MATERIA: LINGUA INGLESE - Obiettivi Minimi

CLASSE 5^ Sala Vendita

A.S. 2020/21

* MICROLINGUA

LIBRO DI TESTO:

*Assirelii, Vetri, Cappellini, LIGHT THE FIRE- Cooking and service*, Rizzoli languages

* MODULE 8: **MENUS & MEALS**
* basics, breakfast, lunch and dinner menus, designing menus
* Banquets and buffets
* Special menus
* Wine list
* Taking orders p. 366-68
* recommending and describing dishes p. 370-1
* MODULE 5: **ALCOHOLIC AND NON-ALCOHOLIC DRINKS**
* Wines/ Beer/ Spirits, Liqueurs,cocktails
* MODULE 9: **FOOD & HEALTH**
* A healthy lifestyle / the food pyramid and food groups/ healthy plates
* The Mediterranean diet / Special diets for food allergies/ intollerances/
* alternative diets: macrobiotics, vegetarian and vegan, raw food, fruitarian.

MODULE 10: **FOOD SAFETY & HYGIENE**

* Food contamination/ Food poisoning / Safe food storage and handling
* Food preservation and packaging
* MODULE 12: **WORKING IN CATERING**
* My work experience
* writing a CV
* An effective job interview