



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 2024/2025

CLASSE IV G

Libro di testo: *Wine and dine, CLITT*

MODULO 4

Unit 1: The meal service sequence

Customer care 1: reservations

Customer care 2: guest arrival

Customer care 3: orders

Waiter explains ingredients and preparation

Customer care 4: complaints

Customer care 5: the bill

Unit 2: The wine service

The Wine service

How to choose the right wine glass

Decanting wine

The wine list

Wine service: step-by-step procedure

Unit 3: Bar trends

Bar trends

Mixology Art

So Flair

Introducing spirits

Spirits knowledge

Let's mix

MODULO 5

Unit 1 : Italian style and cross cultural food

Enogastronomy

Italian food heritage and quality certification

Slow Food Presidia

Unit 2: Italian gastronomy tour

Piedmont

Emilia Romagna

Lazio

Unit 3: Italian gastronomy tour

Apulia

Sicily

SPECIAL EVENTS CATERING

Catering for special events

Banquets and buffets

Coffee break

Business lunch

Cocktail party

Gala dinner

GLI ALUNNI

IL DOCENTE

Prof.ssa Maria Facciolo