

Name:

# OSZ GASTGEWERBE BERLIN

## Brillat-Savarin-Schule

Work sheets IV for the course

# English for hotels and restaurants

for chefs (6<sup>th</sup> semester)

### *Desserts*

*Lemon cheese cake with berry compote € 3,80*

*Profiteroles with chocolate sauce € 2,80*

*Strawberries & Lemon Ice Cream Sundaes € 5,90*

*Crème brûlée € 3,50*

*Black currant sorbet € 3,00*

*Lemon tart with whipped cream € 4,20*

*Woodruff jelly with vanilla ice cream € 2,70 Apple*

*strudel with custard € 3,20*

### Content:

- Desserts
- Describing desserts

## DESSERTS - How to create a balanced dessert menu



### Tempting the Sweet Tooth

Many restaurant owners wonder why they have problems selling the desserts they offer. We can tell you how you tempt each customer to try one of your desserts.

### Think about the variety

You don't need to offer a lot of different desserts on your menu. You can reach 80% of your customers with just six items. Six is the optimum number of desserts to include on your balanced dessert menu. (Example: Two chocolate desserts, one apple dessert, one cheesecake, one fruit and nuts, and one citrus.)

### Think about the flavours

There are four flavours that will appeal to most of your guests: **chocolate, cheesecake, fruits combined with nuts and citrus**. You should offer at least one dessert from each category so that each customer will find a flavour he loves on your dessert menu.

Apple pie, chocolate cake, and plain cheesecake are three of the best-selling desserts by customers in the US.

### Think about the textures

It's very important to think about the textures when you choose desserts for your menu. You should offer desserts with the following textures: **crunchy, crispy, chewy, smooth and creamy**. Don't forget to train your waiters and waitresses to use textures for extra mouth-watering descriptions of your desserts.

### Bottom Line

So, be smart and:

1. balance your dessert menu properly
2. make your desserts more visible to your customers (pictures, displays etc.)

...and you will sell more desserts than ever!!!



1. Write down 3 to 4 rules you should follow to create a balanced dessert menu.

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<b>Vocabulary:</b>	
appeal (to) - Anklang finden	grab - ergreifen, packen
at least - mindestens	item - Artikel
array - Reihe	likelihood - Wahrscheinlichkeit
to balance - abwägen	represented - vertreten sein
balanced - ausgewogen	sell (to) - verkaufen
bottom line - im Endeffekt	tempt (to) - jemanden in Versuchung führen
choose - auswählen	texture or mouthfeel - Textur, Beschaffenheit
customer- Kunde, Gast	thereby - dadurch
descriptions - Beschreibungen	properly - richtig

Source: <http://www.fsafood.com/fsacom/About+Us/Distribution+Areas/Branch+Locations/Sea+title/Food+For+Thought+-+Balanced+Dessert+Menu.htm>, 28.08.2005, 22 :30

## Magic in the mouth

2. What are the textures and flavours of the following foods?

	<b>textures</b>	<b>flavours</b>
crème brûlée	<i>soft and creamy, crispy</i>	<i>vanilla, caramel</i>
chocolate chip cookies	<i>chewy and moist</i>	<i>chocolate</i>
deep-fried lemon balm		
apple crumble		
tuile*		
black forest gateau		
crème caramel		
vanilla mousse		
brownies		

\*Hippe



3. Your guests have different wishes concerning their dessert. Offer them a suitable dessert. You may choose from the menu or recommend your own desserts.

- a) lactose free \_\_\_\_\_
- b) tastes fruity \_\_\_\_\_
- c) fluffy and soft \_\_\_\_\_
- d) crunchy \_\_\_\_\_
- e) contains chocolate \_\_\_\_\_
- f) soft and crispy \_\_\_\_\_
- g) chewy \_\_\_\_\_

**Desserts**

Lemon cheese cake with berry compote € 3,80

Profiteroles with chocolate sauce, filled with whipped cream € 2,80

Strawberry sundae € 5,90

Belgian waffle and ice cream sandwich with caramel sauce and caramelized peanuts € 4,50

Blackberry mousse and honey tuile Napoleons € 4,00

Lemon tart with meringue topping € 4,20

**Dessert terms**

An **éclair** is a long, thin pastry made with choux pastry filled with a cream and topped with icing. **Icing**, also called **frosting**, is a sweet glaze made of sugar that often also contains butter, water, egg whites, milk, or flavorings and is used to cover or decorate baked goods, such as cakes or cookies.

