

Lesson 13 – Food and Dining

Lesson 13. Food and Dining

Learning Objectives

After this lesson, students will be able to:

1. Identify and discuss different types of restaurants.
2. List down parts of a full course meal.
3. Rate the things that bother people when dining in a restaurant.
4. Fill out a comment card from a restaurant.
5. Explore Mukbang videos trend and its effect on people.
6. Use advance vocabulary to describe taste of food.

Lesson 13. Food and Dining

Pretty Woman - Dinner Scene



Discuss the video with your teacher.

https://www.youtube.com/watch?v=DbAE8dE_3l4&t=101s

Lesson 13. Food and Dining

In A Nutshell

Eating out is fun, and an increasingly higher number of people believe that. Several factors have contributed to the growth of the restaurant industry, including rising income levels, better hospitality, and a variety of cuisines. Restaurants have become an essential part of people's lifestyles.

In addition to the above factors, consumers have the option of eating in cafés, grills, and bars, which primarily focus on drinks, as well as street shops, food trucks, and kiosks, which offer limited items, often at low prices.

Although people have been eating out for many decades, the industry continues to evolve. The players adjust their offerings based on evolving consumer needs and preferences.

Ponder This!

How did the food and dining industry evolve over the years?

Lesson 13. Food and Dining

Can you give examples of each type of restaurant?

ethnic



restaurants that specialize in ethnic or national cuisines

fast food



restaurants that emphasize speed of service

fast casual



restaurants are primarily chain restaurants

casual dining



restaurant that serves moderately-priced food in a casual atmosphere.

fine dining



restaurants are full service restaurants with specific dedicated meal courses

Lesson 13. Food and Dining



Listening 13.1

Listen to the interview and answer the questions below.

1. What did he decide to open a restaurant in Chile?
2. Why did he call it Frederick's?
3. Why were children people surprised when he opened his restaurant?
4. What English dishes does he serve in his restaurant? Are they popular?
5. Where does he recommend tourist eat in England? Why?
6. How many women work in his kitchen? Why does he think there are so few women in restaurant kitchen?
7. What English food does he miss most?



- 1. Have you ever tried English food? What did you think of it?**
- 2. Do you think an English restaurant would be a success if it opened in your town? Why (not)?**
- 3. What food from your country would you miss most if you went to live abroad?**

Lesson 13. Food and Dining

In the Restaurant

These following expressions and terms might be useful if you decided to treat yourself (or others) a fine dining experience.

Three Course Meal

- Appetizer : To stimulate your appetite
 - I'll have salad as starter
- Main Course : the main meal
 - I'll have grilled chicken for the main course
- Dessert : Sweet food to end the course
 - For the dessert , I'd like some pudding

Ask for the menu	Ask what's in the menu	Decide to order
Could you bring us the menu, please?	What do you recommend?	I'll have/I'd like
The menu, please.	What's exactly?	Can I have
Do you have a set menu?	Is this served with..(salad)?	We'd like to order

Getting the bill	Could I have the bill, please?	We'll take the check.	
Pay for it	Do you accept credit cards?	Can we have separate checks?	We're going to split the bill.
Misc	Could you bring us the salt/pepper/ketchup/vinegar, please?		

Lesson 13. Food and Dining

Think the best and worst restaurant you've ever been and fill in this comment card.



Restaurant Comment

Please take 5 minutes to fill this comment card to help us improve and serve you better.

Please select the appropriate options below.



	Excellent	Good	Average	Poor
Quality of food				
Cleanliness of restaurant				
Quality of service				
Friendliness of staff				
Speed of service				
Appearance of staff				
Value of Money				
Ambience				

Lesson 13. Food and Dining

Which among the following bothers you the most?

Rank them from 1-10

- 1. Dirty utensils or a dirty table**
- 2. Dirty bathrooms**
- 3. Rude or condescending servers**
- 4. Servers with poor hygiene or a sloppy look**
- 5. Meals served at the wrong temperature**
- 6. Being served something you didn't order**
- 7. Feeling rushed to finish or leave by the server**
- 8. The server taking away your plate before you finish**
- 9. Food that doesn't look or taste as good as it's described in the menu**
- 10. Slow service**

1.
2.
3.
4.
5.
6.
7.
8.
9.
10.

Lesson 13. Food and Dining

Understanding Parallel Structure

Parallel structure (also called parallelism) is the repetition of a chosen grammatical form within a sentence. By making each compared item or idea in your sentence follow the same grammatical pattern, you create a parallel structure.

Using parallel structure in your writing will help with

- 1) economy
- 2) clarity
- 3) equality
- 4) delight.

Example:

Faulty

The frustrated customer wanted **to exchange** the article, **to obtain** a refund, or **she wanted** to speak to the manager.

Correct

The frustrated customer wanted **to exchange** the article, **to obtain** a refund, or **to speak** to the manager.

Correct

The frustrated customer wanted **to exchange** the article, **to obtain** a refund, or **speak** to the manager.

Lesson 13. Food and Dining

Correct the following sentences.

