

Track 1

Tony: Hello, I'm Tony. I'm a chef at *The Grey Swan*, a countryside inn in New Hampshire. I cook for the the hotel's restaurant. We open for lunch from 11 a.m. to 3:30 p.m., and we serve dinner from 6 p.m. to 10:30 p.m. I have to start a little earlier because I have prep work to do, and I leave a littler later because I have to clean up my work station. At the moment I work as a tournant, a relief chef. I work wherever my help is needed. I cut up vegetables, I stir the soup, I thicken sauces and I baste the roast – you name it, I do it! We also offer a breakfast buffet, but I hardly ever work the morning shift. I don't like working in the morning anyway. I'm not an early bird. However, I love cooking! It's creative, challenging and a lot of fun.

Track 2

Paul: I work at the *Sheraton Yankee Clipper* in Fort Lauderdale, Florida. I'm a waiter in the *Naked Crab*. That's a seafood restaurant and cocktail bar. When I start my shift, I usually prepare my service station first. I have to polish cutlery and glasses, fold napkins and make sure that my service station is well-stocked. Together with my coworkers, I am responsible for setting the tables for breakfast, lunch and dinner. But my main duty is to serve food and drinks. My working hours are from 6 a.m. to 10 a.m. and from 5 p.m. to 9 p.m. What I really like about my job is meeting many different people from all over the world. I don't like cleaning up after my shifts, especially when I'm exhausted and very tired.

Track 3

Malia: Welcome to LSG Sky chefs London Heathrow. My name is Malia and I'm training as a chain catering specialist. I mainly work in two areas. On the one hand there is the business side, and on the other hand there is the gastronomical work. At present I work in the office a lot. I order goods from our suppliers and I help make the duty rosters as well. My working hours at the office are from 7:30 a.m. to 3:45 p.m.. What I have enjoyed most so far is working in the production department. The working hours are different there, from 6 a.m. to 2h15 p.m.. I like the production department because you get to know new products and goods every day and there is a broad range of tasks that have to be done. What I don't like about working in production is that I always get hungry when I'm arranging the plates!

Track 4

Guest: Excuse me, do you happen to have a high chair or a booster for our son?

Mia: Of course, I will bring one right away. Excuse me, Thomas? I'm looking for a high chair or a booster for table 8, could you please tell me where I can find one?

Thomas: Yes, there should be a high chair in the passageway to the kitchen. There's a niche on the right, behind the door.

Track 5

Mia: Thomas! I have the apple juice and soda you asked for.

Thomas: Thank you, Mia. Would you serve them, please? Table 11!

Mia: I'm sorry, which one is table 11 again?

Thomas: The six-seater table in the corner next to the terrace door.

Mia: Right, thank you, Thomas!

Track 6

Guest: Excuse me. May I ask where the restrooms are?

Thomas: Sure! There's a door on the right of the bar. The ladies' room is the first door on the left.

Guest: Thank you!

Thomas: You're welcome!

Track 7

Supplier: Excuse me!

Mia: Yes?

Supplier: I'm supposed to deliver this hood-type dishwasher to the kitchen, could you please tell me where the delivery entrance is?

Mia: Sure, Sir! Turn into the driveway over there. There's a doorbell next to the large metal door on the right. Just ring it. The kitchen staff will open it for you.

Supplier: Thank you!

Mia: You're welcome!

Track 8

Charlotte: Yoshi, I need to get home on time today, my boyfriend is ill. Can we just check the to-do list for the breakfast setup?

Yoshi: Sure! I've already restocked the cereal dispensers; cornflakes, granola – all done. And I've also loaded the dishwasher, so it should be done any time now. I can empty it.

Charlotte: That's great. I've cleaned and restocked the cake display case, refilled the coffee machine and I've soaked that milk steamer nozzle – it was very sticky again. I was thinking about wiping the tables next. Could you please check the jam and honey jars? They were all quite sticky earlier.

Yoshi: Sure! Oh, and I'll check the toaster and chafing dishes too. Anything else?