**Dessert menu**

Cappuccino cookies

Cheese cake with strawberry glaze

Apple fritters with vanilla ice cream

Black Forest gateau

Woodruff jelly with vanilla foam

Apple strudel with custard

Crepes with raspberry compote

**Ganache** refers to a variety of icing, fillings for pastries, and glazes. It is typically made from chocolate and cream.

A **glaze** in cooking is a coating of a glossy, often sweet, substance applied to food. Egg whites and icing are both used as glazes. For example, doughnut glaze is made from a simple mixture of confectioner's sugar and water.

In the United Kingdom and some Commonwealth countries, **pudding** refers to rich, fairly homogeneous starch- or dairy-based desserts (e.g. rice pudding,

Christmas pudding), or, informally, is used to refer to any dessert. The word is also used for fairly homogeneous encased savory dishes, e.g. black pudding, suet pudding.

A **fritter** is any kind of food coated in batter and deep fried. The word comes from the Latin \*frictūra ("frying") by way of Old French and Middle English. It can refer to a dessert, a side dish or a main course food.

A **tart** is a pastry dish, usually sweet, that is a type of pie with an open top not covered with pastry. Sweetened fruit is arranged on pastry, often puff pastry, with or without custard, after which the tart is baked in an oven. The TarteTatin is a particular kind of "upside-down" tart, of apples, other fruit, or onions. Savoury varieties include German Zwiebelkuchen (Onion tart), or Swiss cheese tart made from Gruyere.

**Today's specials**

Banana parfait with almond brittle

Vanilla pudding with raspberry sauce

Carrot cake with cream cheese icing

Crème brûlée

Black currant sorbet

Red fruit pudding with vanilla sauce

A **doughnut** (pronounced /'daʊnət, 'daʊnʌt/) (also spelled **donut**) is a sweet, deep-fried piece of dough or batter. The two most common types are the torus-shaped *ring doughnut* and the *filled doughnut*, a flattened sphere injected with jam, jelly, cream, custard, or other sweet filling.



1. Read the dessert menus and explanations and fill in the missing words in English.

- |    |   |   |
|----|---|---|
| 1  | Apfelkuchen oder -torte                 | _____   |
| 2  | Apfelstrudel mit englischer Vanillesoße | _____   |
| 3  | Auflauf (süß)                           | soufflé   |
| 4  | Baisermasse                             | _____   |
| 5  | Bisquit                                 | _____   |
|    | Crème - oder Sahnetorte (z.B.           | _____   |
| 6  | Schwarzwälder Kirschtorte)              | _____   |
| 7  | Eclair, Liebesknochen                   | _____   |
| 8  | Eierkuchen oder Pfannkuchen             | _____   |
| 9  | Eis (Übersetze: 2 Kugeln Kirscheis)     | _____   |
| 10 | Eisbecher                               | _____   |
|    | englische Schüsselpastete (z.B.         | _____   |
| 11 | Apfelpastete, Kirschpastete)            | pie (e.g. apple pie, cherry pie)                |
|    | Fettgebäck (Bsp. Kameruner,             | _____   |
| 12 | Pfannkuchen od. Berliner)               | _____   |
|    | frittiertes Obst (z.B. überbackene      | _____   |
| 13 | Bananen oder Äpfel)                     | fritters (e.g. banana fritters, apple fritters) |
| 14 | Gelee (z.B. Götterspeise)               | _____   |
| 15 | Glasur (z.B. Erdbeerglasur) vgl. Guss   | _____   |
| 16 | Grießbrei                               | _____   |
| 17 | Guss (z.B. Frischkäseguss) vgl. Glasur  | _____   |
| 18 | Halbgefrorenes                          | _____   |
| 19 | Hippe                                   | _____   |
| 20 | Karamel/karamelisiert                   | _____   |
| 21 | Käsekuchen                              | _____   |
| 22 | Kekse                                   | _____   |
| 23 | Kompott                                 | _____   |
| 24 | Krokant                                 | _____   |
| 25 | Lebkuchen                               | ginger bread                                    |
| 26 | Milchreis                               | _____   |
| 27 | Mousse                                  | _____   |
| 28 | Pudding (Bsp. Schokoladenpudding)       | _____   |



