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Учебно-методическое пособие

Контрольные работы
по английскому языку.
Учебно-методическое пособие
для студентов направления
подготовки 19.03.04
"Технология продукции
и организации общественного
питания"

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**КОНТРОЛЬНЫЕ РАБОТЫ ПО АНГЛИЙСКОМУ ЯЗЫКУ.
УЧЕБНО-МЕТОДИЧЕСКОЕ ПОСОБИЕ ДЛЯ СТУДЕНТОВ
НАПРАВЛЕНИЯ ПОДГОТОВКИ 19.03.04
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ПОЯСНИТЕЛЬНАЯ ЗАПИСКА

Контрольная работа является одним из основных видов текущего контроля успеваемости студентов. Ее написание способствует выявлению формируемых в процессе обучения элементов общих и профессиональных компетенций, а также оцениванию уровня самостоятельности и активности студентов. Цель контрольной работы – проверка и оценка качества усвоения студентами программного материала учебной дисциплины, а также умения самостоятельно решать конкретные теоретические и практические задачи.

По результатам проверки контрольной работы выставляется оценка «зачтено» – «не зачтено». Оценка «зачтено» ставится, если контрольная работа отвечает следующим критериям: работа написана студентом самостоятельно и в ней в полном объеме раскрыты вопросы контрольных заданий; использована специальная литература; работа правильно оформлена; в выполненных заданиях не содержится грубых ошибок.

Оценка «не зачтено» ставится, если студент не справился с заданиями, имеются множественные грубые ошибки в выполнении заданий, а так же имеются явные признаки плагиата. Оформление работы не соответствует предъявляемым требованиям. Работа, по результатам проверки которой выставлена оценка «не зачтено» возвращается студенту на доработку, причем, до тех пор, пока студент не предоставит контрольную работу с доработанными недочетами и исправленными ошибками, он не может быть допущен к сдаче зачета/экзамена.

МЕТОДИЧЕСКИЕ УКАЗАНИЯ ПО ВЫПОЛНЕНИЮ КОНТРОЛЬНОЙ РАБОТЫ № 1

Перед тем как приступить к выполнению контрольной работы необходимо усвоить следующий грамматический материал.

1. Порядок слов в английском предложении.
2. Типы вопросительных предложений. Порядок слов в вопросительном предложении.
3. Множественное число имени существительного.
4. Притяжательный падеж имени существительного.
5. Группа неопределенных времен английского глагола (Present Indefinite, Past Indefinite, Future Indefinite)
6. Степени сравнения прилагательных.
7. Модальные глаголы (can, may, must).
8. Понятие инфинитива.
- 9.оборот there is/there are.

КОНТРОЛЬНАЯ РАБОТА №1

1. Determine Tense Forms and the Voice of the verb. Specify the infinitive. Translate the sentences into Russian.

1. Others can design and equip kitchens for restaurant chains or grocery chains.

2. Some of them may work with restaurant owners in development of menus, layouts, design of dining room and establishing kitchen policy.

3. Most people who are employed in these culinary careers work in restaurants or other dining establishments.

4. The chef de cuisine, or head chef, manages the kitchen, gives directions on dish preparation.

2. Insert the adjective in brackets in the appropriate degree of comparison. Translate the sentences into Russian.

1. The products of this company are...the products of their competitors. (cheap)

2. The reputation of this company is... in the financial market. (good)

3. They have ...liability than their boss. (little)

4. Caterers generally run their own business and must also be at administrative duties. (good)

3. Make sentences from these words. Translate sentences into Russian.

1. worked, first, a dishwasher, a café, I, as, in.

2. offered a job, me, they of a waiter in hotel restaurant.

3. canceled, tomorrow, for, appointments, the, Mr. Watson,

4. of, the advantages, are, what, the position, of a chef?

4. Make up a story about your future profession using an example of a monologue statement:

My profession is a cook

I study at the Cooking Department of the Moscow College of Technologies and Design, so I will be a cooking and catering professional: a cook or a technologist.

Every school year we do practice work for 2-3 months. This year our group has done their practice at the Golden Palace restaurant. This is a large restaurant, which is open 24 hours a day.

There are three departments within the main shop there – a cold shop, a hot shop and a pastry-cook's shop. Salads, snacks, sandwiches, cuts of cold meat and fish and desserts are made in the cold shop. Soups, hot meat and fish dishes and sauces are prepared in the hot shop. In the pastry-cook's shop they make tarts, patties, fancy cakes, etc.

