



**E. FERRARI**  
**Battipaglia (Sa)**

### **Programma**

Anno Scolastico 2018/2019

Prof.ssa ROSARIA ZIZZO

Materia d'insegnamento INGLESE

**Classe IVA SALA E VENDITA**

- I vari tipi di cocktails
- Mocktail
- HACCP: the seven steps
- Different types of restaurants:
  - self-service, ethnic, gourmet, fast food, slow food
- Different types of wine: sparkling and fortified
- How to read a label of a bottle of wine
- Wine service etiquette
- How to read a label
- Customer-staff interaction
- Reservations, changes and cancellations
- Greeting and seating customers
- Taking food orders
- Special menus
- Mediterranean diet
- Healty food
- Campania: specialities
- Campania's wines comprehension check
- Flamed dishes
- Rules to observe when preparing flamed dishes
- St. Patrick's day
- Main Irish food's recipes
- The most famous example of Irish stout Guinness
- Pubs
- Hard Rock Café: design and decor
- Happy hour
- Finger food

UdA: - wine in Italy and in the world

gli alunni

il docente