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Мукачівський державний університет
Кафедра англійської мови, літератури з методиками навчання



Збірник тестів
для здобувачів другого (магістерського) рівня вищої освіти
спеціальностей 241 «Готельно-ресторанна справа» та
242 «Туризм» з дисципліни «Іноземна мова за професійним
спрямуванням»

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Збірник тестів для здобувачів другого (магістерського) рівня вищої освіти спеціальностей 241 «Готельно-ресторанна справа» та 242 «Туризм» з дисципліни «Іноземна мова за професійним спрямуванням» / Укладач Н.О. Герцовська.– Мукачево: МДУ, 2023. – 33с. (1,3 авт.арк).

Видання містить тестові завдання, які можуть бути використані на практичних заняттях, під час виконання самостійної роботи студентів для контролю оцінювання знань студентів спеціальностей 241 «Готельно-ресторанна справа» та 242 «Туризм» з дисципліни «Іноземна мова за професійним спрямуванням».

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1. ПЕРЕДМОВА

Тест – це сукупність завдань, за результатами виконання яких можна визначити рівень знань і вмінь студентів з певної навчальної дисципліни.

Тестове завдання – це складова тесту, що відповідає рекомендаціям до формування тестових завдань, з якими студент (під час виконання тесту) виконує певну дію, а його результат реєструється у формі окремої відповіді, що оцінюється встановленою кількістю балів.

Тестування – спосіб визначення рівня знань і вмінь студентів за допомогою тестових завдань.

Валідність тесту – показник того, що тест справді оцінює знання і вміння студентів, для перевірки яких він призначений.

Надійність тесту – показник точності та стійкості результатів тесту за його багаторазового застосування. Він означає ймовірність одержання студентами однакових результатів за виконання тесту в різноманітних ситуаціях тестування, зокрема у разі оцінювання різними експертами.

Перевагами тестування як одного з інноваційних форм інформатизованої системи освіти, що має пріоритет над іншими методами контролю, є наступні:

- відсутність психологічного впливу на здобувача вищої освіти;
- забезпечення можливості одночасного контролю знань, вмінь і навичок у великої кількості здобувачів упродовж досить обмеженого часу;
- можливість контролю знань, вмінь і навичок здобувачів вищої освіти на необхідному, заздалегідь запланованому рівні;
- реальність самоконтролю здобувачів вищої освіти;
- можливість систематично робити «зрізи успішності здобувачів»;
- забезпечення прозорості та гласності контролю знань, вмінь і навичок здобувачів вищої освіти;
- гарантія об'єктивності та справедливості оцінки знань, вмінь і навичок здобувачів вищої освіти;
- значне скорочення часу очікування здобувачами своїх результатів (оцінок).

Метою тестування у процесі поточного та підсумкового контролю знань, вмінь і навичок у здобувачів вищої освіти є:

- навчання здобувачів вищої освіти (самостійне вивчення навчального матеріалу);

- поточний контроль знань здобувачів вищої освіти (діагностика засвоєння окремих тем та розділів);
- підсумковий контроль знань здобувачів вищої освіти (діагностика засвоєння матеріалу з усієї навчальної дисципліни);
- контроль залишкових знань здобувачів вищої освіти з однієї навчальної дисципліни чи циклу навчальних дисциплін.

При проведенні тестування необхідно дотримуватися певних правил, зокрема:

- здобувач має бути впевненим, що тестування є найбільш об'єктивним способом визначення рівня знань, вмінь і навичок у здобувачів вищої освіти, оскільки зменшується рівень суб'єктивізму порівняно з традиційними методами контролю (для формування переконання здобувачів у об'єктивності необхідно ознайомити їх з процедурою підготовки та проведення тестування: як відбувається добір завдань і підрахунок балів, якими критеріями керуються викладачі у визначенні оцінок тощо);
- здобувача варто попередити, як він може виконувати тестові завдання – у строгій послідовності чи у будь-якій зручній для нього послідовності (можливість виконання завдань у зручній послідовності сприяє зниженню емоційного стресу в процесі тестування, бо коли точніше здобувач передбачає свій результат, тоді вищий рівень його знань і менша тривожність);
- при тестуванні варто попереджати здобувачів про обмежений час;
- здобувач має бути переконаний у конфіденційності тесту, тобто його відповіді не будуть відомі іншим, непричетним до тестування особам;
- доцільно звернути увагу здобувачів на низьку ймовірність випадкового вгадування.

За метою використання та місцем у навчальному процесі є такі види тестування: навчальне тестування; діагностичне тестування; контрольне тестування.

Навчальне тестування – це вид тестування, яке проводиться на всіх етапах роботи над навчальним матеріалом і покликане відстежити рівень оволодіння відповідним матеріалом, закріпити або повторити його.

Діагностичне тестування – це вид тестування, яке спрямоване на виявлення прогалини в знаннях, вміннях та/або навичках здобувачів вищої

освіти, та забезпечення усунення ними відповідних недоліків при їх підготовці.

Контрольне тестування – це вид тестування, що проводиться як певний підсумок роботи над вивченням теми, вони мають комплексний характер, тобто перевіряють знання, вміння і навички, здобуті й вироблені здобувачами вищої освіти в межах одного або кількох тематичних блоків.

2. Програма курсу

3. Professional English for specialists in Tourism and Hotel and Restaurant Business

Tema 1. Giving and receiving information. Grammar: Present tenses: present simple; present continuous; state verbs. Past tenses 1: past simple; past continuous; used to; would.

