

# MODULE 1 THE FOOD PEOPLE

## UNIT 1 | THE SERVICE INDUSTRY ..... p. 4

### TOPICS

- Hospitality umbrella.
- Catering sectors
- Contract catering
- F&B operations
- Travel catering

### GRAMMAR

- PRESENT SIMPLE
- PHRASAL VERBS: **BE MADE UP OF**

### VOCABULARY

- hospitality
- catering
- F&B operations
- travel catering

### READING

- Quick history of the hospitality industry

### LISTENING

- F&B service operations
- Zafferano: an independent caterer in London

### SPEAKING

- Discussing: The hospitality industry & catering

### Eating out

- Suggesting F&B outlets

### WRITING

- Favourite means of transport

### WATCHING

- Flipped Class VIDEO: F&B operations



Stop & Check ..... p. 15

## UNIT 2 | FOOD SERVICE JOBS ..... p. 16

### TOPICS

- Primary jobs
- Cool jobs

### GRAMMAR

- PRESENT CONTINUOUS
- ADVERBS OF MANNER
- WORD FORMATION: NOUNS
- PHRASAL VERBS: **KEEP UP WITH, SPIT OUT, CARRY OUT, WORK OUT**

### VOCABULARY

- primary jobs
- cool jobs
- street food

### READING

- Ice cream taster: the world's sweetest job PET Reading Part 5

### LISTENING

- Cool jobs
- Street food: History & facts PET Listening Part 3

### SPEAKING

- Asking & answering about the meaning of words
- Talking about choices
- Completing an interview
- Asking for & giving information
- Describing a picture PET Speaking Part 3

### WRITING

- Mini dialogues
- Informal email to a friend

### WATCHING

- Suggested youtube VIDEO: The starred street food chef



### REAL TASK

Report, Show & Comment: Eating on the street

Stop & Check ..... p. 27

## UNIT 3 | ADS & FADS ..... p. 28

### TOPICS

- F&B promotion

### GRAMMAR

- WORD FORMATION: ADJECTIVES AND NOUNS

### VOCABULARY

- advertising media
- adjectives promoting F&B outlets

### READING

- Match the pictures to the descriptions PET Reading Part 1

### LISTENING

- Dialogue re-order
- Identify F&B slogans
- Choosing F&B venues PET Listening Part 2

### SPEAKING

- Making suggestions
- Suggesting slogans
- Describing F&B venues PET Speaking Part 3

### WRITING

- Writing promotional slogans

### WATCHING

- Flipped Class VIDEO: How to create an advertising leaflet



### REAL TASK

Report & Present: Create a promotional leaflet for a F&B operation

Stop & Check ..... p. 37

GLOSSARY Units 1-2-3 ..... p. 38

# MODULE 2 MY DREAM JOB

## UNIT 1 | MY WORKPLACE ..... p. 42

### TOPICS

- Introducing food safety & grooming
- My uniform
- Kitchen layout and workflow
- Ovens

### GRAMMAR

- SIMPLE PAST
- IDIOMS WITH PHRASAL VERBS: **RING THE CURTAIN UP, SET EYES ON**

### VOCABULARY

- the chef's uniform
- the kitchen layout
- Kitchen, cuisine, culinary, cookery, cooking

### READING

- Toque blanche
- Professionalism is all about pride
- Kitchen lay-out and workflow

### LISTENING

- Introducing food safety & grooming
- Kitchen, cuisine, culinary, cookery PET Listening Part 1

### SPEAKING

- Discussing: Professional kitchens
- Describing the chef's uniform

### WRITING

- Mini dialogues

### WATCHING

- Flipped Class VIDEO: The chef's uniform



### REAL TASK

Report & Present: Create a tutorial video and present the chef's uniform.