The kitchen staff begins their work at 7 o'clock. We, student cooks had to come to the restaurant at 10 o'clock. Each of us was told to go to one of the shops. There we got a programme for the working day. Usually we prepared sandwiches, fruit salads and canapes for breakfast. We cut bread, ham, sausage and vegetables to put on canapes. We also decorated them with herbs and little figures made of carrots, cucumbers, tomatoes, etc. Breakfast was served from 8 till 12. At 11 o'clock we began to help the cooks by preparing dishes for lunch. Student cooks were usually trusted to cut vegetables and make sauces for desserts: strudels, ice cream, tarts and puddings.

All day we had to carry out cooks' instructions. The kitchen staff is very experienced there. The chef is a very skilled cook too. He has worked many years as a cook in this and other restaurants. The main part of his job is to plan the menu for the day and manage the staff in the kitchen.

At the end of the practice time we had to take an examination. We had to prepare three courses: soup, a main course and dessert. I made Moscow borsch as soup, beef with sour cream and mushrooms as a main course and chocolate souffle as dessert. Most of all I like to cook desserts. I made these in the shape of stars. Then I put three stars different sizes and colours on the plate and added some kiwi sauce near them on the plate. It was very nice and tasty.

This practice certainly gave us much information, and more importantly, valuable experience in preparing new dishes. I realized happily that I had made the right choice of profession.

5. Make 4 questions to the text:

general, special, tag question and alternative.

6. Translate into English

1. Я изучаю технологии пищевого производства в университете.
2. Кулинарное искусство дает много возможностей карьерного роста.
3. Институт предлагает несколько программ дополнительного профессионального образования.
4. Студенты проходят практику на предприятиях общественного питания, чтобы получить практический опыт.
5. Обычно меню планируется на несколько дней вперед.
6. В ресторане нашего отеля есть круглые и квадратные столы.
7. Принесите мне салфетку и подставку под тарелку.
8. В каждом номере отеля есть кувшин для воды.
9. В номерах люкс есть электрический чайник и чаша для фруктов.
10. Свежие овощи полезны для здоровья.

7. Write a description of your dream job.

КОНТРОЛЬНАЯ РАБОТА №2

1. Determine Tense Forms and the Voice of the verb. Specify the infinitive. Translate the sentences into Russian.

1. Catering is the provision of food and drink and it is divided into two basic sectors.

2. Commercial catering is usually found in hotels, restaurants, pubs, bars, cafes or fast food outlets.

3. Welfare catering ranges from providing food for workers at a subsidised price in factory or office block canteens.

4. Restaurants offer customers a range of food, drink and service options.

2. Insert the adjective in brackets in the appropriate degree of comparison. Translate the sentences into Russian.

1. This kind of restaurant is often family-run with a atmosphere. (informal)

2. Which are ethnic restaurants? (popular)

3. They provide information on culinary styles and get paid to eat for a living. (late).

4. Cooks and chefs can take courses in school or through vocational school programs. (high)

3. Make sentences from these words. Translate sentences into Russian.

1. sell, in, the industry, of, they products, needed, a range, may.

2. can, and, kitchens, restaurant, design, chains others, for, or grocery chains, equip.

3. education, a cook, should, what, have?

4. facilities, cooks, schools, also, and, employ healthcare.

4. Read and translate the text into Russian.

Russian cuisine

Russia is a huge country and that is why Russian cuisine is a rich collection of diverse cooking traditions. Russian food has its own peculiarities due to the country's severe climate in winter and its forests rich in berries, mushrooms in summer. Traditional Russian dishes are often made of vegetables, different crops, dairy products, fresh-water fish, poultry and meat.

For breakfast Russian people usually have milk porridge, syrniki (cottage cheese pancakes) or an omelette. Lunch is more sufficient and it often consists of a salad, a plate of soup and a main course. For dinner the Russians love fish and meat dishes with garnish (rice, buckwheat, mashed potatoes and stewed cabbage). Traditional pelmeni (meat dumplings), holodetz (meat jelly with pieces of meat, carrot and garlic) or golubtsy (cabbage rolls with minced meat)

are special masterpieces of the national culinary art. The Russians also have salads, meat pies, apple pies, vareniki (cottage cheese, cherries or potatoes dumplings) and pancakes for dinner.

