

# English without Frontiers

Teaching English as a Foreign Language  
to Adult Learners with Intellectual Disabilities or  
Learning Difficulties

## Unit 8: Going to a Restaurant

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# English without Frontiers

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# English without Frontiers

## 8. Going to a Restaurant

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## 8. Going to a Restaurant



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### 8.1

### What do you remember, 1

#### Objectives

The participants

- re-activate their memories of the previous unit;
- activate their knowledge of this unit's theme;
- make the link from the English words and phrases that they already know, to the English words and phrases that they will learn in this unit.

#### Materials

Flashcards Unit 7

Talking Dictionary Unit 7, Multiple Choice Unit 7 (PowerPoint files)  
Equipment to play and project the PowerPoint files

Worksheets 8.1

Flip chart

#### Procedure

Ask the participants to tell you what they remember from the previous unit. Ask each participant if s/he remembers his/her 'special word'. Use the Flashcards of Unit 7, and/or the PowerPoint files to jog their memory.

Then, ask the participants what they know about eating in a restaurant. Ask them if they know English words that have to do with eating or drinking. Use the photos on the worksheets to jog the participants' memory. Write the words on the flip chart, in English and in L1.



Worksheet 8.1



Worksheet 8.1





# English without Frontiers

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### 8.2

#### Role play, 1

##### Objectives

The participants

- are introduced to this unit's topic and some of its vocabulary.

##### Materials

Realia: plastic cutlery and plates, cups; a menu (see for example worksheet 8.2), a pen and notepad.

##### Procedure

Set a table with the plastic cutlery (and any other things you have!). Ask one of the participants to sit at the table.

Mime the part of the waiter: give the participant the menu; take it away a few seconds later; bring the plate; write out a bill and give it to the participant.

Ask the participants in L1 and L2, 'What is my job?' Help them to pronounce the word 'waiter' and write it on the flip chart. Ask them in L1 where a waiter works. Help them to pronounce the word 'restaurant' and write it on the flip chart. Do the same with 'menu', and 'bill'.

Ask them what other words they know that have to do with restaurants (in English, or L1). Write the words on the flip chart, with the English translations.

# English without Frontiers

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### 8.3

#### Watch the video, 1

#### Objectives

The participants

- watch the video and try to recognize words that they know;
- listen for the gist of the story;
- learn some new words.

#### Materials

Video clip Unit 8, Peter  
Equipment to play and project the DVD

Worksheets 8.3  
Flip chart

#### Procedure

Ask the participants if they remember Peter and explain that they are going to meet him again. Tell the participants to watch the video and answer this question:

What is Peter's job?

Play the video again and ask the participants to raise their hands when they hear the words 'waiter', 'restaurant', 'menu' and 'bill'. Write the words on the flip chart, to help them remember.

#### Variations

Together with the participants, reconstruct the English texts (and/or the translations) on the flip chart.

Peter:

Hi, remember me?

I'm Peter.

I'm Mike's friend.

I work in a restaurant.

I help clean up,

and sometimes I can be the waiter.

When you eat in a restaurant,

you have to be polite to the waiter.

You can't say: "I want to eat!"

Or: "Give me a hamburger!"

That's not polite.

You have to ask:

"Can I have a hamburger, please?"

Or:

"Can I have a cup of coffee, please?"

In my restaurant,

I will give you the menu.

In the menu,

you can see what we have.

We have hamburgers,

but also fish and chips

and pizza and salads.

Many things.

Peter (2)

Also many things to drink:  
water, coke, beer, coffee.

And dessert!  
Dessert is what you eat, last.  
I always eat ice-cream for dessert.

At the end of the meal,  
you ask for the bill:  
"Can I have the bill, please?"  
Then I give you the bill,  
and you pay me.

And then I say:  
"Thank you,  
I hope you enjoyed your meal!"

So now you know all about my  
restaurant.  
We are closed on Mondays,  
but we're open  
on all other days of the week,

I hope to see you, soon!

# English without Frontiers

## 8. Going to a Restaurant

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### 8.4 Now it's your turn, 1

Objectives	The participants <ul style="list-style-type: none"><li>learn and practise vocabulary for food and drink.</li></ul>
Materials	From the Flashcards of Unit 8: cards with food and drink items More pictures of food and drink items
Procedure	<p>Mime, or teach the participants the signs for 'eating' and 'drinking'. Pull a card from the stack of Flashcards and show it to the participants. Say 'I want to eat ... a hamburger', while you make the sign for eating. Take another Flashcard, and say 'I want to drink ... milk', while you make the sign for drinking. Repeat this with a number of words.</p> <p>Then, show the Flashcard and ask the participants to make the correct sign (eating for foods, drinking for drinks), while they say 'I want to eat', or 'I want to drink' (without the names of the foods, drinks).</p> <p>Ask participants to pull a card, and to say the name of the food or drink. Say: I want to drink/eat ... and ask the participant to complete the sentence.</p> <p>*** Ask the participants to say the entire sentence: "I want to eat pizza", "I want to drink beer".</p>
Variations	<p>Instead of 'I want to drink' and 'I want to eat', you can use 'I like' and 'I don't like', to recycle phrases learnt in Unit 3 and 4.</p> <p>*** Teach the participants to say what their favourite foods and drinks are: "My favourite food is ...", "My favourite drink is ..."</p>
Tips	Copyright free photos of foods and drinks can be found on the internet: <a href="http://commons.wikimedia.org">http://commons.wikimedia.org</a>

# English without Frontiers

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### 8.5

#### Play a game, 1

##### Objectives

The participants

- have some fun and relax;
- practise food vocabulary.

##### Materials

Worksheet 8.5

##### Procedure

Play "Simon says ..." with food and drink words. Explain to the participants that they should only make the sign, if what you are saying is correct. If they make a sign when what you are saying is not correct (e.g.: I want to eat .. milk), or if they make the wrong sign, they are 'out' and can't play anymore.

