The Portion Trade Off

B2 Upper-intermediate · Food · about 2 min of audio

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Name _____ Date _____

Part 1 — Fill the gaps while you listen

1. _____ that offer smaller portions may reduce waste, but extra choices can complicate service.
2. When a café offers half portions of stew, cooks must divide _____ and adjust batch records during lunch.
3. If orders vary, a cook may open _____ pot, using more fuel and leaving less time for plating.
4. Because smaller servings cost less, some _____ may choose them, while others compare prices and buy larger bowls.
5. If the price gap is narrow, the larger portion can seem better value, even for diners _____ leftovers.
6. That bargain can shift the cost into the bin, especially when containers for leftovers are _____.
7. Yet smaller _____ may force kitchens to discard prepared food when batches cannot be stored safely.
8. A _____ can test demand for a month, keeping one base recipe and weighing each serving.
9. The records reveal whether waste falls enough to cover extra _____, rather than relying on complaints or praise.
10. The best portion policy may _____ be a limited choice, adjusted to what the kitchen can reliably serve.

Part 2 — Write every sentence you hear

1. _____

_____

2. _____

_____

3.

4.

5.

6.

7.

8.

9.

10.

Answer key

Part 1 — the missing words

1. Restaurants 2. garnishes 3. another 4. customers 5. expecting 6. unavailable 7. portions 8. restaurant 9. preparation 10. therefore

Part 2 — the full transcript

1. Restaurants that offer smaller portions may reduce waste, but extra choices can complicate service.
2. When a café offers half portions of stew, cooks must divide garnishes and adjust batch records during lunch.
3. If orders vary, a cook may open another pot, using more fuel and leaving less time for plating.
4. Because smaller servings cost less, some customers may choose them, while others compare prices and buy larger bowls.
5. If the price gap is narrow, the larger portion can seem better value, even for diners expecting leftovers.
6. That bargain can shift the cost into the bin, especially when containers for leftovers are unavailable.
7. Yet smaller portions may force kitchens to discard prepared food when batches cannot be stored safely.
8. A restaurant can test demand for a month, keeping one base recipe and weighing each serving.
9. The records reveal whether waste falls enough to cover extra preparation, rather than relying on complaints or praise.
10. The best portion policy may therefore be a limited choice, adjusted to what the kitchen can reliably serve.

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