

Cukrász szakmai angol nyelv szituációk

1 tétel: Dobos- tortaához felhasznált nyersanyagok, torta készítése. Műveletekhez használt eszközök, gépek, berendezések.

Dobos-torta alapanyagai

Tésztához: tojás, cukor, liszt, vaj

Krémhez: egésztojás, cukor, vaj, csokoládé, kakaóvaj, kakaó, vanília

Tészta készítése: a tojásból és cukorból habot készítek- hozzákeverem a lisztet és az olvasztott vajat – zsírozott lisztezett tepsire 6 db kerek lapot kenek.

200 c° enyhén gőzös sütőben sütöm,

kerek lapokat szúrok belőle

5 lapot összetöltöm a krémmel

hűtőben dermedtem

A 6. lapot olvasztott cukorral lekenem, 16 felé osztom, ráteszem a megdermedt tortára

Krémmel körbekenem

A torta tetejét krémrózsával díszítem.

Torta készítéséhez használatos gépek, berendezések, eszközök.

Keverőgép

Sütő

Hűtőszekrény

Főzőlap

Mérleg.

Kézi habverő, habüst, habkártya, krémkeverő, tepsi, ecset, kenőkes, habzsák, habcső,

Dobos tart

Ingredients:

-for pastry: egg, sugar, plain flour, butter

-for cream: whole egg, sugar, butter, chocolate, cocoa butter, cocoa, vanilla

Preparation of the pastry: whip egg and sugar to a foam, add flour & melted butter, mix well and make 6 round-shaped layers into greased and floured baking tin. Bake at 200 degrees Celsius with steam. Fill the 5 layers of pastry with cream. Put it into the fridge. Spread melted sugar onto the 6th layer. Divide it to 16 slices and put it on the top of the cake. Spread cream on the side. Decorate the cake with cream roses.

Equipment, tools, kitchenware needed: mixer, oven, fridge, cooktop, scales, egg whisk, foam bowl, cream mixer, baking tin, baking brush, knife for spreading, foam bag, foam pipe.

2 tétel:

Pozsonyi kifli alapanyagai, készítése

Műveletekhez használt eszközök, gépek, berendezések.

Pozsonyi tészta alapanyagai:

Liszt, vaj, porcukor, élesztő, tojássárgája, tej,

Járulékos anyaga só

Töltelék hozzávalói:

Darált dió vagy mák, cukor, tej, mazsola, vanília, citromhéj

Készítése.

Tészta készítése,

tészta pihentetése 1 órát hűtőben

töltelék készítése

tészta darabolása – nyújtása – töltése – formázása- kenése tojássárgájával

Hűtőben pihentetem – lekenem tojás fehérjével - ha a tojásfehérje megszárad, sütöm

200 - 220 c° on

Eszközök gépek berendezések

Keverőgép, hűtőszekrény, sütő, mérleg, főzőlap nyújtófa, ecset, tepsi, daráló, lábas, fakanál, habkártya

Croissant filled with walnut or poppy seed (pozsonyi kifli)

Ingredients:

-for the pastry: flour, butter, castor sugar, yeast, egg yolk, milk, salt

-for the filling: ground walnut or poppy seed, sugar, milk, raisin, vanilla, lemon zest

Preparation:

Mix the ingredients for the dough and put it into the fridge for an hour to cool. Mix the ingredients for the filling. Cut the dough into pieces, spread it, fill it with walnut or poppy seed and brush the croissants with egg yolk. Put them into the fridge then brush with egg white. When the egg white dries bake the crescents in the oven at 200-220 degrees Celsius until golden brown.

Equipment, tools, kitchenware needed: mixer, oven, fridge, cooktop, scales, rolling pin, grinder, saucepan, baking tin, baking brush, knife, wooden spoon, plastic shovel for cream.

3. tétel

Krémes nyersanyagai, készítése

Műveletekhez használt eszközök, gépek, berendezések.,

A vajastészta alapanyagai:

Liszt , vaj, , ecet, só, víz

Készítése: lisztből, vízből, ecetből, sóból és 20 % vajból tésztát készítünk

Félóra pihentetés után a tésztába csomagoljuk a vaját, majd hajtogatjuk szimplán és duplán .

Hűtőben egy órát pihentetjük majd a hajtogatást, megismételjük

Pihentetjük a tésztát hűtőben egy órát.

A tésztából 2 db 2 mm vastag lapot nyújtunk

Sütés 220 – 230 c° – on

Krém hozzávalói:

Tej, pudringpor, cukor, tojás, vanília

Az egyik kisült tésztalapra keretet teszünk és belesimítjük a meleg krémet.

Ha kihűlt a másik lapot ráteszem, megfordítom, szeletelem, porcukorral megszórom.

Eszközök gépek berendezések

Dagasztógép, mérleg, hűtő főzőlap, keverőgép, nyújtófa, tepsi, habkártya, habverő, kés,

Szita, lábas,

French pastry

Ingredients of pastry made from butter:

flour, butter, vinegar, salt, water.

Preparation:

Make pastry from flour, water, vinegar, salt and 20 % butter. Leave the pastry for half an hour. Fold butter into pastry: fold simply then fold twice. Put it into the fridge to cool for an hour. Spread pastry in two pieces it must be 2mms. Bake the 2 layers in the oven at 220-230 degrees Celsius.

Ingredients for the cream: milk, pudding powder, sugar, egg, vanilla.

Spread the hot cream on one of the layers in a frame. When the cream cools down put the other layer on top.

Tools, machines, equipment:

mixer for dough, scales, fridge, cooktop, mixer, rolling pin, baking tin, egg whisk, sieve, knife, saucepan, plastic shovel for foam.

4. tétel

Képviselő fánk alapanyagai, készítése

Műveletekhez használt eszközök, gépek, berendezések.

Tészta alapanyagai:

Liszt, víz, zsír, pici só – cukor, tojás

Készítése. Víz, só, cukor, zsír felforralom – hozzáadom a lisztet – melegítem(resztelek)

Leveszem a tűzről – belekeverem a tojásokat

Formázom, gőzös sütőben 230 c° – on sütöm 2 ütemben

Sütés után a tészta üreges.

Krém alapanyagai:

Tej, pudringpor, cukor vanília krémet főzünk , tojáshabbal lazítjuk

A kisült tésztának kalapot vágunk, megtöltjük a krémmel, tejszínhabbal díszítjük, kalapot rátesszük, porcukorral meghintjük.

Eszközök gépek berendezések

Keverőgép, sütő, hűtő, mérleg, főzőlap, lábas, habkártya, habverő, habzsák, habcső, szita, literes mérő

Cream bun

Ingredients for pastry: flour, water, fat, a pinch of salt, sugar, eggs.

Preparation:

Mix water salt sugar & fat. Bring the mixture to the boil add flour heat it. Remove it from the heat – stir eggs. Make round shapes and bake the pastry in the oven with steam at 230 degrees Celsius in 2 parts. After baking there is a hole in the pastry.

Ingredients for cream: milk, pudding powder, sugar, whipped egg white.

Make vanilla cream from the ingredients and mix it with whipped egg whites. Fill the baked pastry with cream, decorate it with whipped cream cut tops or hats from the pastry and put them on the top of the cakes. Sprinkle with castor sugar.

Tools, machines, equipment: mixer, oven, fridge, scales, cooktop, saucepan, plastic shovel for foam, egg whisks, foam bag, foam pipe, sieve, a litre bowl for measuring.

5. tétel Fekete-erdő torta nyersanyagai készítése.

Műveletekhez használt eszközök, gépek, berendezések.

Tészta nyersanyagai. Tojás, cukor, liszt, kakaó, olvasztott vaj,

Krém nyersanyagai: tejszín, meggybefőtt, cukor, csokoládé, keményítő, cseresznyepálinka, Zselatin,

Díszítése: meggy, csokoládé reszelék, tejszínhab

Készítése.

Tészta készítése – 4 lapot készítünk,

Töltelék:

Cseresznyepálinkával ízesített tejszínhab

Csokoládés tejszínkrém

Meggykrém, amit a meggybefőtt levéből, meggybefőttből, cukorból és keményítóből főzünk.

Torta készítése:

A három krémet felváltva, habzsákból a lapok közé nyomjuk

A tortát dermesztjük- díszítjük

Eszközök gépek berendezések

Keverőgép, sütő, hűtő, mérleg, főzőlap, lábas, habkártya, habverő, habzsák, habcső, szita, literes mérő, reszelő, kenőkés.

Black forest cake

Pastry ingredients: eggs, flour, cocoa, melted butter

Ingredients for cream: double cream, sour cherry preserve, sugar, chocolate, starch, cherry palinka (home-made brandy from cherry), jelly.

Decoration: sour cherry, grated chocolate, whipped cream

Preparation:

Make 4 layers of sponge cake pastry. Whip eggs and sugar into foam then add flour and cocoa powder spoon by spoon. Bake in the oven at 180 degrees Celsius.

