

PROGRAMMA SVOLTO LINGUA INGLESE - PROF.SSA R. CIMINI

CLASSE 3 F

A.S. 2016 /2017

LIBRO DI TESTO: WELL DONE COOKING ed. ELI

MODULE 1

- The world of hospitality
- Commercial vs non-profit catering
- Bars and restaurants
- Typical bars and restaurants in the UK and the US
- The kitchen and the equipment
- Restaurant staff duties
- Kitchen Staff position
- Staff uniform
- Safety and hygiene rules
- Different types of service
- Planning a menu
- Ordering food for a buffet
- Organising events

MODULE 6

- CVs and Covering letters

COMMUNICATIVE FUNCTIONS

- Ordering, offering, accepting, refusing, thanking, making suggestions and giving advice, explaining recipes.

FOCUS ON GRAMMAR

Usi di " to be", "would like to ", "like + -ing"; Present Simple, Present continuous, Simple Past, Future tenses.

WORD BANK: fruit, vegetables, dairy products, meat, fish, drinks, kitchen tools.

LA DOCENTE

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