Charlotte: Hmm ... The menus for tomorrow's dinner choice! I'll go and get them.

Yoshi: Don't worry, I'll take care of them. Go home to look after Tom!

Track 9

Sebastian: All right, now! Elisabeth! Let's get it over and done with setting this place for tomorrow.

Elisabeth: Yes, Sir! Ready to go! What shall I do?

Sebastian: First we'll polish the cutlery and glasses, I'll show you how to do it. Then you can finish on your own. You have to roll the cutlery and put the rolls back in these buckets.

Elisabeth: How many cutlery rolls shall I do?

Sebastian: Do a smooth hundred. Tell me, when you're ready to roll, I'll help you. We'll be much faster. Oh, and you can put the buckets on the tables right away. That saves you a lot of running around when it gets busy!

Elisabeth: Sebastian? I'm done with the cutlery buckets! Anything else you want me to do?

Sebastian: Great! That was quick! Now, could you please prepare the waiter's station? Make sure that everything is stocked and oh – please don't forget to empty the trash! There should be spare trash bags for relining in the drawer.

Elisabeth: Sure! Do you also want me to write tomorrow's menu on the chalk board?

Sebastian: Good thinking! I've already done that, but you could put the print-outs in the menus. Oh, and please tilt some windows for some fresh air, would you?

Elisabeth: OK!

Sebastian: I'll be in the cool storage checking the kegs and beverages in case you need me!

Elisabeth: All right!

In the kitchen

Unit 3

Track 10

Judy: Hello and welcome to our podcast. My name is Judy and in this episode of the "On the job" podcast I am talking to the woman in charge of the kitchen of *La Bohème*.

The *chef the cuisine*, Emma Washington, was awarded a Michelin star this year. She has agreed to show me around her kitchen, and she will be answering my questions.

Good morning Emma, thank you for offering us an insight into your "sanctuary".

Emma: Good morning, Judy. Yes, our kitchen is where my team and I try to do our magic. Why don't you come along and I'll introduce you to my team.

Judy: That sounds great! So, you're the head chef of this restaurant. What are your tasks in your job?

Emma: I'm responsible for making sure that the kitchen runs smoothly. The duties of a head chef include creating the menu, deciding on the ingredients, trying out new recipes and managing the kitchen brigade. I also supervise the training of our apprentices.

Judy: So you are more of a manager than a cook?

Emma: No, I'm still a chef and I love cooking. We're a small team. That means that I'm also a section captain and I fill the role of the saucier and the rôtisseur in my team.

Judy: That's interesting. What do you do as a "saucier" and as "rôtisseur"?

Emma: Saucier is French for sauce chef, and rôtisseur means roast cook. As a sauce chef, I'm in charge of sauces and gravies, and as a roast cook I cook the roasts, stews and pan-fried meat dishes.

Judy: What are your everyday duties in the kitchen?

Emma: Well, I start my day trimming the meat for roasts and other dishes. I sear steaks or pan-fry beef strips for our renowned Boeuf Stroganoff. I also thicken the gravy for the stroganoff. I blend my secret rub for our pork roast, and I put the pork in the oven for roasting. In my opinion, a good pork roast has to have a perfect crackling – that makes it really delicious.

Judy: I have already had the pleasure of eating your pork roast and I can only agree with you. It is fantastic!

Track 11

How to prepare a roux

Heat fat over medium high heat. Add flour while whisking forcefully. When mixture thins and starts to bubble, reduce the heat and whisk more slowly. Cook until you can smell a toasty aroma. Then cook for two minutes more, stirring occasionally.

Track 12

How to prepare a mayonnaise:

Whisk egg yolks in a bowl, then add mustard and whisk them together. Gradually add half of the oil, very slowly at first. Whisk continuously for around three to five minutes, or until the mixture thickens.

Now add one tablespoon of vinegar before slowly adding the remaining oil, but keep whisking steadily. Season the mixture to taste with a pinch of salt and some lemon juice.

Track 13

Eric: Daniel? Do you have time to help me check the delivery?

Daniel: Sure! I'll be with you in a second! ... All right, what do you want me to do?