##### Alternatives

Ask one of the participants to be the games master.

\*\*\* Add more food and drink words that you think the participants might know, or might be able to guess ('hotdog', 'French fries', 'ice cream', etc.

Simon says:

... eat an apple!

... eat a pizza!

... drink a hamburger!

... drink your milk!

... drink an apple!

... eat an apple!

... drink your ice-cream!

... drink your beer!

etc.

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### 8.6

### Now it's your turn, 2

#### Objectives

The participants

- practise: 'yes, please', and 'no, thank you'.

#### Materials

Flashcards and other pictures with food and drink items

#### Procedure

Ask each participant individually, if s/he wants ... pizza, or a Coke, or a hamburger, etc:

- "Do you want a hamburger?"

If necessary, show the corresponding Flashcard or picture, while you ask the question. At first, the participants can respond with 'yes' or 'no'. Then, teach them the polite way of saying this: "yes, please", and "no, thank you".

You can make this activity more fun, by asking improbable or impossible questions: "Do you want 5 pizzas?", "Do you want a hamburger, a pizza, and a large ice cream?", etc.

#### Variations

\*\*\* Play "I am going on holiday and I am taking with me .. ", but make it fit the restaurant context: "I am hungry and I want to eat ....". Each participant repeats the list and adds an item.

To make it easier for the participants, you can say the sentence, so that they only have to say the things they want to eat: 'a pizza', 'a pizza and a hotdog', 'a pizza, a hotdog, and a salad', etc.



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### 8.7 My dictionary, 1

#### Objectives

The participants

- use their dictionaries to find words for food and drink items.

#### Materials

The participants' dictionaries  
Worksheet 8.7

Flip chart

#### Procedure

Give each participant a copy of worksheet 8.7 and ask them to copy all the food and drink words, that they can find in their dictionaries.

Then, compare the lists that the participants have made.

Ask each participant for his/her favourite food and drink items, and help them to add these to their dictionaries.

#### Variations

Project worksheet 8.7 so that all participants can see it and do this as a group activity.

#### Tips

If you are using the 'Print your own' dictionary, the participants (or the teacher) can enter the personal words in the Word file, add pictures, and print the new pages.

 <b>Things to eat</b>	 <b>Things to drink</b>

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### 8.8 Watch the video, 2

Objectives	<p>The participants</p> <ul style="list-style-type: none"><li>• learn to understand and respond to questions about eating and drinking.</li></ul>
Materials	<p>Video clips Unit 8: 1-5 (*), and/or 6-10 (***) Worksheet 8.8a and b Equipment to play and project the DVD Flip chart</p>
Procedure	<p>Play the video clips 1-5 a, and help the participants understand and respond to the questions.</p> <p>Ask each participant in turn, to select a clip. Watch the clip, and help the participant repeat this question to one of other the participants: "What do you want to drink? Do you want coffee, or tea?". Then this participant selects a clip, asks the question to someone else, etc.</p> <p>*** Do the same with video clips 6-10. Help the participants to repeat the last sentence of each clip.</p>
Variations	<p>Give the participants worksheet 8.8a or b and play the video clips in random order. After each clip, ask the participants the number of the corresponding clip.</p> <p>*** Give the participants worksheet 8.8a or b. Ask a participant to read a text out loud, then play the video. Do they sound the same? Help the participants improve their pronunciation and/or intonation.</p>

1. Hi, what do you want to drink?  
Coffee, or tea?
2. Here's your coffee.  
Do you want sugar and milk?
3. Hi, what do you want to eat?  
Do you want a hamburger?
4. Here's your hamburger.  
Do you want ketchup?
5. Hi, what do you want for dessert?  
Do you want ice-cream?

6. In England,  
when something tastes really good,  
we say: "It's delicious!"  
What do you say in your country?
  
7. In England, when we make a toast,  
we say "cheers!"  
What do you say, in your country?
  
6. Are you hungry?  
Let's order a pizza!  
On my pizza,  
I like cheese, ham and pineapple  
What do you like on your pizza?
  
7. Are you hungry?  
Let's go to MacDonald's!  
I'm going to order  
a Big Mac and a Coke.  
What are you going to order?
  
10. I'm really thirsty.  
Let's go to the pub!  
I might order a large beer,  
or a glass of wine.  
What are you going to order?

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### 8.9

### My dictionary, 2

#### Objectives

The participants

- learn to find what they want, on a menu.

#### Materials

The participants' dictionaries

Worksheet 8.9a or b (menus) or: samples of real English language menus

Equipment to project worksheets 8.9

#### Procedure

Show the menu (worksheet 8.9a or b) to the participants. Help the participants guess the meaning of the various headings (starters, main course, dessert, drinks). They can use their dictionaries to search for the meaning of words they don't know.

Help the participants guess what the various items on the menu are.

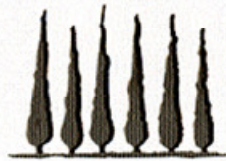
Ask each participant to choose a starter, a main course, dessert and a drink. They can point to the items (or: you point, and they say 'yes' or 'no'), or they can try to say the name.

Discuss what you can do, if you can't read the menu. Discuss what you can do, if you are served something that you don't like.

#### Variations

\*\*\* Use worksheet 8.9c to make a menu with the participants. You can do this as a group activity, or participants can do this individually or in small groups.

