

3. Click "Save."



LLSL10: Ordering at a Restaurant

LLSL10	. Orc	lering	at a	Restau	rant
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Student Name:	Studer	nt ID Number:	
nstructor:	Level:	Date:	
		Tutoring website for Low Le esources to finish your SDLA	
	Section 1: Intr	oduction	
A. What three questions did the wa	a) tak b) serv c) give <u>Watch</u> nitress ask about <i>drinks</i>		questions below.
1. Can I get you	to	?	
2		bottled or regular?	
3. And		?	
B. What question did the waitress a	ask to find out if they w	ere ready to order?	
			?
C. The woman orders grilled chicke	n and a	with	on the side.
D. The man orders a	cooked	·	
E. What question did the waitress a	isk to find out <i>if the cou</i>	uple liked their food?	

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English Self-Directed Learning Activities

Language Learning Center 77-1005, Passport Rewards

LLSL10: Ordering at a Restaurant

F. What question did the waitress ask to find out <i>if the couple was finished</i> ?	
·	?
G. What two questions did the waitress ask about <i>dessert</i> ?	
1	
2	?
H. What does the man say to ask for the check?	

Section 2: Planning Your Meal

At the restaurant, a *host* will take you to your table. The host will give you a menu, and let you know, "Your waiter/waitress/server will be right with you." This means that you have a few minutes to look over the menu. Once you have made your choices, close the menu and set it down to let the server know you are ready to order.

Study the menus below. Choose what you want to drink and eat. Use these answers later in Section 4.

1. A drink. Write a drink you'd like to	
order:	
	_

*Spirits = alcoholic drinks *Soft drinks = drinks without alcohol, often carbonated (with bubbles)



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2. A meal (food). Choose a soup or salad to start. Then choose a main meal, called an entrée, or a sandwich.

SOUPS

M FRENCH ONION | BOWL

A savory broth with onions topped with swiss and parmesan cheese and croutons. (450 Cal)

TOMATO BASIL | BOWL

A creamy blend of vine-ripened tomatoes and fresh basil. (400 Cal)

CORN CHOWDER | BOWL

A hearty chowder of sweet cream corn, potatoes, celery and onion. (340 Cal)

SANDWICHES & BURGERS

Served with your choice of french fries (130 Cal) or a petite house salad tossed in red wine shallot vinaigrette dressing, (190 Cal). Make your Burger a Veggie Patty (220 Cal) for no additional charge.

TURKEY PESTO CIABATTA

Slow-roasted turkey, bacon, mozzarella, avocado, tomato, bab, greens, with balsamic dressing and basil pesto mayo on grilled ciabatta bread. (1030 Cal)

FRENCH DIP

Sliced roast beef on ciabatta bread with a side of au jus. (580 Cal) Add bell peppers, caramelized onions, mushrooms and mozzarella. (100 Cal)

CROQUE MONSIEUR

Smoked ham and swiss cheese served warm on toasted sourdough topped with mornay sauce and melted parmesan.
(840 Cal)

ROASTED TURKEY CLUB

Triple decker of slow-roasted turkey, bacon, lettuce, tomato and mayonnaise on toasted sourdough. (1040 Cal)

RIBEYE STEAK*

28-day aged, 10 oz. USDA Choice ribeye steak. House-made herb butter available upon request, your choice blackened or grilled. Served with choice of two sides. (890 Cal) Add sautéed onions (170 Cal) or sautéed mushrooms (180 Cal) to your steak

POT ROAST DINNER

Slowly braised and simmered in red wine shallot gravy. Served with choice of two sides. (460 Cal)

NEW YORK STRIP STEAK*

10 oz. USDA Choice New York Strip dry-aged 28 days, blackened or grilled. Housemade herb butter available upon request. Served with choice of two sides. (750 Cal)

SWEET GLAZED SALMON*

Grilled and topped with a sweet honey glaze. Served with sautéed vegetables and long grain rice. (920 Cal)

GRILLED ATLANTIC SALMON*

Blackened or grilled. Served with choice of two sides. (320 Cal)

BEER BATTERED FISH & CHIPS

Hand-battered cod fillets with french fries, coleslaw and tartar sauce. (1180 Col)

JAMBALAYA

Shrimp, chicken and andouille sausage, bell peppers and onions in a French Basque tomato sauce. Served over penne pasta or ch Basque tomato sauce. Served over penne pasta or long grain rice, your choice. (780-790 Cal)

COASTAL SHRIMP PASTA

Sautéed shrimp, grape tomatoes, broccolí, and linguine pasta tossed in a lemon sauce. (1030 Cal)

CHICKEN CHEDDAR MAC

Roasted chicken, crumbled bacon with penne in a rich cheddar sauce baked with a parmesan crust. (1390 Cal)

SALADS

Add a cup of soup for \$2.99

BACON, BLEU CHEESE & WALNUT

Crisp bacon, strawberries, dried cranberries, tomato, crumbled bleu cheese and mixed greens with balsamic dressing. (660 Ca) Add your choice of protein: chicken breast, salmon or shrimp skewers

MIMI'S CHOPPED COBB

Slow-roasted turkey, bacon, chopped egg, avocado, tornatoes, green onions and crumbled bleu cheese on lettuce with the dressing of your choice. (400-570 Cal)

CHICKEN & QUINOA MEDITERRANEAN
Pulled roasted chicken, tomatoes, cucumbers, artichoke hearts,
onions, clives, feta cheese and quinoa blend on romaine lettuce
tossed in red wine shallot vinaigrette. (460 Cal)