Tema 2. Hotels and caring. Grammar: Present perfect: present perfect simple; present perfect continuous. Past tenses 2: past perfect simple

Tema 3. Serving in a bar. Grammar: Future 1. Plans, intentions, predictions: present continuous; going to; will. Future 2: present simple; be about to; future continuous; future perfect.

Tema 4. Describing dishes. Grammar: Countable and uncountable nouns; quantity expressions (many, much, a lot of, some, any, a few, few, no). Referring to nouns: articles; other determiners (demonstratives, possessives, inclusives: each, every, both, all, etc.)

Tema 5. Dealing with complains. Grammar: Modal verbs.

Tema 6. Scientific work at the university. Grammar: Pronouns and referencing: personal, possessive and reflexive pronouns; avoiding repetition. Adjectives and adverbs: describing things; adding information about manner, place, time, frequency and intensity.

Tema 7. Writing essays. Grammar: Comparing things: comparative and superlative adjectives and adverbs; other ways of comparing. The noun phrase: noun + prepositional phrase; noun + participle clause; noun + to-infinitive clause.

Tema 8. Presenting an essay. Revision. Module test.

4. Тестові завдання

I. Choose the correct variant

1. _____ tourists travel to different countries on their own.
 - a. Inbound
 - b. Outbound
 - c. Relative
 - d. Domestic
2. We always take walking boots when we go on holiday, so we can go _____.
 - a. shopping
 - b. recreation
 - c. trekking
 - d. outbound
3. Can I just _____ your details before I put the payment through?
 - a. right
 - b. correct
 - c. use
 - d. Check
4. I will send you an email _____ your booking.
 - a. saying
 - b. confirming
 - c. taking
 - d. completing
5. Geraldo works as the night-shift _____ at 'The Golden Keys' hotel.
 - a. entertainer
 - b. guide
 - c. waiter
 - d. concierge
6. I _____ apply for the position of Restaurant Manager.
 - a. write
 - b. write to
 - c. am writing
 - d. am writing to
7. Claudio _____ responsible for the front desk operations.
 - a. has
 - b. is being
 - c. being
 - d. is
8. The hotel _____ staff at the moment.
 - a. recruits
 - b. doesn't recruit

- c. isn't recruiting
 - d. is recruit
9. When _____ your hotel and catering course?
- a. do you finish
 - b. you finishes
 - c. is finishing
 - d. do finish
10. 'Where is George?' 'He _____ a guest with their luggage.'
- a. help
 - b. helps
 - c. is helping
 - d. isn't helping
11. This _____ gives information on sightseeing in this city and includes a map of the city centre.
- a. leaflet
 - b. advice
 - c. sight
 - d. feedback
12. Hello, Tourist Information. Angela speaking. _____ I help you?
- a. What can
 - b. Where can
 - c. Which can
 - d. How can
13. The Hotel Miramar is _____ the Hotel Playa.
- a. the biggest than
 - b. the bigger than
 - c. bigger than
 - d. biggest than
14. The brochure said _____ were included in the package deal but that some guests also tipped staff.
- a. extras
 - b. overcharge
 - c. pay back
 - d. gratuities
15. I always love to go _____ when I am on holiday. I love seeing all the fish in the sea.
- a. snorkelled
 - b. snorkelling
 - c. to snorkelling
 - d. snorkel
16. These days you can find very _____ holiday packages on the internet.
- a. affordable
 - b. budget

- c. luxury
 - d. affording
17. Our airline offered us a _____ coffee before our flight.
- a. budget
 - b. compliment
 - c. request
 - d. Complimentary
18. I would like to offer you a full _____ as a gesture of goodwill.
- a. feedback
 - b. refund
 - c. return
 - d. Receipt
19. _____ have the bill, please?
- a. Can we
 - b. Can you
 - c. Shall we
 - d. Shall you
20. At the end of the meal we ordered coffees and ask for the _____.
- a. receipt
 - b. bill
 - c. refund
 - d. tip
21. The _____ in Conaima National Park were breathtaking. My favourite was the Angel Falls because the water looked amazing as it came off the top of the rocks.
- a. waterfalls
 - b. harbours
 - c. valleys
 - d. Cliffs
22. What is the _____ for a return flight from New York to Milan?
- a. fair
 - b. fare
 - c. fee
 - d. Salary
23. All guests _____ check out before 10 a.m. on the day of their departure.
- a. should
 - b. are allowed to
 - c. must
 - d. Mustn't
24. Will you _____ the same credit card?
- a. pay for
 - b. be paid with
 - c. be paying to

- d. be paying with
25. Have you _____ the Grand Canyon?
- ever been to
 - never gone
 - already visit
 - not ever seen

II. Complete the text by choosing the most appropriate word

1. Every modern hotel offers some form of food and _____ service. In some hotels, facilities are _____ only for a continental breakfast – that is, a light meal of bread or rolls and coffee, while others have a small coffee shop or restaurant on the _____. Many other hotels have complete restaurant service and also _____ room service for guests who desire food and beverages served to them in their rooms. Large hotels, including the more _____ resort hotels, usually offer a great variety of restaurants and bars for their guests to choose from.

- premises
- luxurious
- available
- guest
- beverage
- offer
- major

2. In the restaurant, there are _____ kinds of jobs. The person who seats the guests is called a captain or maitre d' (short for maitre d'hotel), or a _____ if a woman. In restaurants with a very formal style of service, the captain also takes the guests' _____. The meals are served by waiters or waitresses. In less formal restaurants, the waiters and waitresses take orders and _____ the meals. Most restaurants also _____ busboys, who pour water, clear and set tables, and perform other similar chores.

