

ARGOMENTI RECUPERO LINGUA INGLESE
CLASSI TERZE SALA A.S. 2018-2019

MODULE 1: ON THE JOB

1. WELCOME TO ENOGASTRONOMY – WINE AND FOOD SCIENCE
Talking about myself, my favourite bars/restaurants, my studies, my work experience
A good Bartender/Waiter: characteristics and priorities
2. MY WORKPLACE: the basics
3. Food & Beverage OPERATIONS
4. Food & Beverage STAFF

MODULE 2: ON THE PLATE

1. Basic COOKING METHODS & RULE OF THUMB
2. MEALS AND MENUS
Storia del menu, sequenza delle portate (Escoffier). Come redigere un menu – come tradurre i nomi dei piatti – regole di design – menu per tipologie di ristorante; applicazione pratica delle regole

Individual project:

Preparare the menu of a given restaurant, paying attention to rules of translation, design, type of restaurant.

MODULE 3: ON THE SERVICE

1. The MEAL SERVICE SEQUENCE
Students must be able to:
 - Welcome a customer, take orders, interact with clients, answer questions about the menu, manage the meal service sequence, manage cash register operations.
2. The Bar Service: MIXOLOGY
Parts of a cocktail recipe: how to write your own.
English version of cocktail recipes from the Restaurant and Bartending program.

Personal and class web searches.

Students must be able to:

- Create a cocktail, INVENTION TEST style (create a recipe with given ingredients)
- Understand the VIDEO presentation of an unknown cocktail, writing down a short version of its recipe