



Module D Unit 7

Training 1.1 (p.53)

Announcer : You are Terry Chan. You are helping at your parents' restaurant. Listen to the conversation between you and a customer and fill in the food order form below.

Terry : Hi I'm Terry and I'll be your waiter tonight. Are you ready to order?

Woman : Yes, I guess so. Can we have the set menu, please?

Terry : Certainly. Would you like to have soup or salad?

Woman : ^① I'll have the soup.

Terry : OK. And you, sir?

Man : ^① I want the soup too. And what's on the fruit plate?

Terry : Everything that's in season. There are melons, apples, and strawberries right now.

Man : Hmm, I don't like melons. ^② I guess I'll have the cheese plate then.

Terry : Very good.

Woman : I want to have some seafood. What kind of seafood do you have?

Terry : We have smoked salmon and seafood pasta.

Woman : ^③ I'll have the salmon then.

Man : ^④ I'll just have the seafood pasta.

Terry : The pasta comes with a side dish. Which side dish do you like?

Man : What side dishes do you have?

Terry : We have greens, mushrooms and tomatoes.

Man : Mushrooms and tomatoes sound good. Can I have both?

Terry : Sorry sir, the pasta comes with 1 side dish only.

Man : ^⑤ Then I'd like tomatoes.

Terry : OK. Would you like to order anything to drink?

Woman : Would you like some wine?

Man : Sure. ^⑧ I'd like some red wine.

Woman : All right then. ^⑧ I'll have the red wine too.

Terry : OK. Would you like to order dessert?

Man : I'm not sure right now.

Woman : What do you recommend?

Terry : Our crème brûlée is the best in town. And strawberries are in season now.

Man : ^⑥ I'll have a try of your strawberry cheesecake.

Woman : Hmm... I don't like hot dessert but I don't want cheesecake either. It's a bit heavy. ^⑦ I'll try the strawberry ice cream instead.

Terry : OK. I'll bring your drinks and appetisers out right away. Just let me know if you need anything.

Woman : Thank you. *

Training 2.1 (p.54)

Announcer : Your parents are asking you to buy some things for the restaurant. Listen to the conversation and fill in the shopping list below.

Mum : Terry, you're back!

Terry : Hi Mum. How's business today? It seems that there're many people today.

Mum : Yes, a bit more than usual, perhaps because of Mother's Day. Now we're running out of things. Can you please go to the supermarket and get some of them?

Terry : Sure. Well, I noticed that we're running low on rice.

Mum : Right, there's just 2 bags left.

Dad : We'd better get at least 5 more bags then.

Mum : And, we need some mushrooms too. ^① 2 bags of mushrooms will do.

Terry : OK. How about pasta then?

Dad : We still have 14 packets.

Mum : ^② That's enough, but we need 20 cans of tomato soup.

Dad : And we need fresh tomatoes too. I think 20 pounds is enough.

Mum : ^③ They sell it by kilogram though, so that's about 9 kilograms. ^④ And get some lemons.

Terry : How many? Is 1 packet OK? There're about 7 lemons in a packet.

Dad : Sure, we don't need many. We need some more drinks though.

Mum : ^⑤ Yes. Get 2 bottles of orange juice. And I don't think we can serve coffee any more because the machine is out of order. Maybe we can serve milk instead?

Dad : OK, buy 8 cartons of milk.

Mum : Won't that be too many?

Terry : ^⑥ OK, I'll just get 5 cartons.

Dad : Maybe get some more ice cream, it's been very popular.

Mum : Right. ^{⑦⑧} Get 3 tubs of strawberry and 4 chocolate. ^{⑨⑩}

Terry : OK. I'm ready to go now. *

Training 3.1 (p.56)

Announcer : Sandra and Leo are talking about the food they ordered in a restaurant. Listen to their conversation and complete the food review for Sandra. Blacken the circle for the best answer.

Sandra : Thanks for inviting me for dinner, Leo.

Leo : Oh you're welcome, Sandra. What do you think about the food here?

Sandra : ^① Well, I loved the prawn salad starter. It was fresh and appetising.

Leo : Yes, I liked it too. And the spring rolls were crispy and tasty.

Sandra : But they were too oily. ^② I didn't like them at all.

Leo : Oh...then what about the pork chop in noodles? It smelt nice.

Sandra : ^③ Not bad, but I think the pork chop was quite salty.

Leo : Oh, that's too bad.

Sandra : ^③ But the soup that came with the noodles was great. I think overall the dish was OK.

Leo : And the drink? ^④ Did you like the lime soda?