3. Create your own dessert menu according to the rules of a "Balanced dessert menu".



# Dessert menu

A large rectangular area defined by a dotted line, intended for creating a dessert menu.

**Describing desserts**

1. Complete the sentence for yourself.

I personally like desserts that are .....  
 that contain.....  
 and taste of .....

2. Name at least 2 desserts or dessert items of these different kinds?

very sweet                      not very sweet                      rich                      *light*

*which contain no flour*    lactose free    gluten free    **which contain no or little sugar**

3. Can you name desserts which include...?

**jelly**                                      *ice cream*                                      *whipped cream*

nuts                      sponge (cake)                      puff pastry                      chocolate

4. Listen to the descriptions of the desserts, and complete the details in the chart.

	Lemon meringue pie		
<b>It's a ....</b>	popular British pie.		
<b>It consists of ....</b>	a layer of shortcrust pastry, lemon curd and a layer of meringue on top		
<b>It's served with ....</b>			
<b>texture ???</b>	It has a crunchy base, a delicious lemon center with the fluffy but also crispy meringue on top.		

**5. Explain one dessert of your choice to a guest.**

Tell him the **name** (✓/1p) and the **type of dessert** (✓/1p), the **main ingredients** (✓/1p), the **texture** (✓/1p) and what it is **served with** (✓/1p).

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**Evaluation of a dessert menu**



1. Read the dessert menu of "The Inn at Kristofer's" and write the information about the desserts in the table.
2. Find out if "The Inn at Kristofer's" follows the rules of a balanced dessert menu. Give reasons!

**The Inn at Kristofer's  
Dessert Menu**

**Triple Chocolate Mousse Tower**

Layers of dark chocolate, milk chocolate and white chocolate mousse topped with real whipped cream and chocolate shavings.

**Caramelized Cherry and White Chocolate Tart**

Imported white chocolate combined with dried cherries and baked into a delicious caramelized custard. Served slightly warm with a splash of caramel sauce.

**Apple Tatin**

A classic French "upside down" caramelized apple dessert rests on a delicate puff pastry crust. Served with homemade caramel sauce and a scoop of French vanilla ice cream.

**Mile High Cheesecake**

Our homemade cheesecake is served with your choice of homemade caramel sauce or chocolate sauce.

**Lemon Mousse Tower**

Lemon mousse rests on a thin layer of pound cake and piped into a cylinder  mold. Served with a splash of homemade strawberry sauce.

type of dessert (e.g. tart, mousse)	main flavour	texture	additional information (e.g. light, rich, sweet)

**Crème Brulee -flamed tableside**

A rich custard flavored with fresh vanilla bean. The brulee is caramelized in our kitchen then brought to the table and flamed by your server.

**Key Lime Mousse Cake (seasonal)**

Key lime juice is combined with white chocolate and Italian mascarpone cheese to create a delicious mousse that rests on a gingersnap crust.

**Fresh Fruit Sundae**

Two scoops of vanilla ice cream, your choice of strawberry, pineapple, or blueberry, topped with whipped cream, nuts and a cherry


Final evaluation of the dessert menu (siehe 2.): \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Vocabulary:**

- gingersnap crust - harter Lebkuchen-Keks
- mold - Form
- pound cake - reichhaltiger Kuchen, ursprünglich aus je einem Pfund Butter, Zucker und Mehl
- to rest - liegen
- scoop - Eiskugel
- shavings - Raspel

