

*Задания региональной заочной олимпиады  
по дисциплине «Иностранный язык  
в профессиональной деятельности»*

**1. Make the culinary examples (5 points):**

1. Eggs + milk + salt + sugar + oil+ flour is ?
2. Tomatoes+ cucumbers+ onion + salt+ sour cream is?
3. Eggs + salt+ milk is ?
4. Cereal + milk (or some water)+ salt+ butter is?
5. Some water + potato+ tomato+ onion + meat + cabbage + beet + carrot + salt + pepper is?

**2. Translate the following English food proverbs into Russian (14 points):**

1. A home is made by pies, not by wall.
2. Porridge and cabbage soup is our native food.
3. Appetite comes with eating.
4. They don't carry samovars to Tula town.
5. Too much butter is won't spoil the porridge.
6. He that will not work shall not eat.
7. Every one to his own taste.
8. Cast no greedy eye at another man's pie.
9. Man shall not live by bread alone.
10. Not enough salt is hardly a fault, but too much salt is cook's fault.
11. One with a plough, seven with a spoon.
12. This is bread and this is salt, and how be kind to speak your mind.
13. The first pancake is always lumpy.
14. Horse-radish isn't sweeter than garden radish.

**3. Translate the following idioms into Russian (15 points):**

1. a hard nut to crack;
2. it's not my cup of tea;
3. eat humble pie;
4. take the biscuit;
5. as cool as cucumber;
6. it's no use crying over split milk;
7. nutty as a fruitcake;
8. a piece of cake;
9. bad apple;
10. a lot on my plate;
11. big cheese;
12. walk on eggs;
13. life is like an ice cream – enjoy it before it melts;
14. never trusts skinny cook;
15. bakers make the world smell better.

**4. Read the text and ask 5 special questions (5 points):**

**Mass production of food**

Mass production of food is much cheaper overall than individual production of meals from raw ingredients. Therefore, a large profit potential exists for the manufacturers and suppliers of processed food products. Individuals may see a benefit in convenience, but rarely see any direct financial cost benefit in using processed food as compared to home preparation.

Processed food freed people from the large amount of time involved in preparing and cooking "natural" unprocessed foods. The increase in free time allows people much more choice in life style than previously allowed. In many families the adults are working away from home and therefore there is little time for the preparation of food based on fresh ingredients. The food industry offers

products that fulfill many different needs: From peeled potatoes that only have to be boiled at home to fully prepared ready meals that can be heated up in the microwave oven within a few minutes.

Modern food processing also improves the quality of life for people with allergies, diabetics, and other people who cannot consume some common food elements. Food processing can also add extra nutrients such as vitamins.

**5. Choose the right variant (40 points):**

- 1) Which is a kind of cabbage?  
a) cucumber    b) cauliflower    c) carrot    d) cherry
- 2) This vegetable can be fried, boiled, roasted, mashed.  
a) tomato    b) corn    c) pepper    d) potato
- 3) The only red vegetable among the following is ...?  
a) garlic    b) onion    c) beet    d) cabbage
- 4) This type of berries grows in bunches.  
a) grape    b) melon    c) cherry    d) apple
- 5) The only yellow fruit among the following is ...?  
a) Kiwi    b) orange    c) strawberry    d) apricot
- 6) The most popular ice-cream topping is made of ...  
a) apple    b) strawberries    c) watermelons    d) plums
- 7) A big green striped berry is called ...  
a) a lemon    b) a pineapple    c) a watermelon    d) an apple
- 8) Pork, beef, mutton are ...  
a) fish    b) meat    c) poultry    d) pastry
- 9) Seasoning is the synonym of the word ...  
a) alcohol    b) raining    c) seafood    d) relish
- 10) The main ingredient of all cakes and pies is ...  
a) flour    b) bread    c) cereal    d) spices
- 11) People who don't eat meat are called ...  
a) alcoholics    b) vegetarians    c) gourmets    d) sweet tooth

- 12) People who have stomach problems try to avoid ... food.  
a) salty                      b) sweet                      c) spicy                      d) warm
- 13) Those who want to lose weight should not eat ...  
a) chocolate                      b) meat                      c) eggs                      d) fish
- 14) Milk, cheese, butter and yoghurt are called ...  
a) Porridge                      b) game                      c) liquor                      d) dairy products
- 15) If you want to have a good sleep, don't drink ... in the evening.  
a) mineral water                      b) juice                      c) coffee                      d) tea
- 16) ... are placed at the left side of the serving table, tines pointed up.  
a) spoons                      b) forks                      c) knives
- 17) Put the butter ... on the bread plate.  
a) knife                      b) spoon                      c) fork
- 18) ... used for the main course.  
a) salad bowl                      b) dinner plate                      c) soup bowl
- 19) ... used for cutting meats.  
a) fish fork                      b) steak knife                      c) fish knife
- 20) ... used for bread and rolls, also for cheese.  
a) soup bowl                      b) small plate                      c) salad bowl
- 22) ... stimulate the appetite and are served at the beginning of the meal.  
a) soups                      b) desserts                      c) appetizers
- 23) The... is the most substantial course of the meal.  
a) dessert                      b) soup                      c) main course
- 24) The... in the classical French menu is a course served between the fish and the main meat courses.  
a) dessert                      b) entrée                      c) soup
- 25) The most popular ... is ice cream.  
a) entrée                      b) main course                      c) dessert
- 26) Marinated herring is a kind of ...  
a) soup                      b) appetizer                      c) beverage
- 27) Mutton chop is a kind of ...

- a) side dish    b) main course    c) dessert
- 28) ... is a group of menus, which are repeated in a certain cycle.  
a) carte du jour    b) a la carte menu    c) cycle menu
- 29) The dishes in this menu are served on this day only.  
a) carte du jour    b) a la carte menu    c) cycle menu
- 30) A menu having individual dishes listed with separate prices.  
a) table d'hote menu    b) a la carte menu    c) cycle menu
- 31) ... is usually used in hospitals, on airlines and in works canteens.  
a) table d'hote menu    b) a la carte menu    c) cycle menu
- 32) ... means dishes "according to the card".  
a) carte du jour    b) a la carte menu    c) cycle menu
- 33) The ... also may be folded and placed on the service plate.  
a) knife    b) napkin    c) spoon
- 34) The blades of all ... must face left.  
a) spoons    b) forks    c) knives
- 35) Put the wine ... in front of the main knife.  
a) spoons    b) cups    c) glasses
- 36) ... used with salt-cellar.  
a) place knife    b) fish fork    c) salt spoon
- 37) ...used when a fish course is served.  
a) place knife    b) steak knife    c) fish knife
- 38) ... used for cream soups.  
a) salad bowl    b) dinner plate    c) soup bowl
- 39) ...may be thick potage or thin consommé.  
a) soups    b) desserts    c) appetizers
- 40) ... is the sweet course at the end of a meal.  
a) dessert    b) soup    c) main course

**6. Choose one statement. Decide whether you agree or disagree. Think about examples you can use to support your point of view (80-100 words) (10 points).**

1. Women worry more about their diet than men.
2. Young people today eat less healthily than ten years ago.
3. Men cook as a hobby, women cook because they have to.
4. Vegetarians are healthier than people who eat a lot of meat.
5. You can often eat better in cheap restaurants than in expensive ones.
6. Every country thinks that their cooking is the best.