

**Nombre:**

## **Capítulo 2: En el restaurante (p.57)**

<b>Getting along at a restaurant</b>	<b>En el restaurante.</b>
1. Restaurant	1.
2. Table	2.
3. Waiter, waitress (2)	3.
4. cook	4.
5. menu	5.
6. bill, check	6.
7. credit card	7.
8. tip	8.
9. money	9.
<b>Identifying a place setting</b>	<b>Identificando el servicio de mesa</b>
10. glass	10.
11. cup	11.
12. saucer	12.
13. plate	13.
14. fork	14.
15. knife	15.
16. teaspoon	16.
17. tablespoon	17.
18. tablecloth	18.
19. napkin	19.
<b>Describe some restaurant activities.</b>	<b>Describiendo algunas actividades en el restaurante</b>
20. to set the table	20.
21. to ask for	21.
22. to serve	22.
23. to fry	23.
24. to repeat	24.
25. to reserve	25.
26. to be hungry	26.
27. to be thirsty	27.
<b>Identifying more foods</b>	<b>Identificando más comida</b>
28. meat	28.
29. beef (2)	29.
30. <i>veal</i>	30.
31. <i>pork</i>	31.

32. <i>lamb</i>	32.
33. fish	33.
34. seafood	34.
35. shrimp	35.
36. clams	36.
37. lobster	37.
38. garlic	38.
39. eggplant	39.
40. artichoke	40.
41. rice	41.
42. corn	42.
43. salt	43.
44. pepper	44.
45. olive oil	45.
46. vinegar	46.
<b>Describing food</b>	<b>Describiendo la comida</b>
47. rich, tasty	47.

Al final del capítulo vamos a tener una fiesta con diferentes platos hispanos. Vamos a tener cuatro tipos de comida hispana. No more than five students per cuisine. There are three reading selections in our text (p. 46-49) that briefly describe some of these cuisines.

Comida mexicana

Comida del Caribe

Comida española

Comida de Centro América y Sur América.

You will need to submit your recipe for approval.

No more than 2 people cooking together. This will be 40% of your Chapter 2 test grade. There will be a brief Spanish presentation of your dish involved. More details to follow.