Worksheet 8.9a



menu

**soups, starters and little dishes**

marinated olives with freshly baked pugliese bread	2.95
traditional french onion soup topped with melted gruyère cheese	4.50
a bruschetta of fresh vine ripened tomatoes and torn basil leaves	4.50
chargrilled fresh calamari with a fine herb salad and sweet chilli jam	6.25
fresh buffalo mozzarella with vine ripened tomatoes and torn basil leaves	5.75
crisp baby gem salad tossed in our caesar dressing with parmesan crisps	4.95
crumbled goat's cheese, toasted pine nuts, rocket and asian pear salad	5.95
pan fried tiger prawns in a spicy tomato sauce with chargrilled pugliese bread	5.95
spicy moroccan lamb sausages with tzatziki	5.75
antipasti of italian salami, prosciutto di parma, coppa, chargrilled mediterranean vegetables, kalamata olives, rocket and parmesan, grissini and warm crusty italian bread <b>(for two)</b>	10.50
a meze platter of marinated feta cheese, roasted red peppers, taramasalata, houmous with warm pitta bread <b>(for two)</b>	9.75

**pasta**

spaghetti pomodoro with fresh tomato, garlic and basil	6.50
classic spaghetti bolognese	7.95
penne arrabiatta in a fiery roman sauce with rocket	7.50
spaghetti carbonara with smoked bacon, parmesan, egg and cream	8.50
linguini with smoked salmon, lemon and cream	8.50

**light meals**

all served with fresh cut fries, scrubbed, peeled and chipped entirely by us	
eggs benedict: toasted muffin, smoked ham and hollandaise sauce	8.95
eggs royale: toasted muffin, smoked salmon and hollandaise sauce	8.95
three egg omelette with ham, cheese, tomato or chopped fresh herbs	7.95
chargrilled chicken breast sandwich with crispy bacon, lettuce, tomato	8.50

**salads**

chargrilled chicken caesar salad	9.50
chargrilled salmon caesar salad	9.50
goat's cheese crostini on baby spinach salad with avocado and tomato	8.50
salad niçoise with tuna in extra virgin olive oil	9.95
shredded duck salad with cinnamon plums	9.50

all of our dishes are freshly prepared on the premises with produce personally sourced by our chef, including our fresh fish, corn fed chicken and our award winning beef, which is selected for us by Donald Russell from cattle that are naturally reared on traditional farms, then hung for 31 days to ensure maximum tenderness and flavour.

**mains**

salmon fishcake with tzatziki, rocket and fresh cut fries	9.50
chargrilled chicken breast with chickpeas, couscous and harissa	10.50
prime scottish chopped steak burger on an onion bun with tomato, red onion and fresh cut fries	
chargrilled sea bass fillets with sugar snaps, sweet peas and leeks in a herb broth	13.50
naked lamb burger with a tuscan salad of tomato, cucumber, black olives, red onion and coriander, with fresh cut fries	8.95
chargrilled half cornfed chicken, marinated in rosemary and lemon with fresh cut fries	10.95
grilled mediterranean vegetables with chickpeas, couscous and harissa	8.95
scottish rib-eye steak with chargrilled mediterranean vegetables and fresh cut fries	14.50

**side orders**

fine green beans	2.75
fresh cut fries	2.50
chargrilled balsamic mediterranean vegetables	3.50

**desserts**

all of our desserts are freshly made on the premises.	
passion fruit crème brûlée	4.50
tiramisu	4.75
vanilla panacotta with summer berry coulis	4.50
affogato	3.95
chocolate mousse	4.50
banoffi pie	4.75
homemade lemon cheesecake	4.50
full dairy cream ice cream	3.75
any dessert with a glass of vin santo	7.50

**set lunch menu**

available mon - fri, 12pm - 5pm  
10.95 for two courses 12.95 for three courses

traditional french onion soup topped with melted gruyère  
a bruschetta of fresh vine ripened tomatoes and torn basil  
crisp baby gem salad tossed in our caesar dressing

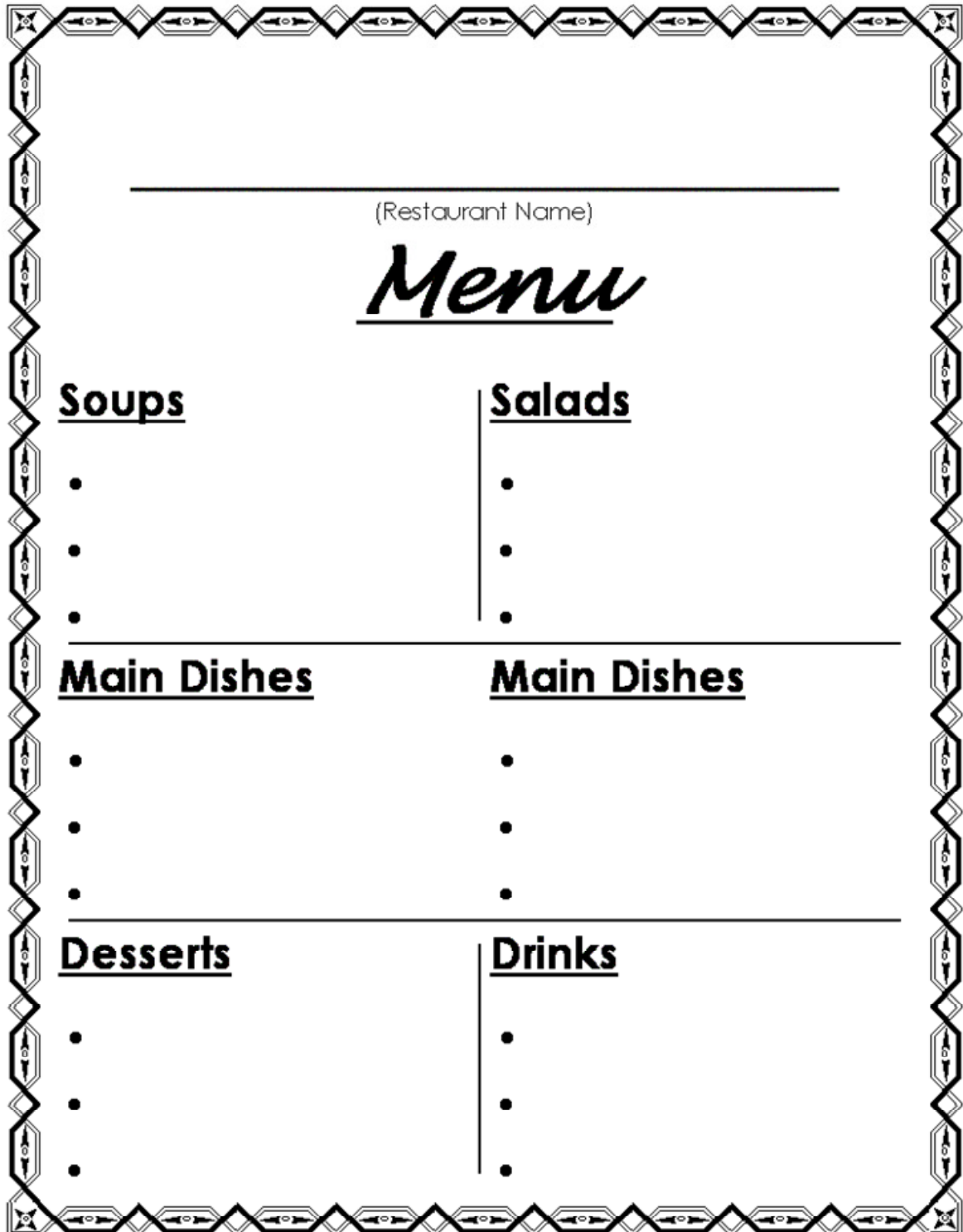
spaghetti pomodoro with a tomato, garlic and basil sauce  
salmon fishcake with tzatziki, rocket and fresh cut fries  
three egg omelette with ham, cheese, tomato or fresh herbs

