Obsah / Contents



1	Hygiene	7
1.1	Personal Hygiene	7
1.2	Kitchen Hygiene	11
1.3	Food Hygiene	13
2	Breakfast	17
2.1	Breakfast Menu Sequence	19
2.2	Continental and English Breakfast	20
3	Eggs	23
3.1	When Did Man Begin Eating Eggs?	25
4	Tea	27
4.1	Tea Time	29
5	Serving Beverages	31
5.1	Drinks and Dairy Products	33
5.2	Beverage Service	34
5.3	What Is It?	36
5.4	From the History of Coca-Cola	37
5.5	On English Pubs	39
6	Food for Holidays	43
6.1	Christmas Cake	46
7	English Cuisine	47
7.1	Fast Food in Britain	49
7.2	From the History of Hamburgers and Sandwiches	51
8	Lunch	53
8.1	From the History of Ice Cream	55
9	American Diet	57
9.1	Popular American Snacks	59
9.2	Fast Food in the U.S.	60
9.3	McDonald's	61
9.4	77 4 77 1 14 15	62
	How Are Hamburgers Made?	02
9.5	How Are Hamburgers Made? Hot Dogs	62
9.5	Hot Dogs	62
9.5 9.6	Hot Dogs The Latest Trends in the American Diet	62 63

12	Meat, Poultry and Game	73
12.1	Meat	73
12.2	Poultry	76
12.3	Game	77
13	Fish and Shellfish	79
14	Supper and Dinner	83
14.1	From the History of Cooking	84
14.2	Are You a Foodie?	85
15	Farinaceous and Rice Dishes	87
16	Tableware	89
16.1	Wine Bottle Shapes	91
16.2	Use the Right Glass!	92
16.3	How the Kitchen is Organized	94
16.4	Cooking Utensils	101
16.5	The Opening of a New Restaurant	103
16.6	Restaurant Employees	106
17	Food Facts	109
17.1	A Food Quiz	111
18	Healthy Principles	113
18.1	Help Yourself to a Healthy Diet	115
19	Edible Plants	117
19.1	Grain Crops	118
19.2	Sugar Crops	120
19.3	Oil Seeds and Plants	121
19.4	Nuts	122
19.5	Fruits of Mild Climates	124
19.6	Citrus Fruits	126
19.7	Tropical Fruits	127
19.8	Also Used in the Kitchen	129
19.9	Spices and Flavourings	131
19.10	Salad Plants, Brassicas, Leaf Vegetables	135
19.11	Onions and Root Crops	137
20	Phrases	139
20.1	Reserving a Table	139
20.2	Seating the Diner	139
20.3	Taking an Order	140
20.4	Presenting the Bill	142
20.5	Complaints and Application	142
	Complaints and Apologies	142