

Cukrász szaktechnikus

B1

Felhasznált forrás

Reading:

<https://www.goodto.com/recipes/puff-pastry> (Letöltés: 2021.07.24.)

Home / Recipes

Puff pastry recipe

Click to rate ★★★★★ (110 ratings)

GoodtoKnow
May 25, 2019 7:00 pm

Serves: 4 - 6 Skill: medium
Cost: cheap
Prep: 2 hr

Advertisement

JAMESON.
GYÖMBÉR,
ÉS EGY
SZELET
LÍME.
NEGYR
MERT AZ IZGA
SÍMÁR

Jameson. Dobd a limost.

Jameson

Bővebben

Aktiválja a Windowst
Aktiválja a Windows rendszert a Gépház

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Learn how to make classic puff pastry with this easy recipe. This buttery, flaky pastry is great with almost anything. Minimum effort for maximum effect! This recipe makes pastry enough to feed 4-6 people and will take around 2hrs to prepare. Puff pastry is much easier to make than you may think. It takes only 5 ingredients to make this pastry classic and once you've mastered this recipe you'll want to try other pastry classics like shortcrust pastry for example.

Ingredients

- 225g (8oz) plain flour
- A pinch of salt
- 30g (1oz) lard
- 150ml (5fl oz) cold water
- 150g (5oz) butter

Method

- 1 Sift together the flour and the salt and rub in the lard using your fingers. Stir in enough of the water to make a soft dough, wrap in clingfilm and chill in the fridge for 20 mins.
- 2 Put the butter between 2 pieces of greaseproof paper and flatten out with a rolling pin.

GINOP – 6.1.3-17-2018-00033 Nyíregyházi Szakképzési Centrum – Idegen nyelvi készségek fejlesztése Nyíregyházán és vonzaskörzetében
Angol C2 1 1 039 Angol nyelvi képzés KER A1 szinttől C2 szintig
Képzés nyilvántartásba vételi száma: E-001291/2015/C002

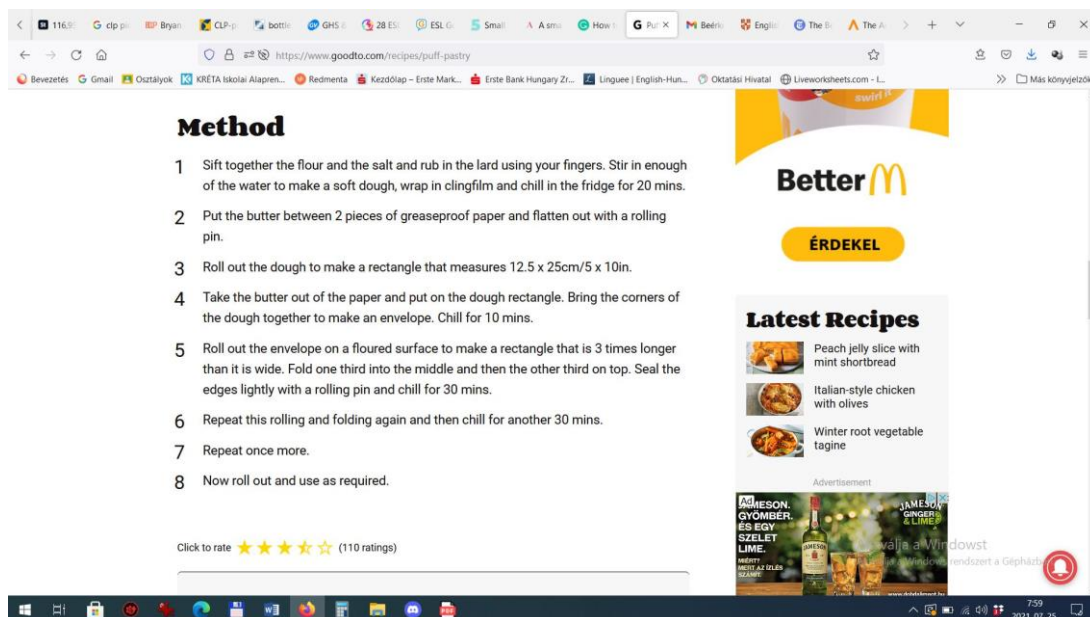
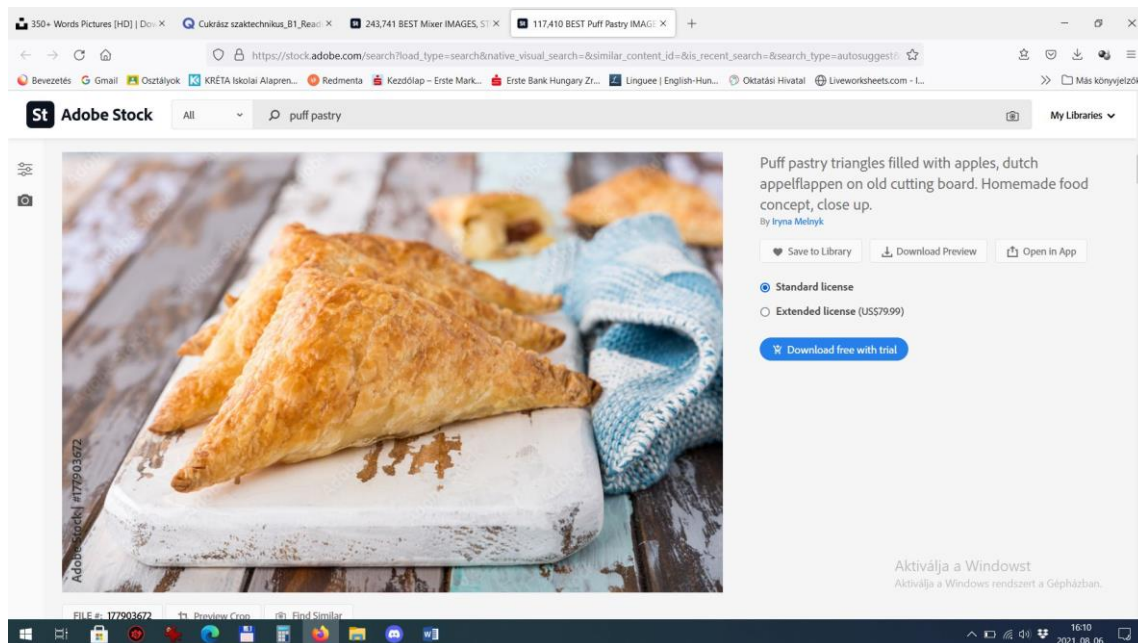