any dessert from the main menu

all prices are inclusive of vat. a discretionary 12.5% gratuity will be added to your bill, all of which goes to our staff.

STARTERS	MAIN COURSE	PIZZA
<b>SOUP OF THE DAY</b> FRESHLY MADE WALK FOR TODAY'S SPECIAL	<b>GRILLED SALMON SUPREME</b> GRILLED SALMON SUPREME SERVED WITH MIXED VEGETABLES AND TOPPED WITH LEMON	<b>MARGHERITA</b> MOZZARELLA AND TOMATO
<b>HUMOUS AND PITTA BREAD</b>	<b>CRIBLIED CHICKEN BREAST</b> MARINATED IN GARLIC HERBS, SERVED WITH MIXED VEGETABLES AND NEW POTATOES	<b>AMERICANA</b> ONION, MUSHROOM, GREEN PEPPER, CHELLAND CHICKEN
<b>NACHOS</b> TORTILLA TOPPED WITH MELTED CHEESE SALSA AND SOFT CREAM	<b>SIRLOIN STEAK</b> SERVED WITH RISBI SALAD AND FRIES	<b>HAWAIIAN</b> HAM AND PEASAPPLE
<b>BRIUS HETTA</b> CIABATTA TOPPED WITH MARINATED TOMATO AND SPINACH ONION	<b>MAXIM BURGER</b> CHARBRELLED GROUND BEEF WITH MELTED SWISS CHEESE, CRISPY BACON, FRIES AND SALAD	<b>FOUR SEASONS</b> TOMATO AND FOUR DIFFERENT CHESES
<b>SMOKED SALMON</b> SCOTCH FISH AND POTATOES SERVED WITH FRESHLY BAKED BREAD	<b>SAUUSAGE AND MASH</b> CUMBERLAND SAUSAGES SERVED WITH CREAMY MASHED POTATOES, LIGHTLY COY BRED WITH ONION GRAVY	<b>SANDWICHES</b> YOUR CHOICE OF EITHER BROWN OR WHITE BREAD!
<b>AVOCADO VINAIGRETTE</b> AVOCADO SERVED ON AN ARABSK OF LETTUCE LIGHTLY DRESSLED WITH VINAIGRETTE	<b>VEGETARIAN MOURSAKA</b> FRESHLY ASSEMBLED BAKED WITH TOMATO, ONION, CHICKPEAS AND SWEET PEPPERS SERVED WITH SAFFRON JUICE	<b>CLUB SANDWICH</b> THICK SLICED BREAD FILLED WITH CRISPY BACON, CHICKEN BREAST AND SALAD CANNONBE
<b>GREEK SELECTION</b> KEJMOOK, TARAMA, TZAZIKI, FRESH SALAD, OLIVES AND PITTA BREAD	<b>LAHAM MESHWI</b> GRILLED TENDER CURBS OF LAMB MEAT WITH HERBONK AND PITTA BREAD	<b>SMOKED SALMON CLUB</b> THICK SLICED BREAD FILLED WITH SCOTCH FISH, SMOKED SALMON AND SALAD CANNONBE
<b>MOUTABAL</b> SMOKED ANTRICONS MARSHED WITH BEANOE OIL AND LEMON JUICE	<b>KOFTA MESHWI</b> GRILLED BOWERS OF GROUND LAMB, ONION, MASHLEY WITH TOMATOES AND PITTA BREAD	<b>VEGETARIAN CLUB</b> THICK SLICED BREAD FILLED WITH COUSCETTA, ANTRICONS, PEPPERS, SPINACHED TOMATOES, LETTUCE AND AVOCADO
<b>TABBOULEH</b> CHOPPED PARSLY, TOMATO, FRESH MINT, ONION, CHERRIED WHEAT MIXED WITH OLIVE OIL AND LEMON	<b>SURSHI TAWOUK</b> GRILLED PORK OF MARINATED CHICKEN CHEES WITH HERBONK AND PITTA BREAD	<b>TUNA CIABATTA</b> CIABATTA BREAD FILLED WITH CHERNEY PRICES OF TUNA, MELTED CHEESE AND ROASTED MIXED VEGETABLES
<b>FALAFEL</b> A MIX OF CHICKPEAS, BEANS, ONION, AND GARLIC WITH FIVE SPICES SERVED FRIED	<b>LEBANESE MIXED GRILL</b> CHARBRELLED BOWERS OF SPINACHED MIXED LAMB, MARINATED LAMB AND CHICKEN, CURBS WITH HERBONK AND PITTA BREAD	<b>TOASTED HAM AND MELTED CHEESE</b> A THICK SLICE OF HAM, COVERED WITH MELTED CHEESEAM, CHEESE
<b>BATATA HARRAH &amp; GRILLED VEGETABLES</b> CURBS OF POTATOES SAUTIED WITH CORIANDER AND GARLIC TOPPED WITH CRIBLIED VEGETABLES	<b>LAMB SHANK</b> ROASTED LAMB SHANK SERVED WITH MASHED POTATOES AND OLIVEY	<b>TOASTED TOMATO AND MELTED CHEESE</b> SLICES OF TOMATO, COVERED WITH MELTED CHEESEAM, CHEESE
