**UNIT 15**

**… and in the kitchen**

These are the kitchens. Paul’s a head chef. He writes the menus and he’s responsible for the main courses or the meat and fish.

* Hello.
* Hello.

Melanie is the sous chef and that’s her station over there. She prepares all the soups, hot starters and the side orders like chips and vegetables.

* She has a lot to do.

Yes, but two commis chefs are responsible to the sous chef. So they help her. The chefs de partie handle all the cold dishes, the sauces, and mayonnaise, things like that. The pastry chef works over there. He bakes all the bread, rolls and croissants. And he prepares the hot desserts. The kitchen porters have lots of duties. They prepare the vegetables, sharpen the knives and clean the ovens. And they are responsible for taking out the rubbish. Now let’s go in …

**deep fat fryer** – фритюрница

**food processor** – кухонный комбайн

**heat lamp** – тепловая лампа

**hob** [hɔb] – 1) конфорка (газовой плиты)

**kitchenware** – ['kɪʧɪnwɛə] кухонная посуда

**baking tin** – форма для выпечки

**flan** /flæn/ UK a case of pastry or cake without a top, containing fruit or something savoury (= not sweet) such as cheese: *a cheese and onion flan, a pear flan, a flan dish*

**savory** ['seɪv(ə)rɪ] – *(Brit.* ***savoury****)* 1) (of food) belonging to the category that is salty or spicy rather than sweet

**roasting tin** – противень

**soufflé** *noun [ C or U ]* ***UK*** /ˈsuː.fleɪ/ ***US*** /suˈfleɪ/

**stockpot –** бульонница - кастрюлька, в которой варится и хранится крепкий бульон.