

2. 5. A large variety of milk products are

3. Переведите на английский язык:

3.1. Петровские щи готовятся из судака и свежей капусты.

3. 2. Сметана – это универсальная приправа в русской кухне.

3. 3. Сбитень – это старинный русский напиток, который готовят из кваса, коньяка или водки, мёда, чая и специй.

4. Ответить на вопросы по прочитанному тексту

4. 1. What is the name of open-topped pies with curd-stuffing?

4. 2. What is the most typical trait of the Russian character?

4. 3. What is the name of the classic chicken dish invented in Russia in the Soviet period?

4. 4. What is the Russian counterpart of Italian ravioli?

5. Вполнить тест разделите продукты питания на 2 группы – Healthful и Notfaithful

cake, yogurt, cookie, sweets, apple, pie, mineral water, potato cheeps, orange, sandwich, carrot, popcorn, cornflakes

Вариант 4 Обязательная часть 1.

Прочитайте : Russian cuisine is famous for its pies which were baked in Russia in good old times and are very popular nowadays. They are rasstegai (open- topped pirozhki with meat of fish stuffing), kulebiaka (a pie with meat, cabbage or fish filling), vatrushki (yeast dough rolls with hollows filled with curds or jam), krendeli (knot-shaped bread), boubliki (thick ring- shaped rolls), baranki (ring-shaped rolls), sooshki (small ring-shaped crackers), koolich (Russian Easter cake). As for drinks, Russian cuisine offers you its original beverages: kvas and zbiten, and a lot of different fruit and berry beverages. Kvas is a beverage made from rye bread and water fermented by yeast. There is a lot of sorts of kvas: mushroom kvas, kvas with mint, beetroot kvas, kvas with horseradish and a lot of others. Zbiten is an old Russian beverage made from kvas, cognac or vodka, honey, tea and spices. Russian people are very hospitable and generous at the table. They invite everyone who enters their house to eat with them. Bread and salt are the symbolic offering at welcome and also a sign of respect from host to guest. The

guest is welcome to share the food even if the house has no more to offer than bread and salt. Hospitality is a typical trait of character of a Russian.

2. Дополните предложения по содержанию текста:

2. 1. Russian cuisine is famous for
2. 2. The guest is welcome to share
2. 3. They are rasstegai
2. 4. Bread and salt are the symbolic
2. 5. Russian people are

3. Переведите на английский язык: 3.1. Петровские щи готовятся из судака и свежей капусты. 3. 2. Русское слово «каша» обозначает почти все способы приготовления круп. 3. Сбитень – это старинный русский напиток, который готовят из кваса, коньяка или водки, мёда, чая и специй.

4. Ответить на вопросы по прочитанному тексту

- 4.1. What is the name of the russian cottage cheese?
4. 2. What Caucasian name do the Russians use in reference to what the Americans know as «shish kebab»?
4. 3. What are the French terms for some Russian meat dishes?
4. 4. What is the name of open-topped pies with curd stuffing?

5. Выполнить тест заполните пропуски следующими словами – salt shaker, fork, bowl, pepper shaker, knife, spoon, glass, napkin, plate, cup

1. Drink coffe from a 2. Drink water from a3. Eat soup from a4. Eat vegetable and meat from a5. Put a on your lap. 6. Cut meat with a7. Eat soup with a8. Eat vegetable with a9. Shake salt from a 10. Shake pepper from a

III КРИТЕРИИ ОЦЕНКИ

Критерии оценки выполнения работы

Оценка количество заданий, необходимых для получения оценки «3» (удовлетворительно) 3 из обязательной части «4» (хорошо) 4 из обязательной части

«5» (отлично) 5 из обязательной части

Критерии оценки выполненного практического задания:

Оценка 5 ставится за работу, выполненную полностью без ошибок и недочётов.

Оценка 4 ставится за работу, выполненную полностью, но при наличии в ней не более одной негрубой ошибки и одного недочёта, не более трёх недочётов.

Оценка 3 ставится, если студент правильно выполнил не менее 2/3 всей работы или допустил не более одной грубой ошибки и двух недочётов, не более одной грубой и одной не грубой ошибки, не более трёх негрубых ошибок, одной негрубой ошибки и трёх недочётов, при наличии четырёх-пяти недочётов. Оценка 2 ставится, если число ошибок и недочётов превысило норму для оценки 3 или правильно выполнено менее 2/3 всей работы. Оценка 1 ставится, если студент совсем не выполнил ни одного задания.

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