

ISTITUTO DI ISTRUZIONE SECONDARIA SUPERIORE

“D. Modugno-S. De Lilla”

A.S. 2019/2020

PROGRAMMA DI LINGUA E CULTURA INGLESE

Enogastronomia e Ospitalità Alberghiera CLASSE 4° AS

Polignano A Mare

Docente D'Attoma Grazia

- Revision delle principali strutture grammaticali:
 - Future tenses
 - Past simple and present perfect
- The service Brigade
- The waiter's uniform
- Phone booking and welcoming
- Taking and carrying out orders
- Problems and complaints
- Presenting the bill and the guest's departure
- Working in a restaurant
- Bar equipment and display
- Bar service Understanding and service wine
- Wine appellation and tasting
- Sensory analysis of wine
- Cocktails , juices, milkshakes and frappes
- Aperitivo time, hot drinks, tea and coffee
- Serving at the bar, welcoming customers, making suggestions and describing serving drinks
- Cocktails and long drinks recipes

- Non alcoholic and dietetic cocktails
- Basic bartending techniques
- Buying food
- Zero miles products
- Going local
- Food preparation and ingredients
- Pulses
- Cooking methods
- Job descriptions: how to become a chef, a bartender, a waiting staff, a sommelier
- The banquet's manager's job
- Written and listening strategies
- Tips for a job interview
- What are your career aspirations?
- Review and self evaluation
- A report
- How to write a CV and a cover Letter
- Communication strategies