

# **ISIS Striano -Terzigno**

## **Programma di lingua inglese**

### **Classi III**

**Indirizzo:Sala e vendita**

**Libro di testo:Wine and Dine Club.**

#### **Module 1 :Revision structures-Lexis-My work place :the basics**

- Personal hygiene and appearance; my uniform.
- Restaurant lay-out &service equipment:furniture,linen,tableware, chinaware, cutlery .

**Strutture morfosintattiche:auxiliary verbs-wh questions.**

#### **Module2: -F & B operations**

- Types of F&B operations.
- Food and beverage staff
- Head waiter;staff members.
- Table setting and styles of table service.
- Job search
- Job opportunities.The application letter & lay-out steps Europass Curriculum Vitae.

**Strutture morfosintattiche:prepositions of place-comparatives and superlatives.**

#### **Module 3: Meals and menus**

**-British meals : the meal service sequence.**

**-Menu:the menu sequence,menu types.**

**Strutture morfosintattiche:prepositions of time-present continuos.**

**Module 4: Wine and wine tasting.Food and wine matching.**

**-the bar service:**

**-Mixology.Cocktails.**

**Strutture morfosintattiche:past tenses.**

**Gli alunni**

**L'insegnante**

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### **Classi IV**

#### **Indirizzo Sala e vendita**

##### **On the job**

- Catering sectors & possible professional careers; contract caterers;
- travel catering; the catering cycle; outstanding profiles.
- The kitchen brigade
- The chef's uniform

##### **Food basics**

- Restaurant rating
- Fast food , slow food
- Meals and recipes of Italy and Great Britain.

##### **Wine knowledge**

- Wines and fortified wines

##### **The bar service**

- Beer. Spirits.

##### **Food science and hygiene**

- HACCP.
- Nutrition-nutrients
- GMOs-Bio food.

##### **Grammar structures: future tense.**

**Gli alunni**

**L'insegnante**

**I.S.I.S. Striano-Terzigno – Striano (Na)**

**Anno scolastico 2018/19**

**Lingua e civiltà inglese**

**Indirizzo: Sala e vendita**

**Classi V E – V F**

Slow food. The Millenium challenge. Fao

Fast food; Mc Donald's packaging.

The Mediteranean diet; a Mediterranean menu; the food pyramid.

Food pairing.

Typical menus and recipes of Italian regions and festivities.

Local with a global twist...fusion.

Molecular gastronomy, molecular mixology.

Italian food product certification (lemons)

The new eno-gastronome & wine appellations, (Passito di Pantelleria).

Organic and GMO Food.

HACCP. Cleaning and disinfection: Bacteria, Viruses & food poisoning.

Food allergies and intolerances – Special dietary needs.

Catering land scenarios; coffee break, business lunch, cocktail party, gala dinner.