

**Istituto Paritario “Sandro Pertini”**

**Montoro (AV)**

**Istruzione Professionale Settore Servizi Enogastronomia e Ospitalità Alberghiera**

**PROGRAMMA DI INGLESE CLASSE QUINTA**

**MODULE 1: DIFFERENT SIDES OF FOOD**

- Bacteria and viruses
- HACCP: Hazard Analysis and Critical Control Points
- The catering industry → insight: bars
- Organic food
- GMOs
- The Mediterranean diet → insight: SLOW FOOD
- Food intolerances and allergies
- Meals in the UK → insights: history of tea / the chocolate
- The Eatwell plate
- Quality marks
- Food labelling
- Banqueting and special events menus
- Types of food and drink places
- The world of hospitality
- The accommodation facilities

## MODULE 2: JOB

- How to write a curriculum vitae (CV)
- How to write a covering letter
- Job ads and interviews
- Job in the UK
- Business communication
- Security measures

## CIVILIZATION

- The United Kingdom: geography and politics aspects
- London: monuments and city

## GRAMMAR

- Review of previous knowledge
- The passive voice
- Passive verb forms
- Simple past passive.