1. Eggs contain not only protein but are also are full of vitamins.
2. They are low in sodium but do not have many calories
3. Eggs, however, are high in cholesterol and in fat.
4. The yolk of one egg contains 213 milligrams of cholesterol and there are 5 grams of fat.
5. Still, the whites are both fat-free and have no cholesterol.
6. Some people would rather not eat eggs at all than if they can only have egg whites.
7. The American Heart Association recommends no more than four yolks a week, but eggs may be eaten more often by some people.
8. Raw eggs should not be eaten by people who are very young, pregnant, elderly, or have immune system impairments.
9. Keep eggs refrigerated, cook them thoroughly, and you should throw away any cracked one.
10. Generally, it is better to eat eggs moderately than avoiding them entirely

Lesson 13. Food and Dining

Mukbang—made up of the Korean words for “eating” (meokneun) and “broadcast” (bangsong)—**originated** in South Korea in the late 2000s–10s. Around this time, a **segment** on Korean TV variety shows followed guests around as they ate. The trend expanded onto the South Korean streaming site AfreecaTV, where videos of so-called broadcast jockeys, or BJs, before a camera with a table full of **indulgent** foods became popular.

During a mukbang broadcast, hosts converse with viewers and express their pleasure, giving the impression that they are eating together—creating a **social atmosphere** very important to eating in Korean culture and which may help explain the popularity of mukbang. Other people may watch mukbang to **vicariously** enjoy food the viewer might not be able to enjoy themselves, for example due to dieting.

Further popularizing mukbang was a 2011 episode of Anthony Bourdain’s food and travel show *No Reservations*, where Bourdain participates in a mukbang broadcast. In 2014, CNN featured an article on one of the most popular mukbang broadcasters, BJ The Diva. Some Westerners took to broadcasting mukbang on YouTube, including popular broadcasters Erik TheElectric, Nikocado Avocado, and Wendy of Wendy’s Eating Show. **Streaming** site Twitch.tv added a “**Social Eating**” category in June, 2016.

A title for a broadcast will often include the type of food being eaten (e.g., Fast Food Mukbang or Crazy Donut Mukbang.) Some mukbangs may also include storytelling from the host, called storytime, also specified in the title (e.g., Mukbang with Storytime). The hashtag “#mukbang” is used on social-media sites such as Twitter to talk about this kind of content.

Lesson 13. Food and Dining

Complete the sentences with the correct word or phrases from the reading text.

1. Mukbang started as a _____ before it became popular in video streaming sites.
2. Mukbang broadcaster talk while eating to _____ .
3. The late Anthony Bourdain once tried Mukbang in a show called _____ .
4. Mukbang Broadcasters sometimes give their videos a twist by _____ while eating.
5. Mukbang video titles often give viewers an idea of _____ .
6. Fans of Mukbang use _____ to talk about their favorite Mukbang videos and broadcasters.

Free Response

- 1. Do you like watching Mukbang videos? Why or why not?**
- 2. What food would you binge-eat if you'll start a Mukbang channel in YouTube?**
- 3. What would you do to stay healthy if you'll be making Mukbang videos?**
- 4. What do you think of the effect of Mukbang videos to the lives of people?**

Lesson 13. Food and Dining

Describing food taste, aroma and texture.

Taste	Aroma	Texture
Salty (-) / Savory	Savory	Buttery
Sweet / Milky	Sweet / Milky	Crispy / Crunchy
Bitter / Bittersweet	Appetizing	Juicy
Tart / Sour (-)	Smelly (-)	Chewy
Smokey	Rancid (foul/rotten)	Fluffy
Rancid (foul/rotten)	Rich / Flavorful	Moist
Rich / Flavorful	Citrusy / Nutty / Spicy	Sticky
Citrusy / Nutty / Spicy	Foul (-)	Greasy
Minty	Minty	Silky

Using the vocabulary on the left, talk about the following.

- 1. Your favorite dish.**
- 2. Your local dishes.**
- 3. International dishes that you like.**



Lesson 13. Food and Dining

Idiomatic Expressions

• a bad influence/someone who brings trouble

a bad apple



• worth considering

food for thought



• not the type of thing I usually enjoy

not my cup of tea



• something positive that happens in an already very good situation but sometimes something quite bad that happens in an already very bad situation

the icing on the cake



• to earn the income

to bring home the bacon



• to get upset over something that has already happened and cannot be changed

to cry over spilt milk



• a clever person

a smart cookie



Lesson 13. Food and Dining

Express Yourself

1. How often do you dine out?
2. What is your favorite restaurant near where you live?
3. What (besides good food) makes a restaurant great?
4. Have you ever eaten at a restaurant abroad? What was it like?
5. What is the best foreign dish you have ever tried?
6. Do you prefer to eat at your parents' house or a restaurant?
7. What is your culture about tipping?
8. Do you prefer "going Dutch" when dining out with friends?
9. Do you prefer dining or take away?
10. Do you prefer restaurants that are cheap and cheerful or very fancy?
11. What's the most expensive meal you've had at a restaurant?
12. In some places around the world people are eating what they considered as "exotic" animals (monkey, bats, cats and anything that moves). What's your opinion about this diet?



Lesson 13. Food and Dining

Is the highlighted sound the same or different in these words?

pear	peach
prawn	strawberries
chicken	spinach
onion	orange
trout	soup

biscuit	fruit
sausages	cauliflower
vegetables	raspberries
salt	salmon
Slice	dice

The End