



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

Sede Via Tevere, 1 – 89044 LOCRI (RC) Tel. Scuola 0964/21357 – 0964/048037 – Fax 0964/048036
Tel. Convitto 0964/048052 – Cod. Mecc. RCRH080001 – C.F. 81000650804 – Sito: www.ipssalocri.edu.it
P.E.O. : rcrh080001@istruzione.it – P.E.C. : rcrh080001@pec.istruzione.it

PROGRAMMA ESAME IDONEITA' / INTEGRATIVI Argomenti e contenuti della CLASSE IV ENOGASTRONOMIA

DISCIPLINA : INGLESE

CANDIDATO/A _____

PRINCIPALI ARGOMENTI E CONTENUTI ESSENZIALI

UNITÀ DIDATTICA	CONTENUTI
A. COOKING PRINCIPLES	- Cooking techniques: Water cooking techniques - Techniques for cooking with fat - Heat cooking techniques - Mixed cooking techniques - Recipe: Barbecued scallops
B. MENU PLANNING	- What's in a menu? - Designing menus - Menu formats - Special menus: breakfast, lunch and dinner menus - English breakfast menus - Afternoon tea menus - Kids' menus - Dessert menus - Cheese menus - Banqueting and special events menus
C. IN THE RESTAURANT	- Preparation and service: Buffet service and finger food -Brief flambe' history and flamed dishes - Pairing food and wine - Serving and pairing desserts with wine
D. GRAMMAR REVISION	- Present Simple vs Present Continuous - Past Simple (affermative, negative, interrogative form) vs Present Perfect - Past Continuous - Modal verbs - Comparatives – Superlatives

_____, _____
Luogo e data

Firma del/la Candidato/a

.....

Firma del Genitore / Tutore (per i candidati minorenni)

.....