



I.P.S.S.A.R

ISTITUTO **P**ROFESSIONALE DI **S**TATO **S**ERVIZI PER L'**E**NOGASTRONOMIA E L'**O**SPITALITÀ **A**LBERGHIERA

CON CONVITTO ANNESSO – CORSO SERALE

PROGRAMMA LINGUA E CIVILTÀ INGLESE

ANNO SCOLASTICO 2025/2026

CLASSE III D

Libro di testo: *Mastering cooking and service premium*, ELI

<u>Unit 1: THE CATERING INDUSTRIES</u> The world of catering Types of catering The history of accommodation and restaurants Types of restaurants The restaurant: location and layout Services and facilities New trends	<u>Unit 3: WORKING IN A KITCHEN</u> The kitchen brigade Kitchen stations A chef's uniform Hygiene rules Post-COVID kitchens
<u>Unit 2: MARKETING AND PROMOTION</u> Business image Customer profiling Marketing strategies The effects of the Internet on the catering industry (+ Tik Tok Marketing)	<u>Unit 4: KITCHEN AND EQUIPMENT</u> Kitchen configurations Kitchen areas and design Equipment Food preparation appliances Cooking appliances Refrigerating appliances Cookware Kitchen utensils Knives