Eric: I'll check the goods and you take this delivery note and tick what was delivered.

Daniel: Okay!

Eric: I'll start with the drinks. We have 5 cases of sparkling mineral water, and two cases of orange juice. Each has 12 bottles per case.

Daniel: Correct.

Eric: Then the dairy products: 2 units of milk, 24 cartons per unit. 1 unit of sour cream, 5 boxes of ...

Daniel: Stop! Did you say one unit of sour cream? We ordered two units!

Eric: Hmm... let me have a look ... no, no there is just one unit. Please note that. Okay. Let's continue: 5 boxes of organic butter, 10 packages to the box. 1 unit of curd cheese, that's 8 packages in total. Got that?

Daniel: Yes!

Eric: All right, here we have 2 packages of organic rye flour, and 1 unit with 6 cans of apricot halves and ... 1 unit with 6 cans of peaches? Peaches?

Daniel: There are no peaches on my list, but we ordered pineapple chunks. They also come in cans.

Eric: No pineapples, but peaches, did you note that?

Daniel: I did.

Eric: All right. Then we have 3 boxes of flour, so that's a total of 4, 8 ... that's 12 packages of wheat flour, 4 containers of vegetable oil ... Then there's the sugar ... a box with 10 packages of granulated sugar, and 3 boxes with 20 packages each of icing sugar ...

Daniel: Wait a second! There should be 2 boxes of granulated sugar and 2 boxes of icing sugar!

Eric: Yes? What did I say?

Daniel: You said: 1 box of granulated sugar and 3 boxes of icing sugar ...

Eric: No ... sorry, it's two and two. My mistake. Let's continue with these 6 packets of toast bread, 10 packets of chicken thighs.

Daniel: No note about chicken thighs, sorry... There's only a note for chicken breasts ...

Eric: This is disappointing, there's so much wrong with this delivery! Let's check the remaining three packages and then I'll give the delivery man a piece of my mind! What's left on your list?

Daniel: A crate of apples, *Red Delicious*, 3 bunches of fresh basil and 1 crate of cucumbers.

Eric: Checked. Now where's the number for that delivery man!

Track 14

Butcher Pat: Good morning, chef Emma. How are you today?

Emma: I'm fine Pat, thanks for asking. How about you?

Butcher Pat: I'm great! I've got some nice treats for you today!

Emma: What have you got?

Butcher Pat: I've got some prime parts of beef, a nice loin, aged for 15 days, and a round of young Angus bull. Excellent for steaks or roasts!

Emma: Hmmm, sounds great! I'll take all of it.

Butcher Pat: All of it?

Emma: Yes!

Butcher Pat: The round as well?

Emma: Sure!

Butcher Pat: Well, just let me ask ... What are you going to do with the round?

Emma: Hmmm, I'm thinking of a doing a nice roast ... I'll probably serve it crusted with pistachios and leek pesto.

Butcher Pat: That sounds absolutely delicious! When can I stop by for dinner?

Track 15

Emma: All right, Tom. We are going to do something special today!

Tom: I can't wait! What are we making?

Emma: We'll make our own sausages.

Tom: That sounds interesting. What kind of sausages?

Emma: We'll make coarse sausages that we can throw on the grill later.

First of all we have to get our utensils. Do you have any idea what we might need?

Tom: Well, the mincer probably? And ... a mortar and pestle for the seasoning? And a machine to stuff the sausages?

Emma: Quite right. We need a meat grinder, mortar and pestle and a sausage stuffing machine.

Tom: Right. What kind of ingredients do we use?

Emma: We need just the right amount of pork neck and some smoked fatty bacon. Then we will use the pork intestines as our sausage casings. But the spices first: I have already set them out here, look. Do you know them all?

Tom: Sure! There's fresh parsley, there are cloves of garlic, black pepper corns and juniper berries? Oh, and these are fennel seeds, I can tell by their smell. There's salt, obviously, and ... I don't know what that is.

Emma: That's dextrose. We use a little sugar to bring out all the savoury flavours. The sugar enhances them.