**Exercises**

**1. Translate the following desserts into English.**

*Himbeereisbecher* r \_ \_ p \_ \_ rr \_ s \_ n d \_ \_

*Frittierte Banane mit 1 Kugel Vanilleeis*

b \_ \_ n \_ \_ n \_ \_ fr \_ \_ \_ \_ rs with 1 s \_ \_ \_ \_ of vanilla ice cream

*Lebkuchenparfait mit Pfefferminzsauce und Schlagsähne*

g \_ \_ g \_ \_ b \_ \_ \_ \_ p \_ \_ f \_ \_ \_ with \_ epper \_ \_ \_ \_ sauce and  
w \_ \_ \_ \_ ed c \_ \_ \_ \_

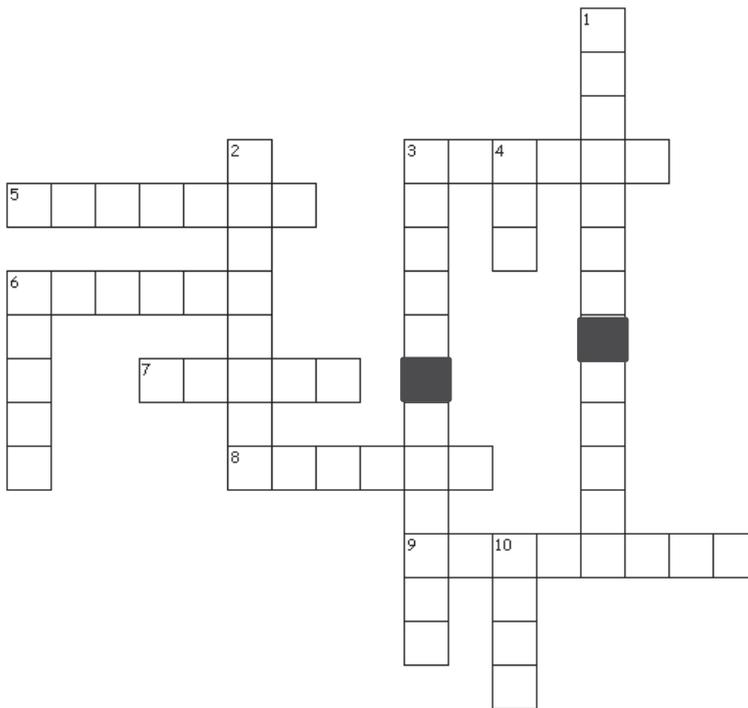
*Feigentörtchen auf Cassissauce mit Krokanteis*

\_ \_ \_ t \_ \_ t on b \_ \_ ck c \_ \_ \_ ant sau \_ \_ with \_ \_ \_ \_ \_ \_ ice cream

*Karamellisierte Spargelspitzen mit Erdbeeren und Vanilleschaum*

c \_ \_ \_ \_ \_ l \_ \_ ed \_ sp \_ \_ \_ \_ s tips with s \_ \_ a \_ berr \_ \_ s and vanil \_ \_ f \_ \_ \_

## 2. Describing desserts - crossword puzzle



### Across

3. The texture of the caramelized top of a Crème brulee
  5. English vanilla sauce
  6. Frozen fruit dessert
  7. A French dessert that is fried in a pan
  8. A combination of ice cream, fruits and often a sauce, served in a tall glass or bowl
  9. An Italian dessert made of sponge cake, coffee, cream and Amaretto
- ### Down
1. It's a beaten dairy product that's served with tarts, cakes and ice creams
  2. Fruit that is battered and deep fried
  3. A kind of pastry that is used for eclairs.
  4. The word before „cream“.
  6. A serving of ice cream
  10. When a dessert contains a lot of sugar and fat you would call it ...