Photo:

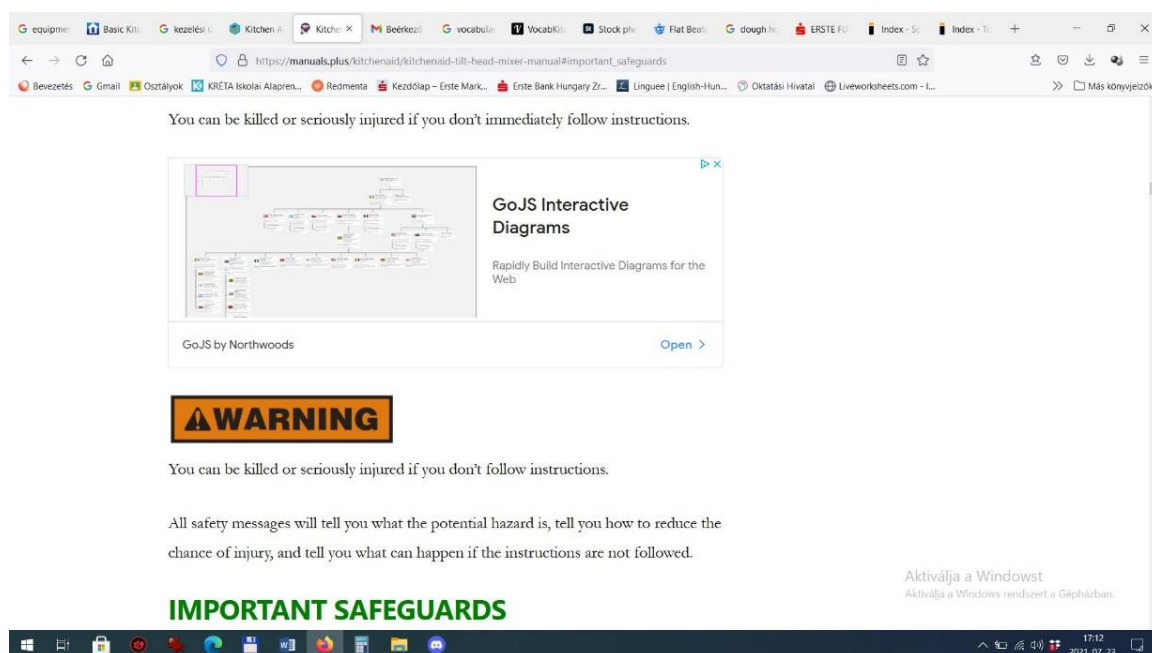
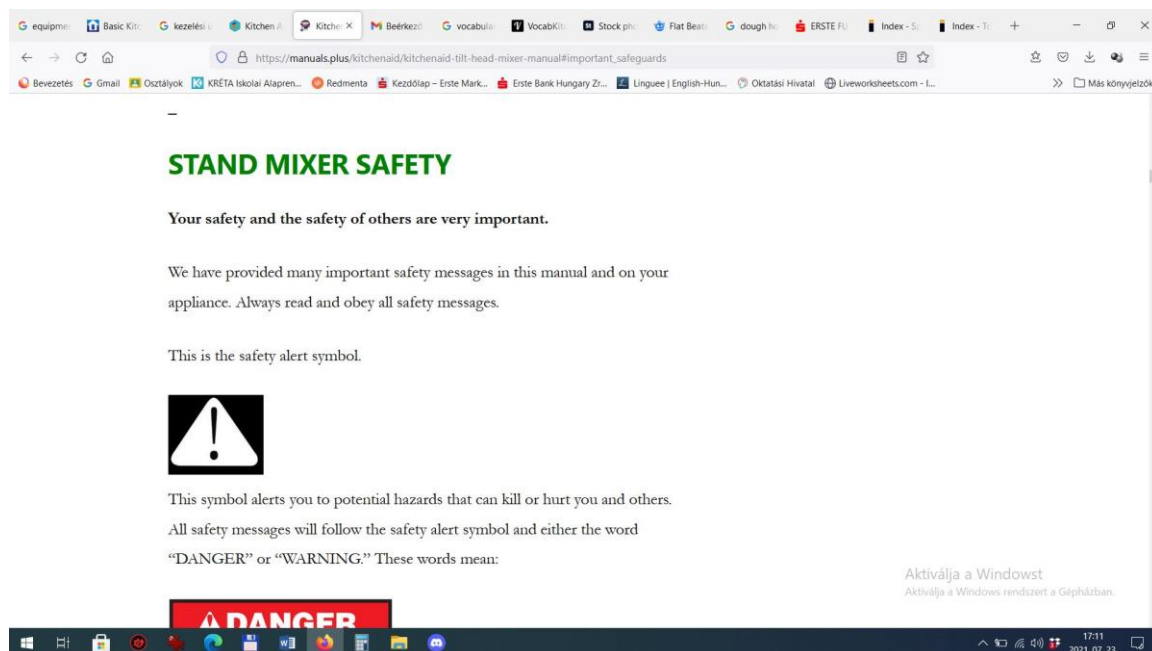
https://stock.adobe.com/search?load_type=search&native_visual_search=&similar_content_id=&is_recent_search=&search_type=autosuggest&k=puff+pastry&acp=0&aco=puff+pastr&asset_id=177903672 (Letöltés: 2021.07.24.)



Safety at work:

https://manuals.plus/kitchenaid/kitchenaid-tilt-head-mixer-manual#important_safeguards

(Letöltés: 2021.07.23.)



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When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put Stand Mixer in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug Stand Mixer from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beater during operation to reduce the risk of injury to persons and/or damage to the Stand Mixer.
6. Do not operate Stand Mixer with a damaged cord or plug or after the Stand Mixer malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair, or electrical or mechanical adjustment. Call the KitchenAid Customer Satisfaction Center at 1-800-541-6390 (1-800-807-6777 in Canada) for more information.
7. The use of attachments not recommended or sold by KitchenAid may cause fire,

Aktiválja a Windowst
Aktiválja a Windows rendszert a Gépházban.

persons and/or damage to the Stand Mixer.