3 kinds of fillings: whipped cream flavoured with cherry palinka

chocolate cream

sour cherry cream made from the juice and fruit of sour cherry

preserve, sugar and starch.

Final preparation: fill the layers with the 3 kinds of fillings from foam bag, cool the cake and decorate it.

Tools, machines, equipment: mixer, oven, fridge, scales, cooktop, saucepan, plastic shovel for foam, egg whisk, foam bag, foam pipe, sieve, a litre jug for measuring, grater, knife for spreading the cream.

6. tétel: Rákóczi-túrós nyersanyagai, készítése:

Műveletekhez használt eszközök, gépek, berendezések

Omlós tészta nyersanyagai:

Liszt, vaj, porcukor, tojás sárgája, csipet só

Készítése: a szárazanyagokat összemorzsoljuk, hozzáadjuk a tojássárgáját, pihentetjük,

A tésztát kinyújtjuk és kisütjük, forró barackízzel lekenjük

Töltelék: túró, cukor, tojássárgája, citromhéj, vanília,

A kisült lapra rákenjük a túró-tölteléket, sütőben szárítjuk a felületét.

Meleg tojás habkrémet készítünk, a túró tetejére kenjük.

150 fokos száraz sütőtérben bőrösítjük a tetejét szeleteljük.

Eszközök gépek berendezések

Keverőgép, sütő, hűtő, mérleg, főzőlap, lábas, habkártya, habverő, habzsák, habcső, szita, literes mérő, reszelő, kenőkés, nyújtófa, fa munkaasztal

Rákóczi Túró/ Curd cheese square Rákóczi style

Ingredients for shortcrust/rough puff/ puff pastry:

plain flour, icing sugar, butter, egg yolks, a pinch of salt.

Preparation: mix the dry ingredients with butter add egg yolks leave the pastry for rest for half an hour in the fridge. Spread the pastry and bake it at 180 degrees Celsius. Spread hot apricot jam on the pastry.

Ingredients for filling:

cottage cheese, sugar, egg yolk, lemon zest, vanilla.

Spread cottage cheese filling on the baked pastry, dry the surface in the oven.

Make warm whipped egg cream and spread on the top of cottage cheese. Heat it up in a dry oven to get "skin" on the surface of the cake.

Tools, machines, equipment: *mixer, oven, fridge, scales, cooktop, saucepan, plastic shovel for foam, egg whisk, foam bag, foam pipe, sieve, a litre jug for measuring, grater, worktop, cutting board, rolling pin, knife for spreading the cream.*

7 tétel: Tiroli meggyes rétes készítéséhez felhasznált nyersanyagok, készítése Műveletekhez használt eszközök, gépek, berendezések

Tésztája vajás tészta

Alapanyagai: liszt, vaj, , ecet só, víz,

Készítése.

Tésztakészítés

Tészta pihentetése

Zsiradék alap burkolása – nyújtása – hajtogatása – tészta pihentetése hűtőben 1 órát

A tésztát ismételten hajtogatjuk és pihentetjük

A tészta nyújtása töltése meggytöltelékkel.

Sütés: 220 fokon 2 ütemben

Szeletelés

Töltelék nyersanyagai: magozott meggy, cukor, fahéj,

Eszközök gépek berendezések

Dagasztógép, tésztaanyújtó gép, sütő, hűtő, mérleg, , habkártya, szita, reszelő, kenőkés, nyújtófa, fa munkaasztal, ecset, keverőtál, sütőtepsi,

Sour cherry strudel Tyrol style

Ingredients for short/buttery pastry:

flour, butter, vinegar, salt, water.

Preparation:

Make pastry from the ingredients, leave the pastry for rest. Cover butter, spread, fold, put it into the fridge for an hour. Then fold and leave it to rest again. Spread the pastry (draw it) and fill it with sour cherry stuffing. Bake it in the oven at 220 degrees Celsius in 2 steps. Slice the strudel.

Ingredients for filling: sour cherry, sugar, cinnamon.

Tools, machines, equipment:

kneading machine, machine for spreading the pastry, oven, fridge, scales, plastic shovel for foam, sieve, grater, brush, mixing bowl, baking tin, rolling pin, wooden worktop.

8. tétel. Vajas és tepertős pogácsához felhasználható nyersanyagok, készítése Műveletekhez használt eszközök, gépek, berendezések

Vajas pogácsa vajas tésztából készül.

A tepertős pogácsa készítésekor a vaj helyett tepertőt használunk

Tészta nyersanyagai: liszt vaj, tepertő, só bors, ecet, víz, tojás

Készítése

Előtésztát készítünk – pihentetés – zsiradék burkolása a tésztába – nyújtás – hajtogatás

Pihentetés – hajtogatás – pihentetés – tészta nyújtása ujjnyi vastagságra

Kiszaggatjuk – tojással megkenjük – pihentetés után 220 fokon sütés

Eszközök gépek berendezések

Dagasztógép, tésztaanyújtó gép, sütő, hűtő, mérleg, habkártya, szita, reszelő, kenőkés, nyújtófa, fa munkaasztal, ecset, keverőtál, sütőtepsi, kiszúró

Savoury Scones with butter/cracklings

Ingredients for pasta:

flour, cracklings/butter, salt, black pepper, yeast, water, eggs.

Preparation:

Mix the ingredients except cracklings/butter leave it for rest. Cover cracklings/butter, spread, fold, leave it for rest-fold it again, leave it for rest, spread as thick as a finger. Form round shapes from pasta, spread egg on the surface- leave the scone for rest before baking. Bake them at 220 degrees Celsius until light brown.

Tools, machines, equipment:

kneading machine, machine for spreading the pastry, scone form, oven, fridge, scales, plastic shovel for foam, sieve, grater, brush, mixing bowl, baking tin, rolling pin, wooden worktop.

9. tétel: Vajas felvertből készült gyümölcstorta nyersanyagai, készítése Műveletekhez használt eszközök, gépek, berendezések

Vajas felvert nyersanyagai: vaj, porcukor, tojás, liszt
Készítése: vajat és a porcukrot kihabosítjuk, hozzáadjuk a tojást majd a lisztet
Formában sütjük 190 fokon
Cukrászkrémmel töltjük
Gyümölcssel kirakjuk
Zselével fényezzük

Eszközök gépek berendezések
keverőgép, sütő, hűtő, mérleg, , habkártya, szita, reszelő, kenőkés, ecset, keverőtál,
sütőtepsi, kiszúró habverő, keverőtál, főzőlap, tortaforma

Fruit tart/flan/cake

Ingredients for short/buttery pastry:

flour, butter, caster sugar, eggs, salt.

Preparation:

Make foam from castor sugar & butter. Add eggs then flour, mix well. Bake it in a round baking tin at 190 degrees Celsius.

Fill the cake with confectioner's cream. Decorate it with fruit. Put jelly on top to make it shiny.

Tools, machines, equipment:

mixer, oven, fridge, scales, plastic shovel for foam, sieve, knife for spreading grater, brush, mixing bowl, baking tin, rolling pin, wooden worktop, whisks, cooktop, saucepan.

10. tétel Gyümölcskenyér nyersanyagai készítése

Műveletekhez használt eszközök, gépek, berendezések

Gyümölcs kenyér nyersanyagai:

Vaj, liszt, cukor, tojás, vanília, citromhéj, cukrozott gyümölcs dió

Készítése

Vaj – porcukor habosítás – hozzáadjuk a tojás sárgáját, a lisztet, a felvert tojáshabot, végül az ízesítő anyagokat

Zsírozott formában sütjük.

Eszközök gépek berendezések

keverőgép, sütő, hűtő, mérleg, , habkártya, szita, reszelő, kenőkés, ecset, keverőtál,
sütőtepsi, kiszúró habverő, keverőtál, főzőlap, tortaforma

Fruitcake

Ingredients for pastry:

flour, butter, sugar, eggs, vanilla extract, lemon zest, sugary dried fruit, walnut.

Preparation:

Make foam from castor sugar & butter. Add egg yolks, flour and whipped egg white. Finally mix with all the other ingredients. Bake it in a greasy baking tin.

Tools, machines, equipment:

mixer, oven, fridge, scales, plastic shovel for foam, sieve, grater, knife for spreading, brush, mixing bowl, baking tin, wooden worktop, whisks.

Élelmiszer-vegyiáru szakmai angol nyelv szituációk

1. Ajánljon a vevőnek malomipari termékeket!

Milling industry products

SA: Good morning. Can I help you? / What can I do for you?

C: Good morning. Can I have some flour? What kind of flour have you got?

SA: We have **wheat, corn and rye flour.**

C: OK, I would like wheat flour.

SA: How much would you like? We have 1kg, 2kg of flour.

C: I'll have 1kg wheat flour, please.

SA: Here you are. Anything else?

C: Yes, please. My son wants to eat something for breakfast. What cereals do you recommend?

SA: I recommend **cornflakes flavoured with chocolate, strawberry, honey and nuts.** It's gluten free. We also have **muesli** with fresh or dried fruits, seeds and nuts. He can eat them with milk or yoghurt. Which one would you like?

