

## PROGRAMMA DI INGLESE a.s. 2022/2023

CLASSE: 3<sup>E</sup> bar sala e vendita

PROF.SSA: Raffaella Trenga

LIBRO DI TESTO: Mastering service

<b><i>THE CATERING INDUSTRY</i></b>	<ul style="list-style-type: none"><li>• The world of hospitality</li><li>• Commercial and welfare catering</li><li>• Types of restaurants</li></ul>
<b><i>IN THE RESTAURANT</i></b>	<ul style="list-style-type: none"><li>• The service brigade</li><li>• The waiter's uniform</li><li>• Mise en place and clearing front of house</li><li>• Service equipment</li><li>• Table setting</li><li>• Taking bookings on the phone</li><li>• Welcoming guests</li><li>• Taking orders</li></ul>
<b><i>BEVERAGES</i></b>	<ul style="list-style-type: none"><li>• Wine</li><li>• Serving wine</li><li>• Pairing food and wine</li></ul>