

## UNIT 2: Parts of a Restaurant

### A. Listening

**A.1 Listen to the audio (track 2), and enumerate the parts of a restaurant mentioned.**


**A.2 Listen again (track 3), and answer the questions below.**

- 1. It is where food is prepared and cooked.** \_\_\_\_\_
- 2. It is where guests are greeted.** \_\_\_\_\_
- 3. It is where offices and storage rooms are found.** \_\_\_\_\_
- 4. It is where guests are seated and served food.** \_\_\_\_\_
- 5. It is where guests order drinks.** \_\_\_\_\_
- 6. It is where food and drinks are picked-up to serve to customers.** \_\_\_\_\_
- 7. It should be accessible to customers and clean all the time.** \_\_\_\_\_

### B. Reading aloud and Pronunciation

The **front of house** is where customers interact with customer-facing employees. Also known as the FOH, the area may include **entryway, reception, patio, dining area, bar, waiting area, and restrooms.**

The restaurant's **back of house** is where **food preparation, storage, and business administration** take place. Also known as BOH, this is the part of the restaurant customers don't see, and is where food is ordered, stocked, prepared, cooked, and plated. The back of house includes the **kitchen, preparation areas, and manager's offices.**

## C. Vocabulary

outdoor seating

kitchen

waiting area

pantry

payment station

storage room

entrance

bar area

staff room

reception

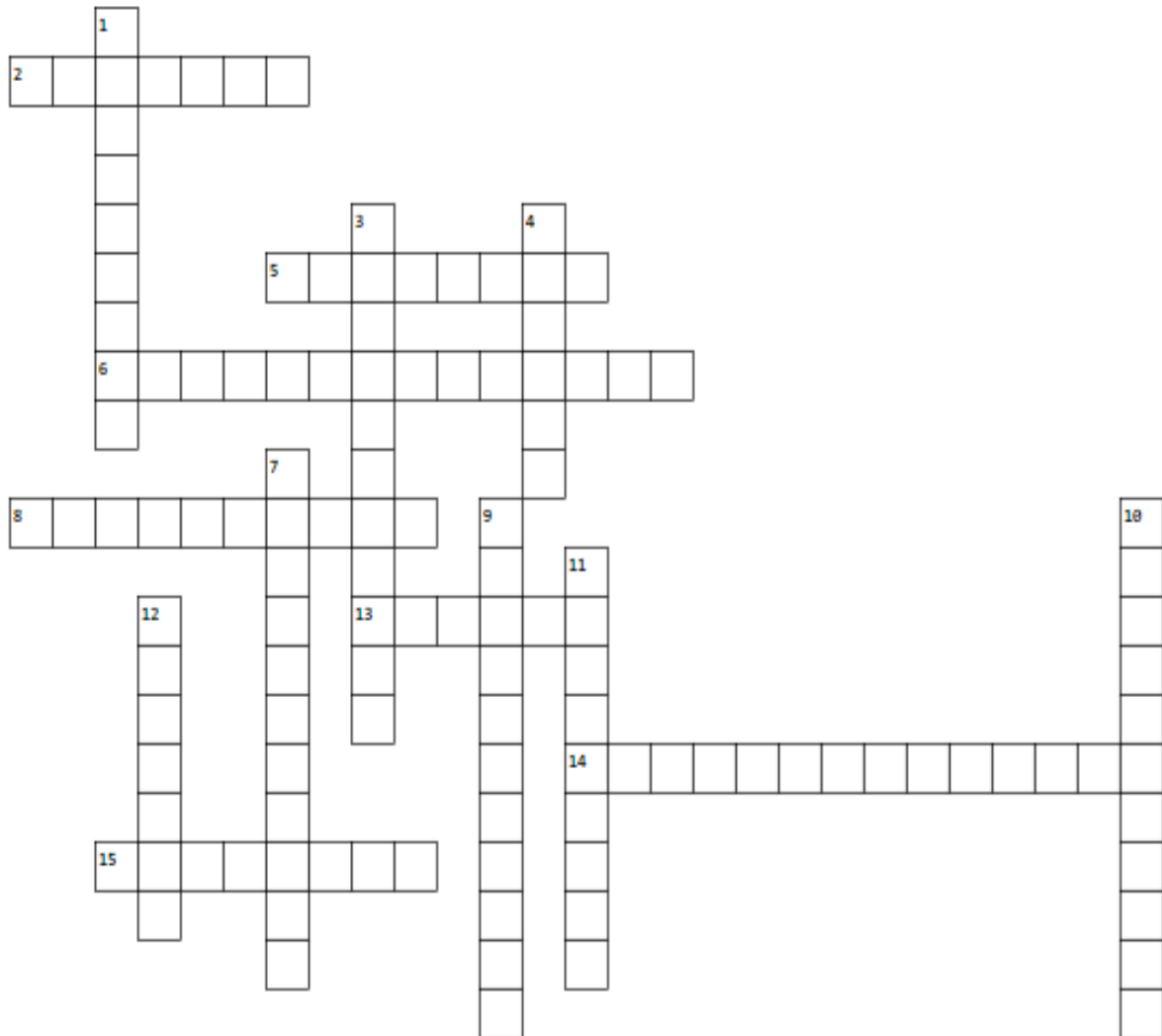
restrooms

dining area

private rooms

takeout area

office



### Across

- 2. food is prepared and cooked
- 5. entrance
- 6. a patio
- 8. guests are seated and served
- 13. business administration happens
- 14. cashier is found
- 15. should be kept clean all the time

### Down

- 1. employees stay during break
- 3. materials/equipment are kept
- 4. food is stored
- 7. takeaway food is ordered
- 9. used for special occasions
- 10. guests temporarily stay
- 11. guests are welcomed
- 12. customers order drinks

## Challenge Yourself 2. Complete this list of restaurant equipment.

### 1. Kitchen appliance & equipment



Gardiff Catering

### 2. Cooking equipment



Federal Hospitality Equipment

### 3. Servingware



West Elm

### 4. Point of sale system (POS)



Retail Tech, Inc.