C: Muesli with dried fruits, please.

SA: Here you are. Is that all?

C: Yes, that's all.

SA: The cash desk is over there. Thank you for the shopping. Good bye.

C: Goodbye.

2. **Ajánljon a vevőnek mosószereket ruha mosásához!**

Laundry Detergents

SA: Good morning. Can I help you? / What can I do for you?

C: Good morning. Can I have some **washing material** for clothes? What can you recommend?

SA: We have washing powder, washing liquid, washing capsule and washing gel. They are for white, black and coloured clothes.

C: How are they packed?

SA: The washing powder can be in paper boxes or plastic bags, the washing capsules can be in plastic boxes. The washing liquid can be in flacons.

C: Can I have washing liquid for coloured clothes?

SA: How much would you like? We have one litre or four litres.

C: I'll have one litre of washing liquid for coloured clothes, please.

SA: Here you are. Anything else?

C: Yes, please. I would like some stain remover.

SA: We have Vanish. How much would you like?

C: One litre, please.

SA: Here you are. Is that all?

C: Yes, that's all.

SA: The cash desk is over there. Thank you for the shopping. Good bye.

C: Goodbye.

3. Ajánljon a vevőnek téztafélét!

Pasta

SA: Good morning. Can I help you? / What can I do for you?

C: Good morning. Can I have some pasta?

SA: What kind of pasta would you like?

C: I need pasta for meat soup, pasta with paprika chicken and pasta for tomato soup. What do you recommend?

SA: I recommend Gyermelyi vermicelli for meat soup, shell shaped pasta with paprika chicken an ABC pasta for tomato soup.

C: OK. I would like vermicelli, ABC pasta and shell shaped pasta.

SA: How much would you like? We have **half a kilo of** shell shaped pasta, **quarter of** a kilo of vermicelli and a quarter of a kilo of ABC pasta.

C: I'll have 1kg of shell shaped pasta, a packet of ABC pasta and one packet of vermicelli, please.

SA: Here you are. Anything else?

C: Yes, please. My son is allergic to flour. What do you recommend?

SA: I recommend gluten free pasta. How much would you like?

C: Half a kilo, please.

SA: Here you are. Is that all?

C: Yes, that's all.

SA: The cash desk is over there. Thank you for the shopping. Good bye.

C: Goodbye.

4. Ajánljon a vevőnek szappant!

Soap

SA: Good morning. Can I help you? / What can I do for you?

C: Good morning. I would like to buy **quality soap**. What can you recommend?

SA: I recommend **perfume soap or cream soap**. They are very good for the skin.

C: How are they packed?

SA: They are packed in paper boxes.

C: OK. I would like **one bar of soap**. What brand have you got?

SA: We have Palmolive, Dove, Baba, Fa and Nívea. Which one do you prefer?

C: I would like Dove.

SA: Here you are. Anything else?

C: Yes, please. I also need **liquid soap**.

SA: OK. **We have the same brands**. Which one would you like?

C: Palmolive, please.

SA: Here you are. Is that all?

C: Yes, that's all.

SA: The cash desk is over there. Thank you for the shopping. Good bye.

C: Goodbye.

5. Ajánljon a vevőnek kenyeret és pékárut!

Bakery products

roll croissant a loaf of bread pretzel	apple pie cocoa roll milk loaf cake
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SA: Good morning. Can I help you?

C: Good morning. Can I have some **rolls**?

SA: How many rolls would you like?

C: Six rolls, please.

SA: Here you are. Anything else?

C: Yes, please. I would like two **apple pies, a loaf of gluten free bread and three pretzels.**

SA: Here you are. A loaf of gluten free bread and three pretzels. How many apple pies would you like?

C: Two, please.

SA: Here you are. Is that all?

C: Yes, that's all.

SA: The cash desk is over there. Thank you for the shopping. Good bye.

C: Goodbye.

6. Ajánljon a vevőnek konyhai tisztítószereket!

Cleaners in the kitchen

floor polish

Power & Shine Kitchen Cleaner

furniture cleaner

washing up liquid

oven cleaner

disinfectant

SA: Good morning. Can I help you?

C: Good morning. I want to do the spring cleaning. What cleaners do you recommend?

SA: We have a wide selection of window cleaner, floor polish, Power & Shine Kitchen Cleaner, furniture cleaner, washing up liquid and oven cleaner. Which one would you like?

C: Can I have Clin window cleaner and CifPower & Shine Kitchen Cleaner?

SA: Here you are. Anything else?

C: Yes, please. I need washing up liquid. What do you recommend?

SA: We have Jar, Pur, Cif and Ultra Daisy. Which one do you prefer?

C: Can I have a flacon of Pur, please.

SA: Here you are. Is that all?

C: Yes, that's all.

SA: The cash desk is over there. Thank you for the shopping. Good bye.

C: Goodbye.

7. Ajánljon a vevőnek édesítőszereket!

Sweeteners

SA: Good morning. Can I help you?

C: Good morning. Yes, please. I would like to buy sugar for chocolate cake. What do you recommend?

SA: We have caster sugar, granulated sugar and brown sugar. Which one would you like?

C: Can I have a kilo of caster sugar, please?

SA: Here you are. Anything else?

C: Yes, please. I need a box of sugar cubes and I want some honey. What do you recommend?

SA: We have acacia and mixed flower honey. Which one would you like?

C: I would like a jar of acacia honey.

SA: Here you are. Anything else?

C: Yes, please. I would like to buy artificial sweetener. What do you recommend?

SA: We have polysweet, nutrasweet and saccharin. Which one would you like?

C: I would like a box of saccharin, please.

SA: Here you are. Is that all?

C: Yes, that's all.

SA: The cash desk is over there. Thank you for the shopping. Good bye.

C: Goodbye.

8. Ajánljon a vevőnek tisztítószeret nappali takarításához!

Cleaners in the living-room

SA: Good morning. Can I help you?

C: Good morning. I want to do the spring cleaning. I want to clean furniture, leather, fake leather, armchairs, parquet and carpet. What cleaners do you recommend?

SA: We have a wide selection of carpet, furniture, leather, fake leather cleaners, floor polishes and stain removers. Which one would you like?

C: Can I have a flacon of Vanish stain remover and a flacon of Vanish carpet and furniture cleaner?

SA: Here you are. Anything else?

C: Yes, please. What kind of floor polish do you recommend for the parquet?

SA: I recommend a jar of Sofix.

C: OK. I'll take it.

SA: Here you are. Is that all?

C: Yes, that's all.

SA: The cash desk is over there. Thank you for the shopping. Good bye.

C: Goodbye.

9. Ajánljon a vevőnek édesipari termékeket!

Products of sweets industry

SA: Good morning. Can I help you?

C: Good morning. Yes, please. I would like to buy some chocolate. What do you recommend?

SA: We have dark chocolate, milk, filled chocolate. Which one would you like?

C: Can I have a bar of milk chocolate, please.

SA: Here you are. Anything else?

C: Yes, please. I also need a bar of filled chocolate. What kind of filling do you have?

SA: We have strawberry, pineapple and hazelnut. Which one would you like?

C: I would like a bar of strawberry chocolate, please.

SA: Here you are. Anything else?

C: Yes, please. I would like to buy fruit jelly and wafer for my son. What do you recommend?

SA: We have lemon, sour cherry jelly and wafer filled with chocolate, vanilla and lemon, Milka praline. Which one would you like?

C: I would like half a kilo of vanilla wafer, sour cherry jelly and Milka praline filled with nut cream, please.

SA: Here you are. Is that all?

C: Yes, that's all.

SA: The cash desk is over there. Shall I wrap it up for you?

C: Yes, please.

SA: Thank you for the shopping. Goodbye.

C: Goodbye.

10. Ajánljon a vevőnek fürdőszobai tisztítószereket!

Cleaning supplies used in the bathroom

SA: Good morning. Can I help you?

C: Good morning. I have moved to a new flat. I want to clean the tiles, the mirror and the toilet. What cleaners do you recommend?

SA: We have a wide selection of **scrubbing cleaners, mirror cleaner, floor polishes, disinfectants and stain removers.** Which one would you like?

C: Can I have mirror cleaner Cif Cleaner?

SA: Here you are. Anything else?

C: Yes, please. What do you recommend for the toilet?

SA: I recommend a flacon of **bleach**, Domestos is the best.

C: OK. I'll take it.

SA: Here you are. Is that all?

C: Yes, that's all.

SA: The cash desk is over there. Thank you for the shopping. Good bye.

C: Goodbye.

Fogadás szakmai angol nyelv szituációk

COOKING:

1,

A: I was thinking about cooking dinner tonight.

B: What do you want to make?

A: I'm not exactly sure.

B: I wouldn't mind a beef bowl.

A: How do I make that?

B: All you need is rice, teriyaki sauce and beef.

A: That sounds easy, but how do I make it?

B: First, you need to make some white rice.

A: Then what do I do?

B: Then you need to shred some beef and marinate it with teriyaki sauce.

A: Is there anything else I need to do?

B: Then you cook it up and eat it.

