

DINNER IN THE SKY

Чагунава Л.С., Кот Н.С., гр. МЕ-11

Науковий керівник – викл. М.В. Кондратенко

Харківський державний університет харчування та торгівлі

Розглянуто систему роботи ресторану під назвою «Dinner in the sky» розташування та найменування страв має свої особливості. Гості ресторану можуть замовляти будь-які страви на їхній смак, це залежить лише від розміру їх гаманця.

The design of the extravagant restaurant rises to 50-meter height with a special crane. Guests, restrained four belts, are located in the chairs, in form and comfort reminiscent of the seats in the sports cars. The attached table can dine at the same time, 22 people, which serve a 6-person staff. On request in addition to a delicious lunch and thrills, it is possible to hear and live music. For this group of musicians raised to the same height with the help of the second valve.

All the equipment before each "flight" is investigated. In the middle of the table is situated platform, where the staff prepares food and drinks. By the way, waiters do not use safety belts. In each new city is arranged promo-lunch, where are invited journalists, restaurant critics and vip-guests. Their reviews after such unusual meal are very amusing.

Platform with a restaurant goes higher and higher, higher and higher, leaving the bottom of lights, roof tops of the trees, and, finally, hangs at a great height in the air. Until someone admiring the stunning views, some are struggling with panic attacks. Although after some time the panic passes and guests can get a taste for and receive pleasure from happening. Beautiful sunny day, great food, impeccable service, wonderful, as in the pictures, the view.

One of the most extreme impressions from the visit to the restaurant in the sky - the lack of it the lavatory. A serious oversight in the design! Guests after all alcohol consumed in a passionate desire to free them from the fear remains only, clenching his feet, to endure and hope for the best.

"Dinner in the Sky" – restaurant is not just for the hungry, but to starving for new extreme sensations. There is no fixed menu. Our customers ordered sushi, crabs, taps, and other dishes. As it depends on the adjustment of the company and the budget of the customer. This is a unique event meant for anyone who wishes to transform an ordinary meal or meeting into a magical moment that will leave a lasting impression on their guests!

PANINI AND PANINERO: HISTORY, TRADITIONS, RECIPES (ПАНІНІ ТА ПАНІНЕРО: ІСТОРІЯ, ТРАДИЦІЇ, РЕЦЕПТИ)

Черевична А.В., гр. ТЕ-49

Науковий керівник – ст. викл. І.І. Ков'ях

Харківський державний університет харчування та торгівлі

У доповіді ідеться про рецепти приготування та зв'язок історії популярного у всьому світі італійського сендвіча з молодіжною культурою 70-80-х років двадцятого сторіччя. Надається англomовна термінологія у порівнянні з італомовною.

Panini are small, filled, bread rolls, which are sometimes toasted. They are Italian in origin, but now found in other countries.

In Italy, panino (Italian pronunciation: [pa'ni:no]) is the word for a sandwich made with a bread roll. Sandwiches there are customarily made from a roll or loaf of bread, typically a ciabatta or a rosetta. The loaf is cut horizontally and filled with salami, ham, cheese, mortadella, or other food, and sometimes served warm after having been pressed by a warming grill. A toasted sandwich made from sliced bread is not called 'panino' but 'toast' by Italians, and is usually filled with prosciutto and a few slices of cheese, grilled in a sandwich press. A popular version of panino in Central Italy is filled with porchetta, i.e. slices of pork roasted with garlic, salt, rosemary, and sage.

In the USA, UK and Canada, the term "panini" refers to any pressed and toasted sandwich ('toastie'); there is widespread availability and use of sandwich presses, often known as "panini presses" or "toasted sandwich makers". The word *panino* [pa'ni:no] is Italian for "small bread roll"; its plural form is *panini*. The word is the diminutive form of *pane* (bread). Outside Italy, *panini* is often used as a singular word (like *salami*, also an Italian plural noun) and sometimes pluralized as *paninis*.

In Italian, *panino imbottito* refers properly to a sandwich.

Although the first U.S. reference to *panini* dates to 1956, and a precursor appeared in a 16th-century Italian cookbook, the sandwiches became trendy in Milanese bars, called *paninoteche*, in the 1970s and 1980s. Trendy U.S. restaurants, particularly in New York, began selling panini, whose popularity then spread to other U.S. cities, each producing distinctive variations of it. During the 1980s, the term *paninaro* (slang for a maker and seller of panini, or his shop), was extended to its patrons, as well. It was used to denote a youngsters' culture typical of teenagers supposed to eat and meet in sandwich bars the first US-style fast food opened in Italy.