

SZALAI NÓRI BEMUTATJA:

# LEVEL 4 UNIT 5

**Coffee Break**

Hogyan készül a kávé?

way.  
ley Longville.  
ed car park (GR  
with map, "GP"  
ome of thes  
hen ascen  
you meet  
ead, half  
to (in  
ootpath and  
oint; do not

otbridge. Th  
ais southern  
have been



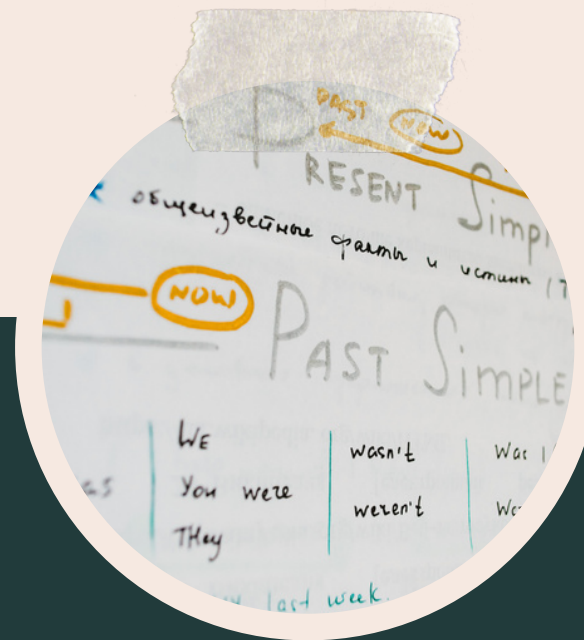


# Ebből a leckéből a következőket fogjuk megtanulni:



## SZÓKINCST

production of coffee, coffee  
drinking habits, franchise  
systems



## NYELVTAN

Passive Voice  
Szenvedő Szerkezet



## BESZÉD

talking about coffee, coffee  
production, coffee-drinking  
habits and franchise systems



# Coffee Break

Coffee is a **brewed** drink. It is prepared from roasted coffee beans. Coffee plants were first exported from Africa and are now **cultivated** in over 70 countries. The two most common types are Arabica and the stronger Robusta. Coffee has a **stimulating effect** because of its caffeine content.

Coffee can be prepared in many different ways and there are many rituals surrounding coffee. For many people, starting the day with coffee or stopping at a certain point in the day to have a cup of coffee is a good way to relax for a few minutes. Having coffee with friends or family is also a celebration of being together.

There are many different types of coffee **beverages**. Espresso is a strong, short, concentrated coffee beverage. Cappuccino is a popular coffee drink made from espresso, milk and **milk froth**, while latte is made of espresso, a bigger amount of milk and milk froth. Macchiato is also espresso-based, served with a small **amount** of milk. Frappé is especially popular during warmer months, as it is an iced drink made from instant coffee, sugar, water, ice and milk. Filter coffee is a longer, less strong type of coffee that is made with more water. Turkish coffee is a method of preparing unfiltered coffee by **simmering ground** coffee beans in a pot.

Different cultures drink coffee in different ways. In Italy, espresso is **served** throughout the whole day. In France, the day is started with café au lait. In Northern Europe, people like their morning coffee with milk and **pastries**. Coffee houses are an important part of culture for many nations. Vienna, for example, is well-known for its coffee culture. For people in the Middle East, coffee still has some **religious** meaning and is used in rituals.





**brewed** - főzött  
**roasted** - pörkölt  
**to cultivate** - termelni  
**stimulating effect** - élénkítő hatás  
**celebration** - ünneplés  
**beverage** - ital  
**milk froth** - tejhab  
**amount** - mennyiség  
**to simmer** - lassan főzni  
**ground** - őrölt  
**to serve** - felszolgálni  
**pastry** - péksütemény  
**religious** - vallási





# The Production of Coffee

Fill in the gaps with the words from below.

is made, is made, is made, is made, are picked, are picked, is turned, is ground, are called, are aged, are aged, is roasted, are roasted, are roasted

Do you know how coffee 1) .....? In this section we'll read about the way coffee beans become a cup of nice, hot beverage.

Coffee 2) ..... from the seeds of the coffee plant, which 3) ..... coffee beans. After the coffee beans 4) ..... from the coffee plant, they are going through the production process. The different phases of the coffee production process are the followings:

## Aging

Some sorts of coffee taste better if the beans 5) ..... . This means that after they 6) ....., the beans 7) ..... from three to eight years. This "aging" gives the coffee a less acidic taste. Coffee that has been aged is often mixed or "blended" with other coffee that is not aged.





# The Production of Coffee

Fill in the gaps with the words from below.

is made, is made, is made, is made, are picked, are picked, is turned, is ground, are called, are aged, are aged, is roasted, are roasted, are roasted

## Roasting

"Roasting" is one of the most important stages in making coffee beans into coffee. When a coffee bean 8) ....., it grows nearly two times bigger and changes from green to yellow to brown. The length of time that the coffee beans 9) ..... makes the coffee taste different. Some types of coffee, such as Mocha and Java, 10) ..... for a short time.