6. Do not operate Stand Mixer with a damaged cord or plug or after the Stand Mixer malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair, or electrical or mechanical adjustment. Call the KitchenAid Customer Satisfaction Center at 1-800-541-6390 (1-800-807-6777 in Canada) for more information.
7. The use of attachments not recommended or sold by KitchenAid may cause fire, electrical shock, or injury.
8. Do not use the Stand Mixer outdoors.
9. Do not let the cord hang over the edge of the table or counter.
10. Remove Flat Beater, Wire Whip, or Dough Hook from Stand Mixer before washing.
11. This product is designed for household use only.

SAVE THESE INSTRUCTIONS

ELECTRICAL REQUIREMENTS

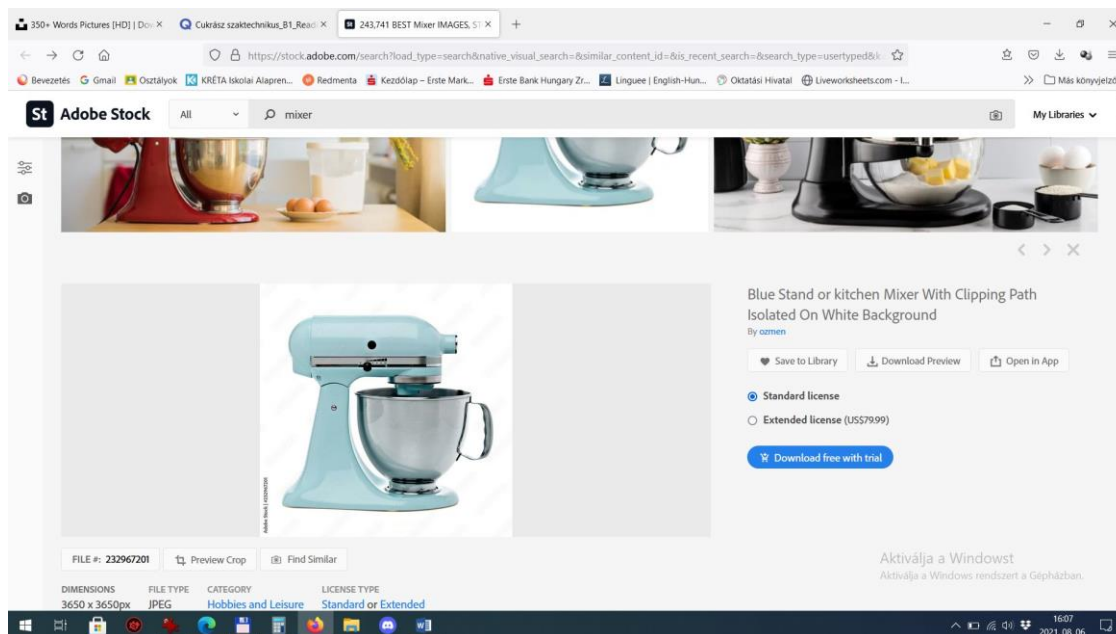
Volts: 120 V.A.C. Hertz: 60 Hz

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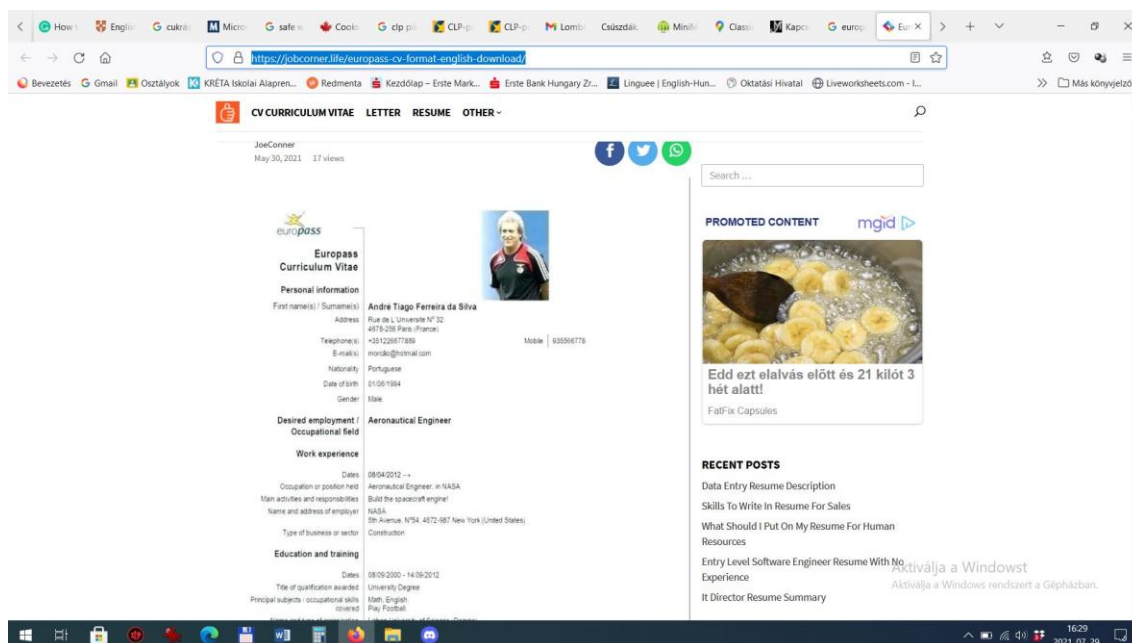
Picture:

https://stock.adobe.com/search?load_type=search&native_visual_search=&similar_content_id=&is_recent_search=&search_type=usertyped&k=mixer&asset_id=232967201 (Letöltés: 2021.07.23.)



CV

<https://jobcorner.life/europass-cv-format-english-download/> (Letöltés: 2021.07.30.)



