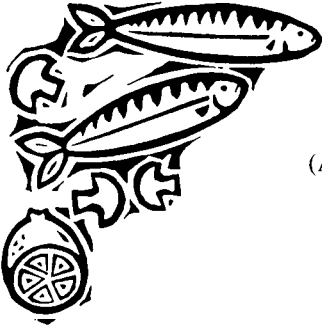
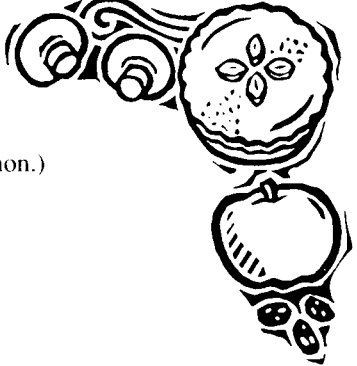


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Entertaining a client

STUDENT A

M E N U

• • •

Starters
SMOKED MACKEREL PATÉ
(A light paté made of fish and butter, served with lemon.)

• • •

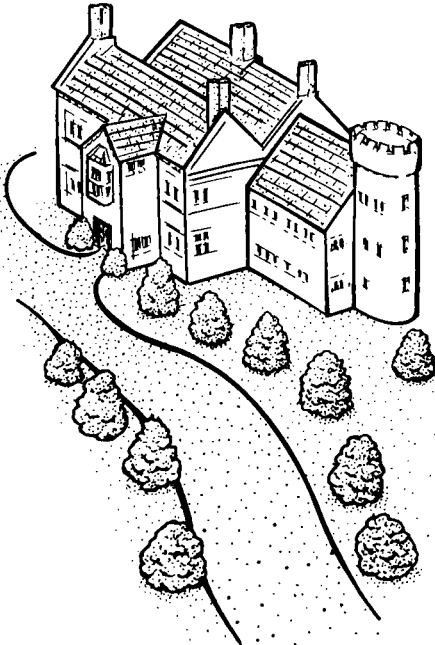
Main courses
OXFORD PIE
(Pieces of steak in a dark sauce made with beer, cooked with mushrooms and with pastry on top.)

• • •

Desserts
BAKED APPLES
(Whole apples cooked slowly in the oven with raisins and brown sugar.)

Service is not included in the bill.

STUDENT B



M E N U

◆ ◆ ◆

Starters
GAME SOUP
(A rich soup made from different types of game.)

◆ ◆ ◆

Main courses
SALT BEEF & DUMPLINGS
(Beef boiled in salted water with carrots, onions and balls of bread.)

◆ ◆ ◆

Desserts
SIMNEL CAKE
(A rich heavy fruit cake made with almonds and honey.)

Service is not included in the bill.

Entertaining a client

Worksheet

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ACTIVITY

Pairwork: speaking

AIM

To explain the dishes on a menu to a guest and make recommendations.

GRAMMAR AND FUNCTIONS

Revision of present simple passive

Suggestions and recommendations: *I recommend... You really should try...*

VOCABULARY

Food and cooking: *to bake, to grill, to fry, to boil, to roast, a local speciality, a traditional dish*

Taste: *sweet, salty, bitter, spicy, rich, hot, mild, filling, light, heavy*

PREPARATION

Make one copy of the worksheet for each pair of students in the class. Cut out the Student A and Student B sections as indicated.

TIME

30 minutes

PROCEDURE

- 1 Write a menu similar to the one on the worksheet on the board and write in one starter, one main course and one dessert.
- 2 Set the scene. Tell the students that you are in a restaurant in Britain and the students are your guests. Elicit questions about what is on the menu.
For example:
Student: *What is trifle?*
You: *A very sweet traditional English pudding.*
Student: *What is it made of?*
You: *Fruit, cream and sponge.*
Student: *Do you recommend it?*
You: *Yes, definitely.*
- 3 Ask the students to imagine that they have taken a client to a restaurant.
- 4 Divide the class equally into Student As and Student Bs. Give each student a copy of the appropriate menu. Ask them to write in two more dishes under each heading on their menu. They should choose specialities from their region or dishes that are unlikely to be known to their partner.
- 5 Ask the students to work in pairs of one Student A and one Student B and to exchange menus.
- 6 When they have studied their partner's menu, they should ask each other about the various dishes, taking turns to play the roles of host and guest. Go round and listen to the conversations, supplying any vocabulary when needed.

FOLLOW-UP

Write a letter to a business contact thanking him/her for entertaining you one evening last week.