## 3. Match the English words from the box with the German descriptions and write them into the bubbles.

cheesecake chewy chocolate cinnamon coffee creamy crispy crunchy desserts  
 flavours fluffy fruity lime liqueur mouthfeel puddings moist smooth sweets textures  
 vanilla

**Texturen** - \_\_\_\_\_ / \_\_\_\_\_

schaumig und luftig - \_\_\_\_\_

weich - \_\_\_\_\_

cremig - \_\_\_\_\_

bissfest;

erfordert eine Kauleistung - \_\_\_\_\_

knackig und knusprig

(z.B. karamalisierte Nüsse) - \_\_\_\_\_

„fein“ knusprig

(z.B. Kartoffelchips) - \_\_\_\_\_

klitschig - \_\_\_\_\_

**Aromen** - \_\_\_\_\_

Vanille - \_\_\_\_\_

Schokolade - \_\_\_\_\_

Zimt - \_\_\_\_\_

Kaffee - \_\_\_\_\_

Likör - \_\_\_\_\_

Limette - \_\_\_\_\_

fruchtig - \_\_\_\_\_

Käsekuchen - \_\_\_\_\_

### Nachspeisen

- \_\_\_\_\_

- s \_\_\_\_\_

- p \_\_\_\_\_

## LEMON MERINGUE PIE

### INGREDIENTS

#### base

- digestive biscuits (150g)
- butter, melted (50g)

#### meringue

- 3 egg whites
- a handful of caster sugar (120g)

#### curd

- 2 large lemons
- 2 large eggs
- 8 tbsp of caster sugar (150g)
- cold butter, cubed (100g)
- 1 heaped tsp of corn flour



Complete the recipe with the following words.

caramelize

butter

caster sugar

whisk

fridge

rolling pin

corn flour

### RECIPE

**crush** the biscuits in a pan with a \_\_\_\_\_ until you have fine crumbs.

**add** the melted \_\_\_\_\_ to combine and press the biscuits into the base of a 20cm tin.

**zest** and juice both lemons into a large saucepan and then \_\_\_\_\_ in both eggs.

**add** the cubed butter, sugar and the \_\_\_\_\_ before heating gently over a medium heat, gently whisking throughout.

**lower** the heat when the mixture thickens then allow to simmer for a minute.

**pour** the curd over the biscuit base and place the cake tin into the \_\_\_\_\_ to set.

**whisk** the meringue egg whites to stiff peaks in a clean bowl then add in the \_\_\_\_\_.

**whisk** again until the meringue mixture is stiff and glossy, then transfer the meringue to a piping bag with a star nozzle.

**turn** the lemon meringue out of the cake tin and onto the serving plate before piping rosettes of meringue all over the top. Be as neat as you can at this stage.

\_\_\_\_\_ the sugars in the meringue under a really hot grill or with a kitchen blow torch.