Before the coffee 11) ..... into a drink, it 12) ..... in a small grinding machine called a coffee mill. The coffee mill breaks the beans into very small pieces. Coffee 13) ..... into a drink in several different ways. For some ways of making coffee, such as espresso it is best to have the coffee ground into fine powder, but for other types of coffee-making, such as filtered coffee, the coffee is in larger pieces to stop it going through the filter. Finely ground coffee makes a stronger taste.

## Brewing

Coffee 14) ..... into a drink by putting the coffee into boiling water. This is called brewing coffee. There are many ways to brew coffee.





**beverage** - ital  
**seed** - mag  
**plant** - növény  
**to be picked** - leszedve lenni  
**phase** - fázis, szakasz  
**acidic taste** - savas íz  
**blended** - kevert  
**to roast** - itt: pörkölni  
**to grind** - darálni  
**grinding machine** - kávédaráló  
**to brew** - főzni, leforrázni



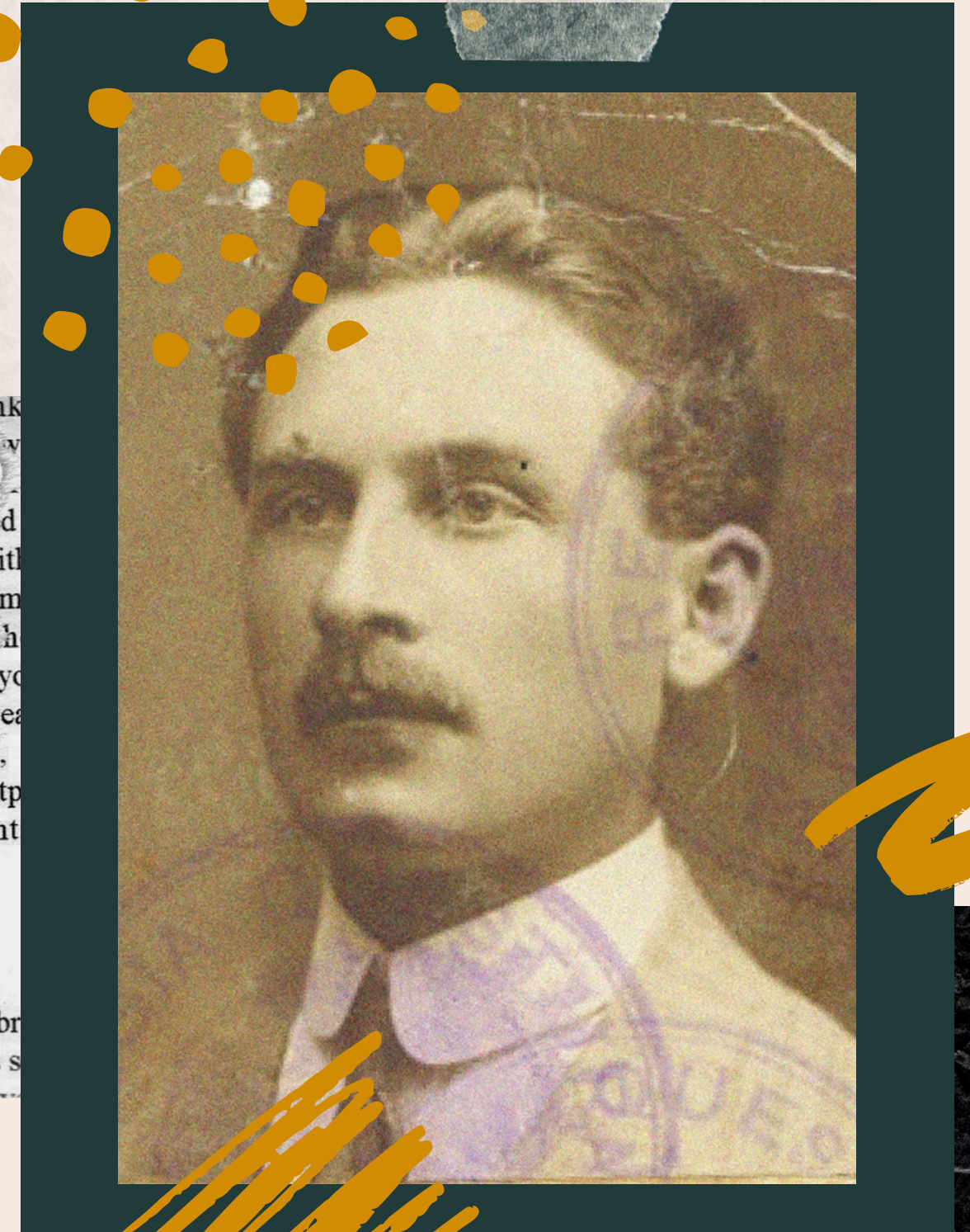


## Illy coffee: When Hungarian mind meets with Italian flavour

Listen to the story of the Illy family and answer the questions!