Stop & Check ..... p. 52

## UNIT 2 | STAFF & DUTIES ..... p. 54

### TOPICS

- The brigade system
- Duties & tasks

### GRAMMAR

- PHRASAL VERBS: **BREAK UP WITH, BUILD UP, DATE BACK TO, GRIND UP, SPEED UP.**

### VOCABULARY

- The chefs' roles
- duties
- tasks

- preparation verbs
- kitchen utensils

### READING

- Set the table for a great career. PET Reading Part 5

### LISTENING

- The Brigade system
- Dialogues in the kitchen: kitchen utensils

### SPEAKING

- Asking & answering about brigade roles
- Asking for and giving instructions

### WRITING

- Past training experience
- Role-play, Interview & Present:**  
Prepare an interview to an imaginary Garde manger chef.

Stop & Check ..... p. 65

## UNIT 3 | HEAVY KITCHEN EQUIPMENT ..... p. 66

### TOPICS

- Heavy kitchen equipment
- Cooking appliances

### GRAMMAR

- COLLOCATIONS
- THE IMPERATIVE
- PHRASAL VERBS: **MAKE UP, TAKE UP, SET UP, THINK OUT, WRITE DOWN**

### VOCABULARY

- Kitchen equipment and appliances

### READING

- Davide Oldani PET Reading Part 3
- The birth of restaurants

### LISTENING

- The kitchen PET Listening Part 3
- Pizza ovens PET Listening Part 3
- Electric, gas and induction worktops

### SPEAKING

- Asking & answering about the function of equipment and appliances

### WRITING

- Mini dialogues
- Mediation: translating sentences

### REAL TASK

Report & Present: Create a promotional leaflet for cooktops and present advantages and drawbacks of different cooktops

Stop & Check ..... p. 77

GLOSSARY Units 1-2-3 ..... p. 78

# MODULE 3 ON THE PLATE

## UNIT 1 | COOKING METHODS ..... p. 82

### TOPICS

- Hot air
- Hot liquid
- Hot fat
- Mixed methods

### GRAMMAR

- THE GERUND
- PAST & PRESENT PARTICIPLES

### VOCABULARY

- cooking methods
- kitchen utensils

### READING

- Steam cookers PET Reading Part 3
- Healthy cooking methods PET Reading Part 4

### LISTENING

- Banquet list PET Listening Part 3
- Cooking methods PET Listening Part 1


### SPEAKING

- What is the best cooking method? PET Speaking Part 3

**WRITING**

- Word formation: nouns & adjectives

**WATCHING**

- Flipped Class **VIDEO:** Advantages and disadvantages of some cooking methods 

Stop & Check ..... p. 93

**UNIT 2 | PREPARATION TECHNIQUES** ..... p. 94

**TOPICS**

- Cutting
- Mixing
- Adding
- Moving
- Separating

**GRAMMAR**

- PRESENT SIMPLE & CONTINUOUS: DYNAMIC / STATIVE VERBS
- PHRASAL VERBS: **RUB IN, ROLL OUT, ROLL UP, SCOOP OUT, TRIM OFF**
- AFTER / BEFORE + VERB + ING

**VOCABULARY**

- food preparation verbs

**READING**

- Preparation techniques **PET Reading Part 6**

**LISTENING**

- Carving techniques
- How to blanch and peel a tomato

**SPEAKING**

- What are you doing? Describing actions and utensils used

**WRITING**

- Mediation: translating verbs & sentences

**REAL TASK**

- Report & Present: Create a video describing preparation techniques

Stop & Check ..... p. 105

**UNIT 3 | MEALS & MENUS** ..... p. 106

**TOPICS**

- British meals
- Menu sequence
- Menu types
- Rule of thumb

**GRAMMAR**

- PHRASAL VERBS: **BE MADE UP OF, CALL FOR, COME DOWN**
- PREPOSITIONS OF TIME

**VOCABULARY**

- meal types & foods
- menus & foods

**READING**

- Read & understand menus
- Menu planning & compiling
- The menu sequence
- The birth of the Sunday brunch **PET Reading Part 5**
- Which is the most suitable menu? **PET Reading Part 5**

**LISTENING**

- What is a menu?

