

Schullehrplan Englisch

Restaurant Fachfrau/-mann EFZ

1. Lehrjahr (1 Lektion)

Thema	Detail	Lehrmittel
Introduction	Presenting myself to colleagues, my favourite food Greeting guests, tell the time	Wigl Basic 1, lessons 1,2,3
Grammar	present simple-present continuous	Murphy, units 3-8
My restaurant/hotel	Describing rooms, facilities and furniture in a hotel/restaurant	Wigl Basic 1, lessons 4-7, lesson 20
Grammar	Past simple, regular and irregular verbs: a personal past experience Past continuous	Wigl Basic 1, lesson 10, 18 Murphy, Units 10-12
Greeting guests	Correct procedure in cloakroom when guests arrive: functional language Numbers	Wigl Basic 1, lessons 11 and 12
Prepositions	Giving directions inside and outside the restaurant	Murphy, units 108-110
Grammar	Future forms: will – going to	Murphy, units 27-29
Tableware	Vocabulary: cutlery, crockery	Wigl Basic 1, lesson 16,17
Safety	Fire drill	Wigl Basic 1, lesson 21
Breakfast	Vocabulary, functional language: Breakfast buffet	Wigl Basic 1 and 2, lesson 25 - 27
Kitchen rules, kitchen hygiene	Functional language Grammar: must – have to, should	Murphy, units 32-34

2. Lehrjahr (1 Lektion)

Thema	Detail	Lehrmittel
Refreshing drinks	Vocabulary, reading: Soft drinks, juices and mineral water	Wigl Basic 2, lessons 28-30
Beers	Ingredients of beer, beer types	Wigl Basic 2, lesson 31
Dairy products	Vocabulary: dairy products, types of cheeses : a cheese board	Wigl Basic 2, lessons 33, 34
Grammar	passive	Murphy, unit 21
Functional language	Repetition functional language: game	Wigl Basic 2, lesson 37
Potatoes	Reading, video, vocabulary	Wigl Advanced 1, lesson 49
Pasta	vocabulary	Wigl Advanced 1, lesson 50
Rice, Cereals	vocabulary	Wigl Advanced 1, lessons 51, 52
Grammar	reported speech	Murphy, unit 50
Vegetables. mushrooms	vocabulary	Wigl Advanced 1, lessons 53 - 56
Grammar	Adjectives-adverbs	Murphy, unit 85

3. Lehrjahr (1 Lektion)

Thema	Detail	Lehrmittel
Wine: Swiss wines	Vocabulary, functional language	Wigl Advanced 1, lessons 57
Ordering a meal	Ordering a three-course meal, cooking methods: vocabulary, functional language (role play)	Wigl Advanced 1, lessons 41 - 44
Functional language	Guests' complaints	Wigl Advanced 1, lesson 90
Grammar	Adjectives describing taste, dishes	Wigl Advanced 1, lesson 80
Livestock, fish	vocabulary	Wigl Advanced 1, lessons 63-69
Eggs	vocabulary	Wigl Advanced 1, lesson 72
European wines	Presenting a wine region in Europe	Wigl Advanced 1, lessons 73-77
Bar	Bar utensils: vocabulary Bartender	Wigl Advanced 1, lesson 78, 82
Bar drinks. Whisky, Cognac, Gin, Rum etc.		Wigl Advanced 1, lessons 83 - 88
Coffee	Latte art	Wigl Advanced 1, lesson 79, 81
Grammar	Conditionals 1 and 2: describing dream restaurant, dream destination	Murphy, units 111, 112
First aid	Can you call a doctor?: role play/video und vocabulary ailments and injuries	Vocabulary list
Fair Trade	Presentations: choose one fair trade product	
Grammar	Adjectives : comparatives and superlatives	Murphy, unit 86 - 88
Prepositions		
Tourist Attractions	Class presentation: Choose a town/place of your choice, prepare a weekend with day and night activities for your guests.	
Food Festivals/ Street Food	Class presentation: Choose a food festival or typical street food	
Grammar	Countables – uncountables	Murphy, units 66-67

Grammar	Past simple question forms	Murphy, unit 44
Job application	How to apply for a job	
Marketing	Writing a flyer for your restaurant	
Food blog	Writing a food blog	