Tom: Oh, I'll remember that!

Track 16

Waiter: Are you ready to order?

Guest 1: Have you decided yet?

Guest 2: Well... I think I'll go for the chicken drumsticks with pumpkinseed breading. On the side I'd like the potato salad with lamb's lettuce and radishes and ... glazed carrots.

Waiter: Yes, Sir. ... Madam?

Guest 1: I'd like to have a filet steak please, with corn on the cob, the green bean casserole and the caramelized onions.

Waiter: My pleasure. How would you like your steak, Madam?

Guest 1: Medium rare.

Waiter: Sure. And for you, Sir?

Guest 3: I'll have the same, please, but no onions and I prefer my steak blue.

Waiter: Great choice! May I repeat your order: chicken drumsticks ...

Raise your glass!

Unit 6

Track 17

Anna: Are you ready to order?

Guest 1 m: Yes, we are. Do you want to go first?

Guest 2 f: Yes ... I was wondering what a Hugo is?

Anna: A Hugo is a Prosecco cocktail made with elderberry syrup, mint and lemon. It's quite refreshing and delicious.

Guest 2 f: All right then, that sounds perfect! I'll have a Hugo, please.

Guest 1 m: And I'll have a lager.

Anna: Large or small, Sir?

Guest 1 m: Make it a small one, I'll have to drive later.

Anna: So, a Hugo and a small lager, very good. I'll be back in a second.

Track 18

Carlos: Hi, guys! How are you today? What drinks may I bring you?

Guest 1 m: Hey Carlos, how are you today? The usual for me, please!

Carlos: All right, a red ale coming up. And for you, Sophie? A small lager as always?

Guest 2 f: It's just what I like best, Carlos. A small lager sounds great, thank you.

Track 19

Kirsten: Good afternoon! My name is Kirsten, I am your host today. How may I help you?

Guest 1 m: We're very thirsty, Kirsten. What non-alcoholic beverage can you recommend on this hot summer day?

Kirsten: It is really hot today, isn't it? I have just the right thing for you. We have some nice homemade refreshments. First there is a delicious elderberry syrup with club soda, or freshly squeezed orange juice. We also serve homemade iced tea with lemon and mint. My personal favorite is our refreshing lemon balm club soda.

Guest 1 m: That sounds great! What do you think?

Teen 1: I'd like some freshly squeezed orange juice, please.

Teen 2: Me too.

Guest 1 m: All right, two freshly squeezed orange juices and a lemon balm club soda for me, please.

Guest 2 f: And I'll have a large glass of iced tea.

Kirsten: Of course, two orange juices, one lemon balm club soda and one iced tea. Thank you for your order.

Track 20

Carlos: Here is our beer flight tray. May I tell you some facts about our craft beers?

First, there is our pale lager. This is a beer that we only store in kegs. We don't fill it in bottles. This beer has a soft, malty taste, a light body and a dry finish. Due to its high carbonation level it's very crisp and refreshing. With only 3,5% of alcohol, it's quite light and very palatable. It pairs well with our crispy chicken salad or the lemon garlic pasta with salmon.

Second, we have our pale ale which has notes of well-balanced hops and malt. The finish is medium dry. You'll find it slightly more bitter than the first one. We like to serve this beer with our cheeseburgers or the herb crusted rack of lamb.

Third, there is the Pils. The Pils is a kind of pale lager, named after a town in the Czech Republic. It has a bitter, earthy taste and a clean and refreshing finish. We recommend it with the cream of pumpkin soup or with a Bratwurst and Sauerkraut.

This red ale here tastes of toasted malt and develops a medium sweet, caramel flavour. It has a dry finish and pleasant bitter notes. If you prefer this one, I'd suggest giving our spicy chicken drumsticks a go. You may even prefer it as an accompaniment to dessert like the chocolate bread pudding with pears. Last but not least: the stout. It tastes strongly of roasted malt, with notes of chocolate and caramel. It is quite bitter and you should try it with our BBQ ribs or nice dry-aged T-bone steak.

