



**TÉMATA K POVINNÉ ZKOUŠCE PROFILOVÉ ČÁSTI**

**MATURITNÍ ZKOUŠKY**

**ANGLICKÝ JAZYK**

**65-41-L/01 GASTRONOMIE**

***Forma zkoušky: ústní zkouška před zkušební maturitní komisí***

1. Kinds of accomodation. Hotel.
2. Healthy and vegetarian food.
3. Fruits. Characteristic. Dividing. Using in the kitchen.
4. Vegetables. Characteristic. Dividing. Using in the kitchen.
5. Starters. Dividing.
6. Czech cuisine. Typical czech dishes.
7. English cuisine. English breakfast.
8. Main meals.
9. Menu. Kinds. Sequence of dishes.
10. Pork meat. Characteristic. Parts. Meals.
11. Beef meat. Characteristic. Parts. Meals.
12. Kitchen equipment.
13. Fish, poultry, games. Characteristic. Dividing. Dishes.
14. Soups. Kinds.
15. Drinks. Dividing.
16. Cook, waiter, waitress. Description of work and cothes.
17. Desserts. Dividing.
18. Tableware. Festive table.
19. Side dishes. Kinds.
20. Kinds of catering.

Ing. Ivana Hermannová v. r.  
ředitelka školy