- serve
- put
- hostess
- chef
- orders
- different
- employ

3. In an elaborate restaurant, there is often an _____ called the wine _____, or sommelier. He / she takes orders for wine and sometimes for other alcoholic drinks. There are also cashiers who receive _____ or signed bills from the

guests. When the guest puts his restaurant _____ on his hotel account, this information must be passed along to the accounting office as _____ as possible.

1. payment
2. quickly
3. steward
4. bill
5. employee
6. large
7. restaurant

4. In addition to a restaurant, most hotels also have a bar or cocktail _____ where drinks are served. Bartenders work behind the bar which is a long _____. Note that the word "bar" is used both to denote the room in which the drinks are served and the counter itself. Bartenders mix drinks and serve them to the _____ at the bar. Additional waiters or waitresses are needed _____ customers who are seated at tables. In a very busy bar, one bartender may fill orders only for the waiters and waitresses, while others take _____ of the guests at the bar.

1. care
2. part
3. counter
4. lounge
5. to give
6. customers
7. to serve

5. Providing meals and drinks in the guests' _____ is another service extended by most hotels. Room _____ is ordered by telephone from a menu that is placed in each room. Special employees _____ the orders and special waiters carry them to the rooms. To cut down on orders for ice and _____ drinks, many hotels have machines on each floor to dispense these items. More room service orders are for breakfasts than for any other meal. In some hotels, the guests can _____ breakfasts before he goes to bed by filling out a slip which he leaves outside the door. The meal is then served at the time the guest has specified.

1. take
2. luxury
3. order
4. service
5. travel
6. soft
7. rooms

6. Food and beverage service is the _____ factor in hotel operation. In some large hotels, the _____ derived from this source actually exceeds income from room rentals. The food and beverage income in many hotels is increased by providing service for _____ and conventions. The bar or cocktail _____ may also offer food service, although it is usually simpler than the food served in the hotel dining room. Fast food, such as sandwiches or _____, is customary.

1. banquets
2. major
3. hamburgers
4. luxurious
5. income
6. lounge
7. order

7. Turkish food is delicious, rich, and _____. Turkey is self-sufficient in food, and the range of vegetables and fruit _____ at all times of the year provides a constant source of fresh ingredients. Because of this, the _____ and preparation of the wide range of _____ changes with the seasons. They never use tinned or _____ ingredients, unless it is to create a special taste.

1. dishes
2. available
3. frozen
4. chef
5. varied
6. quick
7. taste

8. Eating at home in Turkey or in a traditional Turkish restaurant is never hurried, and the evening meal can _____ for many hours. The transition from starters to the main _____ is not always obvious, but typical main course dishes are skewers of succulent lamb or chicken, accompanied by tasty rice dishes. Desserts are extremely _____ and the perfect complement to the strongly savoury aspect of Turkish food. The wide _____ of sweet dishes available is a good complement to the equally extensive range of mezes. Visitors to Turkey are often surprised by an unusual Turkish _____. When you eat out, it is not unusual to change restaurants at the dessert stage!

1. sweet
2. custom
3. cooking
4. last
5. wait

6. course

7. range

9. Freshly cooked Japanese food and the theatrical _____ by the chefs make this establishment very entertaining. Watch the way your meat, fish and vegetables are _____, thrown around and chargrilled by the chefs. Take your kids to see this spectacle. Adults will have _____ too. Diners sit around a hotplate (hibachi) table for eight. Each table chef brings in the ingredients and theatrically prepares the food. He then _____ it, freshly cooked and steaming hot. Prices aren't cheap but then meals such as the tuna steak, the Benihana Regal, which includes king prawns and hibachi steak with mushrooms, offer good _____ for money.

1. fun

2. performances

3. quantity

4. value

5. chopped

6. serves

7. takes

10. A tremendous range of food is _____ in Paris, from the rich meat dishes to the light, flaky pastries for which France is _____. French _____ is a still evolving art. Traditional French cooking is butter-based and centres on meat, poultry and fish. Today, however, the chefs of many Parisian restaurants are becoming more _____ in regional food and in simple, home-style fare which relies on fresh, seasonal ingredients. French cooking tends not to be highly spiced, although fresh herbs like chives and parsley are essential _____ in the sauces that accompany most savoury dishes.

1. ingredients

2. famous

3. interested

4. way

5. cuisine

6. available

7. like

11. One of the most enjoyable aspects of Paris is the _____ of places to eat: *Bistros* are small, often moderately-priced restaurants with a _____ selection of dishes. *Brasseries* are larger, bustling _____ with immense menus, and most serve food throughout the day and are open late. *Cafés* (and some wine bars) open early and the majority close by 9 pm. They _____ drinks and food all day long from a short menu of salads, sandwiches and eggs. At lunch most offer a small _____ of hot daily specials.

1. eateries
2. choice
3. strong
4. limited
5. diversity
6. chefs
7. serve

12. Barcelona's most _____ architect, Antoni Gaudi, was born in 1852. The city is _____ of his work, including the many houses he built for rich industrialists, like the famous La Pedrera (Casa Mila) building and Palacio Gael. From 1909 until 1926 Gaudi _____ only on the Sagrada Familia. He got up at seven o'clock in the morning every day and walked to mass in Gracia. He ate lunch in his _____ and worked until six or seven in the evening. He often didn't eat for long periods of time. His _____ was an old bed and an uncomfortable sofa and he had an old coat for a blanket.

