LLSL10. Ordering at a Restaurant

Student Name: _____ Student ID Number: _____

Instructor: _____ Level: _____ Date: _____

For media links in this activity, visit the LLC ESL Tutoring website for Low Level SDLAs. Find your SDLA number to see all the resources to finish your SDLA.

Section 1: Introduction

At a restaurant, a server will

a) *take your order*,
b) *serve you your meal*, and
c) *give you your check*.

Watch the video. Then answer the questions below.

A. What three questions did the waitress ask about *drinks*?

1. Can I get you _____ to _____?
2. _____ bottled or regular?
3. And _____?

B. What question did the waitress ask to find out if they were *ready to order*?

_____

C. The woman orders grilled chicken and a _____ with _____ on the side.

D. The man orders a _____ cooked _____

E. What question did the waitress ask to find out *if the couple liked their food*?

_____?

F. What question did the waitress ask to find out *if the couple was finished*?

G. What two questions did the waitress ask about *dessert*?

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)*

SPIRITS

LIMONCELLO 4.75
Traditional lemon liqueur, served chilled.

50ML MEASURES FROM 5.65
Grappa / Disaronno Amaretto / Strega
Sambuca / Amaro / Whisky / Brandy / Gin
Tia Maria / Rum / Vodka / Frangelico / Aperol

BEER

PERONI NASTRO AZZURRO 3.95 / 6.95
330ml / 660ml 5.1% ABV

PERONI RED 3.75
330ml 4.7% ABV

PERONI GRAN RISERVA 4.25
330ml 6.6% ABV

CRAFT BEER
From one of the pioneering and best regarded Italian craft beer producers – Birra del Borgo.

REALE 5.95
Made in the style of an IPA – medium bodied with a fresh citrus flavour. 330ml 6.4% ABV

CORTIGIANA 5.95
A fresh, versatile beer with smooth flavours of hops and a hint of honey and malt. 330ml 5% ABV

BLOODY MARY 5.95
Spicy tomato juice and vodka, topped with freshly ground black pepper and garnished with celery.

CAMPARI 5.00
With soda, orange or Fever Tree Tonic.

PROSECCO 'MIMOSA' 30.00
Share a chilled bottle of our Santa Sara Prosecco. Served with 4 individual bottles of Aranciata sparkling orange to mix your own cocktail.

CAMPARI SODA MINI BOTTLE 3.25

SOFT DRINKS

SAN PELLEGRINO / ACQUA PANNA MINERAL WATER 2.50
500ml

JUICES 2.50
Fresh Orange / Fresh Apple / Fresh Lemonade
Pear / Peach / Cranberry / Cloudy Cherry
Pink Grapefruit / Spiced Tomato

MIXED BERRY SMOOTHIE 3.50
Intensely flavoured, made from seasonal fruit.

LIMONATA 2.50
San Pellegrino sparkling lemonade.

ARANCIATA 2.50
San Pellegrino sparkling orange.

COCA COLA / DIET COKE 2.50

FEVER TREE LEMONADE 2.50

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

SOUPS

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, baby 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 Cal)*

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

COASTAL SHRIMP PASTA
Sautéed shrimp, grape tomatoes, broccoli, 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 Cal)* Add your choice of protein:
chicken breast , salmon or shrimp skewers

MIMI'S CHOPPED COBB
Slow-roasted turkey, bacon, chopped egg, avocado, tomatoes, 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, olives, 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. *(520 Cal)*

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)*

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)

Guest

- I'll take the/a
- I'll have the/a
- I'd like the/a
- Could I get/have the/a
- Can I get/have the/a

Server

- Sure! / No problem! / Great choice!
- The server might ask you more details:
  - Which side would you like?
  - How would you like 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)

Server

- I'll be right back with that!

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!

Section 4: Making a Conversation

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 LLC Tutoring Website and make an appointment with a tutor.

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

Possible Points	Need Practice (0-1 Point)	Good Job (2-3 Points)	Excellent Work (4-5 Points)
Skill: Speaking Correctly	More than 4 errors	3-4 errors	0-2 errors
Oral Fluency: Speaking long and smooth	Missing more than 4 words	Misses 1-3 words	0 words missing.

***Students must receive at least 10 points to move on** **Possible Points: / 15**

Tutor Comments:

Congratulations! Keep going.
You are successful! Choose another SDLA.

Work on this more.
Not finished or needs more practice. Try this again.

Tutor Signature: Date: