

Información gastronómica y documental en inglés

Objetivo

Prestar información gastronómica y documental en inglés en situaciones habituales del servicio de restauración.

Qué trabajarás

Recomendación de comidas y bebidas, pedidos y reservas, información escrita, atención a reclamaciones e indicaciones.

30 Horas de teoría.

A2 Nivel MCER recomendado.

6 Unidades.

Programa del curso

Unit 1: Explaining and recommending savoury food

- 01 Useful expressions and vocabulary - Food basics
Food basics. Explaining food. Kitchen appliances.
- 02 Useful expressions and vocabulary - Snacks
Table essentials. Snacks.
- 03 Practice in context - Basics and snacks
- 04 Useful expressions and vocabulary - Starters
Starters. Seafood. Vegetables.
- 05 Useful expressions and vocabulary - Main courses
Taking orders. Kinds of meat. Meat products. Kinds of fish.
- 06 Practice in context - Starters and main courses
- 07 Test exercises
These exercises provide a review of the language covered in the unit.

Unit 2: Explaining and recommending desserts and drinks

- 08 Useful expressions and vocabulary - Desserts
Desserts. Sweet ingredients. Nuts.
- 09 Practice in context - Desserts
- 10 Useful expressions and vocabulary - Drinks
Non-alcoholic drinks. Alcoholic drinks. Drink ordering. Tools.
- 11 Practice in context - Drinks
- 12 Test exercises
These exercises provide a review of the language covered in the unit.

Unit 3: Handling orders, reservations and special events

- 13 Ordering Food and Drink
Function: Ordering Food and Drink Function: Saying how much something costs Lexis: On the menu (starters, mains courses, desserts, etc.)
- 14 Useful expressions and vocabulary - Making reservations
On the telephone. Reservation.
- 15 Practice in context - Making reservations
- 16 Seating plans
This lesson contains a text about the importance of a good seating plan.
- 17 Test exercises
These exercises provide a review of the language covered in the unit.

Unit 4: Written information

- 18 Useful expressions and vocabulary - Menus, leaflets and letters
Menus Leaflets Letters
- 19 Food & Beverage Suppliers
This lesson guides the learner through different aspects of dealing with suppliers.
- 20 Business correspondence
A review of the vocabulary and structures covered in the previous lessons on business correspondence.
- 21 Timetables and reviews
This lesson reviews ways of telling the time and giving information about opening hours and services in restaurants.
- 22 Written Correspondence
Function - Written correspondence

Unit 4: Written information · cont.

- 23 **Informal e-mails**
An introduction to informal emails including typical expressions and vocabulary.
- 24 **Formal e-mails and letters**
An introduction to formal emails and letters. Typical expressions and layout.
- 25 **Test exercises**
These exercises provide a review of the language covered in the unit.

Unit 5: Dealing with complaints and staff

- 26 **Useful expressions and vocabulary - Staff**
- 27 **Useful expressions and vocabulary**
Complaints. Apologies. Requests.
- 28 **Grammar**
Grammar: Making requests. Interrupting. Confirming. Also and too.
- 29 **Practice in context**
- 30 **Test exercises**
These exercises provide a review of the language covered in the unit.

Unit 6: Giving and understanding directions and instructions

- 31 **Useful expressions and vocabulary**
Directions on the street. Directions in the restaurant.
- 32 **Practice in context**
- 33 **Understanding instruction manuals**
This lesson reviews the Imperative and gives examples of instruction manuals.
- 34 **Test exercises**
These exercises provide a review of the language covered in the unit.

Final test

- 35 **Final test**
This lesson reviews the key vocabulary and concepts covered in the course.