1. cheap
2. walked
3. worked
4. full
5. famous
6. furniture
7. workshop

13. Antoni Placid Guillem Gaudi i Comet was a Spanish Catalan architect who belonged to the Modernism movement and was _____ for his unique style and highly individualistic designs. Antoni Gaudi was born in the province of Tarragona in southern Catalonia, Spain in 1852. The youngest of five, Antoni Gaudi was too lame to play with friends his own age because of rheumatism. He was in considerable pain, so he was rarely able to walk on _____ and was forced to ride a donkey when he wanted to venture from his home. Because of his rheumatism, the artist kept a strict vegetarian _____, used homeopathic drug therapy, underwent water therapy, and _____ regularly. Long walks, besides suppressing his rheumatism, further allowed him _____ nature. It has been hypothesized that it was this exposure to nature at early age that influenced him to incorporate natural shapes into his later work.

1. foot
2. hiked
3. to experience
4. famous
5. ride
6. diet
7. feet

14. Turkish food has some of its _____ in the lifestyle of the people that lived in this region during the time of the Sultans. Even today the evening _____ is often the evening's entertainment. The equivalent of the western 'starter' is mezes, which consists of a huge _____ of tasty dishes served in the centre of the table, including vegetables, meat, chicken, and _____ all prepared differently. Everyone tastes all of the dishes, which often consist of the same vegetable prepared in a number of very _____ ways. There are, for example, over 100 ways to prepare aubergines alone.

1. selection
2. different
3. meal
4. latest
5. origins
6. style
7. seafood

15. In 1890 the industrialist Eusebi Guell commissioned Gaudi _____ a park on a hill above the city. Gaudi worked on Parc Guell for the next fourteen years. He hated straight _____ and wanted to show nature in all his works, like the _____ shapes in stones, waves and wet sand. On the evening of 7 June 1926 a tram hit him as he tried to cross a road. He was dirty and wearing old clothes. No one _____ him. Taxi drivers refused to take him to hospital. When they _____ who he was, they moved him to a private room. He died three days later. His church is still unfinished but modern architects are continuing to work today.

1. lines
2. took
3. recognized
4. curved
5. to design
6. regular
7. discovered

16. Although Gaudi was constantly changing his _____ and recreating his blue prints, the only existing copy of his last recorded blue prints were destroyed by the anarchists in 1938 at the height of Franco's _____ of Barcelona. This has made it very difficult for his workers to complete the cathedral in the same _____ as Gaudi most likely would have wished. It is for this that Gaudi is _____ to many as "God's Architect". *La Sagrada Familia* is now being completed but differences between his work and the new additions can be seen. As of 2007, _____ of the Sagrada Familia is planned for 2026. However, this may prove wildly optimistic if the worst fears of many eminent engineers and architects are realized.

1. fashion
2. mind
3. beginning
4. completion
5. way
6. invasion
7. known

17. Theme parks are specifically developed for tourist consumption. They are also called _____ attractions. Theme parks offer visitors a highly themed and packaged travel experience that is filled with fun, _____, and thrill. The Walt Disney attractions, Universal Studios, Knott's berry Farm, Sea World, and Six Flags attractions are _____ theme parks in the United States. However, the popularity of the Disney experience is not _____ to the United States; it is now an international attraction with establishments in Tokyo and France. There have been some emerging themes for park development in the past few years. One of the fastest growing sectors of attraction development in theme parks has been _____ parks, which combine water slides and wave pools. Education and patriotism have also been important themes for attraction development in recent years.

1. well-known
2. water
3. dangerous
4. manmade
5. limited
6. excitement
7. way

18. Cultural and historic attractions are the tangible and intangible forms of human cultures found in various parts of the world. The tangible buildings and artifacts _____ the cultural values and aspirations of a particular group of people inhabiting a place. The intangible forms, such as music and _____, reveal the way of life of a particular society. Cultural and historic attractions are appealing tourist resources that transmit cultural meanings to tourists. Cultural and historic attractions are _____. They can be permanent-site attractions or _____ events. Permanent-site attractions are available for tourist visitation on a year-round (or long seasonal) basis. These can include sites like a historical museum, a temple, the Empire State Building, the Washington Monument, the Hopi Reservation, or New York City. Each of these attractions presents the _____ and history of the place and its people.

1. customs
2. temporary
3. culture

4. reflect
5. water
6. extensive
7. alike

19. What are some _____ that no chef can live without? No kitchen is complete without a cutting board, grater, vegetable _____ and can opener. Chefs use these items before they start cooking. And even small kitchens have _____ and whisks. These are for mixing food. After food is done, chefs use spatulas or ladles _____ food. What is a chef's most important tool? No chef enters a kitchen without a knife roll. This contains all of the knives a chef needs during a restaurant service. The most important _____ in that set is a chef's knife. Many cooks like using one of these knives because it can perform a number of tasks.

1. knife
2. spoons
3. tools
4. bunny
5. to serve
6. peeler
7. to present

20. Pubs (short for public houses) are an _____ part of British life. They are as a rule quiet, rather private places, large or small, new or old, in cities or in the countryside, with a friendly atmosphere where _____ people meet in the evening for company and conversation. You can find every kind of person there: doctors, schoolteachers, workers. They come to relax, talk, play games like darts or _____ and have their usual drink or a meal. You can buy many kinds of drinks in pubs, alcoholic and non-alcoholic. The typical drink is beer. There are many different types of beer both draught and _____, which is served in pints (0.57 of a litre) or half pints. You never ask for a pint of *beer*, ask always for a pint of *bitter*, *lager*, *keg* or other particular name of the beer. You can also buy _____ (e.g. whisky, gin, vodka) and usually wine, by the glass, but not by the bottle.

