

Topic
20

Eating Out

Additional questions for this topic
can be found in T18: Food



Eating Out

Vocabulary and useful stuff

Cuisine

Italian: spaghetti, salami, mozzarella

Service

Mug, white/black tea or coffee

Delicacy

Etiquette, table manners

Slurping, chomping

Four course meal, appetiser, starter, entrée, dessert

Chef's special

A: Hello to new students

5 minutes

Where is your hometown? What do you do here? Are you a student or do you have a job? Why are you learning English? Which country do you want to go to? Introduce yourself very briefly.

B: Brainstorm

10 minutes

Get the students to quickly brainstorm on the topic. Write down anything useful they may say.

C: Discussion

1: International Cuisine

10 minutes

If you could choose any restaurant from around the world to eat in tonight which one would it be and why? Students are not allowed to choose Chinese food.

Think of six key words for it for, example, Japanese cuisine: *Sushi, miso soup, okayu (porridge), wasabi (horse radish), whale and dolphin.*

2: Service

10 minutes

Give three or four examples of good and bad service in a restaurant.

Answer Check

3: Recommend a great restaurant

10 minutes

What kind of food is it? Where is it? What is the service like? When did you last go?

4: How do you like your tea/coffee?

10 minutes

Teacher Talk Time:

In England tea is the most common drink. In America it's coffee.

It's very important to make it correctly for people, especially for your boss, clients or if you have guests.

You should ask "How do you take it?" or "How do you like it?"

This means white or black? Sugar or no sugar? How many sugars? People use sugar cubes or a tea spoon to measure.

Teacher: Ask each student "Tea or coffee?" and "How do you take it?"

Student: Answer quickly with "Coffee, black no sugar" or "Tea, white one sugar".

Breaktime (5 minutes)

5: Delicacy

10 minutes

Think of one or two delicacies from around the world, for example, caviar, Koreans and Chinese people in the far north like eating dog, in France people like frog's legs and snails.

Is there any food you would not eat?

6: Four course meal

5 minutes

Write the heading on the white board. Ask the students what they know as you go through it, giving examples of each one.

1: Starter/ appetiser

2: Salad

3: Main course/entrée

4: Dessert

7: Etiquette

10 minutes

Think of examples of good and bad table manners.

In the West we really dislike anyone making a noise when they are eating. Also eating with your mouth open is a big no no. Cover your mouth if you want to talk and eat at the same time. Don't spit out food; use a tissue or napkin.

D: Devils Advocate

McDonalds and KFC are not 'real' restaurants.

10 minutes

E: Role Play:

Order food in a restaurant (*printables*)

25 minutes

An extra five minutes has been added into this lesson plan so you have time to explain things to the students and give the activity some breathing space.

Go to Printables 1 for the Wonderful Food Menu. Give students 2-3 minutes to look at it. Use also, the flash cards for terrible food.

Put your students into small groups of three or four. Make one the waiter or waitress. They don't have to stand up when they do this.

Part 1: (5 minutes)

Person A: Waiter or waitress. Welcome your customers. Use Sir or Madame and be as polite as possible. Recommend the Chef's Special. Take their order

Persons B, C & D: Customers. Order drinks and an entrée.

Part 2: (5 minutes)

Customers use the Wonderful Food Menu (*printables 1*)

Persons B, C & D: Customers. That food was wonderful. Give lots of praise to the waiter. Be really enthusiastic.

Person A: Waiter or waitress. Greatly accept the praise and tell them why the food is so good.

Part 3: (10 minutes)

Customers use the flash cards drawn from a bag (*printables 2*)

Persons B, C & D: Customers. That food was terrible. Tell the waiter/waitress why. Refuse to pay the bill.

Person A: Waiter or waitress. It's not your fault. Make excuses. They must pay!

F: Drilling the vocabulary and finish

Wonderful Food Menu

Delicious

A joy there was so much

The dessert was mouth watering

Heavenly **Yummy**

Extremely flavourful

Wonderful service - So friendly

I couldn't stop eating

My compliments to the chef

The starter was so fresh

The meat melted in your mouth

Really great juicy

I'll definitely be coming back

again

I would like to leave a huge tip

I just love it here so much

I will tell ALL of my friends

Perfect

Really special

Printables 2

Flash Cards:

The waiter/waitress put their finger in my food	The food is cold
The food tastes like it was microwaved and it has a strange smell	Too sweet
There was a fingernail in it	Too spicy
Raw meat	Too salty

There is a long hair in my food	The portion is too small
Burnt	Wrong food
Too oily	Dirty plate & cutlery
Unfriendly Service	Undercooked
An insect in my food	The vegetables are old