



ISTITUTO DI ISTRUZIONE SUPERIORE "DANILO DOLCI"



Servizi per la sanità e per l'assistenza sociale
Servizi per l'enogastronomia e l'ospitalità alberghiera
Agricoltura, sviluppo rurale, valorizzazione dei prodotti del territorio e gestione delle risorse forestali e montane



"Ciascuno cresce solo se sognato"

Anno Scolastico 2020/2021

Programma di lingua inglese classe 3B Servizi di Sala e vendita

Anno scolastico 2020/2021

Docente: D'Anna Stefana

Libro di testo DRINK & THINK skills, duties and culture in the Restasurant. Autori : Eliana Caminada, Maria Girotto, Nicholas Hogg, Antonietta Meo, Paola Perfetto. Casa editrice:HOEPLI suddivisi come segue:

UDA n. 1 ¹			
N°	Titolo	Conoscenze	Competenze
1	The restaurant staff	<ol style="list-style-type: none">1. Heavy equipment2. Personal hygiene and appearance3. The restaurant staff4. The waiter's uniform	<ol style="list-style-type: none">1. Identifying the qualities of a good waiter or waitress2. Describing the waiter's uniform3. Discussing good personal hygiene practices in the restaurant4. Describing the different roles of the restaurant staff.

¹ Togliere o aggiungere tabelle sulla base delle UDA disciplinari programmate

UDA n. 2			
N°	Titolo	Conoscenze	Competenze
1	In the restaurant	<ol style="list-style-type: none"> 1. Restaurant areas and sections 2. The back of house or service areas 3. Service methods 4. Types of restaurants 5. Basic tableware 6. Wine glasses 7. Hygiene and prevention in Restaurants. Quick guide to Food hygiene and safety 	<ol style="list-style-type: none"> 1. Identifying restaurant areas and equipment 2. Naming and describing tableware and wine glasses 3. Discussing the service methods and the different types of restaurant 4. Discussing good hygiene practices in restaurants

UDA n. 3			
N°	Titolo	Conoscenze	Competenze
1	Meals and menus	<ol style="list-style-type: none"> 1. Menu planning 2. Different types of menu 3. British meals 	<ol style="list-style-type: none"> 1. Understanding different types of menu 2. Planning and designing menus 3. Describing British meals

UDA n. 4			
N°	Titolo	Conoscenze	Competenze
1	Food and wine	<ol style="list-style-type: none"> 1. Drinking wine 2. Choosing wine 3. Food and wine 4. Serving wine 5. Food and other drinks: tea, Beer, the history of beer 6. Food tourism 7. Travelling awakens different Sensory dimensions 	<ol style="list-style-type: none"> 1. Naming and describing the characteristics of different kind of beer 2. Describing the different types of wine and explaining how to serve it with food. 3. Understanding and planning a typical afternoon tea menu

UDA n. 5			
N°	Titolo	Conoscenze	Competenze
1	Working at the Bar	<ol style="list-style-type: none"> 1. The bar 2. Bar equipment and tools 3. Coffee drinking in Italy 4. Tea or coffee 5. Tea equipment 6. Types of tea 7. Alcoholic drinks 	<ol style="list-style-type: none"> 1. Describing the characteristics of different types of Bar 2. Giving information about Tea and coffee 4. Explaining how to serve tea, coffee and alcoholic drinks

Il Docente
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