

Istituto Paritario “Sandro Pertini”

Montoro (AV)

Istruzione Professionale Settore Servizi Enogastronomia e Ospitalità Alberghiera

PROGRAMMA DI INGLESE CLASSE TERZA

MODULE I →THE CATERING INDUSTRY

Functions: talking about the catering industry.

Qualifications and advancement: express qualities, cooking and organizational skills and duties.

Job advertisements; application letter; curriculum vitae.

Grammar: present simple and present continuous - modal verbs.

MODULE II →KITCHEN DESIGN AND DESIGN OF A BANQUETING HALL AND OF A BAR

Functions: kitchen areas and sections; the preparation of a banqueting hall.

Mise en place.

Equipment and tools.

Kitchen brigade; banqueting and bar's staff.

Uniforms.

Grammar: place prepositions and adverbs; imperative.

MODULE III →INGREDIENTS FOR FOOD AND BEVERAGES

Functions: how to recognize and prepare ingredients: meat, fish, vegetables and pulses, fruit and nuts, eggs, cheese, cereals, herbs and spices.

Explaining recipes.

Classification of drinks: soft drinks (water, fruit drinks, juices, syrup, shakes), dietetic cocktails, long drinks.

Liqueurs and cocktails.

Cooking methods.

Choosing wine.

Grammar: comparatives and superlatives.

MODULE IV → MEALS AND MENUS

Functions: different types of menu.

Styles of service.

British and Italian menus.

Traditional meals and recipes.

Grammar: simple past.

CIVILIZATION

The United Kingdom: some geography and politics aspects.