<b>SALADS</b>	<b>TRADITIONAL FISH &amp; CHIPS</b> A GREAT BRITISH FAVORITE SERVED WITH SEASONED FRIES AND SALAD	<b>JACKET POTATOES</b> JACKET POTATOES ARE SERVED WITH A CHEESE OF ONE OF THE FOLLOWING FILLINGS: CORN BARK, TUNA, MUSHROOMS, CRISPY BACON, CHICKEN, CRIBLIED, BAKED BEANS, CHARBRELLED MIXED VEGETABLES
<b>GREEK SALAD</b> FRESH CHERRY TOMATO, CUCUMBER AND BLACK OLIVES SERVED ON A BED OF MIXED LEMP SALAD & TOPPED WITH OLIVE OIL	<b>SEA BASS</b> FILETS OF SEA BASS WITH FENNEL, CHERRY TOMATOES AND HERB SALAD	<b>ADDITIONAL FILLINGS</b>
<b>CAESAR SALAD</b> A CLASSIC COMBINATION OF CRIBLY LETTUCE SERVED WITH CROUTONS, CAESAR DRESSING AND FRESH PARMIGIAN	<b>RED MULLET</b> FRESH FILETS OF RED MULLET PAN FRIED, SERVED ON A BED OF CRIBLIED MEDITERRANEAN VEGETABLES	
<b>CHICKEN &amp; CAESAR SALAD</b> STRIPS OF CHICKEN BREAST ON A CLASSIC COMBINATION OF CRIBLY LETTUCE SERVED WITH CROUTONS, CAESAR DRESSING AND FRESH PARMIGIAN	<b>SPAGHETTI BOLOGNESE</b> SERVED WITH TOMATO SAUCE AND BAKED	<b>Maxim</b> caff restaurant
<b>SALAD NICORESE</b> A BEAUFUL DELIGHT CONSISTING OF TUNA, ANCHOVIES, BEGGAR OLIVES, TOMATOES, CUCUMBER AND FRENCH BEANS	<b>PENNE DEL GARDINO</b> DAILY FRESH MIXED VEGETABLES IN TOMATO SAUCE	<b>£1.00</b>
<b>PRAWNS AND AVOCADO</b> MIXED LEAFS COVERED WITH PRAWNS TOPPED WITH RUFF AVOCADO	<b>HOMEMADE BEEF LASAGNE</b> FRESHLY GROUND BEEF IN LAYERS OF PASTA WITH CREAM AND TOMATO SAUCE SERVED WITH RICOTTA SALAD	<b>£1.25</b>
	<b>SPAGHETTI POMODORO</b> SERVED WITH TOMATO SAUCE AND BAKED	<b>£2.50</b>
	<b>PENNE DEL GARDINO</b> DAILY FRESH MIXED VEGETABLES IN TOMATO SAUCE	<b>£2.95</b>
	<b>PENNE ARRIBBIATA</b> FRESH CHEESE AND GARLIC IN TOMATO SAUCE	<b>£3.30</b>
	<b>HOMEMADE BEEF LASAGNE</b> FRESHLY GROUND BEEF IN LAYERS OF PASTA WITH CREAM AND TOMATO SAUCE SERVED WITH RICOTTA SALAD	<b>£3.95</b>
	<b>SEA BASS</b> FILETS OF SEA BASS WITH FENNEL, CHERRY TOMATOES AND HERB SALAD	
	<b>RED MULLET</b> FRESH FILETS OF RED MULLET PAN FRIED, SERVED ON A BED OF CRIBLIED MEDITERRANEAN VEGETABLES	
	<b>SPAGHETTI BOLOGNESE</b> SERVED WITH TOMATO SAUCE AND BAKED	
	<b>PENNE DEL GARDINO</b> DAILY FRESH MIXED VEGETABLES IN TOMATO SAUCE	
	<b>PENNE ARRIBBIATA</b> FRESH CHEESE AND GARLIC IN TOMATO SAUCE	
	<b>HOMEMADE BEEF LASAGNE</b> FRESHLY GROUND BEEF IN LAYERS OF PASTA WITH CREAM AND TOMATO SAUCE SERVED WITH RICOTTA SALAD	





\_\_\_\_\_

(Restaurant Name)

# Menu

<p><b><u>Soups</u></b></p> <ul style="list-style-type: none"><li>•</li><li>•</li><li>•</li></ul>	<p><b><u>Salads</u></b></p> <ul style="list-style-type: none"><li>•</li><li>•</li><li>•</li></ul>
<p><b><u>Main Dishes</u></b></p> <ul style="list-style-type: none"><li>•</li><li>•</li><li>•</li></ul>	<p><b><u>Main Dishes</u></b></p> <ul style="list-style-type: none"><li>•</li><li>•</li><li>•</li></ul>
<p><b><u>Desserts</u></b></p> <ul style="list-style-type: none"><li>•</li><li>•</li><li>•</li></ul>	<p><b><u>Drinks</u></b></p> <ul style="list-style-type: none"><li>•</li><li>•</li><li>•</li></ul>

# English without Frontiers

## 8. Going to a Restaurant

---



### 8.10

### Play a game, 2

#### Objectives

The participants

- have fun while they practise this unit's vocabulary.