GINOP – 6.1.3-17-2018-00033 Nyíregyházi Szakképzési Centrum – Idegen nyelvi készségek fejlesztése Nyíregyházán és vonzáskörzetében
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 Képzés nyilvántartásba vételi száma: E-001291/2015/C002

CV CURRICULUM VITAE LETTER RESUME OTHER

Date of birth: 01/06/1994
 Gender: Male

Desired employment / Occupational field: Aeronautical Engineer

Work experience:
 Dates: 08/04/2012 ->
 Occupation or position held: Aeronautical Engineer - in NASA
 Main activities and responsibilities: Build the spacecraft engine!
 Name and address of employer: NASA, 5th Avenue, N754, 4672-067 New York (United States)
 Type of business or sector: Construction

Education and training:
 Dates: 08/09/2009 - 14/09/2012
 University Degree
 Title of qualification awarded: Math, English, Play Football
 Principal subjects / occupational skills covered:
 Name and type of organisation providing education and training: Lebanon University of Science (Degree) Gembles Avenue, N751 - 4052, 258 Lebanon (Portugal)

Personal skills and competences:
 Other language(s):
 Self-assessment:
 European level (1):

	Understanding		Speaking		Writing
	Listening	Reading	Spoken interaction	Spoken production	
English	C2: Proficient user	B2: Independent user	C1: Proficient user	B2: Independent user	B2: Independent user
French	A1: Basic User	A1: Basic User	A2: Basic User	B1: Independent user	A2: Basic User
Spanish	C1: Proficient user	C1: Proficient user	B2: Independent user	B2: Independent user	B1: Independent user

Social skills and competences: I am a very funny person!
 For more information on Europe go to: <http://europass.cedefop.europa.eu>
 © European Union, 2002-2010 24868010

<https://www.velvetjobs.com/resume/pastry-cook-resume-sample.jpg> (Letöltés: 2021.07.30.)

Kelli Morissette
 1218 Cookery Union, Boston, MA • Phone: +1 (617) 560-9822

EXPERIENCE:
PASTRY COOK BUDDY'S Patisserie, P.A.
 02/2017 - present
 • Perform any other related duties as assigned.
 • Provide superior customer service to all internal and external customers in compliance with the bank's Standards of food customer service standards.
 • Read and understand the Food Compliance and Practices Cleaning Plan with regards to how to conduct business in this position and specifically the regulations prohibiting service to minors and/or intoxicated persons.
 • Complete all paperwork in accordance with HACCP and approved ServSafe standards.
 • Prepare all items pursuant to specifications of established recipes and to restaurant specifications.
 • Maintain organization, cleanliness and sanitation in work areas and of equipment.
 • Ensure station is prepared to meet anticipated level of business for the day.

SEASONAL PASTRY COOK
Sao Francisco, CA
 08/2017 - 10/2017
 • Solely responsible for maintaining clean work station. Make sure all work areas are properly cleaned at end of shift and end of evening.
 • Performs any general cleaning tasks using standard hotel cleaning products as assigned by supervisor.
 • Arrange or defructose with milk and nutmeg cream.
 • Maintains the highest quality and appearance of all foods sent from kitchen and make sure plate/buffet presentation are clean and appealing.
 • Ensure all equipment is clean and in working condition.
 • Label and date all foods.
 • Regulate oven temperatures for cooking.

PASTRY COOK
Houston, TX
 08/2016 - 09/2017
 • Work enthusiastically and professionally with co-workers and supervisors and actively participate in creating a positive teamwork environment.
 • Assist in the development of new dessert, party and bread products.
 • Perform other duties as assigned by bakery management and staff.
 • Contribute ideas for new desserts and work with Pastry Chef to further develop.
 • Sing in workstations based on pun established by Pastry Chef and by following station set up sheets.
 • Demonstrate our value of teamwork by graciously cooperating and assisting fellow colleagues.

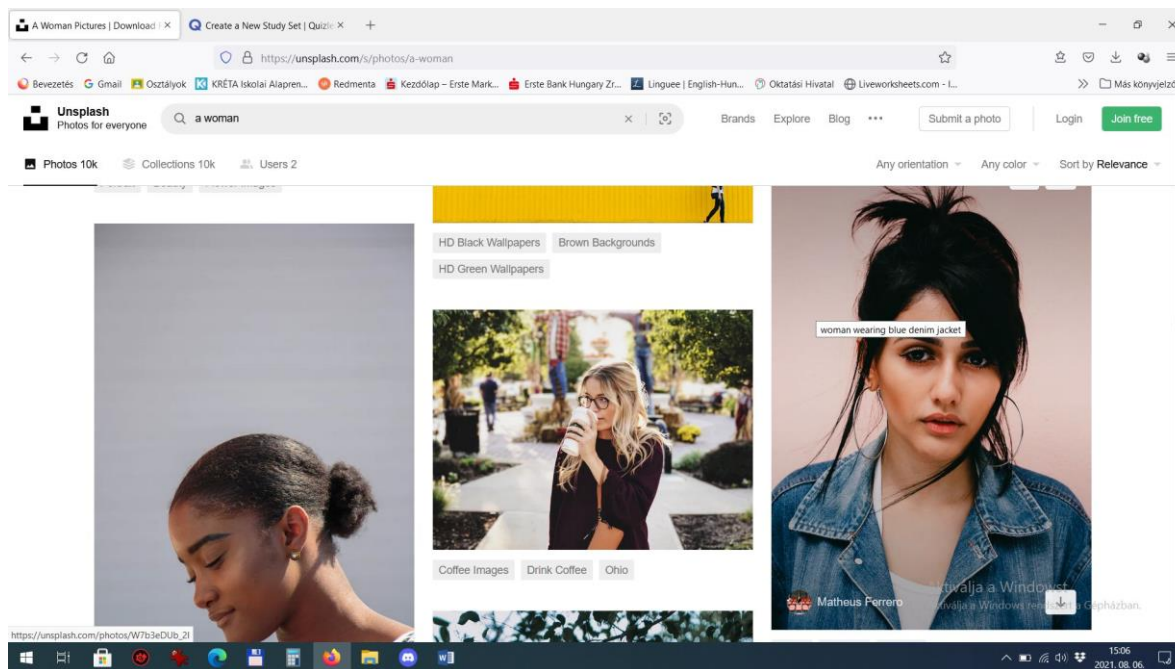
EDUCATION:
LOYOLA UNIVERSITY CHICAGO
 Bachelor's Degree in Deontology