Meals and courses

Unit 7

Track 21

I had a nice cup of tea with milk and some ham and cheese on a slice of rye bread. And then I tried some of the cheese spread with fresh herbs. It was delicious! I also had a glass of still water to swallow my pills and then, well I couldn't resist the Danish pastry. I have to admit I had two, but they were tiny.

Track 22

I had a double espresso, no milk, no sugar, and a glass of sparkling water. I ate two slices of toast with butter and a soft-boiled egg.

Then I had a bowl of fruit salad. It had grapes, apples, bananas, blueberries and mango in it, I think. It was a really good, well-prepared fruit salad, not at all soggy!

Track 23

I love breakfast at this place! They have such a fantastic choice of products! I had a glass of fresh orange juice, which I absolutely love, but usually don't have the nerve and time to make for myself. I then had a bowl of granola. I added toasted coconut shavings and fresh raspberries and topped the granola with a scoop of plain yoghurt.

Then I checked out the live cooking stations. They prepare egg dishes or pancakes on demand. It was a difficult decision, but I went for bacon and eggs. I am an absolute fan of Austrian bread, the variety and the taste ... heavenly! That's why I chose a whole grain roll.

I then had some hot chocolate and a piece of chocolate cake. I'm utterly stuffed right now!

Delicacies and dietary habits

Unit 8

Track 24

Margaret: Welcome to the first episode of our new podcast: *The world of food*. I'm Margaret, and today I'm talking to Sangeeta. Sangeeta and her family are from India. I am going to ask her about Indian eating habits. Hello, Sangeeta! Thank you for joining us in the studio. How are you?

Sangeeta: Good Morning, Margaret, I'm fine, how about you?

Margaret: Wonderful, thank you. Sangeeta, please tell me about Indian cuisine. What are the main meals in India?

Sangeeta: We have three main meals, so the timing of the meals is similar to a lot of European countries. Most people have a morning meal. In Southern India, where my family is originally from, we like upmas for breakfast. That's a thick porridge made from semolina with vegetables and savoury seasonings. We also enjoy eating dosas. They are similar to pancakes but usually savoury, not sweet, and served with vegetable soup or chutneys.

Margaret: Please tell me more about chutneys. What is a chutney, exactly?

Sangeeta: Well, a chutney is a sauce. Some are fruity and some are spicy, some are both.

Margaret: Is there anything you do not eat?

Sangeeta: Most people in Southern India are Hindu. The diet usually does not include eggs, fish or meat. Most people prefer vegetables.

Margaret: So you don't eat any meat at all, or just no beef?

Sangeeta: Well, I avoid eating meat. Most Hindus are vegetarians by choice, which also means that they choose not to eat beef. It is not forbidden, but cows signify prosperity and wealth. Cows provide

milk. Dairy products are a basic foodstuff in India. We honour and respect cows for feeding us instead of killing them for a one-time meat dish.

Margaret: Thank you so much for talking to us, Sangeeta!

Track 25

Margaret: Welcome back to *The world of food* podcast. Our guest today is Oday. He is from Lebanon, a beautiful country in the Middle East, and he will tell us about his country's eating habits. Hello Oday! Nice to meet you!

Oday: Nice to meet you too, Margaret.

Margaret: Oday, I would like to learn about Lebanese eating habits. What can you tell me about what you eat and drink in your home country?

Oday: Well, the eating habits of Lebanese people depend a lot on their faith, whether they are Christians or Muslims. I'm a Muslim, and therefore I have to obey certain dietary rules.

Margaret: Would you please tell me more about these rules?

Oday: Yes, of course. You see, a good Muslim is supposed to keep his body and mind healthy, therefore we are not allowed to eat or drink anything that harms our body or our mind.

Margaret: I see ... Can you give me an example, please?

Oday: Sure! For instance, you should not drink any alcohol because it makes you drunk. When you're drunk, you're likely to say and do things you wouldn't say or do otherwise. Both situations may be harmful to you.

Margaret: Oh, okay. It is also widely known that Muslims don't eat pork. I've always wanted to know why.