#### Materials

A tray or box with various bite-sized food items: a chocolate, a cookie, some candy, maybe some fruit. Or: various drinks: tea, milk, water, coffee, etc., with drinking straws. Cover the food or drink-items with a cloth, so that the participants can't see them.

A blindfold

#### Procedure

Blindfold a participant (or: ask him/her to close his eyes) and give him/her one of the food or drink items, to taste. Can s/he guess what it is? Does it taste good, or bad? Is it hot, or cold? If the participant can't say the word, suggest possible items: is it a chocolate, is it an apple?

If the participants answer in L1, repeat their answers in L1, then give the English translation ('het is koud, ja! It's cold!')

#### Variations

Put the items so that the participants can see them. Then, play 'I spy with my little eye', with these food items: "I spy ... something I can drink..... I spy ... something cold .... something white ...." The participant who guesses the correct item, can eat / drink it.

# English without Frontiers

## 8. Going to a Restaurant

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### 8.11

### Role play, 2

#### Objectives

The participants

- practise using this unit's vocabulary and phrases in a realistic context.

#### Materials

Realia: plastic cutlery and plates, cups, glasses

Paper plates

Several menus (see for example worksheets 8.9a, b or c),

A pen and notepad.

Optional: a video camera

#### Procedure

Arrange the tables so that the classroom looks a little bit like a restaurant or café. Ask the students to line up in pairs [or in groups of 4 depending on the size of the group] at the classroom door.

Ask one of the first pair, 'What's your name please?' Then say, 'Oh, Mr Heusohn, that's right, you reserved a table for 2'. Show them to their table and then repeat for the other pairs or groups.

When they are all seated, give them a menu. After a few moments go up with your notebook and take their orders for drinks, starters and main course.

Write what they have ordered on paper plates if you can and serve the paper plates as their meals. You might like to ask something like, 'Did you order the fish, sir?' and/or say, 'Enjoy your meal?'

After a few moments go round and ask each table, 'Is everything OK with your meal?' [in L1 and L2 if necessary]. You could take this further by taking their dessert orders and bringing the bill etc.

Ask one pair come to the restaurant again. Mime the waiter's actions, but ask the students for the words. Write the phrases on the flip chart.

#### Variations

Record the participants on video and watch and discuss the recordings with the participants.

# English without Frontiers

## 8. Going to a Restaurant

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### 8.12

### Read & write

#### Objectives

The participants

- practise reading and writing English.

#### Materials

Worksheets 8.12 a-d

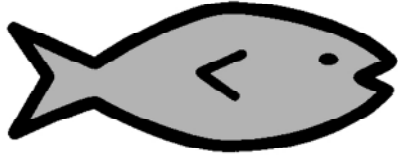
#### Procedure

Select the worksheet(s) that are appropriate for your participants, and make copies for all participants.

Explain to the participants what they have to do and ask them to complete the worksheet(s) either in class, or as homework. When all participants have completed the worksheets, discuss the answers with them.

#### Variations

The participants complete the worksheets at home, as homework. You discuss them during the next session.



.....



.....



.....



.....



.....



.....

Cross out the things that you can not eat or drink:

**restaurant**

**waiter**

**fish**

**coffee**

**table**

**salad**

**water**

**glass**

**bill**

**dessert**

**hamburger**

**coke**

**bill**

**dessert**

**glass**

**meat**

**bread**

**sugar**

**menu**

**bottle**

**waiter**

**order**

**tea**

**beer**

**ice cream**

**pizza**

**table**

**salad**

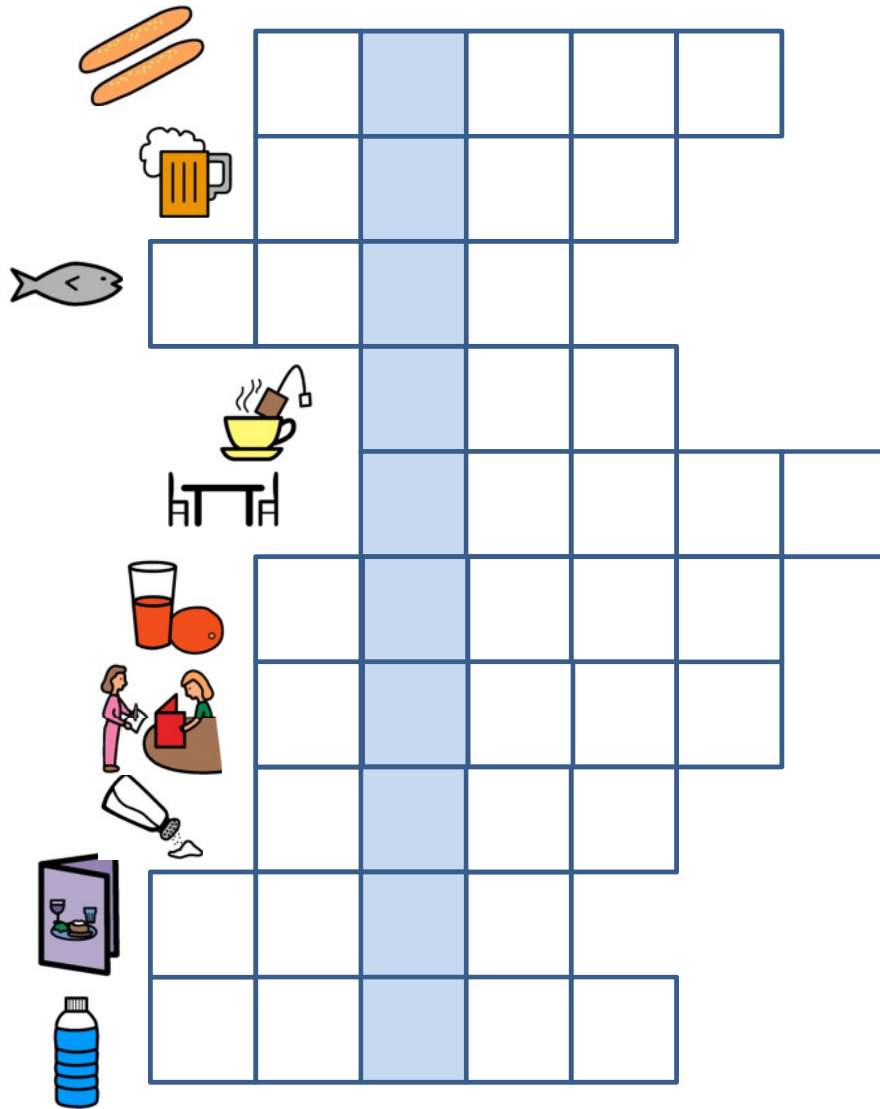
**milk**

**menu**

**soup**

**glass**

# Crossword puzzle



Worksheet 8.12d: Fill in the missing words

1. Hello, welcome to our .....
2. I am Peter, I am your .....
3. Do you want a ..... for two?
4. Here's the .....
5. Are you ready to .....?
6. What do you want to ..... ?
7. Do you want soup or another ..... ?
8. Do you want meat, or .....?
9. The fish is very good, it's .....!
10. What do you want for ..... ?
11. Here's your .....
12. Thank you,  
I hope you enjoyed your .....!

order	waiter	dessert	starter
bill	restaurant	table	drink
fish	menu	meal	delicious



# English without Frontiers

## 8. Going to a Restaurant

---



### 8.13

### What do you remember, 2

#### Objectives

The participants

- rehearse and consolidate what they've learned in this unit;
- learn to answer questions, in English.

#### Materials

Video Unit 8, Peter  
Flashcards Unit 8

Talking Dictionary, Unit 8 (PowerPoint)  
Multiple Choice, Unit 8 (PowerPoint)  
Equipment to play and project the PowerPoint files

#### Procedure

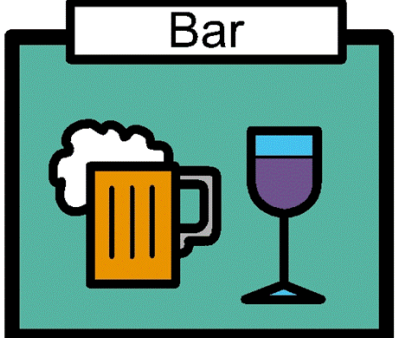
Use the Flashcards, the Talking Dictionary and the Multiple Choice questions to test and rehearse this unit's vocabulary.

Play the video of Unit 8 (Peter) again, and ask the participants what words they recognize.

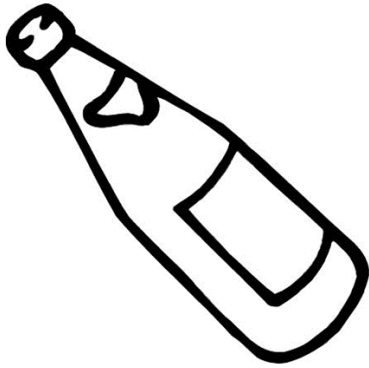
Ask the participants if they remember their words / phrases from the previous lessons. Ask them, to pick a word from this lesson, to remember for next time. Ask them to write the word in their dictionary, or write it for them.

#### Variations

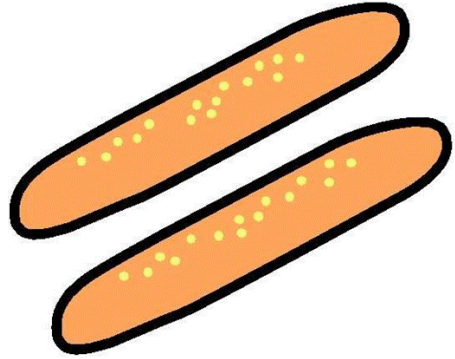
\*\*\* Use the Flashcards, the Talking Dictionary and the Multiple Choice questions of all previous Units.

<p>English without Fingers, Unit 8</p> <p>bad</p>	<p>English without Fingers, Unit 8</p> <p>bar</p>
	
<p>English without Fingers, Unit 8</p> <p>beer</p>	<p>English without Fingers, Unit 8</p> <p>bill</p>
	

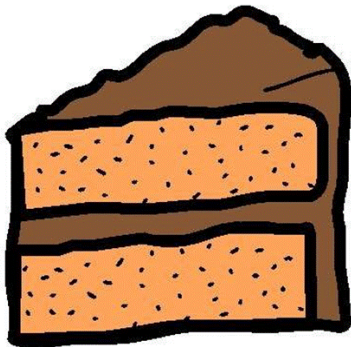
bottle



bread



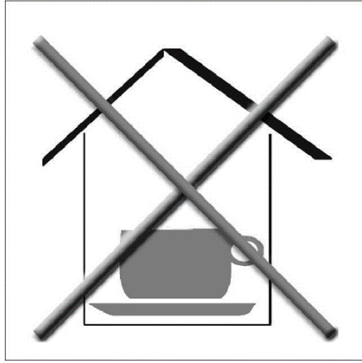
cake



Cheers!