The most traditional Russian salads are Olivier, “Dressed herring” and Vinaigrette. All of them are a nourishing mixture of various ingredients such as boiled eggs, boiled vegetables (potatoes, carrots, beetroot), sausage or meat, onions, green peas and cucumbers.

Russian cuisine is famous for the variety of soups: shchi (cabbage soup), borshch (red beetroot soup), ukha (fish soup), solyanka (thick soup made of pickled veggies, meat and sausage) and rassolnik (pickle soup). A plate of hot and spicy soup helps to stay warm during long cold winters. And one of the favourite soups during hot summers is okroshka (cold vegetable and sausage soup based on kvas). All kinds of soups are normally dressed with sour-cream. It is notable that Russian people eat bread with all dishes.

Traditional Russian drinks are hot black tea with jam or honey, compote (stewed fruit drink) and kvas (drink made from rye bread).

The Russians are good at preserving fruits, vegetables and mushrooms. Classic Russian appetizers: pickled cabbage, tomatoes, crispy cucumbers and even apples – are always on a festive table.

Russian people have always been known for their hospitality. They are happy to welcome guests with lavish dinners with abundance of food on the table.

5. Answer the questions:

1. What are traditional Russian dishes often made of?
2. What do the Russians love eating for dinner?
3. What ingredients are there in a nourishing mixture of «Dressed herring» and Vinaigrette?
4. What soups is Russian cuisine famous for?
5. What favourite soup do the Russians love to eat during hot summers?
6. What traditional Russian drinks do the Russians love?
7. What the classic Russian appetizers always are on the festive table?

6. Translate into English

1. Я изучаю технологии пищевого производства в университете.
2. Кулинарное искусство дает много возможностей карьерного роста.
3. Институт предлагает несколько программ дополнительного профессионального образования.
4. Студенты проходят практику на предприятиях общественного питания, чтобы получить практический опыт.
5. Образование, профессиональные навыки и опыт работы соискателей важны для работодателя.
6. В ресторане нашего отеля есть круглые и квадратные столы.
7. Принесите мне салфетку и подставку под тарелку.
8. В каждом номере отеля есть кувшин для воды.

9. В номерах люкс есть электрический чайник и чаша для фруктов.

10. Свежие овощи полезны для здоровья.

7. Write a short entry for an online guide about the catering services available in your area.

КОНТРОЛЬНАЯ РАБОТА №3

1. Determine Tense Forms and the Voice of the verb. Specify the infinitive. Translate the sentences into Russian.

1. He or she may also be called an executive chef or chefs de cuisine.
2. It also involves standing for long periods of time which can be exhausting.
3. They are offered by culinary arts schools and colleges.
4. So, you applied for a job in our team.

2. Insert the adjective in brackets in the appropriate degree of comparison. Translate the sentences into Russian.

1. Caterers generally run their own business and must also be at administrative duties. (good)
2. They must be and have excellent communication and time management skills. (strong)
3. Their ... job is to supervise the work of all personnel in the dining room. (important)
4. A static oven, run on gas or electricity, is type of oven. (traditional)

3. Make sentences from these words. Translate sentences into Russian.

1. me, of, they, a job in, offered, a waiter, hotel restaurant.
2. have, a good, should, food critics, taste.
3. was, as, I, a technologist, qualified.
4. the main, we, have, meat, chicken, course, for, or, fish dishes.

4. Read and translate the text into Russian.

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 caf? 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.

5. Make 4 questions to the text: general, special, tag question and alternative.

6. Translate into English

1. Я изучаю технологии пищевого производства в университете.
2. Кулинарное искусство дает много возможностей карьерного роста.
3. Институт предлагает несколько программ дополнительного профессионального образования.
4. Студенты проходят практику на предприятиях общественного питания, чтобы получить практический опыт.
5. Образование, профессиональные навыки и опыт работы соискателей важны для работодателя.
6. В ресторане нашего отеля есть круглые и квадратные столы.
7. Принесите мне салфетку и подставку под тарелку.
8. В каждом номере отеля есть кувшин для воды.
9. В номерах люкс есть электрический чайник и чаша для фруктов.
10. Свежие овощи полезны для здоровья.