Oday: We live by the rules in our book called the Quran. There are many verses in the Quran that forbid eating pork. Pork is forbidden because the Quran says so. Many dieticians however have proven that compared to other meats, pork is really not that healthy anyway ...

Track 26

Margaret: Welcome to the *World of Food* podcast. We are already on episode 3, and today I'm talking to Jane who has been living in Tokio for more than ten years. Good morning, Jane, how are you today?

Jane: Hello Margaret. I'm fine and you?

Margaret: I'm fine too, thank you. Jane, I've never been to Japan, but I've heard about some – let's say –unusual Japanese eating habits, at least from a European perspective. What can you tell me about the Japanese diet in general?

Jane: Well, Margaret, did you know that Japanese women and men live longer than anyone else on earth? This fact has been statistically proven, and it is most probably related to the healthy Japanese diet. Japanese people have the lowest obesity rate in the developed world.

Margaret: I did not know that, how interesting! Why exactly is Japanese food so healthy?

Jane: First of all, here we eat a lot of fresh fish and raw vegetables. We eat smaller portions and we try to eat slowly and mindfully. We also eat a lot of tofu and even more rice, which I personally think are healthy options.

Margaret: I agree! So, would you say that the Japanese eat less, and that is why they are healthier than people in the west?

Jane: Yes, at least I think so. A recent study revealed that the average Japanese person eats about 25% calories less per day compared to the average American.

Margaret: A quarter less! That's a lot!

At the café

Unit 9

Track 27

Welcome to *Best Shots Café*. We offer a great range of coffee specialties.

You could order *a kleiner Schwarzer*, which is a small mocha or espresso. On demand, it will also be served short, which means it is even stronger.

A kleiner Brauner is a small mocha or espresso with a splash of milk or coffee cream.

The *großer Schwarze* or *großer Brauner* on our coffee menu are double mochas or espressos. We serve them black or with a little milk or coffee cream – hence the names.

A Verlängerter is what you may know as an *Americano*. It's a mocha or espresso, diluted with water and served in a big cup.

Next in line on the menu is the *Wiener Melange*. The name "Melange" originates from the French word for mixture or blend. It's half milk, half coffee and typically served with milk foam.

Coffee specialties you may have never heard of are the *Fiaker* and the *Maria Theresia*.

The *Fiaker* is named after the Viennese coachmen that you can observe up to this day in Vienna's first district. *A Fiaker* coffee is a mocha with a shot of rum. The *Maria Theresia* gets its name from famous Austrian ruler Maria Theresia. It's a double mocha with a dash of orange liqueur, served with a topping of whipped cream.

We also offer international coffee specialties, for example the classic *cappuccino*: diluted Mocha with hot milk, served with milk foam and sprinkled with cocoa powder. In Austria, a cappuccino sometimes comes with whipped cream instead of milk foam.

Even more decadent is our *latte macchiato*: a mocha with a lot of milk and even more milk foam. We will bring it to your table in a tall glass and with a long-handled spoon.

If you need a little kick to warm your heart, I suggest having an *Irish coffee*. This double mocha comes with a shot of Irish Whiskey, sugar and whipped cream. It is also one of the coffee drinks usually served in a glass instead of a cup.

And when it's really hot outside, I highly recommend treating yourself to our famous *Wiener Eiskaffee*: Cold mocha with one or two scoops of creamy vanilla ice cream, whipped cream and wafer rolls.

Oh, I almost forgot: You can also order all our coffee specialties decaffeinated – without caffeine. A lot of our customers prefer their coffee decaf later in the day. So, can I take your order now? What's it going to be?

Track 28

Waiter: Good afternoon. Madam, Sir? What can I do for you?

Guest 1 f: Good afternoon! We would like to have some coffee and a bite to eat.

Waiter: Sure, I'll bring the menu. ... Here you are. May I recommend our daily special? We have oven-fresh Buchteln mit Vanillesoße. This dish could be best described as baked yeast dumplings with a prune jam filling. It is served with custard.

Guest 1 f: Oh, that sounds delicious! Don't you think so, Robert?