1. bottled
2. important
3. billiards
4. local
5. spirits
6. books
7. expensive

21. The pub is the place where you _____ people. You get to know other “regulars”, you buy drinks in turn which is called “to stand a round” and you talk. You talk about the weather or how the English cricket _____ is doing in the Test Match against Australia. And although the regulars see each other almost every night for years, they never go into each others’ homes. People may want to sing in the pub. Then they ask someone to play the tunes on the old piano. The pianist has _____ drinks as long as he plays. That is the _____. Some pubs have two bars (the saloon bar and the public bar) and a restaurant. The saloon is better decorated and is more _____. The games and music are in public bars. In the restaurants you can have a complete meal.

1. custom
2. value
3. meet
4. free
5. vegetable
6. comfortable
7. team

22. There are strict _____ regulating opening times and those allowed into pubs. The times _____ in different parts of the country but most of them are open from 11 a.m. to 2.30 p.m. and from 6 p.m. to 11 p.m. on weekdays. Children under 14 are not _____ to get into a pub, and young people under the age of 18 are not allowed to buy _____ drinks. Many today’s pubs have tables outside, sometimes in the well-tended gardens. It’s quite normal for women to go into pubs in Britain, but like everybody else they must _____ the licensing laws.

1. vary
2. alcoholic
3. follow
4. create
5. laws
6. allowed
7. vision

23. The usual British meals are breakfast, lunch, tea and dinner. Breakfast is really a big _____, but one would find that lunch is not small either. The usual breakfast is porridge or cornflakes with milk or cream and sugar, bacon and eggs, marmalade with buttered toast, and tea or coffee. Some people prefer the so-called _____ breakfast, which usually includes a cup of tea or coffee and a sandwich or a cake. At lunch, which is at about one o’clock, cold mutton or fish with potatoes, salad and pickles generally grace the table. English mutton is a _____, and it is prepared in such a way that you wouldn’t know it is mutton. Salad is a little _____ from ours. You only get the clean green leaves

and the so called “salad dressing”, a mixture of oil, vinegar, salt, pepper and mayonnaise that you may take according to your _____.

1. different
2. taste
3. treat
4. continental
5. danger
6. meal
7. heavy

24. After lunch most people take coffee, though tea is the favourite _____ in England. That is why there are no “coffee-houses” there, but tea-rooms and luncheon-rooms there are in abundance. There is nothing like an English tea-party, be it at home or in the _____ air. Such little at-homes and outings do much to further sociability and make you _____ on good terms with all the company in a short time, which is very _____ to a foreigner in England. Afternoon tea can hardly be called a meal. Tea is made at the table. It is very _____ and mostly drunk with sugar and cream. It would be an offence to take lemon in your tea.

1. open
2. helpful
3. close
4. beverage
5. meat
6. feel
7. strong

25. When outing, that is on a picnic, the English load their luncheon _____ with all sorts of sandwiches made of thin _____ of bread (as thin as a sheet) and butter with meat, ham, raw tomatoes or even cucumber in between. The latter are, of course, more refreshing than nourishing. There in the basket you would likely to find, besides cakes and biscuits, some bottles of ginger beer. Dinner, which is around 7 o'clock in the evening, begins with a _____ followed by a clear soup, fish, roast chicken, potatoes and vegetables and dessert. In simpler homes the _____ is somewhat different. In the morning they have breakfast, at midday – dinner, which is considered to be the _____ meal, tea in the afternoon and supper in the evening. The supper might consist of an omelette or sausage, sometimes bacon and eggs, or even a sandwich of bread and butter with cheese with a cup of coffee or cocoa.

1. slices
2. chief
3. unimportant
4. schedule

5. baskets
6. starter
7. hard

26. Many housewives in Great Britain have nice kitchens in their apartments. But they have neither time nor _____ to cook. They often buy ready-made _____ at the supermarkets or go to restaurants. A very popular _____ is eating out in a restaurant. In most towns there is a wide variety of restaurants serving different types of food at different _____. Most British towns now have Chinese or Indian restaurants which serve quite cheap food; Italian restaurants are also popular and French restaurants are _____ for expensive high quality cooking.

1. food
2. prices
3. famous
4. desire
5. rich
6. pastime
7. hotel

27. When you have looked at the menu and chosen what you want to eat, the waiter will come and take your _____. According to the restaurant etiquette you don't shout "Waiter" loudly across the room if you want to call him. You _____ your hand and try to catch the waiter's eye without shouting or waving your arms. It is not easy to get the waiter's _____, but it is much more polite than shouting – which would make you very unpopular. Normally, you tell him what you want for the first two _____. He will take your order for dessert and coffee later. When you finish eating, ask the waiter to bring you the _____. In most restaurants a service charge (10-15 %) is added into the total sum that's why it is not necessary to give the waiter a tip.

1. attention
2. courses
3. bill
4. tables
5. order
6. salary
7. raise

28. Tourist attractions are important ways of study for destination planning and development. The planned assessment and _____ of tourist resources will enhance the destination's attractiveness and _____ a positive image for the destination. The study of attractions generally has three major aspects: physical (or natural) attractions, cultural /historic attractions, and _____ parks.