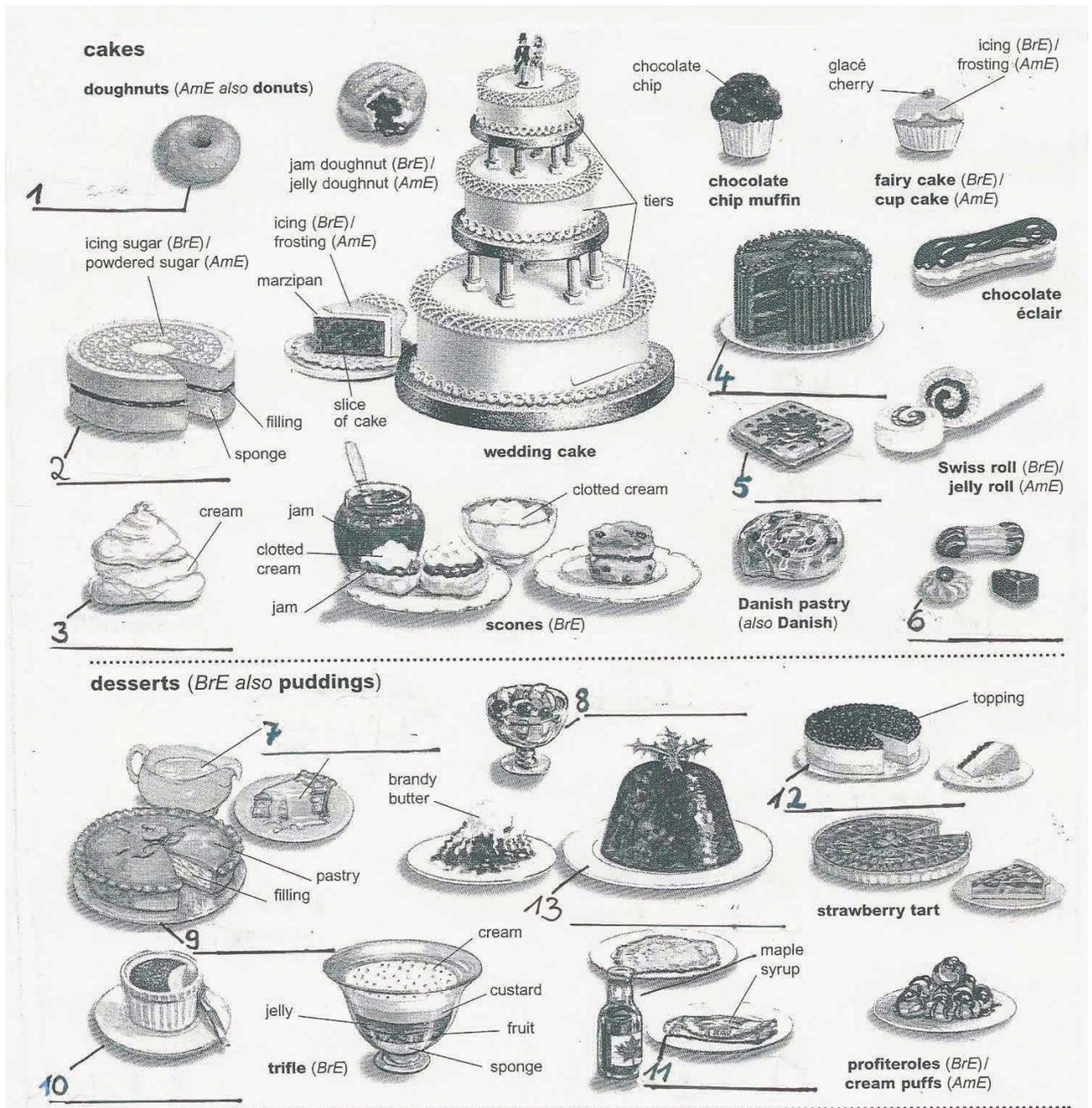
**serve** as one dessert for friends and family to cut into.

**serves** 8

Source: <http://sortedfood.com/#!/lemonmeringuepie/>

4. Label the desserts and cakes with the words from the box.

cheesecake biscuits sponge cake waffle custard meringue crème brûlée  
 pancake gateau apple pie ring doughnut Christmas pudding fruit salad



Source: Oxford Advanced Learner's Dictionary, 6<sup>th</sup> ed.

## Dessert menus

1. Translate menu A, B or C into English.

A

<i>Desserts</i>	
<i>Blutorangen Pannacotta mit Honig</i>	<i>6€</i>
<i>Eisbecher mit 2 Kugeln Vanilleeis, karamellisierten Nüssen und Schokoladensauce</i>	<i>8€</i>
<i>Warmer Schokokuchen mit flüssigem Kern an Karamelleis</i>	<i>5,50€</i>
<i>Zitronensorbet mit Wodka</i>	<i>5€</i>
<i>Walnuss-Eis mit Sahnehaube und Waffel</i>	<i>4€</i>
<i>Johannisbeer - Sorbet mit Minzgelee</i>	<i>4€</i>
<i>Apfeltart mit Bourbon-Schlagsahne</i>	<i>5€</i>

C

### DESSERTS

APFELSTRUDEL mit 1 Kugel Vanilleeis, Vanillesauce und Sahnehaube	5,50 €
CRÊPE «GRAND MARNIER» auf Orangen-Walnußsauce mit Pfirsicheis	8€
KÄSEKUCHEN mit Zitronenglasur	4,50€
PANNA COTTA mit Himbeersauce	5€
ZITRONENTART mit Baiserhaube	5,50€
MINI-WINDBEUTEL «WILLIAMS» gefüllt mit Vanilleeis, dazu eine halbe Williams-Christ-Birne, Schlagsahne und Schokoladensauce	7€

