



Istituto Professionale di Stato per i Servizi Alberghieri con Convitto annesso "Dea Persefone"

Sede Via Tevere, 1 – 89044 LOCRI (RC) Tel. Scuola 0964/21357 – 0964/048037 – Fax 0964/048036
Tel. Convitto 0964/048052 – Cod. Mecc. RCRH080001 – C.F. 81000650804 – Sito: www.ipssalocri.edu.it
P.E.O. : rcrh080001@istruzione.it – P.E.C. : rcrh080001@pec.istruzione.it

PROGRAMMA ESAME IDONEITA' / INTEGRATIVI Argomenti e contenuti della CLASSE III SALA

DISCIPLINA : INGLESE

CANDIDATO/A _____

PRINCIPALI ARGOMENTI E CONTENUTI ESSENZIALI

UNITÀ DIDATTICA	CONTENUTI
A. THE CATERING INDUSTRY	<ul style="list-style-type: none"> - Catering: a general overview - The world of hospitality – Commercial versus non-profit catering - Bars and restaurants - Types of bars and restaurants: services and facilities - Typical bars and restaurants in the UK and the US - Management and promotion - Restaurant and bar staff positions - Vocabulary: the world of catering – compound nouns - Grammar: Present simple vs Present continuous – Zero conditional
B. MENU PLANNING	<ul style="list-style-type: none"> - What's in a menu ? Designing menus – Menu formats - Special menus- Breakfast, lunch and dinner menus – English breakfast menus – Afternoon tea menus – Banqueting and special events menus - Vocabulary: Menus - Grammar: Comparatives and superlatives – Past simple vs Present perfect
C. IN THE RESTAURANT	<ul style="list-style-type: none"> - The restaurant staff - (Service brigade – A waiter's uniform - Preparation and service - Preparing for service – Table setting - How to serve – Different types of service - Vocabulary: Restaurant service -
D. CULINARY CULTURE	<ul style="list-style-type: none"> - Culinary geography - Food and wine in Southern Italy and the islands

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Luogo e data

Firma del/la Candidato/a

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Firma del Genitore / Tutore (per i candidati minorenni)