SKILLS
 • Good working knowledge of the fundamentals of baking and pastry preparation.
 • Candidates should be able to perform all basic and intermediate Pastry skills.
 • Detail Orientation: The ability to attend to and verify the accuracy and completeness of details in work activities. This includes focusing on the small details of work activities and taking the necessary time to ensure that all the details of completed work are correct and of high quality.
 • Safety Orientation: The ability to work safely. This includes clearly understanding and following company safety policies and procedures, completing work in a safe manner, caring about safety of self and others, responding appropriately in an emergency, and reporting unsafe conditions.
 • Arithmetic Computation: The ability to perform arithmetic computations such as addition, subtraction, multiplication, and division correctly using whole numbers, fractions, decimals, and percentages.
 • Company Policies Knowledge: The ability and willingness to learn and understand the company's policies, procedures, and regulations as well as federal, state, and local laws.
 • Kitchen Equipment Knowledge: The ability and willingness to learn how to safely use all kitchen equipment.
 • Food Product Knowledge: The ability and willingness to obtain a working knowledge of all food products, including identification and proper handling, as well as finished plates and products.
 • Bakery Procedures: Knowledge of baking procedures, including temperature and baking or steam times for various food items, and correct baking and proofing techniques and principles.
 • Recipe: The ability to follow and create recipes according to the instructions. This also includes the ability to create or combine recipes based on the desired number of servings.

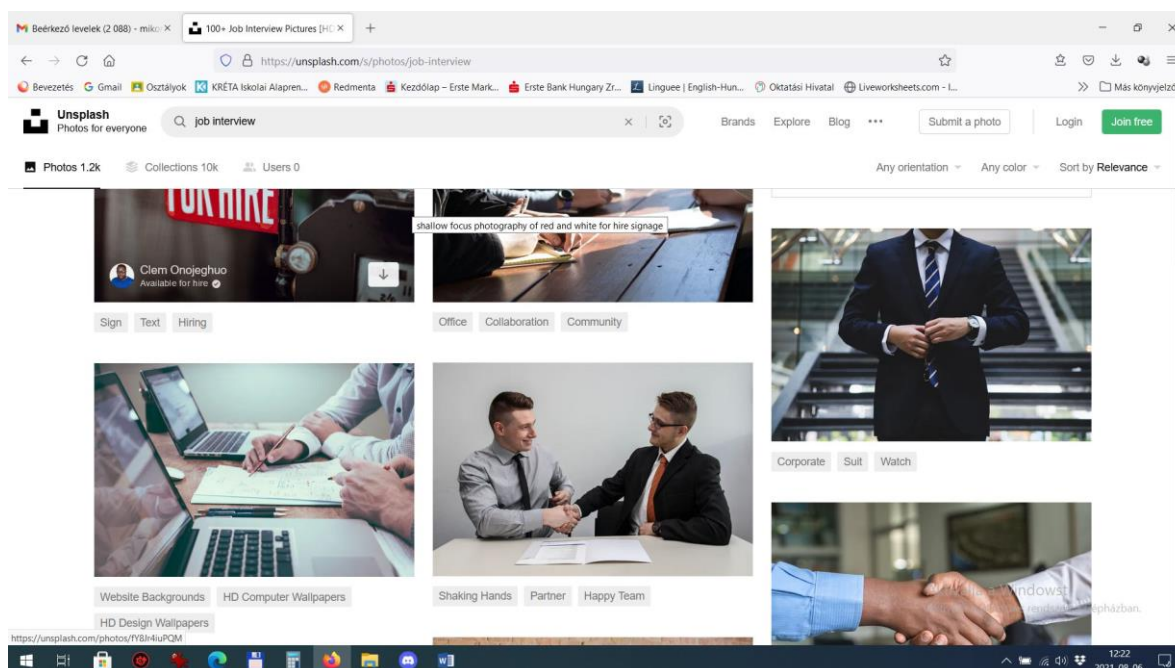
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Photo

<https://unsplash.com/s/photos/a-woman> (Letöltés: 2021.08.06.)

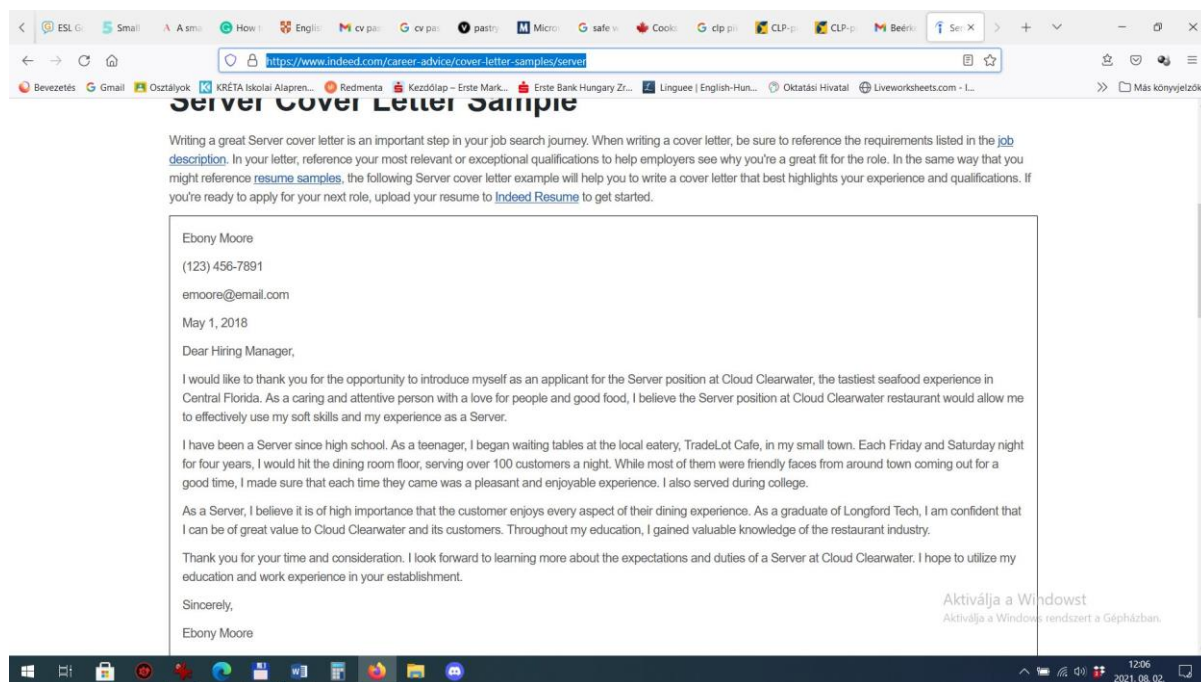


<https://unsplash.com/s/photos/job-interview> (Letöltés: 2021.08.06.)