2,,**Bread**

A: I want to cook something tonight.

B: What do you want to make?

A: I'm not exactly sure.

B: I would like to taste home made bread.

A: How do I make that?

B: All you need is flour,salt,water and yeast.

A: That sounds easy, but how do I make it?

B: First, you need to make the dough.

A: Then what do I do?

B: Then you need to mix all the ingredients.

A: Is there anything else I need to do?

B: Then you just bake it in the oven and eat it.

SERVING:

1,

Waitperson: Hi. How are you doing this afternoon?

Customer: Fine, thank you. Can I see a menu, please?

Waitperson:: Certainly, here you are.

Customer: Thank you. What's today's special?

Waitperson:: Grilled tuna and cheese on rice.

Customer: That sounds good. I'll have that.

Waitperson:: Would you like something to drink?

Customer: Yes, I'd like a coke.

Waitperson:: Thank you. (returning with the food) Here you are. Enjoy your meal!

Customer: Thank you.
Waitperson: Can I get you anything else?
Customer: No thanks. I'd like the check, please.
Waitperson: That'll be \$14.95.
Customer: Here you are. Keep the change!
Waitperson: Thank you! Have a good day!
Customer: Goodbye.

2,

Kevin: The spaghetti looks really good.
Alice: It is! I had it the last time I was here.
Peter: How is the pizza, Alice?
Alice: It's good, but I think the pasta is better. What would you recommend?
Waitperson: I'd recommend the lasagna. It's excellent!
Alice: That sounds great. I'll have that.
Waitperson: Fine. Would you like an appetizer?
Alice: No, lasagna is more than enough for me!
Kevin: I think I'll have the lasagna as well.
Waitperson: Right. That's two lasagnas. Would you like an appetizer?
Kevin: Yes, I'll take the calamari.
Peter: Oh, that sounds good! I can't decide between the chicken marsala and grilled fish.
Waitperson: The fish is fresh, so I'd recommend that.
Peter: Great. I'll have the fish. I'd also like a salad.
Waitperson: What would you like to drink?
Kevin: I'll have water.
Alice: I'd like a beer.
Peter: I'll take a glass of red wine.
Waitperson: Thank you. I'll get the drinks and the appetizers.
Kevin: Thank you.

3,

A: One Grand Slam breakfast for you!
B: Thank you, but I've just noticed that these eggs are fried, and I ordered scrambled.
A: Thank you for pointing that out. I mistakenly gave you your friend's breakfast.
B: Not a problem. I can just trade my plate with his.
A: A special order of banana pancakes for you, right?
B: Pancakes? I don't like pancakes. I ordered waffles.
A: I am so sorry, sir! I will exchange it right away.
B: All right. I can eat my bacon and eggs while you are exchanging my pancakes for waffles.
A: I will be back in a minute, sir.
B: Thank you.

CLEANING/HOTEL MANAGEMENT:

1,

Hotel reception: Reception Linda speaking. How can I help you today?

Bridget: Hello, I'm staying in room 321. I would like you to send someone to clean the room, if it is possible?

Linda: Sure. Do you want it cleaned now or do you have a time in mind?

Bridget: Well, me and my family are leaving in 15 minutes. Could you send someone after we have left. We will be out then for most of the day

Linda: Alright that is no problem. Is there anything else I may help you with?

Bridget: No, that'll be all for now, if I need anything I will give you a call.

Linda: OK. Have a nice day out with your family. Your room will be clean by midday.

Bridget: Thank you Linda.

2,

John: Hello am John.

Hotel receptionist: Yes, Sir. How may I help you today?

John: I have a plane to catch tomorrow morning and I can't miss it. Is it possible to arrange a wake-up call for 6:30am?

Hotel receptionist: Yes, I am arranging that right now. What is your room number?

John: Am staying in room 666.

Hotel receptionist: OK, you'll get your wake-up call at 6:30 in the morning. Is there anything else I can help you with today?

John: Yes, I'd like to have some breakfast and a pot of tea delivered to by room after my wake up call.

Hotel receptionist: What breakfast would you like a full English or continental breakfast.

John: A full English with extra toast please.

Hotel receptionist: Alright.

John: Yeah. That'll be all for now. I will settle my bill, when I check out in the morning.

Hotel receptionist: Would also like me to arrange a taxi to the airport for you?

John: Hmm, yes that would be great. Can you order one for 8-30am.

Hotel receptionist: Yes, that will be fine. Is that all?

John: Yes, Thanks for all your help.

Hotel receptionist: It was my pleasure. Have a nice day.

John: Thanks and you to. Bye.

3,

David: Hello, would you organize me a taxi for tomorrow afternoon?

Hotel receptionist: That will be no problem. Where do you want the taxi to take you?

David: Well, I have to be at a business conference for 2 o'clock at the Regents hotel. I'm hoping that it is not very far away from here.

Hotel receptionist: No. It's only a twenty minute drive from this hotel and your will be fine as the traffic is very quite at that time.

David: Then one thirty will be fine. No! make it one fifteen to be on the safe side. Book the taxi for 1-15 in the afternoon, please.

Hotel receptionist: OK. I will make booking right away for you.

David: Thank you for your help. And please tell the taxi company to make sure the taxi arrives by 1-15, as that will leave me plenty of time.

Hotel receptionist: Would you like me to order a taxi for when you return?

David: That's a great idea. Could make sure the taxi waiting for me outside for 8 o'clock

Hotel receptionist: Don't worry, we'll take care of that.

4,

A: I'd like to reserve a hotel room.

B: That should be no problem. May I have your full name, please?

A: My name is John Sandals.

B: Hello, Mr. Sandals. My name is Michelle. What days do you need that reservation, sir?

A: I'm planning to visit New York from Friday, April 14 until Monday, April 17.

B: Our room rates recently went up. Is that okay with you, Mr. Sandals?

A: How much per night are we talking about?

B: Each night will be \$308.

A: That price is perfectly acceptable.

B: Wonderful! Do you prefer a smoking or nonsmoking room?

A: Nonsmoking, please.

B: Next question: Is a queen-size bed okay?

A: That sounds fine.

B: Okay, Mr. Sandals. Your reservation is in our computer. All we need now is a phone number.

A: Certainly. My phone number is 626-555-1739.

B: Thank you, Mr. Sandals. We look forward to seeing you in New York!

5,

Check-in desk: Welcome.

You: Hi. I have a reservation for _____(your full name).

Check-in desk: Wonderful, let me look up your reservation, may I see your ID please?

You: Yes, of course. Here it is.

Check-in desk: Thank you. I see you have a reservation for 3 nights. Is that right?

You: Yes.

Check-in desk: We need to keep a credit card on file during your stay, what card would you like me to use for this?

You: You can use my Visa, but can I pay for the room in cash when I check-out?

Check-in desk: Yes, of course. We just need to keep a card on file while you are here. Okay. Here is your room key; your room number is written on the envelope. You have a single, queen-size bed in a non-smoking room.

You: Thank you.

Check-in desk: The elevator to your room is around the corner. If you have any questions once you are in your room, just give us a call here at the front desk by dialing 0. Enjoy your stay.

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Műszaki eladó szakmai angol nyelv szituációk

1. Ajánljon kazettás magnót a vevőnek!

You can adjust the bands with this button

SA: -Hello. Are you looking for something?

C: -I'd like to buy a cassette player for my children.

SA: -What brand would you like?

C: -You know my children want to play with it so I need a very hard and durable one.

SA: -I'd suggest a very reliable model from Japan. It's been developed for kids who don't look after their belongings very much.

C: -Yes, yes. That's just what I need. Has it got a radio in it?

SA: -Yes. You can adjust the bands with this button.

C: -Is this compatible with a CD player?

SA: -No, unfortunately not. But it has a built-in alarm clock that plays funny melodies for kids.

C: -Oh, that's great. Is this under guarantee?

SA: -Yes, it is. For six months if you fill in this form properly.

C: -Sure. What about headphones? Can I have them?

SA: -You can get them as a present going together with the cassette player.

C: -Thanks. Where shall I pay?

2. Ajánljon a vevőnek tévékészüléket!

Can you deliver it to my apartment?

SA: .Good afternoon. What can I do for you?

C: -We've just moved to Budapest and are renting a flat now. All we need is a TV.

SA: -What television would you like?

C: -Something small because only my wife wants to watch this or that...

SA: Basically, we have only two types available in the small-size category. They're Philips and Daewoo.

C: -I'd prefer to have a Philips.

SA: -Here you are.. It's rather small with a relatively big screen. It's so convenient, you can put it in your car and take everywhere. If you don't watch TV a lot, then it's just perfect.

C: -Has it got a remote control?

SA: -Yes, of course. It needs only two small batteries.

C: -Can I have an instruction booklet?

SA: -It's inside the box next to the guarantee booklet.

C: -Great. Can you deliver it to my apartment? I've come here on foot.

SA: Sure. What's your address?

3. Ajánljon a vevőnek videó lejátszót! I'd like to buy it on hire purchase.

SA: -Good morning. Can I help you?

