

THE FOOD INDUSTRY

I. Read and remember the words and word combinations:

additive [ˈæ dɪtɪv] *n* добавка

artificial [ɑː(r)tɪfɪʃ(ə)l] *a* штучний

consumer [kənʃuːmə] *n* споживач

ensure [ɪnˈʃʊə] *v* забезпечувати

flavour [ˈfleɪvə] *n* аромат; приємний смак

flavour industry харчосмакова промисловість

flavouring смакова речовина

foodstuff [fuːdstʌf] *n* (часто *pl*) харчові продукти

image [ˈɪmɪdʒ] *n* образ, вид

retain [riˈteɪn] *v* утримувати

upheaval [ʌphiːvəl] *n* зрушення; переворот

II. Define what are the parts of speech and translate the words:

facility, dangerous, nutrition, gradually, include, attentive, strictly, snack, rely, unique, effectively, sensitive, mineral, easily, prefer, active, helping, naturally, satisfy, equip, requirement.

III. Read the texts and translate them using a dictionary:

TEXT 1. Catering Industry in Great Britain

Catering industry in Great Britain differs rather from the one in Ukraine. In the light of economic circumstances the catering industry in Great Britain is **considerably** changing. Now it includes branches which can be divided into **profit** making, industrial feeding and institutional catering **establishments**. We can see the branches of the catering industry in the following table:

THE CATERING INDUSTRY		
PROFIT MAKING	NON-PROFIT MAKING	
Hotels	INDUSTRIAL FEEDING	WELFARE FEEDING
Restaurants	Factory	Hospitals
Snack Bars	Canteens	Schools
Holiday Camps		Feeding old people
		Armed Forces

The catering industry is a service industry which is spread all over the country *in order to* serve the largest numbers of *consumers*. There are essentially two main service systems.

First is when the consumer comes to the caterer. It happens in hotels, restaurants and canteens of different types of the quality of the food served can be the size of the financial profit or loss. In this sphere every type of convenience food will be pressed into use, the emphasis being on the simplest cooking methods. In hotels and restaurants a more ambitious menu can be served, but again using convenience foods which require the minimum of cooking equipment and cooking skills. In this case skill is required in presentation and service of the dish.

The second is when the caterer takes the food to the consumer as in catering for hospital patients and old people, as in the school meals service. In this case the food is transported in a form which will not deteriorate with a minimum of skill required for its regeneration. There the precooked chilled (2-50°C) or precooked frozen⁴ (- 18°C) food can be used. In this system no cooking skills are required for reheating. All dishes on the menu are reheated to 80°C in 25 minutes. That's why the only skill required is to operate the reheating oven.

Notes:

¹**convenience foods** – напівфабрикат

²**precooked foods** – кулінарні вироби

³**chilled foods** – охолоджені харчові продукти

⁴**frozen foods** – заморожені харчові продукти

TEXT 2. Design of a Food Service System

Traditionally, the food service industry has relied upon low cost labour, often

unskilled. With the rapidly rising increase in labour costs the food service industry is now embarking¹ on a *vigorous* search for methods of sharply increasing working productivity.

A trend is now emerging² in food service toward separation of preparation from service and toward centralized mass production of food for later reconstitution and service.

The industry is becoming concentrated with longer term storage than *heretofore* and with the preservation methods required to accomplish this. Canned, frozen and dehydrated products are among those which can be used, provided that they are formulated and packed to suit the needs of hotels, restaurants.

These objectives are coordinated for minimum labour and optimum customer satisfaction, quality and cost control.

The Menu always comes first, for it determines kitchen *layout* and place requirements, equipment, packaging, labour and even *décor*⁴.

Notes:

¹**to embark (on)** – починати

²**to emerge** – з'являтися, виникати

³**heretofore** ['hɪətʊ'fɔː] раніше; до цього

⁴**décor** ['deɪkɔː] оформлення

IV. Answer the questions:

1. Does Catering industry in Great Britain differ from the one in Ukraine?
2. What does Catering industry in Great Britain include?
3. What are the branches of the catering industry in Great Britain?
4. How many main service systems are there in Great Britain?
5. What are they?
6. What is the industry becoming concentrated with?

