


Sistema di gestione per la Qualità UNI EN ISO 9001:2015	Modulo lavoro	Pagina 1 di 2	I. I. S.S. "E VANONI" MENAGGIO 
	Allegato ML 2-08 PROGRAMMA SVOLTO		

ANNO SCOLASTICO	2023-2024
CLASSE	3°S
MATERIA	INGLESE
DOCENTE	MARIA LAURA CONFLITTI

ARGOMENTI SVOLTI

Libro di testo: **"ON MY WAY"** di Olga Cibelli- Daniela d'Avino – Ed.CLITT.
Materiali forniti dal docente.

UNIT 9: OPEN BAR

Vocabolario: Time adverbs; Time expressions.

Funzioni linguistiche: Talking about experiences; Talking about recent events; Comparing and contrasting.

Grammatica: Present Perfect (ever, never, just, already, yet, for, since); Present perfect VS Past simple; Been / Gone; Comparatives, regular and irregular; Superlatives, regular and irregular.

Abilità: Talking about personal experiences; summary of a past event.

UNIT 10: OPEN DOORS

Vocabolario: Hotel room types, facilities, services, amenities.

Funzioni linguistiche: Talking about what was happening; Describing past events; Past habits; Describing and giving extra information; Describing room types.

Grammatica: Past continuous (when, while, as); Past continuous and Past simple; Used to; Non-defining and defining clauses.

Abilità: Describing room types; Booking a hotel room – asking for and giving information.

UNIT 11: LEISURE TIME

Vocabolario: Leisure time; The weather; Facilities, location, history of a place.

Funzioni linguistiche: Talking about: Scheduled times, Future planned events, Future intentions; Predicting events based on visible facts; Expressing predictions, promises, hopes; Talking about the weather; Introducing a tourist attraction.

Grammatica: Future forms; Present simple and Present continuous as future; Be going to (intentions and predictions); Will / won't; Possessive pronouns.


Abilità: Talking about leisure activities; Introducing a tourist attraction.

Unità di Apprendimento I° quadrimestre "ALCOLICI E SUPERALCOLICI"

- What is an alcoholic beverage: Alcohol by Volume (ABV).
- Production of alcohol: Fermentation and distillation (Pot still and Patent still).
- Classification of alcoholic beverages: Fermented (wine and beer), Spirits (distilled beverages), Compounded beverages.
- Types of bars and history.
- Mixology and basic bartending techniques: Shaking, straining, stirring, muddling, blending, building, layering, coating with salt/sugar, flaming.
- Bartending tools and related vocabulary.
- Dealing with drunk customers.

Unità di Apprendimento II° quadrimestre "CUCINA DA SALA"

- The Dining Room: Table stations, placement of wait station, storage, POS system, and restaurant bars.
- Types of table setting: Basic, casual, and formal.
- Filleting fish: sole, sea bass, and cod.
- Carving meat: poultry, lamb, boneless roasts, rib roasts.
- Flambéing and related recipes.

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EVENTUALI ARGOMENTI DI EDUCAZIONE CIVICA TRATTATI

Argomenti non presenti.

EVENTUALI ARGOMENTI DEL CURRICOLO DIGITALE TRATTATI

Argomenti non presenti.

EVENTUALI ARGOMENTI INERENTI LE ATTIVITA' DI ORIENTAMENTO TRATTATI

Stesura Curriculum Vitae in lingua inglese.
 Stesura relazione di stage in lingua inglese.

Menaggio, _____

FIRMA DEGLI ALUNNI

FIRMA DOCENTE