B

<i>Desserts</i>	
<i>Crème brûlée</i>	<i>€ 3,50</i>
<i>Zitronentart mit karamellisierten Orangen</i>	<i>€ 6,20</i>
<i>Schokoladen-Preiselbeer - Küchlein mit Vanillesauce</i>	<i>€ 5,50</i>
<i>Eclairs gefüllt mit Mousse au Chocolat an Birnen-Chili-Kompott</i>	<i>€ 6,-</i>
<i>Caramel mousse mit Vanilleschaum und Minz-Sorbet</i>	<i>€ 5,70</i>
<i>Kirscheisbecher ( 3 Kugeln Eis Ihrer Wahl, Kirschen, Kirschlikör, Schlagsahne &amp; Waffel )</i>	<i>€ 7,50</i>
<i>Erdbeer- Limetteneisbecher</i>	<i>€ 7,-</i>

### Vocabulary:

flüssiger Kern - liquid core  
Haube- häufig mit 'topping'  
übersetzt  
karamellisiert - caramelized  
Kompott - compote  
Schaum - foam  
Walnuß - walnut

The "Wise Guys" present: **Chocolate Chip Cookies**



2. Listen to the song and fill the gaps with the words from the box.

In the mixing bowl put 1 \_\_\_\_\_, 200g cut thin,  
then soft 2 \_\_\_\_\_ from our sugar tin.  
Now you take 3 \_\_\_\_\_ and you cream to a paste  
200g of each of them gets that great 4 \_\_\_\_\_.  
2 beaten 5 \_\_\_\_\_ are next, gradually you add them,  
mixing well the whole time 'til your arms are achin'.  
Make sure it's all creamy 6 \_\_\_\_\_, 'cause that will guarantee their  
success - any expert would agree there.

Teaspoon of 7 \_\_\_\_\_, 5 drops 8 \_\_\_\_\_.  
Now fold in the 9 \_\_\_\_\_, 600g (or maybe up to 7).  
Oh yeah! And half a teaspoon of 10 \_\_\_\_\_, I just remembered.  
The combination tastes really quite intense.  
Two bars of plain 11 \_\_\_\_\_ in little pieces  
And you stir them in briefly - the gorgeous smell increases....  
Once it's all done transfer the 12 \_\_\_\_\_ into a sealed container.  
Now you can lick the 13 \_\_\_\_\_ and put it on the drainer.

**Chocolate Chip Cookies**  
**I'm baking Chocolate Chip Cookies**  
**Because my Chocolate Chip Cookies**  
**Are irresistible (as you can tell).**

The dough needs to chill inside the 14 \_\_\_\_\_ a day and night.  
'Cause what you want is bite, and they'll get that alright.  
I'm off to have a nice day now, spend the night at play -  
Tomorrow will be judgment day!  
You heat up the 15 \_\_\_\_\_ to hundred and eighty C  
16 \_\_\_\_\_'s good; now the dough will have to be  
rolled into little balls and spread out by hand -  
Mind-e the gap, 'cause these babies expand.

17 \_\_\_\_\_ on the middle rack ten, fifteen mins or so;  
Time enough for dishes; get some 18 \_\_\_\_\_ on the go.  
Open up, get them out; this moment is so rare:  
The instant of completion, loved by artists everywhere.  
And if by some bad luck I end up with some burnt ones  
I'll send them to my Grandma; the best behaved of Grandsons,  
and save the best ones for my love to try.  
P.S. the ingredients can be fun to modify.

**Chocolate Chip Cookies...**

Source: [https://www.youtube.com/watch?v=i\\_KjluShJx4](https://www.youtube.com/watch?v=i_KjluShJx4),  
<https://musikguru.de/wise-guys/songtext-chocolate-chip-cookies-in-english-468384.html>, 07.08.2020; 9:25

**Ingredients:**

- salt
- butter
- brown sugar
- flour
- eggs
- vanilla essence
- white sugar
- chocolate
- coffee
- baking powder

**in the kitchen**

- baking paper
- bowl
- fridge
- oven

**dessert vocabulary**

- dough
- bake
- smooth
- taste