**Do you know how to lay a table?**

***Superviser:*** This morning I want to check that you all know the standard restaurant place setting. So, Tina, can you start, please?

***Tina:*** Well, first place a clean tablecloth and napkin on the table and make sure that the napkin is correctly folded and placed on the side plate to the left of the plate position. Then put the butter knife on top of the napkin. For each cover *boib* from the inside out. Place a main course knife and fork to the right and left of the plate position and then a fist course knife and fork outside them.

***Superviser:*** Good. What else?

***Tina:*** Finally, a soup spoon is placed to the right of the first course knife. Oh, and put a wine glass above the soup spoon.

***Superviser:*** Good. Is there anything else? Nita!

***Nita:*** Yes. Don’t forget the salt and pepper, a flower arrangement and if it’s the evening, a candle.

***Superviser:*** Yes, that’s right. Put them in the middle of the table. And what if the customer orders fish? Thomas!

***Thomas:*** If the customer orders fish, the main course knife and fork are replaced with a fish knife and fork before you bring the main order.

***Superviser:*** Good. Carry on, Thomas! What about the dessert cutlery?

***Thomas:*** When the customer finishes the first course, clear the table. Take away the cutlery, dishes and salt and pepper. Just leave the wine glasses. Then bring the dessert menu, a clean napkin and dessert spoon and fork. These are placed on top of the clean napkin to the right of the plate position.

**aioli** *noun [ U ]* UK /aɪˈəʊ.li/ – n a cold, thick sauce made from garlic, eggs, and olive oil. – айоли (чесночный соус из Южной Франции (Прованс).

**béarnaise** *noun [ U ]* UK /ˌbeəˈneɪz/ – a sauce made with eggs and tarragon (= a herb) that is eaten with meat or fish – беарнский соус (фр. Sauce béarnaise) — французский яично-масляный соус. Готовится из растопленного сливочного масла, лука-шалота, кервеля, эстрагона и белого винного уксуса.

**béchamel** *noun [ C or U ]* UK /ˈbeɪ.ʃə.mel/ – a white sauce, made with butter, flour, and milk – Бешаме́ль (фр. béchamel, «белый соус») — базовый соус на основе ру (термически обработанная смесь муки и жира, используется как загуститель) и молока. Употребляется в качестве соуса ко многим блюдам европейской кухни, а также основы для различных соусов.

**hollandaise** *noun [ U ]* UK /ˌhɒl.ənˈdeɪz/ – a sauce made from egg yolks (= the yellow parts) and butter, usually with lemon juice added – голландский соус (фр. sauce hollandaise - сос олланде́з) — классический французский соус на основе яиц, составляющая часть многих французских блюд.

**A Mornay sauce** is a béchamel sauce with shredded or grated Gruyère cheese added. Some variations use different combinations of Gruyère, Emmental cheese, or white Cheddar. A Mornay sauce made with cheddar is commonly used to make macaroni and cheese. — Соус Морне (фр. Sauce Mornay) — французский соус, который готовится на основе соуса бешамель, с добавлением яичного желтка и твердого тёртого сыра