

Scenario: Starbucks

Barista(person at the counter): Hello, Welcome to Starbucks what can I get started for you?
What would you like?

Things to consider:

- Temperature-Hot or Iced?
- Size-small(tall) medium(grande) large(venti)
- Decaf or Regular? Decaffeinated?
- Would you like an extra shot of espresso? (Would you like more caffeine?)
- Extra foam or little foam

**Skinny=Least fat option

**Skinny Latte=Latte made with lowfat milk

Customer Replies:

- I'd like...
- Can I get....
- I'll have...
- I'd love...

Customer:I'd like a venti caramel latte, and can I get an extra shot of espresso please?

Barista: Is that for here or to go?

Customer:To go please.

Barista: That'll be (price).

That'll be \$4.59.

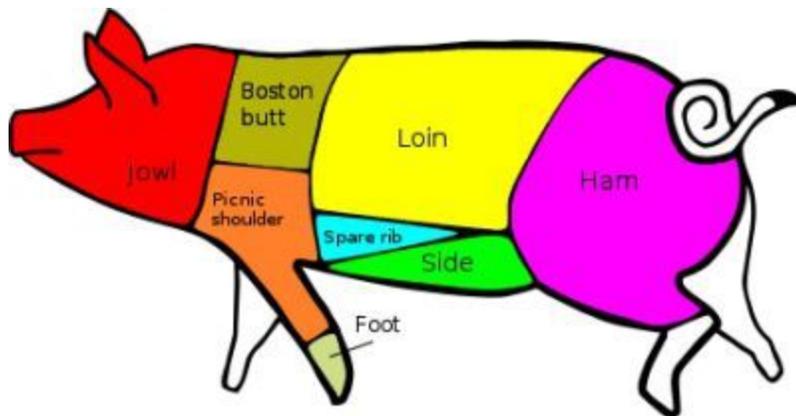
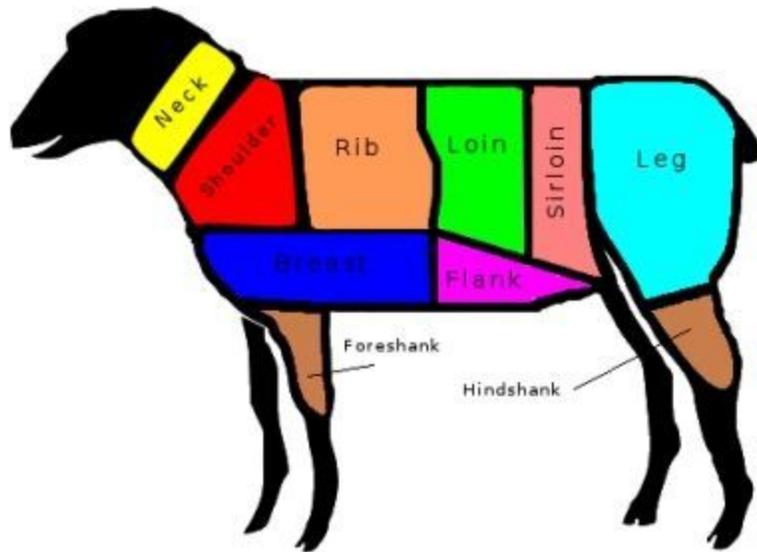
Customer: Can I get a grande iced americano?

Barista: Would you like any room for cream?

Customer: Yes please/No thank you.

Room for cream- They do not fill the coffee cup up all the way, they leave some room for if you want to add some cream on your own off to the side.

<https://visual.ly/community/infographic/food/cuts-beef>



- **“No Fillers”**: This means their meats don’t contain carrageenan, soy concentrate, cellulose, starches, and other cheap substances that can hold processed meat together and reduce costs for food manufacturers.
- **“No By-Products”**: These are parts of the animal that we don’t typically eat, like lips, tripe, pork stomachs, and hearts. Even mainstream deli meat brands like Oscar Mayer (confirmed on the phone) and Sara Lee (via their website) claim to have deli meats that are free of by-products, so this doesn’t really set Boar’s Head apart as superior to those brands.
- **“No Artificial Colors”**: Here they are only referring to FD&C certified colors, as these are the only ones considered “artificial” by the FDA: Blue #1, Blue #2, Green #3, Red #3, Red #40, Yellow #5, and Yellow #6. I haven’t been able to find a single deli meat that contains any certified artificial colors, so this claim

really doesn't mean anything and is misleading because caramel color is still used.

- **“No Artificial Flavors”**: Another trick to make you believe their meat only contains quality ingredients, when in reality “natural” flavors can still be used. Natural flavors are [not much different](#) than the artificial variety and are made in a lab.
- **“No Trans Fat”**: Their meats don't contain partially hydrogenated oils. Again, this isn't a normal ingredient in deli meat... I've never seen it!
- **“No Gluten”**: Most deli meats are [already gluten-free](#), so this isn't a big shocker. But there are [some deli meats that do contain gluten or may be cross-contaminated with gluten](#), and Boar's Head's [claims](#) their meats are free of gluten and thereby safe for people with celiacs.

How Thin vs. how thick

<http://www.dilussodeli.com/features/deli-101>

Here's a good rule of thumb: 1 pound of **deli meat**, sliced sandwich style, makes about 5 – 6 sandwiches. Cheese slices **should** be ordered thinner than **deli meat**, so you'll have more cheese slices to layer on.

Types of Fish Available

<https://recipes.howstuffworks.com/tools-and-techniques/how-to-cook-fish1.htm>

<https://www.kroger.com/d/meat-seafood>

<https://www.meijer.com/t2/grocery/meat/t1/t1-865/T2-9973.uts>

<https://www.target.com/>

Conversation PDF

https://americanenglish.state.gov/files/ae/resource_files/b_dialogues_everyday_conversations_english_lo_0.pdf