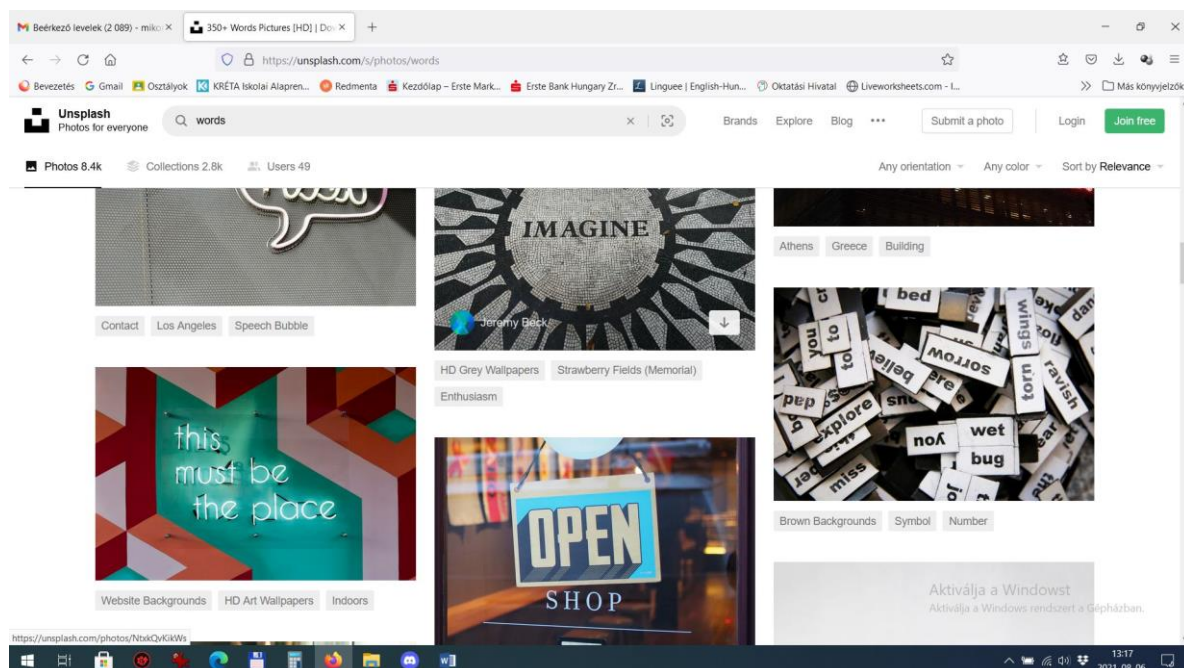
Cover letter

<https://www.indeed.com/career-advice/cover-letter-samples/server> (Letöltés: 2021.08.02.)



Vocabulary

<https://unsplash.com/s/photos/words> (Letöltés: 2021.08.06.)



Cukrász szaktechnikus

B1

READING

Puff pastry recipe

Learn how to make classic puff pastry with this easy recipe. This buttery, flaky pastry is great with almost anything. Minimum effort for maximum effect! This recipe makes pastry enough to feed 4-6 people and will take around 2hrs to prepare. Puff pastry is much easier to make than you may think. It takes only 5 ingredients to make this pastry classic and once you've mastered this recipe you'll want to try other pastry classics like shortcrust pastry for example.

Ingredients

- 225g (8oz) plain flour
- A pinch of salt
- 30g (1oz) lard
- 150ml (5fl oz) cold water
- 150g (5oz) butter



Method

- Sift together the flour and the salt and rub in the lard using your fingers. Stir in enough of the water to make a soft dough, wrap in clingfilm and chill in the fridge for 20 mins.
- Put the butter between 2 pieces of greaseproof paper and flatten out with a rolling pin.
- Roll out the dough to make a rectangle that measures 12.5 x 25cm/5 x 10in.
- Take the butter out of the paper and put on the dough rectangle. Bring the corners of the dough together to make an envelope. Chill for 10 mins.
- Roll out the envelope on a floured surface to make a rectangle that is 3 times longer than it is wide. Fold one third into the middle and then the other third on top. Seal the edges lightly with a rolling pin and chill for 30 mins.

- Repeat this rolling and folding again and then chill for another 30 mins.
- Repeat once more.
- Now roll out and use as required.

I. Complete the text with the following words.

- | | |
|---------------|----------------|
| a. cling film | i. floured |
| b. sift | j. greaseproof |
| c. fold | k. dough |
| d. stir | l. roll |
| e. envelope | m. rolling pin |
| f. repeat | n. chill |
| g. seal | o. rectangle |
| h. rub | |

-(1) together the flour and the salt and(2) in the lard using your fingers.(3) in enough of the water to make a soft(4), wrap in(5) and chill in the fridge for 20 mins.
- Put the butter between 2 pieces of(6) paper and flatten out with a(7).
-(8) out the dough to make a(9) that measures 12.5 x 25cm/5 x 10in.
- Take the butter out of the paper and put on the dough rectangle. Bring the corners of the dough together to make an(10). Chill for 10 mins.
- Roll out the envelope on a(11) surface to make a rectangle that is 3 times longer than it is wide.(12) one third into the middle and then the other third on top.(13) the edges lightly with a rolling pin and chill for 30 mins.
- Repeat this rolling and folding again and then(14) for another 30 mins.
-(15) once more.
- Now roll out and use as required.

SAFETY AT WORK



STAND MIXER SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your machine.

This symbol warns you to dangers that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:



You can be killed or seriously injured if you don't immediately follow instructions.



You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the danger is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFEGUARDS

When using electrical machines, basic safety steps should always be followed including the following:

1. Read all instructions.
2. To protect against danger of electrical shock, do not put Stand Mixer in water or other liquid.
3. Close supervision is necessary when any machine is used by or near children.
4. Unplug Stand Mixer from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beater during operation to reduce the risk of injury to persons and/or damage to the Stand Mixer.
6. Do not operate Stand Mixer with a damaged cord or plug or after the Stand Mixer malfunctions, or is dropped or damaged. Return the machine to the nearest Service Center for examination or repair. Call the KitchenAid Customer Satisfaction Center at 1-800-541-6390 (1-800-807-6777 in Canada) for more information.
7. The use of attachments not recommended or sold by KitchenAid may cause fire, electrical shock, or injury.
8. Do not use the Stand Mixer outdoors.
9. Do not let the cord hang over the edge of the table or counter.
10. Remove Flat Beater, Wire Whip, or Dough Hook from Stand Mixer before washing.
11. This product is designed for household use only.