**SPEAKING**

- Asking & answering about meals
- Asking & answering about menus
- Talking about menu types
- Discussing: Planning menus

**WRITING**

- Mediation: translating sentences

**REAL TASK**

- Design & Present: Compile a menu

Stop & Check ..... p. 117

GLOSSARY Units 1-2-3 ..... p. 118

**4**

MODULE **4** ON THE TABLE

**UNIT 1 | RECIPES: «First things first»** p. 122

**TOPICS**

- Sauces
- Starters
- Soups
- First Courses (pasta and rice)

**GRAMMAR**

- ADVERBS OF MANNER

**VOCABULARY**

- Ingredients, preparations, utensils for:
  - Béchamel sauce
  - Mayonnaise sauce
  - Mayonnaise chicken
  - Prawn cocktail
  - Raw ham and cantaloupe melon
  - French onion soup
  - Cream of tomato soup
  - Fresh egg pasta
  - Surf & turf risotto
  - Trofie with pesto sauce

**READING**

- Soups **PET Reading Part 4**

**LISTENING**

- Béchamel sauce **PET Listening Part 3**

**SPEAKING**

- Asking & answering about mother sauces
- Asking & answering about the meaning of words

**WRITING**

- Typical dishes of my region **PET writing part 1**

Stop & Check ..... p. 133

**UNIT 2 | RECIPES: «Centre stage»**... p. 134

**TOPICS**

- Main Course & Sides: meat, fish, vegetables

**GRAMMAR**

- COMPARATIVE & SUPERLATIVE ADJECTIVES

**VOCABULARY**

- Ingredients, preparations, utensils for:
  - Boiled meats: Bollito
  - Italian meat loaf
  - Saltimbocca, Roman style
  - Baked sea bass
  - Mackerel baked in foil
  - Potatoes dauphinoise
  - Roasted baby carrots
  - Deep-fried courgettes

**READING**

- Main courses & entrée

**LISTENING**

- Pioneer Julia Child: The US French Chef **PET Listening Part 3**

**SPEAKING**

- Asking & answering about quantities
- Asking & answering about preparation procedures

**WRITING**

- Writing an article: Legendary Chefs **PET writing part 2**

**WATCHING**

- Flipped Class **VIDEO:** How to make Yorkshire pudding 

**REAL TASK**

- Design & Present: Write a recipe

Stop & Check ..... p. 145

**UNIT 3 | RECIPES: «Finishing touches»** ..... p. 146

**TOPICS**

- Desserts & pastry preparations

**GRAMMAR**

- PRESENT PERFECT
- PAST SIMPLE VS PRESENT PERFECT

**VOCABULARY**

- Ingredients, preparations, utensils for:
  - Pineapple & lime carpaccio

- Custard
- Apple pie
- Mixed berry cheesecake
- Jam tart

**READING**

- Desserts
- Chocolate & cocoa

**LISTENING**

- Eric Lamy **PET Listening Part 3**
- How to make Chocolate truffles

**SPEAKING**

- Asking & answering about preparation procedures

**WRITING**

- Writing a recipe
- Mediation: translating sentences

**REAL TASK**

- Report & Present: Create a tutorial video and present a chocolate recipe

Stop & Check ..... p. 157

GLOSSARY Units 1-2-3 ..... p. 158

**5**

MODULE **5** ON THE TOUR

**UNIT 1 | ITALIAN STYLE & CROSS CULTURAL FOOD** ..... p. 162

**TOPICS**

- Enogastronomy
- Italian Food Heritage & Quality Certification
- Italian PDO, PGI, TSG, Agri-Food Products
- Slow Food Presidia
- Food cultural diversity

**GRAMMAR**

- PAST CONTINUOUS
- PAST CONTINUOUS VS PAST SIMPLE
- USED TO / WOULD
- PHRASAL VERBS: **BRING ABOUT, BUILD UP, CHECK OUT, WARD OFF**

**VOCABULARY**

- Italian enogastronomy
- Slow food
- Food cultural diversity

**READING**

- The inventor of the World Wide Web **PET Reading Part 5**
- Italian Food Heritage & Quality Certification
- Italian PDO, PGI, TSG Agri-Food Products
- Slow Food Presidia
- Food cultural diversity
- Rainbow cuisine **PET Reading Part 6**