Natural, cultural/historic, and theme park attractions act as magnets for destinations. They are the _____ that have driven much of humanity to travel for centuries. A good assessment and understanding of tourist attractions will enable a destination to fully utilize its resources and increase its _____ business.

1. development
2. theme
3. outing
4. travel
5. mainsprings
6. create
7. variety

29. A fairly recent _____ is the growth of take-away restaurants. Here you can buy _____ meals to take home. Fish and chip shops have been and still are very popular. You can have some meal there (fish, but sometimes chicken or sausage too) or take it away to be eaten somewhere outside. Now there are take-away Chinese and Indian restaurants in many towns and special take-away restaurants serving _____ chicken are also popular. Your order is usually packed in special containers. As well as restaurants most towns have a number of bars and cafes where you can get sandwiches and other snacks. There are also hamburger restaurants _____ in cheap meals – especially hamburgers. Many pubs now have restaurants or grill rooms too. In some you can get a full _____ of dishes, in others the choice is more limited.

1. range
2. fried
3. development
4. formal
5. specializing
6. cooked
7. raw

30. Natural attractions primarily include natural _____ and physical amenities. Natural wonders are the nationally or internationally recognized features, and most spectacular physical features in the destination area, such as mountains, rivers, _____, waterfalls, and canyons. The Grand Canyon and Redwood Forest are examples of attractions of natural wonders. The national parks in the United States are a very good _____ of this type of attraction. The national parks _____ and manage the most spectacular natural wonders in the country for the enjoyment of tourists, and they are now the prime physical attractions visited by millions of _____ and international tourists every year.

1. protect
2. domestic

3. significant
4. meals
5. glaciers
6. example
7. wonders

31. The cathedral of Notre-Dame was started by Bishop de Sully in 1163 and work continued for nearly 200 years. It was completed in 1345. The cathedral is _____ to the Virgin Mary and stands in the centre of Paris. It is undoubtedly the finest example of French gothic architecture. The twin towers are a famous _____ of the Paris skyline, and are 69 metres high. The spire, which was added in the 19th century, is 90 metres high. The façade is the most _____ part of the building. The rose window in the façade was built over 700 years ago and is magnificent. The cathedral is still used for regular church _____ as well as special occasions. The vast interior can _____ 9,000 people.

1. accommodate
2. striking
3. services
4. dedicated
5. physical
6. find
7. feature

32. A hotel is a _____ home for people who are travelling. Its primary function is to provide tourists with _____ and food. In a hotel the traveller can rest and have meals, either on premises or nearby. The hotel may also _____ facilities for recreation, such as swimming pools, a golf course, or a beach. Very often the hotel also provides free space for the travelers' _____ of transportation. All of these services are designed to accommodate the traveler, so the hotel _____ is often referred to as the accommodations industry.

1. offer
2. means
3. business
4. temporary
5. chef
6. accommodation
7. brief

33. It is possible to place hotels in four broad categories. The first is the commercial hotel, which provides services essentially for _____, many of them travelling on business. Many city hotels and motels fall into this group. The second category is resort hotels. They are located in _____ areas and

often provide _____ facilities of their own as well. A third type of hotel aims its services largely at the convention trade. Conventions are _____ of various business or professional groups held on a regular basis. The fourth category is resident hotels. People who do not wish to keep _____ themselves can rent accommodations on a seasonal basis or even permanently in many hotels.

1. house
2. vacation
3. fit
4. transients
5. recreational
6. suitable
7. meetings

34. One of the ways of categorizing hotels is by the quality of service they _____. At the top are _____ hotels, which generally offer their guests the greatest comfort and convenience possible. At the bottom are those that provide merely a place to sleep. In between these two extremes are establishments offering a wide _____ of service and comfort. A system for rating hotels according to _____ is widely used in France and other countries. This system puts the top hotels in a special “deluxe” category, with others receiving from five stars to one star or “A’s”. The standard features include private bathrooms, room telephones, _____ facilities and so on.

1. range
2. recreational
3. offer
4. quality
5. matter
6. luxury
7. moon

35. The difference in quality between hotels is not entirely a matter of _____ or furnishings. The proportion of employees to guests and/or guest rooms is also a matter of prime importance. In general, the _____ industry is labour-intensive that is, it employs a large number of people to perform its services. In a luxury hotel, there may be three employees for every guestroom. In a large commercial hotel in a big city, the ratio is usually closer to one _____ per guest room. A small motel, family-owned and operated, may have only three employees per ten rooms and hire a maid to do the _____ chores. Obviously, the services offered by a small hotel will be far more restricted than those provided by a luxury hotel. A hotel that prides itself on its _____ of service also maintains high standards of performance.

1. quality
2. emotions

3. accommodation
4. housekeeping
5. equipment
6. employee
7. area

36. Food service is a feature of hotels. The typical modern “packaged hotel” includes a restaurant, a coffee shop for quicker and less expensive meals, and a bar or _____ lounge. Many larger hotels have several restaurants, often featuring different kinds of foods, as well as different _____. Hotels also normally provide “room service” – food and drink that are brought to the guest’s room. In addition, _____ service is provided in the hotel’s recreational areas. The poolside bar and _____ bar, for quick food, are normal parts of the service at a resort hotel. So, restaurants, bars and nightclubs outside the hotels are a standard feature of the resort scene. They provide not only catering, but also some kind of _____ for the tourist who is bored with the limits of hotel life.

