CONTENUTI TERZO ANNO INDIRIZZO ENOGASTRONOMIA: SALA E VENDITE

| UNIT | ТОРІС |
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| 1 | The Catering Industry |
| | Catering: a general overview: |
| | The world of hospitality |
| | Commercial vs non-profit catering |
| | Bars and restaurants: |
| | Types of bars |
| | Types of restaurants |
| | Bars and restaurants: services and facilities |
| | Typical bars and restaurants in the UK and the US |
| | Famous food outlet chains |
| | Management and promotion: |
| | Restaurants and bar staff positions |
| | Managing a catering business |
| | Marketing strategies |
| | Menu Planning |
| | What's in a menu? |
| | Designing menus |
| | Menu formats |
| | Understanding menus |
| | Special menus: |
| | Breakfast, lunch and dinner menus |
| 2 | English breakfast menus |
| | Afternoon tea menus |
| | Kids' menus |
| | Dessert menus |
| | Sweet recipes and wines |
| | Cheese menus |
| | Banqueting and special events menus |
| | Religious menus |
| | Culinary culture |
| | • <u>Food blogs</u> – British food blogs; Famous British food blogs; American food blogs; |
| | Newspaper and food guide reviews. Travel food blogs. |
| | Cooking Media: Celebrity Chefs. |
| Dossiers | • <u>Culinary geography</u> – Food in the UK; Traditional northern food UK; Food in the |
| | USA; Southern soul food USA; Food and wine in north-west Italy; Food and wine in |
| | Emilia Romagna and north-east Italy; Food and wine in Central Italy; Food and |
| | wine in Southern Italy and the islands. Gastronomic Tour of Wales. |
| | Cooking Art: The history of food in art. |
| | Making suggestions |
| | Polite requests and suggestions |
| Functions | Possibility |
| | Sequencing events or actions |
| | Ordering food or drink |
| | Expressing preferences, likes and dislikes |
| Vocabulary | The world of catering |
| | Compound nouns |
| | Menus |
| | |

CONTENUTI QUARTO ANNO INDIRIZZO ENOGASTRONOMIA: SALA E VENDITE

| MODULE | ТОРІС |
|-----------------|--|
| 1 | Food stores and suppliers Sourcing suppliers, Different kinds of suppliers, Ordering and storing food, Food and ingredients Recipes |
| 2 | What's in a menu: Designing a menu, Menu formats Understanding menus Special menus |
| 3 | Nutrition: The Eatwell Plate, Organic food and GMOs, Different diets, Food allergies and intolerances, Slow Food |
| Dossiers | Culinary Geography, Culinary Culture, Culinary Habits |
| Approfondimenti | Sustainable agriculture and Fair Trade, Piatti tipici delle regioni italiane |

CONTENUTI QUINTO ANNO INDIRIZZO ENOGASTRONOMIA: SALA E VENDITE

| In the restaurant staff Preparing for service-Service brigade -A. waiter's uniform Preparation and service -Preparing for service -Table setting -How to serve -Different types of service -Brief flambé history and flamed dishes -Buffet service and finger food -Praining food and wine - Serving and pairing desserts with wine -Serving and pairing desserts with wine -Serving and carrying out orders -Problems and complaints -Prosenting the bill and the guests' departure The staff and the equipment -Bar, café and pub staff -Bar equipment and display Drinks and service -Understanding and serving wine -Vine appellation -Beer -Craft beer and cider -Spirits and liqueurs -Cocktails -Alcohol-free cocktails -Joing drinks -Juices, milkshakes and frappés -Happ hour -Hot drinks: tea and coffee Serving at the bar -Welcoming customers -Making suggestions and describing | UNIT | TOPIC |
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| | | Americal Holiday lood |
| Food and religious festivals | | Food and religious festivals |
| Dossier 2 | Dossier 2 | |
| Culinary History Future foods | Culinary History | |