**LISTENING**

- Enogastronomy
- Interview with a food expert **FCE Listening Part 4**


**SPEAKING**

- Discussing:
  - Enogastronomy
  - Italian Food Heritage & Quality Certification
  - Food cultural diversity **PET Speaking Part 3 & 4**

**WRITING**

- Writing questions to given answers

**WATCHING**

- Flipped Class **VIDEO:** Slow food 

Stop & Check ..... p. 173

**UNIT 2 | ITALIAN GASTRONOMY TOUR: NORTH-CENTRE** ..... p. 174

- Lombardy
- Veneto
- Piedmont
- Emilia-Romagna
- Tuscany
- Umbria
- Latium

**VOCABULARY**

- Culinary terms and foods from North & Centre

**READING**

- *Amazing Lombardy & menu / Wine: Franciacorta*
- *Bewitching Veneto & menu / Wine: Soave*
- *Bewildering Piedmont & Bagna Cauda*
- *Glamorous Emilia-Romagna & menu / Wine: Lambrusco*
- *Luscious Tuscany & menu*
- *Enchanting Umbria & menu*
- *Boundless Latium*

**LISTENING**

- Restaurant dialogue
- Chianti classic DOCG: **FCE Listening Part 2**
  - Latium dishes: **FCE Listening Part 3**

**SPEAKING**

- Discussing dishes and products from:
- Lombardy
  - Piedmont
  - Umbria

**WRITING**

- Mediation: translating menus and dish descriptions

**Stop & Check** ..... p. 185

**UNIT 3 | ITALIAN GASTRONOMY TOUR: THE SOUTH, ISLANDS** ..... p. 186

**TOPICS**

- Campania
- Apulia
- Sicily
- Sardinia

**VOCABULARY**

- Culinary terms and foods from South Italy and islands

**READING**

- *Charming Campania & menu / Wine: Furore Riserva*
- Lemons: **FCE Reading & Use of English Part 3**
- **FCE Reading & Use of English Part 4**
- *Liguria & Campania*
- *Authentic Apulia*
- *Durum Wheat SenatoreCappelli: FCE Reading & Use of English Part 2*
- *Glowing Sicily & menu / Wine: Cerasuolo di Vittoria*
- *Unique Sardinia & menu / Wine: Vermentino*
- *Bottarga*
- *Are Italian restaurants overrated? FCE Reading & Use of English Part 7*

**LISTENING**

- *Ligurian influence on Ancient Campania*
- *Tiella recipe: FCE Listening Part 2*

**SPEAKING**

- Discussing dishes and products from:
- Campania
  - Sicily
  - Sardinia

**WRITING**

- Translating recipes
- Writing recipes and menus

**Stop & Check** ..... p. 197

**GLOSSARY Units 1-2-3** ..... p. 198

**6**

**MODULE ON THE WATCH**

**UNIT 1 | SUSTAINABILITY** ..... p. 202

**TOPICS**

- Food sustainability
- Biodiversity
- Farm to fork
- Fish to fork
- The short supply chain
- Farmers' and Earth markets

**GRAMMAR**

- PRESENT PERFECT CONTINUOUS
- PRESENT PERFECT CONTINUOUS VS PRESENT PERFECT SIMPLE

**VOCABULARY**

- Sustainability
- Food sustainability
- Local farming

**READING**

- Sustainability
- Biodiversity
  - *Sixth mass extinction FCE Reading Part 6*
  - *Farm to Fork*
  - *Fish to Fork*
  - *The short supply chain*
  - *Beware of greenwash*
  - *Terra madre*

**LISTENING**

- *Food sustainability*
- *Sustainable tips FCE Listening Part 3*
- *Interview on Farmers' and Earth markets*