1. catering
2. entertainment
3. cocktail
4. employee
5. important
6. snack
7. prices

III. Fill in the gap with the word which best fits in the space:

1. If you hadn’t.... , you wouldn’t have missed the train.
1. be late 2. to be late 3. been late 4. being late
2. Would you mind ... me something to wear tonight?
1. borrowing 2. to borrow 3. to lend 4. lending
3. The manager made the employees late.
1. to stay 2. staying 3. stay 4. leaves
4. You needn’t ... me at the airport yesterday.
1. to meet 2. meeting 3. to has met 4. have met
5. I am used up early.
1. for getting 2. to get 3. get 4. to getting
6. My grandma can’t stand people ... a noise.
1. to make 2. making 3. make 4. to making
7. While they at the gate, they found out the flight would be five hours late.
1. waited 2. are waiting 3. were waiting 4. had waited
8. She them since she was at primary school.
1. knows 2. knew 3. ’s been knowing 4. ’s known
9. When the Atlantic Ocean?

1. have they crossed 2. did they crossed 3. they crossed 4. did they cross
 10. Did Mark alone?
 1. travel 2. travelled 3. travels 4. have travelled

IV. Fill in the gap with a proper word:

1. We have to cut our expenses.
 1. down to 2. down at 3. down 4. down on
 2. She offered to pick him from the airport.
 1. in 2. at 3. up 4. with
 3. I can't put ... with this kind of situation any longer.
 1. for 2. from 3. out 4. up
 4. The burglar managed to get ... without punishment.
 1. from 2. out 3. away 4. on
 5. Go and find what's wrong with her.
 1. up 2. away 3. from 4. out
 6. Don't forget to congratulate Mark ... getting the prize.
 1. with 2. about 3. in 4. on
 7. The little girl wanted to look the animals in the pet shop.
 1. about 2. at 3. in 4. on
 8. Dear, put the used cutlery the sink.
 1. onto 2. to 3. into 4. on
 9. Since they got back from Singapore, they haven't been able to settle
 again.
 1. on 2. with 3. down 4. at
 10. I was embarrassed because I was wearing my jeans, but everybody else had
 dressed for the party.
 1. with 2. on 3. up 4. down

V. Read the text below and think of the word which best fits each gap. Use only one word in each gap.

Students going to study in another country usually have to make a number of cultural 1..... . They may find it difficult to form 2. with local people and they will certainly have to get used to a 3. of new things including food, the climate and the language. An extra difficulty may be the different 4. which their teachers and tutors have of them in 5. with their home country. They may be 6. for the amount of work they have to do on their own or the fact that their tutors are looking for originality and a capacity for 7. thought rather than an ability to memorise large quantities of information. Equally, they may sometimes be surprised by the 8. of their fellow students who, although usually friendly and 9. , may sometimes seem a little immature. As time passes, international students will find that things become easier and what was unfamiliar to start with will 10. seem normal.

1. a. adjust b. adjusted c. adjustments d. adjustable;
2. a. friends ; b. friendships c. friendly d. unfriendly;
3. a. vary b. variable c. variably d. variety
4. a. expectations b. expect c. unexpectedly d. expected
5. a. compare b. comparing c. comparison d. comparable
6. a. unprepared b. preparation c. prepare d. prepared
7. a. independence b. independent c. depend d. dependant
8. a. behave b. behaving c. behaviour d. behaved
9. a. welcoming b. unwelcome c. welcome d. unwelcoming
10. a. eventful b. event c. eventual d. eventually

VI. Fill in the gap with the correct answer:

I first got 1. ... in cookery one summer holiday when I was about 12. I was staying with my aunt, who is a keen cook, and I wanted 2. cooking for myself. She started by 3. me how to do fairly simple dishes at first. I found I really enjoyed 4. ... and I was soon doing things which were more complicated. Not everything I cooked was as successful as my aunt's cooking. My younger brother and sister complained about some of my dishes, but they usually ate the food quite happily. When I went back to school after the summer, I decided 5. ... cookery lessons and now I 6. ... I'm quite a competent cook. When friends come round to my house, I often cook them something because I find it really 7. and relaxing. I find 8. ... new dishes fascinating and it's wonderful 9. ... my family and friends 10. ... a meal I have cooked.

1. a. interesting b. to interest c. interested d. having interested ;
2. a. try b. to try c. to have tried d. trying ;
3. a. to teach b. teaches c. having taught d. teaching
4. a. cooking b. being cooked c. cook d. to have cooked;
5. a. to do b. do c. to be done d. having done ;
6. a. thinking b. to think c. to have thought d. think.
7. a. satisfied b. satisfying c. to be satisfied d. being satisfied.
8. a. to create b. to be created c. creating d. create.
9. a. having seen b. see c. to see d. to have seen .
10. a. enjoyed b. to enjoy c. to have enjoyed d .enjoying .

VII. Choose the correct word:

1. The for first class rail passengers will soon increase.
 1. fee 2. salary 3. wage 4. Fare
2. They my mother for a famous actress.
 1. mistook 2. confused 3. understood 4. misinterpreted
3. The ... traffic made him late for work.
 1. full; 2. strong; 3. thick; 4. heavy

4. In the quiet months owners of holiday apartment ... them at a cheaper rate.
1. hire 2. borrow 3. lend 4. let
5. The green skirt doesn't your orange jacket.
1. agree 2. match 3. suit 4. fit
6. She felt no great interest in Victor's successes and dropped the ... from her mind.
1. affair 2. business 3. matter 4. concern
7. It was a wonderful to go round the world.
1. occasion 2. chance 3. incident 4. case
8. Like many people, I have a long train to work every day.
1. journey 2. travel 3. way 4. trip
9. The radio was from my car last week.
1. robbed 2. stolen 3. mugged 4. slaughtered
10. Some people were injured in the
1. incident 2. accident 3. case 4. chance