Guest 2 m: It sure does, but I might have it later. I have a craving for something savoury right now.

Waiter: How about a toasted ham-and-cheese sandwich? Or wiener sausages with goulash sauce and a slice of bread? I can also recommend a delicious small serving of beef goulash.

Guest 2 m: I think I'll have the sausages, and a glass of club soda please.

Waiter: Of course. How about you, madam?

Guest 1 f: I'll stick with the ... how did you call them ... Buchteln? And a small coffee, something strong?

Waiter: Yes, Buchteln and a kleiner Schwarzer might be to your liking? A Kleiner Schwarzer is a small, strong espresso, served black.

Guest 1 f: That sounds great! I'll have that, thank you. Oh, and a glass of soda for me as well, please.

Waiter: Thank you for your order.

Track 29

Waitress: Good afternoon! How are you on this lovely day?

Guest 1 f: Good afternoon! We're great, but really hot! How about you?

Waitress: I know what you mean. So, what may I get you?

Guest 1 f: I'd like a cappuccino please. You do make it with milk foam, don't you?

Waitress: Yes, we make our cappuccino with milk foam.

Guest 1 f: Oh, that's great, I had it with whipped cream lately, and it's not my cup of tea ... And do you have some of those ice cream crepes? I think I saw an offer on the chalk board?

Waitress: Yes, we do, the Eispalatschinken. Would you like a small or a big serving?

Guest 1 f: Oh, a small serving will definitely do.

Waitress: All right, a cappuccino and a small serving of Eispalatschinken. And for you, Miss?

Guest 2 f: I'll have an iced tea. I hope it's not too sweet? Is it homemade?

Waitress: Yes, it's homemade. It's not sweetened at all, so you can choose how much sugar you'd like to add, or if you don't want any at all.

Guest 2 f: That's good, very good. I don't like it when it is too sweet. And a Danish, please.

Waitress: What kind of Danish would you like? We have curd cheese, strawberry or peach with custard.

Guest 2 f: Curd cheese, please!

Waitress: Got it. I'll be right back.

Seasons, culture, customs

Unit 10

Track 30

Waiter Paul: Good morning, Helen! What would you like to drink today?

Helen: I'd like something comforting, warming. The weather is very bleak today ...

Waiter: That's true, unfortunately. The forecast said that this cold and wet weather is going to stick around for a while. They expect sleet in the afternoon.

Helen: Bad news, I guess. I don't really feel like skiing in this weather. I'll have some tea, please – Earl Grey, if possible.

Waiter: Sure! I'll be back in a second with your tea.

Helen: Oh, Paul! Do you have any information about the street conditions? I have tickets for the piano concert tonight in Villach?

Waiter: The streets will be slushy in the afternoon and evening, but there is a chance that they will freeze over and become icy. You should be very careful when driving.

Helen: Thank you for the warning, Paul. I will be.

Track 31

Waiter: Here are your coffees, Mr and Mrs Jones, and the hot chocolate for your daughter.

Mrs Jones: Thank you. Do you happen to know anything about the weather conditions today?

Waiter: The forecast predicts a sunny day. Temperatures will range between 18 and 22 degrees Celsius.

Mrs Jones: Sounds good! I hope it'll stay that way and we won't have a sudden change of weather. Do you have any news about next week as well?

Waiter: I'm afraid the news is not as good. They expect a cold snap on Thursday. Temperatures will probably drop below 10 degrees.

Mrs Jones: Oh no! I guess we're lucky to be leaving on Friday then.

Track 32

Waitress: Is there anything else I can do for you, Mr Browning?

Mr Browning: Thank you. We're perfectly satisfied. Oh, Lucy, do you know anything about the weather? It has been blazing hot during the past few days.

Waitress: Well, I'm afraid it's going to be hot and humid again this afternoon, but the forecast predicts a thunderstorm with a heavy downpour tonight.

Mr Browning: Maybe this will break the heat wave, I'm actually looking forward to a drop in temperature.

Waitress: Me too, Mr Browning, me too.