

PROGRAMMA DI INGLESE

Libro di testo: "WELL DONE!" CATERING: COOKING & SERVICE
"WELL DONE!" CATERING: PROFESSIONAL COMPETENCES
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MODULO 1: AT THE BAR

UDA 0: Grammar - Useful language

- Welcome and suggestions.
- Offers.
- Description and hyperbole.
- Promises and invitations.
- Promotional e-mail

UDA 1: The staff and the equipment

- Bar, café and pub staff
- Bar equipment and display

UDA 2: Drinks and service

- Bar service
- Understanding and serving wine
- EU wine labelling
- Types of beer
- Spirits and liqueurs
- Cocktails
- Alcohol-free cocktails
- Long drinks
- Juices, milkshakes and frappés
- Happy hour

UDA 3: Serving at the bar

- Welcoming customers
- Making suggestions and describing
- Serving drinks at the bar

MODULO 2: IN THE RESTAURANT

UDA 4: The restaurant staff

- Service brigade
- A waiter's uniform

UDA 5: Preparation and service

- Preparing for service
- Table setting
- Special settings
- How to serve
- Different types of service
- Brief flambé history and flamed dishes
- Buffet service and finger food
- Pairing food and wine
- Serving drinks