

Advanced Level

What does "pollo" mean?



Nobuo takes Hiro to a Mexican restaurant nearby. They are looking at the menu.

Hiro :What does "pollo" mean?

Nobuo:That`s !poh-yoh!. It means "chicken"

Hiro :Ahh, like "tori" in Japan. Then, what`s this "mole pollo"?"

Nobuo:It`s chicken in a chocolate sauce.

Hiro :Chocolate sauce? No thanks.

Nobuo:Do you want me to order for you?

Hiro :Yes, please do.

Nobuo:Why don`t you try the combination dinner?

Hiro :What`s in that?

Nobuo: A taco, an enchilada, a toastada, and some rice and beans.

Hiro :Beans? Are they sweet?

Nobuo:No, they aren`t. Try them, you`ll like them.

Hiro :That sounds good . I`ll try it...

Vocabulary

1. **pass out**-(pv) - Lose consciousness.
2. **browbeat**-(v) - To bully or scare another person by speaking to them in harsh and unfriendly ways.
3. **compliment**-(v) - To praise.
4. **consumption**-(n) - The act of using something until it is gone, by eating,
5. **discussion**-(n) - Debate and conversation about a subject.
6. **ordeal**-(n) - A very difficult time or process.
7. **crucial**-(adj) - Essential, very important, necessary.
8. **periodically**-(adv) - Occasionally
9. **tuck**-(v) - To put into something to hold it closely .
10. **contrary**-(adj) - Against; the opposite of.

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Practical tips on how to conduct yourself during and executive business luncheon, so as to ensure a good impression.

CHOOSE THE RESTAURANT WISELY

It is always advisable to take your guest to a restaurant you have personal knowledge of, preferably close to work. This guarantees good service and regular patrons are accorded the best tables. Familiarity with the maitre'd and staff will surely impress.

MAKE RESERVATIONS

Inform the maitre'd of the business luncheon ahead of time. State preferences - a table with a view, a nice quiet corner. Beats battling harried waiters by the kitchen area.

NAPKIN NO-NO'S

Place the napkin on your lap once seated. If you need to get up, leave the napkin on your seat. Do not tuck in your napkin - you're not at a kid's party. Don't fidget with the napkin or cutlery - sure signs of nervousness.

TIME YOUR PITCH PERFECTLY

The ideal time to have that crucial discussion is immediately after ordering the food. Do not wait till the food arrives. Talking with your mouth full and periodically spraying your guest is not attractive. Pitching after a meal is not advised as you will not get the guest's full attention once his stomach is full.

ORDER YOUR DISHES WITH CARE

Pasta, soup and unshelled seafood tastes great but not at a business meal. Having bits of sauce decorating your tie does not project professionalism. Alcohol consumption should be kept to a minimum as your potential client does not want to enter into business with one slurring or passing out during lunch.

KEEP THE PROPS MINIMAL

The table should be clutter free. Restaurant tables are small to begin with. Only basic materials for the business pitch are necessary. Turn the cell phone off - contrary to popular belief you can survive an hour without it.

END THE MEAL

Once you have had desert and coffee, end the meeting. Do not browbeat your guest into making immediate decisions. Make it seem like you have another pressing engagement. Looking busy always helps. Shake hands and take your leave.