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**Istituto Professionale Enogastronomico "R. Del Rosso"**

**INDIRIZZO: Servizi di sala e vendita**

**CONTENUTI PROGRAMMA SVOLTO a.s. 2024/25**

**CLASSE: 3ART (Accoglienza Turistica + Sala e Vendita)**

**DISCIPLINA: INGLESE**

**DOCENTE: Patrizia Catalano**

**Libro di testo:** Smith, Alison e Katrin Morris, *Mastering Cooking and Service*, ELI editore

MODULO 1 - 33h		SETTEMBRE - GENNAIO	
<b>THE WORLD OF CATERING</b> (UDA 1: Units 1-2)	<b>Theory</b> <ul style="list-style-type: none"> <li>The world of hospitality</li> <li>Types of catering</li> <li>The history of accommodation and restaurants</li> <li>Types of restaurant</li> <li>The restaurant: location and layout</li> <li>Services and facilities</li> <li>The rating system</li> <li>New trends</li> <li>Business image</li> <li>Customer profiling</li> <li>Marketing strategies</li> <li>The effects of the Internet on the catering industry</li> </ul>	<b>Practice</b> <ul style="list-style-type: none"> <li>Deciding to start a restaurant</li> <li>Talking about a restaurant</li> <li>Promoting your business</li> <li>Promotional leaflets</li> <li>Promotional emails</li> <li>Promotional videos</li> <li>Creating your website and social media page</li> <li>Online complaints and reviews</li> <li>Writing promotional texts</li> <li>Presenting a business</li> <li>Complaining</li> <li>Responding to complaints</li> </ul>	<b>Exploring Language</b> <ul style="list-style-type: none"> <li>Present simple vs Present continuous</li> <li>Past simple vs Past continuous</li> <li>used to</li> </ul>
MODULO 2 - 33h		FEBBRAIO - GIUGNO	
<b>FOOD: COOKING TECHNIQUES</b> (UDA 3: Unit 6)	<b>Theory</b> <ul style="list-style-type: none"> <li>Cutting techniques</li> <li>Pre-cooking techniques</li> <li>Water cooking techniques</li> <li>Cooking with fats</li> <li>Heat cooking techniques</li> <li>Mixed cooking techniques</li> <li>Molecular gastronomy</li> <li>Aesthetics and presenting food</li> </ul>	<b>Practice</b> <ul style="list-style-type: none"> <li>Preparing the perfect mise en place</li> <li>Preparing a dish</li> <li>Talking about ingredients</li> <li>Presenting and explaining a recipe</li> </ul>	<b>Exploring Language</b> <ul style="list-style-type: none"> <li>Explaining how to prepare a dish</li> <li>Presenting a main course recipe</li> </ul>