SAVE THESE INSTRUCTION

I. Read the text and answer the following questions:

1. What parts do I have to remove before washing?
2. Can we use this type of machine in a kitchen of a restaurant?
3. Where can I turn if I need some more information about the machine?
4. What should I do if the cord has been damaged?
5. What should I keep away from the moving parts? Mention four things.
6. Is it safe to use the mixer in the garden?
7. May children use the machine? How?

8. What can happen if we put this machine in any liquid?
9. Which step is very important before taking off parts or cleaning?

II. Complete the sentences of the instruction with the following vocabulary:

- | | |
|--------------|---------------|
| a. dough | f. electrical |
| b. injury | g. unplug |
| c. children | h. household |
| d. whip | i. beater |
| e. attention | j. cord |

- To protect against danger of(1) shock, do not put Stand Mixer in water or other liquid.
- Remove Flat(2), Wire(3), or(4) Hook from Stand Mixer before washing.
- Do not operate Stand Mixer with a damaged(5) or plug.
- Keep hands, hair, clothing away from beater during operation to reduce the risk of(6).
- This product is designed for(7) use only.
- Close(8) is necessary when any machine is used by or near(9).
-(10) Stand Mixer from outlet before putting on or taking off parts.

CURRICULUM VITAE

Personal Information

First name(s)/ Surname Eszter Minta
Address 26 Petőfi Street,
Nyíregyháza, Hungary
Telephone(s) +367032070204
E-mail(s) minta.eszter@email.com
Nationality Hungarian
Date of birth 12.08.2000



Desired employment/Occupational field

Work experience

Dates	09/2020 - present
Occupation or position held	assistant pastry cook
Main activities and responsibilities	Complete paperwork, Prepare all items pastry to restaurant specification, Maintain organization, cleanness and sanitation in work areas and of equipment Assist in the development of new dessert products, Recognize a mistake with a dish and make corrections
Name and address of employer	Kincs Restaurant
Type of business or sector	Catering

Work experience

Dates	09/2019 – 09/2020
-------	-------------------

Occupation or position held	Assistant pastry cook
Main activities and responsibilities	Clean work station, Regulate oven temperature, Customer service, All items pastry to restaurant specification,
Name and address of employer	Homok restaurant
Type of business or sector	Catering

Education and training

Dates	09/2018 - present
Title of qualification awarded	Pastry cook with general certificate of education
Principal subjects/ occupational skills covered	Serving customers, Decorating cakes, preparing pastry items
Name and type of organisation providing education and training	Sipkay Barna Secondary Technical School, Nyíregyháza

Personal skills and competences

Other languages

Self-assessment

European level (*)

Language: English

Understanding				Speaking				Writing	
Listening		Reading		Spoken interaction		Spoken production			
B1	Independent user	B1	Independent user	B1	Independent user	B1	Independent user	B1	Independent user

(*) Common European Framework of Reference

A1	basic user
A2	Basic user
B1	Independent user
B2	Independent user
C1	Proficient user
C2	Proficient user

Fill in your own CV:

Curriculum Vitae

Personal Information

First name(s)/ Surname

Address

Telephone(s)

E-mail(s)

Nationality

Date of birth

Desired employment/Occupational field

Work experience

Dates

Occupation or position held

Main activities and responsibilities

Name and address of employer

Type of business or sector

Work experience

Dates

Occupation or position held

Main activities and responsibilities

Name and address of employer

Type of business or sector

Education and training

Dates

Title of qualification awarded

Principal subjects/
occupational skills covered

Name and type of organisation
providing education and training

Personal skills and competences

Other languages

Self-assessment

European level (*)

Language:

Understanding		Speaking		Writing	
Listening		Spoken interaction		Spoken production	

(*) Common European Framework of Reference

- A1 basic user
- A2 Basic user
- B1 Independent user
- B2 Independent user
- C1 Proficient user
- C2 Proficient user

COVER LETTER

Eszter Minta
+367032070204
minta.eszter@email.com
August 02, 2021

Dear Hiring Manager,

I would like to thank you for the opportunity to introduce myself as an applicant for the Pastry Cook position at Cloud Clearwater. As a caring and attentive person with a love for good cakes, I believe the Pastry Cook position at Cloud Clearwater restaurant would allow me to effectively use my soft skills and my experience as a Pastry Cook.

I have been working as a Pastry Cook for 2 years. As a teenager, I began with cleaning work station, regulating the oven temperature and made all pastry items according to the restaurant's specification, in my home town. As time passed I did more activities with higher responsibility, for example I maintained organization and helped with the development of new desserts.

During my school years I have been working as a Pastry Cook. I gained experience of making all types of desserts. My bosses and colleagues were very satisfied with my work.

As a Pastry Cook, I believe it is of high importance that the guest enjoys the last stage of his dining experience. As a graduate of Sipkay Barna Secondary Technical School, I am confident that I can be of great value to Cloud Clearwater and its guests. Throughout my education, I gained valuable knowledge of the restaurant industry as well.

Thank you for your time and consideration. I look forward to learning more about the expectations and duties of a Pastry Cook at Cloud Clearwater. I hope to utilize my education and work experience in your restaurant.

Sincerely,

Eszter Minta

AT AN INTERVIEW

A pastry cook has applied a job at a confectionery and he has an interview with the Human Resource Manager.



