



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 III H

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

Unit 1: THE CATERING INDUSTRIES

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

Lab + vocabulary

Deciding to start a restaurant

Talking about a restaurant

Unit 2: MARKETING AND PROMOTION

Business image

Customer profiling

Marketing strategies

The effects of the Internet on the catering industry (+ Tik Tok Marketing)

Lab + vocabulary

Promoting your business

Presenting a business

Complaining

Responding to complaints

Unit 3: WORKING IN A KITCHEN

The kitchen brigade

Kitchen stations

A chef's uniform

Hygiene rules

Post-COVID kitchens

Lab + vocabulary

Organising your kitchen brigade

Giving and responding to orders and instructions

Unit 4: KITCHEN AND EQUIPMENT

Kitchen configurations

Kitchen areas and design

Equipment

Food preparation appliances

Cooking appliances

Refrigerating appliances

Cookware

Kitchen utensils

Knives

Lab + vocabulary

Designing your kitchen

Expressing opinions and agreeing/ disagreeing

Ordering cookware and equipment by email and on the phone

GLI ALUNNI

IL DOCENTE

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