7. Write the recipe of a typical dish from your country.

КОНТРОЛЬНАЯ РАБОТА №4

1. Determine Tense Forms and the Voice of the verb. Specify the infinitive. Translate the sentences into Russian.

1. Indian meals are based on rice and curry, a dish of meat, fish or vegetables cooked in a spicy sauce.
2. Catering is providing people with food and drink.
3. Examples of specialist restaurants are steakhouses, seafood or vegetarian restaurants.
4. I sent my CV for the position of a cook.

2. Insert the adjective in brackets in the appropriate degree of comparison. Translate the sentences into Russian.

1. A gas cooker is and versatile cooker. (common)
2. An electric cooker is ..., but considered safer from fire risk. (expensive)
3. Some starchy foods are high in fat, but still ... than fatty foods. (healthy)
4. Potatoes are vegetables, but are classified as starchy foods and they are ... for us when the skins are left on and when boiled or cooked in low-fat oil. (good)

3. Make sentences from these words. Translate sentences into Russian.

1. for everyday, differently, lay, occasions, the table meals, we, and, for special.
2. rules, of, there, a lot, of behaviour, are, at table.
3. depend, on the type, of, kitchen, and, teams, staff, size, a restaurant.
4. the chef, substitutes, de partie, the sous chef, in, smaller, restaurants.

4. Read and translate the text into Russian.

Restaurants in London

British restaurants are not famous for their good food. Too often they offer only sausages and chips, fish and chips – chips with everything in fact! But there are some wonderful surprises in British cooking, especially the many delicious cakes and desserts, and the British certainly enjoy their food.

There is a fantastic variety of restaurants of all nationalities in London where you can choose food to your taste: Italian, French, Chinese, Russian and other restaurants.

Most British families only go to restaurants on special occasions, like birthdays, or wedding anniversaries. The restaurants' best customers are businessmen, who meet in them to talk business in a relaxed atmosphere away from the telephone. They can eat what they like, because the company pays the bill.

But when a boy and a girl want to get to know each other better, they often go out to a restaurant together.

For visitors to London, eating out can be fun. Try the Rules, in the West End. The traditional menu and decor are just like they were in Queen Victoria's days, a hundred years ago.

Or take a walk down the King's Road in Chelsea where there are dozens of small restaurants. But if you want that special London feeling, go to the Ritz in Picadilly for tea any afternoon at about half past four. Too expensive? Then try England's favourite food "fish and chips". Take it away and eat it where you like – in the park, in the bus, or while you walk down the street. That's what Londoners do!

5. Make 4 questions to the text: general, special, tag question and alternative.

6. Translate into English

1. Я изучаю технологии пищевого производства в университете.
2. Кулинарное искусство дает много возможностей карьерного роста.
3. Подача еды и напитков в номера гостиницы – еще один пример кейтерингового обслуживания.
4. Студенты проходят практику на предприятиях общественного питания, чтобы получить практический опыт.
5. Выездное ресторанное обслуживание в настоящее время очень востребовано и интенсивно развивается.
6. В ресторане нашего отеля есть круглые и квадратные столы.
7. Принесите мне салфетку и подставку под тарелку.
8. Существуют различные типы меню.
9. В номерах люкс есть электрический чайник и чаша для фруктов.
10. В составлении меню часто участвует диетолог.

7. Decide which type of service you would choose for a restaurant you run and write a short paragraph about the reasons for your choice.

КОНТРОЛЬНАЯ РАБОТА №5

1. Determine Tense Forms and the Voice of the verb. Specify the infinitive. Translate the sentences into Russian.

1. But commercial catering can also be found in the transport industry in places such as railway stations, airports or motorway service stations.

2. Most people who are employed in these culinary careers work in restaurants or other dining establishments.

3. These jobs are typically full-time.

4. It was a part-time job for weekends.

2. Insert the adjective in brackets in the appropriate degree of comparison. Translate the sentences into Russian.

1. There are lots of choices we can make, such as using low-fat milk and dairy products. (healthy)

2. We should eat five portions of fruit and vegetables a day. (little)

3. The waiter may sometimes serve courses like a starter or soup at the table. (few)

4. They have more time to help ... customers but in a less personal way. (much)

3. Make sentences from these words. Translate sentences into Russian.

1. forks, what, the rules, and, of setting, are, knives?

2. I, read, a meal, never, when, I have, during, a company.

3. caterers, generally, own, be good, run, must, business, and, also, at administrative, their, duties.

4. I, as, worked, in a café, a dishwasher.

4. Read and translate the text into Russian.

Kazakh cuisine

In the Kazakh national cooking as in a mirror found reflections the people`s nature, its history, customs and traditions.

Since old times hospitality has been the most distinctive feature of the Kazakh people. The dear guest was given a cordial welcome, he was offered the place of honour and entertained heartily.

In the first instance the guest was treated to kumys, shubat or airan, then to tea with milk or cream, boursaks, raisins, irimshik, kurt. Then followed appetizers made of horseflesh or mutton – kazy, shuzhuk, zhai, zhaya, sur-yet, karta, kabyrga. Flat cakes made of flour were served without fail.

The adornment of any dastarkhan and the most popular dish among the Kazakhs has always been meat in the Kazakh manner. Boiled meat was usually served in large pieces. The host cut the meat treating every guest to dainty

pieces: the pelvic bones and shin were given to elderly guests of honour, the brisket – to the son-in-law or daughter-in-law, the cervical vertebra – to girls and so on. To the guest of honour ranking highest among the others the host handed over the sheep`s head cooked in a special way. The guest had to distribute it among those present observing a certain ritual which reflects the ancient custom of respectful regard for guests – old men, children, close and distant relatives.

The fragrant meat is eaten with rolled and boiled small pieces of dough. An excellent addition to this dish is the saturated fragrant meat broth called sorpa which is usually served in pialas. At the end of the meal kumys is served which is again followed by tea.

The present-day entertainment has changed in some details but continues to observe the ancient laws of hospitality. The present-day Kazakh cuisine includes not only traditional Kazakh dishes but also dishes of the Uzbek, Uigur, Russian, Tatar, Korean and other cuisines the Kazakh caught the fancy of. In present-day cuisine the set of food-stuffs of which food is made has considerably changed.

If during its century-old history the Kazakh people have accumulated much experience in processing and cooking meat and milk dishes, the present-day life has replenished this set by dishes made of vegetables, fruits, fish, sea products, as well as baked and meal makings and sweets. And nevertheless meat has been and remains the most popular food-stuff in the Kazakh national cuisine. Meat is the basis of the majority of dishes: exactly meat dishes adorn any dastarkhan: their abundance is a sign of the festive table`s richness and diversity.

Since old days the Kazakh cooking distinguishes itself by its peculiar technology. The peculiarity of the Kazakh people`s tenor of life left its mark on the ways of food making. In the traditional Kazakh cuisine preference was always given to boiling. Exactly the process makes it possible to obtain soft and delicate gustatory shades of meat, adds juiciness and fragrance to it. Great importance was given to laying-in and long-term preservation of food. During live-stock slaughter a part of meat was salted, dried, sometimes smoked; of horse-meat mainly such delicacies as kazy, shuzhuk, zhai, zhaya, karta and so on were made. Bread was baked mainly in form of flat cakes; among baked makings the greatest popularity enjoyed and enjoy boursaks. Among drinks kumys, shubat and airan were always popular; tea enjoyed particular popularity.

5. Make 4 questions to the text: general, special, tag question and alternative.

6. Translate into English

1. Я изучаю технологии пищевого производства в университете.
2. Кулинарное искусство дает много возможностей карьерного роста.
3. Рестораны, в основном, делятся на несколько категорий.
4. Студенты проходят практику на предприятиях общественного питания, чтобы получить практический опыт.

5. Крупные отели для привлечения большего количества клиентов также предлагают кейтеринговые услуги.

6. В ресторане нашего отеля есть круглые и квадратные столы.

7. Принесите мне салфетку и подставку под тарелку.

8. Площадь предприятия общественного питания должна состоять из гостевой и служебной зон.

9. В номерах люкс есть электрический чайник и чаша для фруктов.

10. Свежие овощи полезны для здоровья.

7. Design a menu for your restaurant. You are a food and beverage manager and a head chef. Decide first which kind of menu you want to offer (bar, fast food, a la carte, vegetarian, etc.); then decide which courses you will offer (appetizers, light bites/starters, rice/pasta dishes, main courses, side orders, salads, sandwiches, desserts, etc.). Do not forget the key points for writing a good menu.