



Istituto Professionale di Stato per i Servizi Alberghieri con Convitto annesso "Dea Persefone"

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PROGRAMMA ESAME IDONEITA' / INTEGRATIVI Argomenti e contenuti della CLASSE III Enogastronomia

DISCIPLINA : INGLESE

CANDIDATO/A _____

PRINCIPALI ARGOMENTI E CONTENUTI ESSENZIALI

UNITÀ DIDATTICA	CONTENUTI
A. THE CATERING INDUSTRY	<ul style="list-style-type: none">- Bars and restaurants: Types of restaurants - Typical bars and restaurants in the UK and the US - Famous food outlet chains - Restaurant and bar staff positions- Management and promotion: Restaurant and bar staff positions
B. IN THE KITCHEN	<ul style="list-style-type: none">- The kitchen staff : - Kitchen brigade - Assigning tasks 1 - Assigning tasks 2: roles - A chef's uniform - Hygiene (rules to avoid contamination)- The kitchen and the equipment: kitchen areas/kitchen design – Equipment - Food preparation appliances - Food processors vs food mixers - Cooking appliances - Kitchen knives - Kitchen utensils
C. FOOD STORAGE AND PREPARATION	<ul style="list-style-type: none">- Food stores and supplies: Ordering and storing food- Food preparation and ingredients: Pulses – Cereals – Meat - Fish
D. GRAMMAR REVISION	<ul style="list-style-type: none">- Present Simple or Present Continuous?- Past Simple Regular/Irregular verbs- Demonstrative Adjectives/Pronouns- Present Continuous (for the future)

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Luogo e data

Firma del/la Candidato/a

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Firma del Genitore / Tutore (per i candidati minorenni)