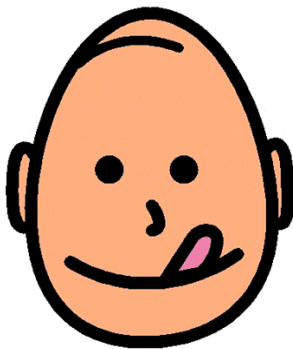
closed



coffee



delicious



dessert



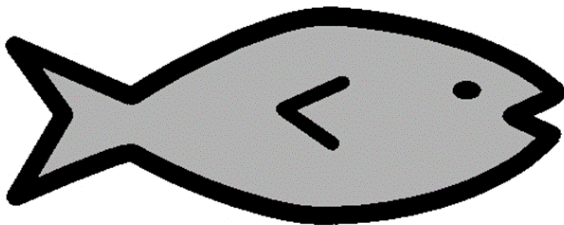
drink



eat



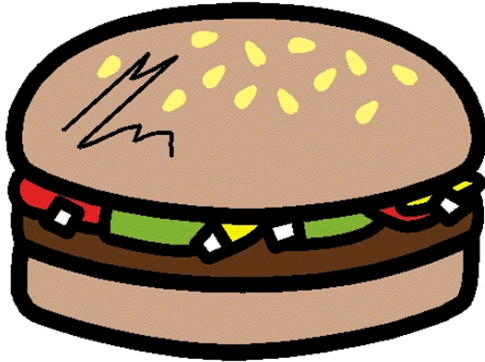
fish



glass



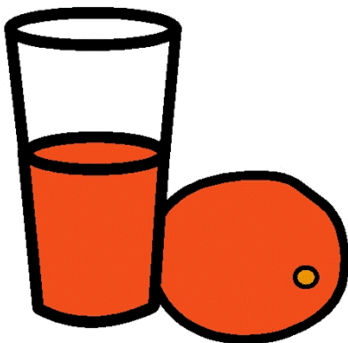
hamburger



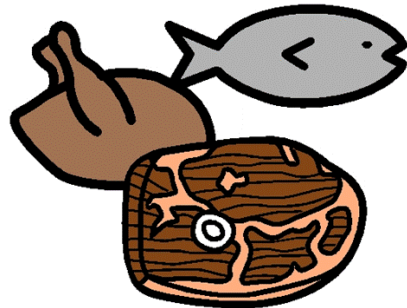
ice cream



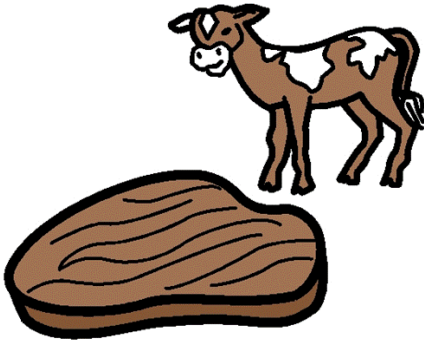
juice



main course



meat



menu



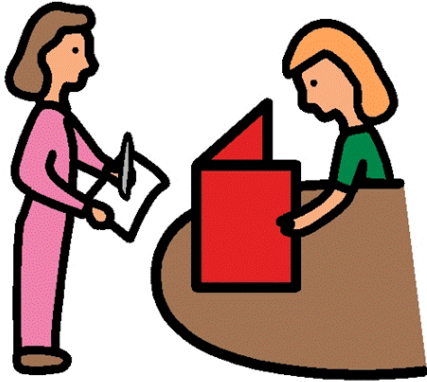
milk



open



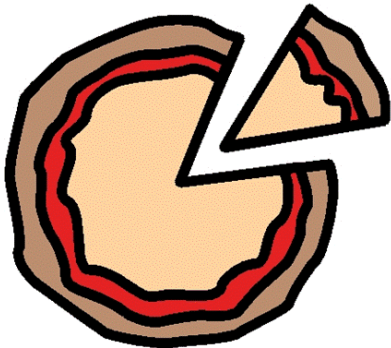
order



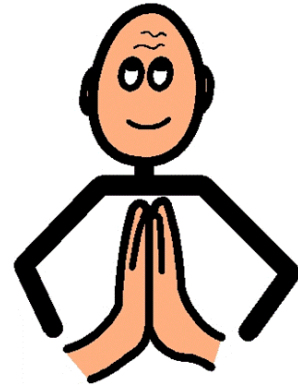
pepper



pizza



please





restaurant



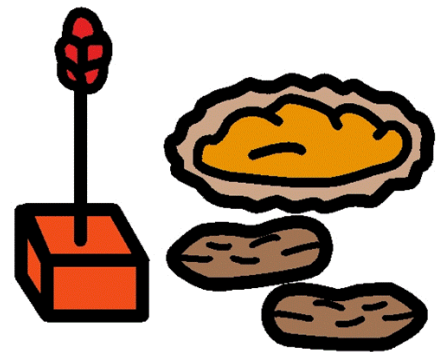
salad



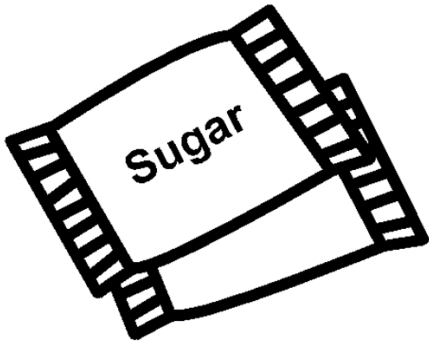
salt



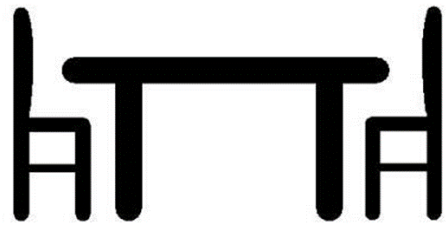
starter



sugar



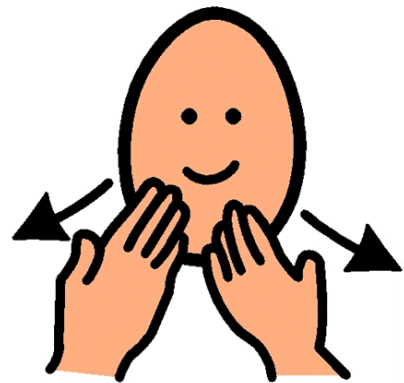
table



tea



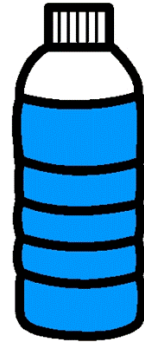
thank you!



vegetables



water



waiter



wine

