

CONTENUTI **TERZO ANNO** INDIRIZZO ENOGASTRONOMIA: **SALA E VENDITE**

UNIT	TOPIC
1	<p>The Catering Industry</p> <p><i>Catering: a general overview:</i></p> <ul style="list-style-type: none"> • The world of hospitality • Commercial vs non-profit catering <p><i>Bars and restaurants:</i></p> <ul style="list-style-type: none"> • 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 <p><i>Management and promotion:</i></p> <ul style="list-style-type: none"> • Restaurants and bar staff positions • Managing a catering business • Marketing strategies
2	<p>Menu Planning</p> <p><i>What's in a menu?</i></p> <ul style="list-style-type: none"> • Designing menus • Menu formats • Understanding menus <p><i>Special menus:</i></p> <ul style="list-style-type: none"> • Breakfast, lunch and dinner menus • English breakfast menus • Afternoon tea menus • Kids' menus • Dessert menus • Sweet recipes and wines • Cheese menus • Banqueting and special events menus • Religious menus
Dossiers	<p>Culinary culture</p> <ul style="list-style-type: none"> • <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. • <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.
Functions	<ul style="list-style-type: none"> • Making suggestions • Polite requests and suggestions • Possibility • Sequencing events or actions • Ordering food or drink • Expressing preferences, likes and dislikes
Vocabulary	<ul style="list-style-type: none"> • The world of catering • Compound nouns • Menus

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MODULE	TOPIC
1	<p>Food stores and suppliers</p> <ul style="list-style-type: none"> • Sourcing suppliers, • Different kinds of suppliers, • Ordering and storing food, • Food and ingredients • Recipes
2	<p>What's in a menu:</p> <ul style="list-style-type: none"> • Designing a menu, • Menu formats • Understanding menus • Special menus
3	<p>Nutrition:</p> <ul style="list-style-type: none"> • The Eatwell Plate, • Organic food and GMOs, • Different diets, • Food allergies and intolerances, • Slow Food
Dossiers	<ol style="list-style-type: none"> 1. Culinary Geography, 2. Culinary Culture, 3. Culinary Habits
Approfondimenti	<ul style="list-style-type: none"> • Sustainable agriculture and Fair Trade, • Piatti tipici delle regioni italiane

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UNIT	TOPIC
In the restaurant	<p>The restaurant staff Preparing for service-Service brigade -A waiter’s uniform</p> <p>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 -Pairing food and wine - Serving and pairing desserts with wine -Serving drinks</p> <p>Welcoming and serving -Phone bookings and welcoming guests -Taking and carrying out orders -Problems and complaints -Presenting the bill and the guests’ departure</p>
At the bar	<p>The staff and the equipment -Bar, café and pub staff -Bar equipment and display</p> <p>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</p> <p>Serving at the bar -Welcoming customers -Making suggestions and describing -Serving drinks at the bar</p>
Dossier 3 Culinary Habits	<p>-British cuisine: traditions and festivities -Easter food -American cuisine: traditions and festivities - American holiday food</p> <p>Food and religious festivals</p>
Dossier 2 Culinary History	<p>Future foods</p>