C: -I'd like to buy a video recorder.

SA: -Do you have a Sony VCR available?

SA: -Yes. People buy this video like hot cakes. This is a new development for everyday home use. It has four heads, digital Dolby Surround system and represents long-lasting quality.

C: -Okay. I need a VCR that I can use daily because we usually rent video tapes and my children are addicted to it.

SA: -Will, in this case this would be the best choice. It has a remote control, too so that you don't have to stand up to adjust the buttons.

C: -Right. I'll have it but I'd like to buy it on hire purchase.

SA: -For how long? Six or twelve months?

C: -Six months.

SA: Yes. You'll have 12000 forint instalments and you have to pay the first instalment right now.

C: -Here you are.

SA: I'll have it delivered to your home. What's your address?

4. Ajánljon a vevőnek MP3-MP4 lejátszót!

MP3-MP4 player

C: -Good morning!

SA: -Good morning. What can I do for you?

C: -I would like to buy an MP3 or MP4 player but I'm not sure. What do you recommend?

SA: -I recommend MP4 player because it's the latest invention. You can record text, picture, video film, write phone numbers, you can listen to music or the radio, watch pictures or video and read texts.

C: -OK. Can I have an MP4 player?

SA: -How much RAM do you need? Do you need 2, 4, 8 or 12 gigabyte?

C: -I think I'll take 4 gigabyte. How much is it?

SA: -It's 6000 forints. You can pay at the cash desk

C: -Thank you!

SA: Thank you for the shopping. Bye.

C: -Bye.

5. Ajánljon a vevőnek mosogatógépet!

Dishwasher

C: -Good morning!

Sa: -Good morning, can I help you?

C: -Yes, I'd like to buy a dishwasher. What brand have you got?

Sa: -We've Whirlpool, Zanussi and Fagor.

C: -What type do you recommend?

Sa: I recommend A class category, because it's energy saving.

C: Can you show me on A class category machine?

Sa: Certainly. How do like this machine? It's very good. It is finger prints proof you can put twelve carers into it.

C: How much water does it need?

Sa: -It needs 13 liters of water.

C: -That's fine.

Sa: -Do you like it?

C: -Yes I do. I think I'll take it. How much is it?

Sa: It 119000 forints. You can pay at the cash desk.

C: -Thank you. Bye.

Sa: -Thank you for the shopping. Bye.

6. Ajánljon a vevőnek CD lejátszót!

CD player

Sa: -Good morning! Can I help you?

C: -Yes, please. I'd like to buy a stereo radio CD player.

Sa: -This one has got a very good radio with eight bands.

C: -How do I operate it?

Sa: -First you insert two small-sized batteries. With this switch you select either the CD or the radio. Don't forget to plug the headphones in.

C: -What CD can I use?

Sa: -Any. Normal or rewritable.

C: -Good. It looks easy to operate.

Sa: -You know the buttons, don't you? There's no open button you just lift the lid carefully on the right hand side. And one more thing, we supply it with a belt clip.

C: -Is there a guarantee?

Sa: -Of course. And an instruction booklet in case you forget something.

7. Ajánljon a vevőnek hűtőszekrényt!

Fridge

C: Good morning.

Sa: -Good morning. Can I help you?

C: -Yes I need a fridge. What do you recommend?

Sa: I can recommend Zanussi, Indesit, Fagor, Whirlpool. I can show you a brand new machine. It has a lot of functions.

C: -What kinds of function does it have?

Sa: - It has finger print proof doors, quick-cooling function and open door alarm.

C: - Is there a freezer box in it?

Sa: - Yes there in. It's in class A so it's the most energy saving machine in the market. It has self -melting function too.

C: -I see. How much is it?

Sa: -It' 130000forints.

C: -Can you show it to me?

Sa: -Certainly. Here it is. There are glass shelves in it.

C: -That's nice. I'll take it.

Sa: -You can pay at the cash desk.

C: -Ok, thank you. Bye.

Sa:- Thank you for the shopping. Bye.

8. Ajánljon a vevőnek TV készüléket!

Television

Sa: -Good morning! Can I help you?

C: -Yes, please. Could you tell us something about this Tv set? I like its colours very much.

Sa: -It's a South Korean Tv set. Very reliable, we haven't had any complaints about it.

C: -How large is its screen?

Sa: -19 inches.

C: -Hm, two inches larger than that of my present Tv.

Sa: -It's very easy to operate, either mechanically or with the remote control.

C: -How many channels has got it?

Sa: -Seventy-two.

C: -Good. Has it got teletext?

Sa: -Certainly.

C: -Is it compatible with a Japanese VCR?

Sa: -Yes, Miss.

9. Ajánljon a vevőnek tűzhelyet!

Cooker

Sa: -Good morning. Can I help you?

C: -Good morning. I'd like to buy a cooker.

Sa: -Do you need gas or electric cooker?

C: -I need an electric cooker with ceramic top.

Sa: -We have Indesit, Fagor, Bosch. Which one do you prefer?

C: I prefer Indesit.

Sa: -It's an A class category machine.

C: -What does it mean?

Sa: -It's energy saving.

C: -How many programmes has it got?

Sa: -You can use the ceramic top for cooking. There are several programmes of the oven you use the grill(pizza) cake and traditional modes: There's a special ventilation mode with which you can make food ready more quickly.

C: -Good. How do you operate it?

Sa: You can adjust the clock with these buttons. There are 6 grades in the ceramic top switches, so you can cook with 6 difference heats. You can adjust the temperature and several and several modes for the oven with these 2 switches.

C: -I see. How much is it?

Sa: -110000 forints.

C: -I think I'll take it. Is there a guarantee?

Sa: -Yes, there is. It's next to the instruction booklet.

C: -OK. Thank you.

Sa: -You can pay at the cash-desk. Thank you for the shopping. Good bye.

C: Good bye.

10. Ajánljon a vevőnek mosógépet!

Washing machine

Sa: -Good morning! Can I help you?

C: -Yes, I'd like to buy a washing machine.

Sa: -Do you think of automatic washing machine?

C: -Yes, of course. What do you recommend?

Sa: -Would you like machine loaded on top or loaded into the front?

C: -I need a machine loaded on top because my bathroom is small.

Sa: -We have Zanussi, Indesit, Electrolux, Whirlpool, Lg. Which make would you like?

C: -I need Whirlpool.

Sa: -Here you are. How do you like this one?

C: -It's nice. How many clothes can I load into it at a time?

Sa: -You can load 5 kgs of clothes at a time. There is half programme as well.

C: -Does it work with hot or cold water?

Sa: -It works with both. It depends on the installation.

C: -Is there an energy saving programme?

Sa: -Yes, there is, and short period spin drying. You can wash woollen clothes with it and there is a special rising programme, so your clothes won't shrink.

C: -It's very good. How much is it?

Sa: -It's 85000 forints. You can pay at the cash desk.

C: -Thank you. Bye.

Sa: -Thank you for the shopping. Bye.

Pék szakmai angol nyelv szituációk

1, Bread

A: I want to cook something tonight.

B: What do you want to make?

A: I'm not exactly sure.

B: I wouldn't mind a white bread.

A: How do I make that?

B: All you need is flour, salt, water and yeast.

A: That sounds easy, but how do I make it?

B: First, you need to make dough.

A: Then what do I do?

B: Then you need to mix the ingredients.

A: Is there anything else I need to do?

B: Then you bake it in the oven and eat it.

2, Rolls

A: I want to bake some rolls for breakfast tomorrow.

B: Good idea! But I don't know how to make it.

A: Ohh, it's very easy.

B: What are the ingredients?

A: Just allpurpose flour, salt, yeast, water and sugar.

B: How do you make it?

A: First, you need to make the dough.

B: Then what do I do?

A: Then you need to mix the ingredients.

B: Is there anything else I need to do?

A: Then you form the rolls to be round and bake them in the oven.

3, Rye bread

A: I want to bake rye bread for snack.

B: That sounds good. But how can I make it?

A: First, the ingredients is: wheat flour, rye flour, salt, sugar, water and yeast.

B: How do you make it?

A: You need to make dough.

B: Then what do I do?

A: Then you need to mix the ingredients.

B: Is there anything else I need to do?

A: Then you form the bread and put into the oven.

4, Pastel De Belém

A: Do you want to make a Portuguese cake?

B: Of course, it's a good idea. But how can I make it?

A: This cake is very easy and fast.

B: Good.

A: First the ingredients are: leafy dough, milk, sugar, wheat flour, butter, salt and egg powder.

B: Oh, it's a very long ingredients list.

A: First step: boil the milk, sugar, salt, and butter. Second step: form the leafy dough for angular. Third step: Put the egg powder for the lukewarm cream by stirring. Fifth step: Put the cream on the basket shaped dough.

B: That sounds good, Thank you.

5. **Baguette**

A: I want to bake a French stick for the dinner. Do you like it?

B: Pardon, what? What do you mean? Baguette or something else?

A: Yes, Baguette.

B: Oh yes, I love the baguette.