V. Read the text and entitle it. Translate the text using the dictionary:

What the people are seeking is an excellent taste which is near to the taste of the fresh fruit or cooked meat that they have already experienced themselves. It must

perform to their expectations and they must have confidence that the food is safe for them and their families.

Over the past ten or 30 years most flavour development work has taken place in the dairy industry. A large number of milk dessert products and new flavours regularly appear on the market.

Yogurt flavours have developed from single fruit flavours to a variety of combinations and complex mixtures such as fruits of the forest, orchard and tropical fruits. Rum and raisin, pineapple and coconut and other cocktail varieties have appeared. The use of well known flavours like orange with less well known tastes of mango and papaya gives consumers enough choice. Non-fruit flavours have always been second place to the fruit flavours.

The soft drinks industry has taken the upheaval and has given emphasis to the marketing of a great number of fruit juice products. Hence, further development work is expected in flavoured mineral waters, non-fruit drinks and in flavouring industry in general.

VI. Define what are the parts of speech words in bold type. Translate the sentences:

1. This is a detailed plan. 2. We plan to finish our work next week. 3. You should address the State Bank. 4. We state that this method of work is of great importance for food industry. 5. Professor N. lectures on Chemistry at our Institute. 6. I like his lectures very much. 7. This means is not efficient in that case. 8. This means that you must apply other devices in such case.

VII. Translate the sentences using Conditional Mood:

1. Якби я замовив столик заздалегідь, я не турбував би вас. 2. Якби вона не переплутала документи, все було б гаразд. 3. На вашому місці я унікав би вживати жирну їжу. 4. На його місці я примусив би їх виконувати свої обов'язки як слід.

VIII. Translate into English, paying attention to the use of articles and pronouns "some" and "any":

1. М'ясо не свіже. На твоєму місці я б його не купувала. 2. Ви віддасте перевагу каві чи чаю? 3. Кава недостатньо гаряча. Я не люблю такої кави. 4. Передайте мені, будь ласка, цукор. 5. Мені здається, хліб не зовсім свіжий. 6. Я б зовсім не їла білого хліба, якби була такою огрядною, як вона. 7. Я б додав солі в суп. Де сіль?

IX. Make up sentences of your own using each of the given words first as a subject, then as an attributive:

food, milk, potato, breakfast, meat

X. Prepare short reports on the following topics using the basic expressions:

1. VITAMINS AND MINERALS: fat-soluble, water-soluble, to be widely distributed in, to be essential for, animal products, plant products, major, trace elements;

2. FOOD animals, plant, meat, meat products, cereals, milk, milk products, fruit and vegetables, fish, to be rich in, beverages, a good source of, dangerous, useful;

3. DIET: to build an adequate diet, meals, balanced, a wide selection of various types of food, include, nutritional needs, children, adolescents, adults, elderly, adequacy of a diet;

4. FOOD INDUSTRY: public catering, enterprise, to reduce domestic labour, further development, new types of products, the meat and dairy industry, a great variety of, semifinished products, an important role.

XI. Translate the sentences using verbs *should*, *would*:

1. Він сказав, що закінчить свій дослід через тиждень. 2. Ми давно запровадили б цей метод роботи, якби він був ефективним. 3. Вам слід було вчора допомогти вашому другу. 4. Бажано, щоб каву подали негайно.

XII. Define the “ing-forms”; translate the sentences:

1. Butter is the most expensive fat, being two or three times more expensive than the others. 2. Before being delivered to the plant the milk is to be filtered and cooled. 3. We are beginning to acquire an understanding of the complicated interplay of a large number biologically important substances in the metabolic processes. 4. In the month of November the gathering of lemons for export is begun. 5, The art of sausage making has been developed to a high degree through long experience and careful tests.

XIII. Put questions to the words in bold type:

1. If the natural colour is lost or changed during processing, colouring matter may be added. 2. The most common form of chemical spoilage is rancidity. 3. A pork sausage must contain 65 per cent meat. 4. Men usually eat more food and thus obtain more minerals and vitamins.