

FOOD SERVICE Industries

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Get ready!

- 1 Before you read the passage, talk about these questions.
 - 1 Why do restaurants have menus?
 - 2 What are some different types of menus?



We create print designs for a variety of businesses, including restaurants. Choose from several **menu** templates, or let us custom design one for you. Just provide us with a list of menu items for **meal periods**. We'll create the perfect **fixed menus** or **cycle menus** for your eating establishment.

If you need **specialty menus**, look no further. We create **children's menus** that are so entertaining, adults want them, too. **Ethnic menus** are no problem. We can design them in English and the ethnic language of your choice. Does your diner offer hamburgers for breakfast and pancakes for dinner? We can devise a casual **California menu** for you.

Powerful Print Designs also creates elegant **banquet menus** for hotels, caterers, and restaurants. We'll even customize designs for special occasions like weddings or birthdays.

We also offer **door-knob menus** for hotels that offer room service.

Click here to see some of our great menu designs.

Reading

- 2 Read the webpage. Then, mark the following statements as true (T) or false (F).
 - **1** __ The website is advertising a restaurant's different menus.
 - **2** __ Specialty menus, such as children's menus, are available.
 - **3** __ Menus can be specially designed or based on a template.

Vocabulary

- 3 Write a word or phrase that is similar in meaning to the underlined part.
 - The restaurant had a menu focusing on traditional meals associated with a specific kind of cuisine. _ t _ ni _ _ e _ u
 - The man looked at the <u>list of dishes that the</u> restaurant was able to prepare for customers.
 m _ n _
 - 3 The restaurant introduced a menu that altered daily for a specific time period, that repeats.
 c I me
 - 4 The customers ordered from the menu that is used daily or during a meal period.
 f e en

4	Fill in the blanks with the correct phrases
	from the word bank

<u> </u>	banquet menu children's menu meal period California menu door-knob menu specialty menu
1	The hotel guest hung the room service outside her hotel room.
2	The customers asked for aas they wanted to order dessert.
3	The man liked the idea of breakfast at night, so he ordered from the
4	We arrived late for the lunchso we used the dinner menu.
5	The conference attendees could select between a few preset items on the
6	The six-year old girl enjoyed the puzzles and

Listening

- 6 Solution Listen to a conversation between two restaurant owners. Choose the correct answers.
 - 1 Why were the customers disappointed?
 - A because the pancakes did not taste good
 - **B** because the kitchen ran out of bacon
 - **C** because the menu did not have enough dishes
 - **D** because they wanted burgers for breakfast
 - 2 What will the man most likely do next?
 - A create a specialty burger menu
 - B remove the breakfast menu
 - C switch to a California menu
 - D print out a new fixed menu

Owner 1:	I think we should change our menu.
Owner 2:	Why? 1 right now.
Owner 1:	Oh, I don't mean changing 2 we're offering.
Owner 2:	Then what do you mean?
Owner 1:	Just changing from a 3 to a California menu.
Owner 2:	That might not be a bad idea. But 4 think of it?
Owner 1:	Some customers were disappointed because they couldn't get our famous burgers 5
Owner 2:	Burgers for breakfast? Yuck!
Owner 1:	Okay, look at it this way did you ever have pancakes for dinner when you were 6?

Speaking

8 With a partner, act out the roles below based on Task 7. Then, switch roles.

USE LANGUAGE SUCH AS:

Oh, I don't mean ...
That might not be ...
I bet ...

Student A: You are a restaurant co-owner. Talk to Student B about:

- a menu change
- disappointed customers
- · childhood memories

Student B: You are also a restaurant co-owner. Talk to Student A about the menu.

Writing

Use the conversation from Task 8 to fill out a notice explaining the menu change to the restaurant staff.



New Menu Launch Date: ___