A: But what is the difference between the baguette and the white bread?

B: Not much, only the form. The ingredients are the same. The baguette much longer, and thinner than the bread.

A: I understand.

6. **Shortcrust pastry**

A: Do you want to make shortcrust pastry?

B: Of course, let's do it! What are the ingredients?

A: Just a few ingredients that we need to the recipe.

The ingredients are: wheat flour, butter, salt, egg powder, icing sugar and lemon peel.

B: How can I make it?

A: First step: Mix the ingredients and form round forms. Second step: Bake it and load with fruit jam. And it is ready to eat.

B: It's a very easy recipe, Thank you.

7. **Croissant filled with walnut or poppy seed (pozsonyi kifli)**

A: Do you want to make croissant filled with walnut or poppy seed?

B: Of course, let's do it! What are the ingredients?

A: For the pastry: flour, butter, castor sugar, yeast, egg yolk, milk, salt

and for the filling: ground walnut or poppy seed, sugar, milk, raisin, vanilla, lemon zest.

B: How can we make it?

A: Mix the ingredients for the dough and put it into the fridge for an hour to cool. Mix the ingredients for the filling. Cut the dough into pieces, spread it, fill it with walnut or poppy seed and brush the croissants with egg yolk. Put them into the fridge then brush with egg white. When the egg white dries bake the crescents in the oven at 200-220 degrees Celsius until golden brown.

B: That sounds good!

8. **Savoury Scones with butter/cracklings**

A: Can you make scones?

B: No! How do you make it?

A: It is very easy and it's delicious!

B: What ingredients do you need?

A: Just flour, cracklings/butter, salt, black pepper, yeast, water, eggs.

B: And how do you make it?

A: Mix the ingredients except cracklings/butter leave it for rest. Cover cracklings/butter, spread, fold, leave it for rest-fold it again, leave it for rest, spread as thick as a finger. Form round shapes from pasta, spread egg on the surface- leave the scone for rest before baking. Bake them at 220 degrees Celsius until light brown.

B: It must be really delicious with poppy seed or walnut.

A: It is, really!

9. **Cabbage sticks**

A: Let's make cabbage sticks!

B: Ok. If you tell me how to make it.

A: It is easy. You can make it in no time!

B: What ingredients do you need?

A: Just flour, butter, vinegar, salt, water.

B: And what is the procedure to make?

A: Mix ingredients, leave pasta for rest, cover butter, fold pasta simply, double folding, leave the pasta for rest fold it again in the same way. Leave the pasta for rest then spread. Fill it with simmered cabbage, shape it, brush the sticks bake them at 220 degrees Celsius.

B: I think it takes a bit longer.

A: Ok. Not 10 minutes, but quite short time to make.

10. **Fruitcake**

A: Shall we make a fruitcake?

B: Yes, why not!

A: I've got a very good recipe!

B: What ingredients do you need for it?

A: flour, butter, sugar, eggs, vanilla extract, lemon zest, sugary dried fruit, walnut.

B: Sounds good. And how do you make it?

A: Make foam from castor sugar & butter. Add egg yolks, flour and whipped egg white. Finally mix with all the other ingredients. Bake it in a greasy baking tin.

B: What fruit shall we put in it?

A: Any, that we have at home.

B: Ok, let's start!

Ingredients for pastry:

flour, butter, sugar, eggs, vanilla extract, lemon zest, sugary dried fruit, walnut.

Preparation:

Make foam from castor sugar & butter. Add egg yolks, flour and whipped egg white. Finally mix with all the other ingredients. Bake it in a greasy baking tin.

Pincér szakmai angol nyelv szituációk

1. A vendég nem ismer minden ételt, italt, amit a büféasztalra előkészítettek.

Tájékoztassa a vendéget - a tanult idegen nyelven – milyen ételféleségekből, meleg italokból van lehetősége választani!

I recommend the following cold starters: 3 kinds of salad such as Caesar-, Waldorf and French salad, I also recommend jellied goose liver pate. I suggest the following hot starters: spaghetti Bolognese Hortobágy pancakes and breaded veal cutlet. I offer veal rib Bakony style, Stefania meat loaf from tenderloin and venison stew with dumplings for main course. Why don't you try Eszterhazy cake, Somlo sponge cake or Rákóczi túrós curd cake for dessert? I offer the following hot drinks: espresso, cappuccino, latte, tea (black, fruit, green).

2. Tájékoztassa a vendéget az aperitif italokról, ajánljon számukra két – három félért, amelyeket egy menüsor elején javasol!

I recommend dry Martini Bianco for women and London dry gin or Finlandia vodka for men.

3. Ajánljon a vendégnek valamilyen pástétomot, galantint, vagy terrint, a hozzá illő borral együtt!

I recommend jellied goose liver pate. I offer Egri Merlot with it because it is a dry red wine.

4. Segítse a vendéget egy hideg halétel kiválasztásában! Ajánljon hozzá illő bort is!

I offer the following cold starter made from fish: Carp Galantine Hungarian Style. I recommend Villányi Cabernet Sauvignon because it is a dry red wine.

5. Alapvetően a levesekhez sört nem kínálunk, mégis vannak kivételek. Tájékoztassa a vendéget, milyen levesekhez, milyen söröket adhatunk!

I recommend beer to the following soups: Goulash soup, Bean soup and Currys. We have Stella Artois, Heineken and Holstein.

6. Ajánljon a vendégnek zöldségféléből, tojásból, tésztaféléből készült meleg előételt, a hozzáillő borral együtt!

I recommend Cauliflower au gratin or Spaghetti Bolognese. I offer Etyeki Chardonnay for Cauliflower and Villányi Cabernet Sauvignon for Spaghetti.

7. Beszéljen a vendégeknek a húsból, belsőségből készült meleg előételek választékáról, ajánljon hozzáillő borokat!

I offer Bone marrow with egg and Breaded Veal Cutlet. For the marrow I recommend Riesling of Eger, for the Veal I offer Mátraaljai Chardonnay.

8. Mutasson be a vendégeknek egy magyaros meleg vegyes ízelítőt, ajánljon hozzá illő borokat!

I recommend hot starter plate 1 with poultry risotto, poached egg Hadik style, ham soufflé, breaded veal, bone marrow, broccoli au gratin and asparagus with mousseline. I offer light dry white wine, such as Badacsonyi Kéknyelű.

9. Ajánljon a vendégeknek kíméletes eljárással készült háziszárnyas ételeket! Nevezzen meg különböző borokat, amelyeket ezekhez az ételekhez ajánlani lehet!

I recommend Sautéed chicken Hungarian style or Braised goose breast. I offer Badacsonyi Grey Friar for chicken and Egri Merlot for goose breast.

10. Ajánljon a vendégeknek magyaros halételeket, mondja el, milyen nyersanyagokat használunk fel az étel készítéséhez, és javasoljon hozzáillő magyar bort!

I recommend fish soup Bajai or Szeged style and carp stew. I offer Nagyrédei Irsai Olivér for the soup and Egri Merlot for Carp stew. There are the following ingredients: fish (carp, pikeperch, trout, paprika, onion, black pepper, salt).

Ruházati eladó szakmai angol nyelv szituációk

1. Ajánljon a vásárlónak gyerekcipőt!

Where can I find shoes for children?

Shop assistant: -Good morning! Can I help you?

Customer: No, thanks. I'm just looking.

(a few minutes later)

Customer: -Where can I find shoes for children?

Shop assistant: -What size shoes does your child take?

Customer: My son takes 22. What shoes do you have in his size?

Shop assistant: -I'll show you some. This pair of shoes is our latest model. They're made of strong Italian material, ideal for kids who play and run a lot.

Customer: -No, I don't like the colour...

Shop assistant: -What about this one?

Customer: -Wow, they're beautiful. How much are they?

Shop assistant: -They're 4000 forints.

Customer: -All right. I'll have them. Where can I pay?

Shop assistant: -May I suggest something? I think you should come back with your son just in case the shoes don't suit him and he can try the right size on. The shop's open till 6 p.m.

Customer: -Oh, thank you. That's a good idea.

2. Ajánljon a vásárlónak edzőcipőt!

The trainers fit me perfectly

Shop assistant: -Hello, Can I help you?

Customer: -Hello, I'm looking for durable trainers.

Shop assistant: -What brand would you like?

Customer: -Perhaps Adidas or Nike, do you sell them?

Shop assistant: -Sure. What size do you take?

Customer: -Forty-two.

Shop assistant: -What colour would you like?

Customer: White with stripes on the sides.

Shop assistant: What about this pair with an air sole?

Customer: -No, I don't like the red stripes on the sides. Have you got something else, preferably with blue or black stripes?

Shop assistant: -Yes. Here you are.

Customer: -Mm, they look nice. Can I try them on?

Shop assistant: -Yes, of course. There are stools at the back of the shop.

(a few minutes later)

Shop assistant: -Are you satisfied with them?

Customer: -Yes, I 1m. They fit me perfectly.

3. Ajánljon a vevőnek nyári lábbelit!

Sandals are useless in the rain

S.a.: -Good morning! May I help you?

