



*Istituto di Istruzione Secondaria Superiore
"Archimede"*

LINGUA E CIVILTÀ INGLESE

Programma svolto
Anno Scolastico 2020/2021

SERVIZI ALBERGHIERI – INDIRIZZO SALA E VENDITA

Classe V sezione B

Docente: Prof.ssa Alessandra Brafa

SAFETY PROCEDURES AND NUTRITION

Health and safety

- *L'HACCP*
- *HACCP principles*
- *Food transmitted infections and food poisoning*
- *Food contamination: risks and preventive measures*

Diet and nutrition

- *The eatwell plate*
- *Organic food and GMOs*
- *The Mediterranean diet*
- *Teenagers and diet*
- *Sports diet*
- *Food allergies and intolerances*
- *Eating disorders*
- *Alternative diets (1) : macrobiotics, vegetarian and vegan*
- *Alternative diets (2) : raw food, fruitarian and dissociated diets*
- *Healthy recipes*

AT THE BAR

The staff and the equipment

- Bar, caffè and pub staff
- Bar equipment and display



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Drinks and service

- Bar service
- Understanding and serving wine
- Wine appellation
- Beer
- Craft beer and cider
- Spirits and liqueurs
- Cocktails
- Alcohol-free cocktails
- Long drinks
- Juices, milkshakes and frappés
- Happy hour
- Hot drinks : tea and coffee

Serving at the Bar

- Welcoming customers
- Making suggestions and describing
- Serving drinks at the bar

CAREER PATHS

Job descriptions

- *How to become a chef*
- *How to become a bartender, sommelier or waiting staff*
- *How to become a food and beverage manager*
- *New professional figures*

Getting a job

- *How to write a CV*
- *How to write a covering letter*



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II. CULINARY CULTURE

Culinary geography

- *Food in the UK*
- *Traditional northern food UK*
- *Food in the USA*

EDUCAZIONE CIVICA

- UK Institutions
- American Institutions
- EU Institutions

Rosolini, 09 Giugno 2021

Gli studenti

La docente