**SPEAKING**

- Discussing:
- Sustainable food production
  - Sustainable consumer practices

**WRITING**

- *Writing questions to given answers*
- *Mediation: translating passages / Writing an interview*
- **FCE Writing Part 2**

**WATCHING**

- **VIDEO and activity:** Learn locally



**REAL TASK**

- Design & Report:** *From farm to fork: a regional product*

**Stop & Check** ..... p. 213

**UNIT 2 | SUSTAINABILITY IN THE KITCHEN** ..... p. 214

**TOPICS**

- The new gastronomes
- Eco-friendly chefs
- Food for Soul
- Zero waste

**GRAMMAR**

- PAST PERFECT SIMPLE
- PAST PERFECT CONTINUOUS

**VOCABULARY**

- Eco-friendly practices in kitchens & restaurants

**READING**

- The new gastronomes
- *Chefs go green*
  - *Lyfe restaurant*
  - *Eco chefs FCE Reading & Use of English Part 7*
  - *Massimo Bottura and his global movement to feed the hungry FCE Reading & Use of English Part 4 (past tenses)*
  - *SILQ, a zero-waste restaurant in the UK*

**LISTENING**

- *The new gastronomes*
- *Alice Delcourt's minestrone FCE Listening Part 2*

**SPEAKING**

- Discussing:
- *The professional figure of the new gastronome*
  - *Food for Soul movement*

**WRITING**

- *Mediation: translating sentences & passages*
- *Writing a recipe from leftover ingredients*

**Stop & Check** ..... p. 225

**UNIT 3 | TRACEABILITY & CERTIFICATION** ..... p. 226

**TOPICS**

- The food supply chain
- The organic choice
- The GMOs controversy
- Traceability and certification

**GRAMMAR**

- RELATIVE PRONOUNS
- DEFINING RELATIVE CLAUSES
- NON-DEFINING RELATIVE CLAUSES

**VOCABULARY**

- Sustainability & the food supply chain
- organic
- GMOs
- Traceability

**READING**

- *The food supply chain*
- *Sustainable supply chain: FCE Reading & Use of English Part 1*
- *Food demand: FCE Reading & Use of English Part 3*
- *The organic choice*
- *Stevia: an organic sweetener*
- *The GMOs controversy*
- *Keyword transformation: FCE Reading & Use of English Part 4*
- *Traceability and certification*
- *The dark side of Monsanto corporation*
- *Product recall*

**LISTENING**

- *Dialogues relating to steps in the food supply chain*
- *Barcodes*

**SPEAKING**

- Discussing: *organic and GMOs foods*

**WRITING**

- Mediation:** *translating sentences about an organic sweetener and about traceability*
- *Writing dialogues*
  - *Writing a report: FCE Writing Part 2*

**REAL TASK**

- Design & Report:** *A product recall in the UK*
- Stop & Check** ..... p. 237

**GLOSSARY Units 1-2-3** ..... p. 238

**7**

**MODULE ON THE HEALTHY SIDE**

**UNIT 1 | NUTRITION** ..... p. 242

**TOPICS**

- Well-being
- Nutrients
- Food groups & healthy Guidelines
- Healthy guidelines:
  - The food pyramid
  - The healthy eating plate

**GRAMMAR**

- SHOULD / SHOULDN'T
- PHRASAL VERBS: **BREAK DOWN, CHANGE INTO, DO WITHOUT**
- IDIOMS: **TAKE THE FIELD, LEAD THE WAY, TWO SIDES OF THE SAME COIN**

**VOCABULARY**

- Nutrition
- Nutrients
- Local farming

**READING**

- *Nutrition*
- *Food science*
- *Nutrients*
- *Lifelong nutrition*
- *WHO healthy guidelines*
- *Healthy eating plans*

**LISTENING**

- *Nutrition*
- *Food science*
- *Nutrients (on the job dialogue)*
- *Nutrients (gapped summary)*
- *Trans fats FCE Listening Part 4*
- *Healthy eating plate*

