



**DOCENTE:** LUCIA COLOMBO

**MATERIA:** INGLESE

**CLASSE:** 3<sup>^</sup> **SEZIONE:** B **INDIRIZZO:** SALA

**ANNO SCOLASTICO:** 2018/2019

### 1. PROGRAMMA SVOLTO

**CONTENUTI (/SAPERI)  
SVILUPPATI NEL I°  
QUADRIMESTRE (Moduli  
e UDA) :**

#### 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

Individual project:

Prepare a poster to present your IDEAL RESTAURANT/BAR. Define the following things: name, location, style, bar layout, staff, uniform, hygiene and safety rules.

#### 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.

**CONTENUTI (/SAPERI)  
SVILUPPATI NEL II°  
QUADRIMESTRE (Moduli  
e UDA) :**

#### 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.



## RELAZIONE FINALE DOCENTE

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English version of cocktail recipes from the Restaurant and Bartending program.

### 3. The Bar Service: Hot Beverages & Soft Drinks

Students must be able to:

- Welcome a customer, take orders, interact with clients, answer questions about hot beverages and soft drinks, manage cash register operations.

Personal and class web searches.

Data, 03/06/2019

Gli Studenti.....

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Il Docente.....