

ANNO SCOLASTICO 2015/2016
ISTITUTO D'IDSTRUZIONE SUPERIORE " DI POPPA- ROZZI"
IPSSARCT- IPSAA

CLASSE V C

PROGRAMMA DI LINGUA INGLESE

DOCENTE: SIMONA DE FABIIS

MODULO N.8 – APPLYING FOR A JOB

JOB DESCRIPTIONS: How to become a chef
How to become a bartender, a waiter, or a waiting staff
How to become a food and beverage manager

GETTING A JOB: How to write a curriculum vitae
How to write a covering letter
Job advertisements and interviews

MODULO N.1: THE WORD OF HOSPITALITY

ACCOMODATION: the hospitality industry
Types of accommodation
Accommodation services and facilities

CATERING: Commercial catering
Commercial versus non-profit catering
Famous food outlet chains

MODULO N .6: SAFETY AND NUTRITION

HEALTH AND SAFETY: HACCP, HACCP principles, the origin of HACCP
Critical control points and critical limits
Bacteria and food poisoning
Risks and preventive measures to combat contamination

DIET AND NUTRITION: The eatwell plate
Nutrition and health
Nutrients

The mediterranean diet

Food intolerances and allergies

Lifelong nutrition: pregnant and lactating women's diet

Kid's diet

Adolescents' diet

Older adults' diet

Athlets' diet

Diabetics' diet

Alternative diets: macrobiotics and vegetarianism

Fast food and slow food

TERAMO 13 /05/2016

SIMONA D FABIIS