

# Schullehrplan Systemgastronomie

## 1. Lehrjahr (2 Lektionen)

Start	<ul style="list-style-type: none"> <li>- Presentation: My workplace</li> <li>- How to present in English</li> </ul>
At the Restaurant	<ul style="list-style-type: none"> <li>- Explaining the menu</li> <li>- Describing a dish</li> <li>- Recommending dishes</li> <li>- Payment procedure</li> <li>- Handling complaints</li> </ul>
Food	<ul style="list-style-type: none"> <li>- The eatwell plate: Talking about food and eating habits</li> <li>- Food waste</li> <li>- Recycling</li> </ul>
Cooking	<ul style="list-style-type: none"> <li>- Different vocabularies: cooking verbs, vegetables &amp; fruits, meat, fish and seafood, kitchen utensils</li> <li>- Describing a recipe</li> <li>- Different cooking methods</li> <li>- Cuts of meats and vegetables</li> <li>- Creating a cooking/baking video (project)</li> </ul>
Beverages	<ul style="list-style-type: none"> <li>- Drinks and containers</li> <li>- Cooking with wine</li> <li>- Cocktails</li> <li>- English culture: At the pub</li> <li>- English culture: Why are brits so obsessed with tea</li> <li>- Drinking coffee</li> <li>- History of coffee</li> </ul>
Hygiene and safety	<ul style="list-style-type: none"> <li>- Hygiene in the kitchen</li> <li>- Critical control points and critical limit (HACCP)</li> <li>- Work safety (project)</li> </ul>
Reading	<ul style="list-style-type: none"> <li>- Reading comprehension</li> <li>- Book review (project)</li> </ul>
Grammar	<ul style="list-style-type: none"> <li>- Present simple</li> <li>- Present continuous</li> <li>- Simple past</li> <li>- Present perfect</li> <li>- Conditional I, II and III</li> <li>- Prepositions</li> <li>- Countable/uncountable nouns</li> <li>- Adjective and adverbs</li> <li>- Comparatives and superlatives</li> </ul>

## 2. Lehrjahr (1 Lektion)

Marketing	<ul style="list-style-type: none"> <li>- Marketing strategies</li> <li>- Marketing strategy analysis (project)</li> </ul>
Teamwork	<ul style="list-style-type: none"> <li>- Vocabulary for work</li> <li>- Work and responsibilities</li> <li>- Create a teamwork event (project)</li> </ul>
Complaints	<ul style="list-style-type: none"> <li>- Dealing with written complaints</li> <li>- Writing an apology email</li> </ul>
Different cultures	<ul style="list-style-type: none"> <li>- Culinary Geography</li> <li>- Culinary Habits</li> </ul>
Grammar	<ul style="list-style-type: none"> <li>- Future Tenses</li> <li>- Past continuous</li> <li>- Passive Voice</li> <li>- Quantifiers</li> <li>- Modal verbs</li> </ul>

## 3. Lehrjahr (1 Lektion)

Job application	<ul style="list-style-type: none"> <li>- How to apply for a job</li> <li>- Language for job interview</li> <li>- How to conduct a successful job interview</li> <li>- What is important when hiring a person</li> </ul>
Discussion	<ul style="list-style-type: none"> <li>- Weighing advantages and disadvantages</li> <li>- Identifying a solution to a specific problem or issue</li> </ul>
Writing	<ul style="list-style-type: none"> <li>- Writing an offer for a private event</li> <li>- Writing a flyer for your restaurant</li> </ul>
Reading	<ul style="list-style-type: none"> <li>- Reading comprehension</li> </ul>
Grammar	<ul style="list-style-type: none"> <li>- Present perfect continuous</li> <li>- Past perfect continuous</li> </ul>
Repetition for QV	<ul style="list-style-type: none"> <li>- Revision and practicing task types for exam</li> </ul>