C.: -Yes, please. I'd like to buy something casual.

S.a.: -Certainly. Follow me, please. What sort of shoes do you think of?

C.: -To be honest, we're going to do some sightseeing here and I need casual shoes. They must be very comfortable.

S.a.: -Okay, what about this one?

C.: -No, I don't like man-made leather. Could you show me genuine leather ones?

S.a.: -I'm sorry, but we don't have them. What about sandals?

C.: -No, thanks. They're useless if it's raining.

S.a.: -Now I can show you a very fashionable model made of artificial leather.

C.: -No no. The style's terrible. Could you show me something plainer?

S.a.: -The how do you like this model?

C.: -No, I think these pointed shoes are out of fashion. As a matter of fact, I don't like any of the shoes you've shown me.

S.a.: -Then, I'm afraid I can't do anything for you at the moment.

C.: -Bye.

4. Ajánljon a vevőnek sportruházatot!

I'm afraid I can't give you a bigger one

S.a.: -Hello, May I help you?

C: -Yes, I'd like to buy a tracksuit. I'm going to jogging tomorrow morning.

S.a: -What brand would you like? A Hungarian-made or foreign-made one?

C: -I've just seen one in the shop-window. I think that's a Nike. Can I see it?

S.a: -Yes, of course. That's our latest model. What size are you?

C: -Large.

S.a: -What colour would you like?

C: -Dark blue. The same colour I saw there.

S.a: -Here you are. You can try it on in the fitting room over there.

(a few minutes later)

S.a: -So is this the right size?

C: - No, it isn't. It's a bit too tight at my waist. Can you give me something bigger?

S.a: -This is extra-large. I'm sure it'll fit you.

C: -Oh yes. It's much better though the sleeves are a bit short.

S.a: -I'm afraid, I can't give you a bigger one at the moment.

5. Ajánljon a vevőnek teniszütőt!

I'm an absolute beginner.

S.a: -Hello, can I help you?

C: -Yes, please. I want to buy a tennis racket.

S.a: -A tennis racket, What brand do you need?

C: -As a matter of fact. I'm an absolute beginner, I've never played tennis before. What do you suggest?

S.a: -We always advise beginners to choose a middle-price model. Here you are.

C: -Where is it made?

S.a: -It's made in the USA. It's durable and doesn't need much mending.

C: -Are there any Italian rackets?

S.a: -Yes. We sell Italian rackets, too, but they're for professional players. I think the American one's just ideal for you. A word of advice: don't spend too much on your first racket.

C: -Can I have some balls, as well?

S.a: -How many do you need?

C: -Three or four at least.

S.a: -Here are the balls. That's 20500 forints altogether.

C: -Here you are.

6. Ajánljon a vevőnek sífelszerelést!

I haven't got enough money on me

S.a: -Good afternoon. Can I help you?

C: -Good afternoon. We haven't got enough equipment to go on a ski holiday. We need all sort of gear.

S.a: -Okay. Have you ever been on a ski holiday?

C: -No, never.

S.a: -First of all, you need a pair of skis. Have you got them?

C: -No, we haven't unfortunately.

S.a: -Well, you can hire skis here if you haven't got your own. But you should buy your own ski boots, warm and waterproof ski suits.

C: -And how can I protect my eyes against cold and sun shining strongly?

S.a: -Oh yes, I've almost forgotten the mittens, special gloves for severe weather.

C: -Anything else we might need?

S.a: -No, I don't think so. Let me see...it might cost you at least 55000 forints.

C: -At least 55000 forints? I haven't got enough money on me.

S.a: -Then you can come back later. The shop doesn't close until 4.30 p.m.

7. Ajánljon a vevőnek női kötött árut!

I'd like to buy a jumper for my wife

S.a: -Hello, can I help you?

C: -Yes, please. I'd like to buy a jumper.

S.a: -What size are you?

C: -To be honest, this would be for my wife as a present for her birthday.

S.a: -Okay, then what size is she?

C: -Medium.

S.a: -What material do you think of?

C: -Something soft and warm.

S.a: -What about this woollen jumper?

C: -No, I don't like the colour. Can you show me something light?

S.a: -How do you like this one?

C: -That looks fine. Is this the right size?

S.a: -If your wife has problem with it, please bring it back and I'll replace it immediately.

C: -How much is it?

S.a: -It's 8000 forints. Please keep the receipt in case you want me to replace it.

C: -Thank you. Goodbye.

8. Ajánljon a vevőnek télikabátot!

The coat's designed for the toughest winters.

S.a: -Hello, can I help you?

C: -Hello, I'd like to find something warm for winter.

S.a: -What exactly do you think of?

C: -Well, I bought a coat two weeks ago, but not here and that coat isn't just warm enough in Hungarian winters. Could you show me a truly warm winter coat?

S.a: -Right. I'll show our latest coat collection. They're made in Norway and designed for the toughest winters.

C: -Oh, they are. The coat can resist even the coldest winds. And there's a hood you can close against snow. What colour would you like?

C: -Dark green.

S.a: -What about this one?

C: -Mm, I like it. Can I try it on?

S.a: -Yes, of course. I'll help you put it on. So, how do you feel? You aren't cold any longer, are you?

C: -No no, I feel absolutely hot in this coat. How much is it?

S.a: -It's 17000 forints. And you'll get a scarf as a present. Please pay at the cash-desk.

C: - Thank you.

9. Ajánljon a vevőnek női felsőruházatot!

Something elegant

S.a: -Good morning, can I help you?

C: -Hello, I'm looking for a blouse.

S.a: -What blouse are you thinking of?

C: -Something elegant. Actually, I'm going to a reception tonight and I need a blouse that matches my black skirt, too.

S.a: - All right. What size are you?

C: -Medium

S.a: -Here you are. What do you think of this one?

C: -Oh, it's lovely but the neckline's a bit too low. Could you show me a plainer one?

S.a: -Just a minute. What about this silk blouse? It's elegant but not too extravagant. I think it suits you well. Why don't you try it on?

C: -Where can I try it on?

S.a: -Over there in one of the fitting rooms.

(a few minutes later)

S.a: -So, how have you decided?

C: -Oh I love it. The material's smooth and very chis. I'll have it. How much does it cost?

S.a: -It's 6500 forints. Shall I wrap it?

C: -Yes, please. Here's the money.

10. Intézze el a vevő reklamációt!

I've got a complaint to make

S.a:- Good afternoon. Can I help you?

C: -Good afternoon. I've got a complaint to make.

S.a: -Oh, what's the matter?

C: -I bought this T-shirt here a week ago and I can't wear it now because it has totally shrunk.

S.a: -Can I see it, please?

C: -Here you are. Just look at it now. It's lot smaller that it should be and the stitching has been damaged. It's useless now.

S.a: -Did you read the instructions on the label inside the T-shirt before washing?

C: -No, I didn't. I had never read them anyhow.

S.a: -I think the problem is that you were washing it at 60 degrees Celsius, which could make your T-shirt shrink very easily. Do you have an up-to-date washing machine?

C: -No, no. That's my grandmother's I use. A piece of junk.

S.a: -OK: I'll replace it but try to be cautious with it next time. Do you have the receipt?

C: -No, I don't. I've already lost it.

S.a: -Then, I'm afraid I can't do anything for you at the moment.

Szakács szakmai angol nyelv szituációk

1. Önnek a tanult idegen nyelven párbeszédet kell folytatnia az alábbi témakörben: Mondja el, hogy a gyakorlati munkahelyén, a konyhán milyen berendezések, gépek és eszközök vannak!

There are the following machines, tools and equipment in my workplace: electric/gas cooker, fridge, freezer, micro, deep fryer, blender, dishes, plates, wooden spoon, cutting board, cutting knife, rolling pin, roasting pan, dishes, cutlery, napkin, serviettes.

2. Fordítsa le az alábbi étel idegen nyelvű hozzávalóit és technológiai leírását a tanult idegen nyelvről magyar nyelvre!

Hungarian dumplings		
Ingredients for 10 servings:		
700	g	flour
3	---	eggs
50	g	salt
80	g	lard

First, bring to boil some salted water in a large pot. Put some water in a mixing bowl, add salt and the eggs one by one. Beat them well with a whisk and add the sifted flour. Mix well again. Drop small pieces of dough into boiling water with a spaetzle maker. Stir often to avoid the dumplings stick together. Strain the boiled dumplings and rinse them with cold water. Heat the dumplings in melted lard in a frying pan. Serve them hot.

Megoldás: Magyaros galuska

Hozzávalók 10 adagra
liszt, tojás, só, zsír

A galuska készítésekor először sós vizet forralunk, majd összeállítjuk a tésztát. Keverőtálba vizet teszünk, hozzáadjuk a külön felütött tojásokat, a sót. Habverővel jól elkeverjük, majd belekeverjük a szitált lisztet. Az összeállított tésztát galuskaszaggatóval azonnal a forrásban levő vízbe szaggatjuk. Közben gyakorta kevergetjük, hogy ne ragadjanak össze a galuskaszemek. A megfőtt galuskát leszűrjük, hideg vízzel leöblítjük, majd jól lecsurgatva és kevés felforrósított zsiradékban átfogatjuk. Forrón tálaljuk.