BERRY SPINACH SHRIMP & QUINOA

2 skewers of grilled shrimp, fresh strawberries, blueberries, feta and quinoa blend on baby spinach tossed in fat-free raspberry vinaigrette, (260 Cal)

ASIAN CHICKEN

Roasted chicken, bell peppers, green onions, mandarin oranges and cilantro on shredded cabbage and romaine lettuce tossed with sesame dressing. Topped with fried wontons and sesame seeds. (\$20 Cel)

3. A dessert. After you've finished your meal, a server will ask if you want dessert. Which dessert do you choose?

DESSERTS

BREAD PUDDING

Made from scratch bread pudding with raisins topped with whiskey sauce and whipped cream. (1060 Cal)

CRÈME BRÛLÉE

A decadent and creamy custard topped with caramelized sugar. (390 Cal)

CARAMEL APPLE PIE

Warm, buttery caramel and toffee-studded custard with fresh Granny Smith apples in our melt-in-your-mouth shortbread crust. Served with a scoop of vanilla ice cream. (500 Cal)

CARAMEL FLAN

Rich and silky flan topped with caramel sauce. (490 Cal)

MOLTEN LAVA CAKE

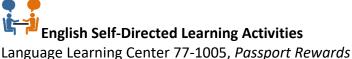
Warm molten chocolate cake with vanilla ice cream and a strawberry. (510 Cal)

LEMON LAYER CAKE

Meyer lemon cake with zesty custard, frosting and whipped cream. (690 Cal)

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Section 3: Common Phrases

Here are some common phrases that a guest might use in a restaurant. Practice saying them. Use www.learnersdictionary.com to check the pronunciation.

Different ways to order food and drinks

(Note: "the" is often used with food and "a/an" is often used with drinks)

Gue	St	Server	
•	I'll take the/a I'll have the/a I'd like the/a Could I get/have the/a	 Sure! / No problem! choice! The server might ask more details: 	
•	Can I get/have the/a	Which side wo like?How would yo that cooked?	,

Some common questions about drinks

Guest

- Could I get a refill on my tea/soda/coffee ? (check to make sure that refills are free before ordering)
- Could I get some more _____ (use when you are drinking soda, water, or tea)
- Could I get another _____? (Use when you are drinking beer, wine, or any drink that does **not** include free refills)

How to ask for the check

Guest

- Could we get the check, please?
- I think we're ready for the check.
- Could you bring us the check whenever you get a chance? (Use this when you are not in a hurry)

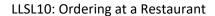
Server

I'll be right back with that!

Server

I'll be right back with that!

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Complete this conversation with questions from Section 1, and information from Section 2 & 3. You will perform this conversation with the tutor during your meeting.

Waitress: Hi, welcome to Mimi's! Have you ever dined with us before?
Guest: Yes, we have been here many times. We love it!
Waitress: Great!?
Guest:
The waitress goes to get your drink and then comes back to your table.
Waitress: Here's your Are you ready to order?
Guest: Yes,
Waitress: Sounds great!
A few minutes later, your waitress brings you your food.
Waitress: How is everything?
Guest: Delicious! And?
Waitress: I'll be right back with that.
The waitress brings your drink/refill and then comes back after you have finished your meal
Waitress: Are you all finished? Can I take these plates out of your way?
Guest: Sure.
Waitress:?
Guest: Dessert sounds great!
Waitress: Great choice! Coming right up!
After you've finished your dessert, you're ready for the check.
Guest:
Waitress:



Section 5: What Did I Learn?

Complete this table BEFORE meeting with a tutor.

Communication Skill	I can't do this yet.	I can do this with help.	I can do this without help.	I can teach this to a classmate.
I can plan a meal at a restaurant.				
I can communicate with a server at a restaurant.				
I can use common phrases for ordering at a restaurant.				

Here are some words/phrases I need to practice.				

Good job!

Now go to the <u>LLC Tutoring Website</u> and make an appointment with a tutor. Visit the <u>Virtual LLC</u> at the time of your appointment.

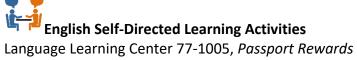
Section 6: Practice with a Tutor!

Meet with a tutor. Give this paper to the tutor. Share this document on your screen. The tutor will review your work and talk with you. The tutor will ask you questions. Also, you will perform the conversation in Section 4 with the tutor.

Grading Rubric

Possible Points	Need Practice	Good Job	Excellent Work
	(0-1 Point)	(2-3 Points)	(4-5 Points)
Content	More than 4 errors	3-4 errors	0-2 errors

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Possible Points	Need Practice	Good Job	Excellent Work	
	•••	•••		
	(0-1 Point)	(2-3 Points)	(4-5 Points)	
Skill: Speaking	More than 4 errors	3-4 errors	0-2 errors	
Correctly				
Oral Fluency:	Missing more than 4 words	Misses 1-3 words	0 words missing.	
Speaking long				
and smooth				
*Students must re	eceive at least 10 points to mo	ve on	Possible Points:/ 15	
Tutor Comments:				
□ Congretulation	aal Kaan gaing	□ Work on this mo		
☐ Congratulations! Keep going. You are successful! Choose another SDLA.		Work on this more.Not finished or needs more practice. Try this		
. 5 4 4. 5 546665	and the same and the same and the	again.	era mare produced try time	
Tutor Signature: _		Date:		