4. ПЕРЕЛІК ПИТАНЬ ДЛЯ ПІДСУМКОВОГО КОНТРОЛЮ

I. Speak on the topics:

1. Types of tourism
2. On the excursion
3. Tourism agency
4. Dealing with complaints
5. At the hotel
6. Describing dishes
7. Hospitality industry

II. Check your knowledge of grammatical topics:

- Present simple;
- Present continuous;
- State verbs.
- Past simple;
- Past continuous;
- Used to; would.
- Present perfect:
- Present perfect continuous.
- Future 1. Plans, intentions, predictions: present continuous; going to; will.
- Future 2: present simple; be about to; future continuous; future perfect.
- Countable and uncountable nouns;
- Articles;
- Modal verbs.
- Personal, possessive and reflexive pronouns;
- Adjectives and adverbs: describing things; adding information about manner, place, time, frequency and intensity.
- Comparative and superlative adjectives and adverbs;
- The noun phrase: noun + prepositional phrase; noun + participle clause; noun + to-infinitive clause.

5. Форми і методи контролю

При вивченні курсу «Іноземна мова за професійним спрямуванням» для активізації навчально-пізнавальної діяльності здобувачів освіти, науково-педагогічним працівником можуть використовуватися такі форми навчання як практичні заняття, самостійна робота студента із використанням таких методів: комунікативні методи, інтерактивні методи, ігрові методи, метод моделювання, вправи, пояснювально-ілюстративний метод (інформаційно-рецептивний), репродуктивний метод, тренувальний, сугестопедійний.

Форми оцінювання: екзамен, фронтальне опитування, контрольна робота, доповіді, експрес-опитування, тестування знань, лабораторна робота, усне опитування, презентація, ситуативні завдання, самоконтроль.

Методи поточного контролю – це оцінювання навчальних досягнень студента протягом навчального семестру за національною чотирибальною шкалою усіх видів аудиторної роботи (практичні заняття, самостійна робота). Поточний контроль відображає поточні навчальні досягнення студента в освоєнні програмного матеріалу дисципліни і спрямований на необхідне корегування самостійної та індивідуальної роботи студента. Сюди входить: методи усного контролю – бесіда, розповідь студента, роз'яснення. Основою усного контролю слугує монологічна відповідь студента (у підсумковому контролі це більш повний, системний виклад) або запитально-відповідна форма – бесіда, у якій викладач ставить запитання і чекає відповіді студента. Усний контроль, як поточний, проводиться на кожному занятті в індивідуальній, фронтальній або комбінованій формі, можуть застосовуватися дидактичні картки, ігри, технічні засоби.

Проміжний контроль – контроль, який проводиться з метою виявлення і попередження неуспішності студентів. Проведення проміжного контролю ініціюється проректором з науково-педагогічної роботи чи деканом відповідного факультету. Проміжний контроль виставляється на підставі: поточної успішності. Проміжний контроль виставляється за національною шкалою. Результати проміжного контролю виставляються викладачем у «Журналі обліку роботи викладача» та у «Журналі обліку роботи академічної групи» але не враховуються у загальному розподілі балів і не включаються до жодного виду робіт із коефіцієнтом.

Контрольний захід (Модульна контрольна робота) забезпечує глибoku і всебічну перевірку засвоєння, оскільки вимагає комплексу знань і умінь студента. Тестові завдання складені таким чином, що передбачають тільки одну правильну відповідь. Для розв'язання тестів студенту необхідно володіти програмовим матеріалом.

У відповідності до вимог об'єктивна оцінка рівня знань з боку викладача оцінюється наступним чином:

- під час написання контрольної роботи з дисципліни «Іноземна мова за професійним спрямуванням» кожен студент отримує завдання, що містить 40 тестових завдань. На написання контрольної роботи відводиться 45 хвилин. Форма проведення: письмова (комп'ютерна). Оцінку «відмінно» отримує студент за 36-40 правильних відповідей; «добре» - за 30-35 правильних відповідей, «задовільна» - за 20-30 правильних відповідей, менше 20 правильних відповідей – оцінка «незадовільно».

Критерії оцінювання знань студентів при складанні заліку

Присутність студента на заліку є обов'язковою. Форма проведення заліку комбінована і відображається у робочій програмі навчальної дисципліни. Залік з навчальної дисципліни виставляється викладачем за результатами поточного контролю та контрольного заходу (модульної контрольної роботи), помноженого на ваговий коефіцієнт. Залік виставляється викладачем автоматично за умови, якщо студент виконав усі види навчальної роботи, які визначені робочою програмою навчальної дисципліни і його середньозважений бал знаходиться у межах 2,51...5,00. Підсумкова оцінка з дисципліни диференціюється за національною шкалою («зараховано», «не зараховано»), 100-бальною та шкалою ECTS.

Для студентів заочної форми навчання підсумковий контроль проводиться в період заліково-екзаменаційної сесії за обов'язкової присутності студента. Для складання заліку студентами заочної форми навчання викладачем розробляються білети, які

складаються з трьох теоретичних та тестового різнорівневого завдання. Кожне питання білету оцінюється за національною шкалою і визначається як середньоарифметичне всіх складових відповіді на заліку. Підсумкова оцінка з дисципліни диференціюється за національною шкалою («зараховано, «не зараховано»), 100-бальною та шкалою ECTS.

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