- **Human Resource Manager (HRM):** Good morning! Take a seat, please.
- **Applicant:** Good morning. Thank you.
- **HRM:** I have read your CV and cover letter and I would like to ask a few questions. How long have you been working as a pastry cook?
- **Applicant:** I have been a pastry cook for 3 years.
- **HRM:** What do you enjoy in your work?
- **Applicant:** I like creativity, I can experiment with ingredients, flavours, decoration and I can make people happy with it.
- **HRM:** What is your strength?
- **Applicant:** I consider myself to be reliable, motivated, team worker and I am really open for new technologies.
- **HRM:** What is your weakness?
- **Applicant:** I have to improve in a few things. I have to be tidier and I have to improve my decoration technique, or my knowledge in paperwork.
- **HRM:** How do you see yourself in ten years?
- **Applicant:** I would like to take part in some competitions, I would like to be able to run a business.
- **HRM:** What special needs can customers have?
- **Applicant:** They can be allergic to for example nuts, milk or gluten, so we have to avoid these ingredients.
- **HRM:** Thank you. Have you got any questions?
- **Applicant:** Yes, I would like to ask about the working hours and I also would like to know how many days I have work a week.
- **HRM:** You have to work 40 hours a week, at the weekends, too, depending on our schedule.
- **Applicant:** Do you offer any benefits?
- **HRM:** Yes, we give some extra pay in vouchers, you get a discount in our shop and we give bonus on the basis of performance and you get it at the end of the year.
- **Applicant:** Thank you very much.
- **HRM:** Thank you. Goodbye.
- **Applicant:** Goodbye.

Role play

You are an applicant. You have applied a position of pastry cook and you have to talk to the Human Resource Manager about the job. (Your partner plays the HRM. If you are ready, change roles.)

SITUATION

A pastry cook is talking with his pastry chef how to make puff pastry.

Pastry Chef: Please tell me how to make puff pastry. What do we need?

Pastry Cook: Flour, salt, cold water, lard and butter.

Pastry Chef: Measure the ingredients.

Pastry Cook: Where can I find the measuring cup?

Pastry Chef: It's in the second drawer on the left.

Pastry Cook: Here it is.

Pastry Chef: OK, what is the first step when we have the ingredients?

Pastry Cook: I sift together the flour and the salt and then rub them with the lard. Then I add some water and let it cool.

Pastry Chef: How many minutes does it need?

Pastry Cook: 20 minutes.

Pastry Chef: What happens with the butter?

Pastry Cook: I flatten it between 2 greaseproof papers.

Pastry Chef: What will you use?

Pastry Cook: A rolling pin.

Pastry Chef: Nice. What happens after we have wrapped the butter in the dough?

Pastry Cook: I have to fold it, flatten and cool it again.

Pastry Chef: How many times?

Pastry Cook: Twice.

Pastry Chef: Well done. You can start doing the puff pastry. Let me know if you need help.

Pastry Cook: Alright, thank you.

Role play

You are playing the role of the Pastry cook. Your partner will be the Pastry-chef. Answer the Pastry-chef's questions how to make puff pastry. If you don't remember the ingredients or the steps, you can find the recipe in the Reading exercise. When you are ready, change roles.

VOCABULARY

Reading:

1. as required	igény szerint
2. cling film	folpack
3. edge	széle valaminek
4. effect	hatás
5. effort	erőfeszítés
6. flaky	réteges
7. floured	lisztezett
8. folding	hajtogatás
9. ingredient	hozzávaló
10. lard	zsiradék
11. lightly	könnyedén
12. measure	valamilyen méretű
13. method	elkészítés
14. plain flour	sima liszt
15. puff pastry	leveles tészta
16. recipe	recept
17. rectangle	téglalap
18. rolling	nyújtás
19. rolling pin	nyújtófa
20. surface	felszín
21. to chill	lehűt
22. to feed	etet/jóllakat
23. to flatten	kinyújt
24. to fold	hajtogat
25. to roll out	kinyújt
26. to rub	morzsol
27. to seal	lezár
28. to sift	szítál
29. to stir	kever
30. to wrap	becsomagol



You can practice at: https://quizlet.com/_a1t7ba?x=1jq&i=184dsc

Safety at work:

1. alert symbol	figyelmeztető jelzés
2. attachment	tartozék
3. chance	esély
4. cord	kábel
5. counter	pult
6. customer satisfaction	vevő elégedettség
7. damaged	sérült
8. dough hook	dagasztókar
9. edge	széle valaminek
10. electrical shock	áramütés
11. flat beater	krémkeverő kar
12. injury	sérülés
13. instruction	utasítás
14. manual	használati útmutató
15. operation	működés
16. outdoors	házon kívül, szabadban
17. plug	csatlakozó/villásdugó
18. safety	biztonsági
19. seriously	súlyosan
20. supervision	felügyelet
21. to avoid	elkerül
22. to damage	megsérül
23. to drop	leejt
24. to hang over	kinyúlik
25. to injure	megsérül
26. to operate	működtet
27. to provide	nyújt
28. to recommend	ajánl
29. to reduce	csökkent
30. to remove	eltávolít
31. to warn	figyelmeztet
32. unplug from the outlet	kihúzza a konnektorból
33. wire whip	habverő kar

You can practice at: https://quizlet.com/_a1t7i7?x=1qqt&i=184dsc

CV

1. basic alap
2. catering vendéglátás
3. Cleanness and sanitation tisztaság és higiénia
4. competence kompetencia
5. Desired employment Pályázott állás
6. development kifejlesztés
7. education or training iskolai végzettségek
8. employer munkáltató
9. filling töltés
10. general certificate of education érettségi
11. independent önálló
12. Maintain organization beosztás megszervezése
13. occupation foglalkozás
14. Occupational field Foglalkozási terület
15. occupational skills szakmai készségek
16. organization providing education and training képzőhely
17. oven sütő
18. pastry cook cukrász
19. pastry items cukrász termékek
20. position pozíció
21. preparation előkészítés
22. prepare elkészít
23. Principle subjects fő tárgyak
24. proficient gyakorlott
25. regulate szabályoz
26. responsibility felelősség
27. restaurant specification az étterem elvárása
28. serving customers vevőkiszolgálás
29. temperature hőmérséklet
30. Title of qualification awarded végzettség
31. work experience tapasztalat

Cover letter

1. according to valami szerint
2. applicant jelentkező
3. attentive figyelmes
4. caring gondoskodó

5. confident	magabiztos
6. consideration	figyelem
7. cover letter	motivációs levél
8. duty	kötelesség
9. effectively	hatékonyan
10. expectation	elvárás
11. experience	tapasztalat
12. graduate	végzős
13. opportunity	lehetőség
14. responsibility	felelősség
15. satisfied	elégedett
16. throughout my education	képzésem alatt
17. to allow	megenged
18. to gain	szerez
19. to introduce	bemutat
20. to look forward to	előre vár
21. to utilize	kihasznál

You can practice at: https://quizlet.com/_a1t7pz?x=1qq&i=184dsc