Before **inventing** his **revolutionary** coffee machine, Francesco Illy was called Ferenc Illy and he lived in Hungary in the era of the Austro-Hungarian Monarchy. The Hungarian-born financial accountant and **bookkeeper** was brought up in Temesvár (Timișoara in today's Romania) where he studied economics. After secondary school Illy left his home town and moved to Vienna to learn the trade of business through working for big companies. At the age of 22 he had to face the **fate** of his generation as he **got conscripted** into the army. Serving at the Italian front of the First World War, he decided to stay with his sister in Trieste after the war.

In the early 1920s Ferenc Illy married an Italian woman, Vittoria, and found work with companies dealing with cocoa and coffee **roasting**. In 1933 he **founded** his own company, the Illy Caffè, and formed a partnership with a local coffee manufacturer called Hausbrandt. Later he invented his own method for **maintaining** the quality of freshly roasted coffee so it could be delivered to other locations rather than roasting it on site. The 1935 invention of "illetta", the first automatic coffee machine which substituted **pressurized water** for **steam**, is still considered as the **blueprint** for modern espresso machines. Illy **revolutionized** coffee preparation and his innovative method of packaging, based on pressurization, enabled Illy's initial exports abroad from the 1940s onward.





After the Second World War, Ferenc Illy's son took over the leadership of the company. Ernesto was a highly-educated food **chemist** and his passion for **researching** gave rise to Illy's formal scientific and technological efforts. It was Ernesto's **merit** that the company has remained a success story after Ferenc **passed away** in 1956 in Trieste. In the 1950s, illy started selling smaller cans of ground coffee for the first time and in 1965 Ernesto moved the company to its current Via Flavia **headquarters**. Today, Illy is synonymous with premium Italian coffee in over 140 countries worldwide and under the guidance of Ferenc Illy's grandsons, Andrea and Riccardo, it continues the tradition of only using 100% Arabica **beans**, which makes the Illy coffees so intensely-flavored and yet **smooth**.

source: [www.hungarytoday.com](http://www.hungarytoday.com)

**to invent** - feltalálni

**revolutionary** - forradalmian új

**bookkeeper** - könyvelő

**fate** - sors

**to get conscripted** - besorozni, behívni

**roasting** - pörkölés

**to found** - megalapítani

**to maintain** - fenntartani

**pressurized water** - nyomott víz

**steam** - gőz

**blueprint** - prototípus, tervrajz, tervezet

**to revolutionize** - forradalmasítani

**chemist** - vegyész

**to research** - kutatni

**merit** - érdem

**to pass away** - meghalni

**current** - jelenlegi

**headquarters** - központ, székhely

**bean** - (kávé) bab

**smooth** - selymes, sima





## True or false?

- 1) The revolutionary coffee machine was invented by Ferenc Illy.
- 2) He was 30 years old when he got conscripted into the army.
- 3) The Illy Caffé company was founded in the early 1920s.
- 4) A method for maintaining the quality of freshly roasted coffee was invented by Illy.
- 5) His 1935 invention of the first automatic coffee machine which substituted pressurized water for steam is still considered as the blueprint for modern espresso machines.
- 6) After the Second World War the leadership of the company was taken over by his grandson, Andrea.
- 7) In 1965 the company headquarters was moved to its current location.





## Small Talk - At a conference

**Man:** Hi, I just wanted to tell you I found your presentation very interesting.

**Woman:** Thank you. I'm glad you liked it.

**Man:** I was wondering if I could have a copy of the table on cost-cutting in the Human Resource Department. I'm planning to introduce something similar in our company and it would be a great starting point.

**Woman:** No problem, here you are. Which company do you work for?

**Man:** Sunshine Malt Factory. My name is George Smith, by the way.

**Woman:** Nice to meet you, George. So your company is planning to modernize HR?

**Man:** Yes, and I really liked your practical advice on how to introduce these changes. Do you think you could give me some tips where to start researching the topic?

**Woman:** Why don't we discuss this in more detail over a coffee in a couple of minutes? I'll just pack up here.

**Man:** Great. Shall I get you an espresso or a cappuccino?

**Woman:** An espresso, please. Thank you. I'll catch up with you in a minute. Is the café on the first floor?

**Man:** Yes. See you there.





**I just wanted to tell you ... .** – Csak el akartam mondani, hogy ... .

**I found your presentation very interesting.** – Nagyon érdekesnek találtam az előadását.

**I was wondering if ... .** – Azon gondolkodtam, vajon ... .

**No problem.** – Semmi gond.

**Here you are.** – Tessék.

**by the way** – egyébként

**Nice to meet you.** – Örülök, hogy megismertem.

**Do you think you could ...?** – Esetleg nem tudná ... ?

**Why don't we discuss this?** – Miért nem beszéljük ezt meg?

**in a couple of minutes** – pár percen belül, pár perc múlva

**Shall I get you ... ?** – Hozzak Önnek,/Kérjek ... ?

**See you there.** – Ott találkozunk.