Sandra : It was terrible! The drink was full of lime bits and very sour. So I haven't finished it.

Leo : Lucky that we've ordered the dessert. You love sweet food.

Sandra : But not this time. ^⑤ The coconut pudding was too sweet. ^⑥ In fact, I don't think I'll come to this restaurant again. The food was too expensive and the waiters were too slow.

Leo : Thanks for your opinions, Sandra. Actually, this is my restaurant and the waiters are my uncles... *

Training 3.2 (p.56)

Announcer : You are interviewing a customer to find out what she thinks about the restaurant. Listen to the conversation and fill in the survey form below.

Terry : Hello, my name is Terry, do you mind if I ask you some questions now?

Customer : Not at all, what would you like to know?

Terry : Well, let's start with the food. What did you have as the starter?

Customer : ^① The garden salad. ^② It was pretty good, the vegetables were fresh but the dish itself was nothing special though. Plus there wasn't enough olive oil on it.

Terry : OK and how about your main course?

Customer : ^③ Yes I did. ^④ It was really great. The chicken was really nice. I really wanted some more.

Terry : Thank you, I'm glad you liked it. And for dessert?

Customer : ^⑤ I had the strawberry cheesecake, and ^⑥ I have to say it was disappointing.

Terry : What's wrong with it?

Customer : ^⑥ The cheesecake was too hard and the strawberries were a long way from fresh. It was not very good at all.

Terry : I'm sorry, madam.

Customer : That's OK, everything else was good.

Terry : Overall, did you feel like there was a good choice on the menu?

Customer : ^⑦ Well, I'd like to see more main courses, but generally there was a variety of food to choose from. ^⑧ One thing I'd like to mention though is the bathrooms. They really weren't very clean.

Terry : I'm sorry about that. It was a busy night and I guess they didn't get cleaned often enough.

Customer : Yes it was very crowded tonight. I was quite pleased with the service though. ^⑨ When I saw how many customers there were, I expected a long wait, but your waiter was very quick and very good.

Terry : That's good. Finally, how did you feel about the cost?

Customer : ^⑩ It's reasonable. Your prices aren't too high and the overall experience was pretty good, so I'm satisfied.

Terry : Thank you very much. Is there anything else you'd like to add?

Customer : ^⑪ ^⑫ Well, the air conditioning was quite weak. It was a hot day today!

Terry : Yes, I agree.

Customer : And it was so crowded, I had to stand while waiting for a table. ^⑬ It would be nice to have a waiting area.

Terry : OK. Thank you very much for your time. I hope you enjoyed your meal, and I apologise again about your dessert and the bathroom.

Customer : That's OK. *

Training 4.1 (p.57)

Announcer : You are watching a cookery programme about making a dessert. As you listen, arrange the pictures below in the correct sequence. Write the numbers (1-6) in the boxes.

Host : Welcome to *Master Cook*. Today, Tony Trappiani will be showing us how to make a delicious mango pudding. Welcome Tony.

Tony : Hi, thanks very much. It's great to be here.

Host : So, tell us a little about this dish.

Tony : Well, it's a quick and easy dessert that doesn't require any cooking and keeps the great taste of fresh mangoes.

- Host : That sounds great. So, how do we make it?
- Tony : ^① First, you take 2 medium fresh mangoes and dice them. There should be about 500 g when you've finished dicing.
- Host : OK.
- Tony : ^{②③} Next, put a cup of hot water in a large bowl and dissolve the jelly powder into it.
- Host : Do we need to stir it?
- Tony : ^④ Yes, make sure that there are no lumps left before you cool the mixture with a cup of cold water.
- Host : Can we use ice as well?
- Tony : Sure, just make sure that the ice all melts before the next step.
- Host : Right.
- Tony : ^⑤ Then, we add 12 oz of evaporated milk and stir well. At this point the mixture needs to be smooth, with no jelly powder or ice anywhere.
- Host : OK, we don't want lumpy pudding.
- Tony : After that, just transfer the mango cubes to the mixture and stir, so that they are spread out evenly.
- Host : Can we eat it now?
- Tony : Well, we're not really done yet, although the mixture does taste great by itself. Here, try some.
- Host : Mmm, that's good. So what's next?
- Tony : ^⑥ Finally, pour the mixture into a pudding mould and put it in the refrigerator to set. In about 2 hours, it's ready to serve.
- Host : Well, that is a pretty easy dessert, and it tastes great! Thanks for sharing with us today, Tony.
- Tony : My pleasure, I hope everyone enjoys this quick and easy mango pudding recipe as much as I do! *