



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 4 B 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 Giroto, Nicholas Hogg, Antonietta Meo, Paola Perfetto. Casa editrice:HOEPLI

UDA n. 1 ¹			
	Titolo	Conoscenze	Competenze
1	Food and wine	<ol style="list-style-type: none">1. Choosing wine2. Food and wine3. Serving wine4. Tea5. Beer6. The history of beer	<ol style="list-style-type: none">1. Naming and describing the characteristics of different types of beer2. Describing the different types of wine and explaining how to serve it with food.3. Understanding and planning a typical afternoon tea menu

¹ Togliere o aggiungere tabelle sulla base delle UDA disciplinari programmate

UDA n. 2

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

UDA n. 3

N°	Titolo	Conoscenze	Competenze
1	Cocktails	<ol style="list-style-type: none"> 1. Cocktails 2. Basic equipment and ingredients for preparing cocktails 3. Preparing cocktails 4. Using tomatoes in cocktail Preparation 5. Technology and communication Digital 	<ol style="list-style-type: none"> 1. Discussing the different types of Cocktails 2. Giving information about the Ingredients used 3. Describing how cocktail can be served.

UDA n. 4

N°	Titolo	Conoscenze	Competenze
1	Herbs and spices	<ol style="list-style-type: none"> 1. Herbs 2. Some aromatic herbs used in cooking 3. Spices 4. Some common spices used in cooking 5. Food and art The many aspects of cooking 	<ol style="list-style-type: none"> 1. Explaining the relationship between food and herbs 2. Describing the different kind of herbs 3. Giving information about spices

UDA n. 5			
N°	Titolo	Conoscenze	Competenze
1	Flamed dishes	1.Flambéing 2.Rules to observe when preparing flamed dishes 3.Planning buffet for special events 4.Let's prepare flamed dishes	1.Identifying room preparation tasks and duties before serving 2.Describing the different types of service. 3.Explaining how to prepare <i>Flambé dishes</i>

Il Docente
Stefana D'Anna