

Anno scolastico 2019/20

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Programma Lingua Inglese - Classe IV A Sala Vendita

Dal testo: C. E. Morris "Well Done Service", ELI.

Module 4: The Restaurant: preparation and service

- Special settings	pag. 120-121
- Flambé preparation and flamed dishes	pag. 126-127
- Buffet service and finger food	pag. 128-129
- Pairing food and wine	pag. 132
- Serving and pairing desserts with wine	pag. 134
- Serving drinks	pag. 136

Module 5: At the bar - Drinks and service

- Mixologist vs Bartender	pag. 155
- Bar service and cocktail tools	pag. 158-159
- Serving wine and wine characteristics	pag. 160-161
- Beer	pag. 164-165
- Spirits and liqueurs	pag. 168
- Long drink	pag. 173
- Happy hour	pag. 177

Word Bank: Vocabolari

- Alcoholic drinks	pag. 330
- Glasses	pag. 331
- Bartending tools	pag. 333

Professional competence dialogues

- General dialogues at the restaurant	pag. 137, 145
- Taking orders to the kitchen	dispensa
- Complaining from the guests	dispensa

Video Activities and Listening Comprehensions

- Serving flambée (fruit - meat)
- Wine and champagne service
- Wine service
- Tea service
- Ordering breakfast
- How to handle complaints
- How to make a perfect cappuccino

Revisione e potenziamento delle strutture morfo-sintattiche funzionali al programma (Comparatives, Superlatives, Modal Verbs, Passive Voice, etc.)

Firenze, 1 giugno 2020