3. Önnek a tanult idegen nyelven párbeszédet kell folytatnia az alábbi témakörben: A vizsga után új üzletben kíván elhelyezkedni. Mutatkozzon be a leendő főnökének! Ismertesse jelenlegi erősségeit, majd tegyen fel három kérdést leendő munkájával kapcsolatban!

Good Morning! My name is I'myears old. I'd like to work for you. I studied at KERI: Secondary Vocational School of Hotel and Tourism in St. I did my practice at Restaurant. I'm a cook. I'm good at preparing food & cooking. I'm helpful, reliable and friendly. When can I start work? How much will be my salary? Can you give me uniform?

4. Fordítsa le az alábbi étel idegen nyelvű hozzávalóit és technológiai leírását a tanult idegen nyelvről magyar nyelvre!

Steamed rice

Ingredients for 10 servings:

600	g	rice
50	g	salt
50	ml	oil
1	bunch of	parsley

Rinse the rice in cold water and drain it thoroughly. Heat the rice in some oil in a pot. Add boiling, salted water and stir the rice. Cover the pot. When the mixture is boiling, remove the pot from the heat and steam it ready in the oven at 120 degrees. Shake the rice well. Sprinkle

Megoldás: Párolt rizs
Hozzávalók 10 adagra
rizs, só, olaj, egy csokor petrezselyemzöld.

A kiválogatott rizst megmossuk, lecsurgatjuk és leszikkasztjuk. Felkészítünk vizet forrni. A rizst kevés étolajban felforrósítjuk. Felöntjük a felforralt, sóval ízesített vízzel, elkeverjük. Fedővel letakarjuk. Amikor felforrt, 120°C-os sütőben készre pároljuk, majd alaposan felrázzuk. Apróra darabolt petrezselyem zöldjével meghintve tálaljuk.

5. Önnek a tanult idegen nyelven párbeszédet kell folytatnia az alábbi témakörben: Beszélgesse arról, hogy a munkahelyén melyik levest szereti a legjobban készíteni! Ezekhez milyen alapanyagokat és eszközöket használnak?

My favourite soup is Goulash at work.
There are the following ingredients: beef, onion, lard/fat, garlic, red paprika, water, carrot, parsley, potatoes, salt & pepper, bay leaf and cumin.
You need the following machines, equipment and tools: electric/gas cooker, pot, cutting board, cutting knife, wooden spoon, table spoon, lid, ladle, table cloth and napkin.

6. Fordítsa le az alábbi étel idegen nyelvű hozzávalóit és technológiai leírását a tanult idegen nyelvről magyar nyelvre!

Cucumber salad with sour cream

Ingredients for 10 servings:

1200	g	cucumber
30	g	sugar
15	g	salt
30	ml	vinegar (10%)
500	ml	water
400	g	sour cream

Wash the cucumbers well. Using a mandolin slicer, slice the cucumbers as thin as possible. Add salt and let it rest. Make the dressing for the salad. Dissolve salt, sugar and vinegar in boiled and chilled water. Press the liquid out of the cucumber and put them into the salad dressing. Put the salad in the fridge to get a better taste. Serve the salad with some sour cream on top.

Megoldás: Uborka saláta tejföllel
Hozzávalók 10 adagra
uborka, cukor, só, ecet, víz, tejföl

Az uborkát alaposan megmossuk. Vékony karikákra vágjuk, megsózzuk és állni hagyjuk. Elkészítjük a salátalevet. Felforralt és lehűtött vízbe só, cukrot és ételecetet teszünk. Alaposan összekeverjük. Az uborka levét kinyomkodjuk, és a salátalébe tesszük. Hűtőben hagyjuk összeérni. Tálaláskor kevés tejfölt teszünk a tetejére.

7. Önnek a tanult idegen nyelven párbeszédet kell folytatnia az alábbi témakörben: Beszéljessen a kollegájával kedvenc húsételéről! Milyen alapanyagokból, milyen eszközökkel és hogyan készíti el azt?

My favourite meat dish is breaded pork cutlet.

You need the following ingredients: pork cutlets, flour, eggs, salt, breadcrumbs, oil.

You need the following equipment, tools and machines: cutting board, cutting knife, plate, bowl/roasting pan/baking tin, frying pan, deep fryer, electric/gas cooker and grill rack.

Preparation

Wash the pork. Slice pork cutlets. Break and beat the eggs in a plate. First dredge the slices in flour, the dip them in eggs, finally dredge them in breadcrumbs. Fry pork cutlets in oil until ready. Drain breaded pork cutlets on a grill rack.

8. Fordítsa le az alábbi étel idegen nyelvű hozzávalóit és technológiai leírását a tanult idegen nyelvről magyar nyelvre!

Ratatouille with sausage

Ingredients for 10 servings:

120	g	smoked bacon
60	g	lard
800	g	onion
1600	g	pepper
1200	g	tomato
15	g	red paprika
15	g	salt
80	g	smoked sausage

Cut the smoked bacon into thin slices. Sauté them on melted lard. Add the chopped onion and sauté on low heat until soft. Sprinkle it with red paprika. Add the sliced pepper and salt it immediately. Simmer for a short time and add the peeled and sliced smoked sausage. Add the chopped tomatoes as well. Cook ready. Serve it hot and fresh.

Megoldás: Lecsó kolbással

Hozzávalók 10 adagra

füstölt szalonna, zsír, vörshagyma, paprika, paradicsom, pirospaprika, só, füstölt kolbász.

Kevés meleg sertésszírban a metéltre vágott füstölt szalonnát üvegesre pirítjuk. Rátesszük a szeletekre vágott vörshagymát. Gyenge tűzön pirítjuk-pároljuk. Amikor a víz elpárolog, meghintjük fűszerpaprikával. Átforgatjuk és beletesszük a szeletelt zöldpaprikát. Azonnal megsózzuk. Rövid párolás után hozzáadjuk a karikára vágott meghámozott füstölt kolbászt. Amikor az átforrósodik, belekeverjük a cikkekre vágott paradicsomot. Összemelegítjük és frissen tálaljuk.

9.Önnek a tanult idegen nyelven párbeszédet kell folytatnia az alábbi témakörben: Új tanuló érkezik az étterembe, ahol dolgozik. Ismertesse a tanulóval az üzletben felhasznált zöldségeket, és az egyes zöldségfélék előkészítési módját! Mondja el neki egy olyan zöldségköret készítését, amelyet Ön már készített!

There are the following vegetables: tomato, pepper, potato, cucumber, onion, carrot. You prepare vegetables in the following way: first wash the vegetables in cold water. Then peel potato, cucumber or carrot. Finally cut, chop or slice vegetables before cooking or grilling: grilled broccoli, for example.

10.Fordítsa le az alábbi étel idegen nyelvű hozzávalóit és technológiai leírását a tanult idegen nyelvről magyar nyelvre!

Hen soup					
Ingredients for 10 servings:					
2500	g	hen			
50	g	onion			
300	g	carrot			
200	g	turnip			
150	g	celery			
100	g	kohlrabi			
100	g	Savoy cabbage			
120	g	mushroom			
22	g	salt			
5	g	whole black pepper			
1	bunch of	parsley			

Place the prepared chicken into cold, salted water and start cooking it. Skim off the foam occasionally. Slightly burn the surface of the halved onion. Add pepper, the chopped vegetables, the onion and the garlic cloves to the soup. Simmer the soup at low heat until the meat is tender. Be careful not to overcook the vegetables. Let the soup rest and then clear it. Remove the skin and the bones of the hen and cut it into pieces before served. Serve the hen soup with noodles, semolina or liver dumplings.

Megoldás: Tyúkhúsleves

Hozzávalók 10 adagra:

egész tyúk, vöröshagyma, sárgarépa, petrezselyemgyökér, zeller, karalábé, kelkáposzta, gomba, só, egész feketebors, petrezselyemzöld.

Az előkészített tyúkot hideg vízben főni tesszük. A vizet megsózzuk. Az átmelegedés közben képződő habot eltávolítjuk. Hozzáadjuk az egész borsot, a tisztított nagyobb darabokra vágott zöldségeket, a félbe vágott és felületén megégetett vöröshagymát, és a megmosott fokhagyma gerezdeket. Lassú tűzön gyöngyözve főzzük, amíg a hús megpuhul. Ami zöldséget bele akarjuk tálalni a levesbe, azt időben vegyük ki a levesből, nehogy túlpuhuljon.

A levest pihentetjük, leszűrjük és különböző levesbetétekkel tálaljuk. Például: finom metélttel, daragaluskával vagy májgombóccal. A húst, főleg ha csészében kínáljuk célszerű csont és bőr nélkül, kisebb darabokra vágva tálalni. Vigyázzunk arra, hogy egy-egy ételadagba csak néhány csepp tyúkszír jusson!