

Вариант 1

I. Прочитайте текст, выпишите из текста незнакомые слова, составьте словарь, переведите текст.

The assortment of products of the food enterprises is a wide and varied one.

Bread and macaroni, meat and fish products, milk and butter, canned foods and vitamins, sugar and sweets, tea and coffee, beer and wine and dozens and hundreds of other items are produced at the food mills and factories of the country.

The technological processes and methods of treating raw materials are wide and varied. The food enterprises use heat and refrigeration, high pressure and deep vacuum, electric energy and radiation.

While mechanical methods prevail at some enterprises, invisible chemists work at others - microorganisms and enzymes. They are used at, such enterprises which are based on fermentation: bread-baking, production of beer, vinegar, wine.

Food industry produces such foods that look and taste like meat but are made from soyabean proteins. If soyabean proteins are dissolved in alkali they form a sticky liquid. This liquid may be extruded through tiny holes and then re-coagulated in an acid bath in the form of fibers. The fibers then can be spun into ropes with texture approaching the fibrous texture of chicken or beef muscle tissue. The fabricated tissue then can be interlaced with fats, food, flavouring and food colours. Products are almost indistinguishable from chicken meat, fish, ham or beef. The products also may be dehydrated, compressed or otherwise processed.

II. Поставьте глаголы, стоящие в скобках в настоящем простом времени.

1. Usually I (to have) dinner at home.
2. When you (to eat) hot meat dishes (not to cut) the whole piece of meat at once.
3. Fried chicken and game (to be) taken with hand.
4. Our waiters (to know) many foreign language?
5. He (to like) oysters.
6. They (not to go) to the restaurant on Monday.
7. There (to be) a menu-cards on the tables.
8. Mary (to be) a headwaiter?

III. Переведите на русский язык названия следующих продуктов и блюд:

parsley crab
green pepper condensed milk
cauliflower soft boiled egg
egg – plant cheese cake
grapefruit bean curd with mushrooms
bilberry beef with oyster sauce
coconut roast turkey and mixed vegetable
plum shrimp with garlic sauce
chicken smoked salmon
perch orange juice

Вариант 2

I. Прочитайте текст, выпишите из текста незнакомые слова, составьте словарь, переведите текст.

The food industry is a very ancient industry. Almost every branch of the food industry and particularly those dealing with grain and bread, meat and meat products, fish and fish products, was a well defined trade guild.

The food industry developed from the experience of generation.

Milling and baking were well developed in ancient times. There were both private and public ovens for baking bread. Olive oil and honey were widely sold and bought. Cheese was manufactured thousands of years ago. Butter is also an ancient food.

The production of food, as an industry, actually has a history extending as far as the history of modern chemistry because it was considered a part of chemical technology. Thus the book "Chemical Technology" published in 1870 contained the following sections: starch, sugar manufacture, cane sugar, beet sugar, fermentation, wine making, beer brewing, bread baking, manufacture of vinegar, and essential oils.

Let's take some examples. In 1747 Marggraf discovered crystals of sugar in the red beet and suggested that it might be possible to extract it on a commercial basis. Kirchoff suggested the use of starch for sugar production in 1811.

Food industry developed in full with the growth of the processing industries and with improvement in food machines, transportation, refrigeration, storage and packaging.

II. Поставьте глаголы, стоящие в скобках в настоящем простом времени.

1. English breakfast (to be) substantial and varied.
2. Meat (not to be) served for five o'clock tea.
3. What (to be) the usual meals in England?
4. Those people who (to work) usually (to have) lunch about one o'clock.
5. What (can) be served for five o'clock tea?
6. Where (to have) working people usually their lunch?
7. I (not to take) milk with my coffee.
8. What (may) people have for breakfast?

III. Переведите на русский язык названия следующих продуктов и блюд:

cayenne crab
black radish sour-milk
mushrooms stewed prunes
roots hard-boiled egg
apple baked pudding of curds
cranberry Sautéed broccoli
hazel nut pepper steak with onions
plum stuffed duck
goose herring and vegetables
bream Shrimps with red caviar sauce

Вариант 3

I. Прочитайте текст, выпишите из текста незнакомые слова, составьте словарь, переведите текст.

Three-four meals a day - breakfast, lunch, dinner and supper (or late tea)-are enough for most people. The meals should be varied, well cooked and attractive to look at- otherwise, however good they are, no one will want to eat them. Fresh food is better than tinned food and freshly cooked food is better than food that has been left in the oven or reheated after having become cold. Milk and butter (or margarine) are needed every day, with meat or fish or eggs (note or, not and). Fresh green vegetables or fruit are also needed every day. Every growing person, which means everyone up to the age of 20, should drink at least a pint of milk daily.

It is best not to eat last thing at night and not to swim or take a bath just after a meal. In order to give the digestive system time to get to work on food, it is always a good thing to pause for thought - and digestion.

A point to remember is that most people eat too much sugar, as they are fond of sweets, cakes and pastry. Too much meat can also be harmful. In the 18th century people ate meat for breakfast, lunch, tea, dinner and supper and they died early of various diseases.

The most important rule is moderation - eating neither too much nor too little.

II. Поставьте глаголы, стоящие в скобках в настоящем простом времени.

1. What (can) I do for you?
2. Sorry, we (not to have) fruit ice-cream today.
3. The menu (to be) on the table.
4. I (to be) a waiter.
5. Usually they (to order) three helpings of boiled pike.
6. He (to prefer) strong coffee.
7. Our cook (to make) wonder full plum-cake.
8. I (not to like) soups.

III. Переведите на русский язык названия следующих продуктов и блюд:

ground pepper shrimp

Swede baked milk

beets scrambled eggs

onions cornflakes

orange eggplant with garlic sauce

cherries beef with mushrooms

partridge berry boneless chicken with vegetables

earth nut fish assorty

duck smoked trout

sheat-fish grapefruit juice