**SPEAKING**

- Discussing:
- *Nutrients and their properties*

- Different nutritional needs
- WHO healthy guidelines

**WRITING**

- Key word transformation
- Writing dialogues
- Writing suggestions

**WATCHING**

Suggested video: TRANS FATS



**REAL TASK**

Create & Report: Prepare a questionnaire on eating habits

Stop & Check .....p.253

**UNIT 2 | FOOD ALLERGIES & INTOLERANCES** ..... p. 254

**TOPICS**

- Allergy vs Intolerance
- Food safety regulations
- Food safety guidelines
- Food allergy order procedure

**GRAMMAR**

- THE FUTURE TENSES: WILL, BE GOING TO, PRESENT CONTINUOUS, PRESENT SIMPLE

**VOCABULARY**

- Allergies
- Intolerances
- Symptoms
- Allergen regulations and guidelines

**READING**

- Allergy vs Intolerance
- EFSA EU food safety regulations
- Nutrients
- Pret à Manger inquest
- FCE Reading Part 6
- Food safety guidelines in catering
- FCE Reading & Use of English Part 4 (nutrition)

**LISTENING**

- Allergen labelling
- Food allergen management on duty
- Correct restaurant allergen procedures

**SPEAKING**

**Discussing:**

- Causes and symptoms of allergies and intolerance
- Food safety regulations Food allergy special requirements
- Giving nutritional suggestions
- Making suggestions to allergic customers

**WRITING**

- Writing an email
- Writing dialogues
- the article: FCE Writing part 2

**REAL TASK**

Create: Write an article about food allergy

Stop & Check ..... p. 265

**UNIT 3 | SPECIAL NEEDS** ..... p. 266

**TOPICS**

- Olive oil allergy
- Olive oil adulteration
- Olive oil types
- Olive oil tasting
- Special cooking for special needs
- Allergen-free recipes

**GRAMMAR**

- FUTURE CONTINUOUS
- FUTURE PERFECT

**VOCABULARY**

- Olive oil allergy symptoms
- Olive oil adulteration
- The language for olive oil tasting
- Special needs preparations

**READING**

- Olive oil allergy
- Olive oil tree
- Olive oil types
- Biological EVOO
- FCE Reading & Use of English Part 3
- Olive oil tasting & tasting steps
- Special cooking for special needs

**LISTENING**

- Toxic oil syndrome FCE Listening Part 4
- Olive liqueur
- Rainbow chard, pepper and quinoa stir fry

**SPEAKING**

**Discussing:**

- Olive oil tree
- Olive oil adulteration
- Olive oil types
- Free-from recipes for special needs

**WRITING**

**Completing texts:**

- Writing recipes
- Mediation: translating a menu / translating sentences

Stop & Check .....p. 277

GLOSSARY Units 1-2-3.....p. 278

**8**

**MODULE ON THE SAFE SIDE**

**UNIT 1 | FOOD SAFETY** ..... p. 282

**TOPICS**

- World food safety
- Food contamination
- Food poisoning
- Five keys to safer food

**GRAMMAR**

- THE PASSIVE VOICE
- PHRASAL VERBS: SLOW DOWN

**VOCABULARY**

- Safe foods
- Pathogenic microorganisms
- Contaminants

**READING**

**World food safety**

- Food poisoning: bacteria, viruses, parasites, chemicals
- Food contamination
- On duty safety check list

**LISTENING**

**Five keys to safer food**

- Food contamination
- Contaminated vegetables: FCE Listening Part 4

**SPEAKING**

**Discussing:**

- World food safety
- Food poisoning
- Food contamination

**WRITING**

**Sentence transformation from active to passive**

- Mediation: translating sentences
- Writing questions to given answers

**WATCHING**

Suggested VIDEO: FIVE KEYS TO SAFER FOODS



Stop & Check ..... p. 293

**UNIT 2 | FOOD SAFETY CERTIFICATION** ..... p. 294

**TOPICS**

- Globalization and food safety certification
- HACCP in catering
- Food safety guidelines
- Food allergy order procedure

**VOCABULARY**

- Food certifications
- The words for HACCP and CCPs

**READING**

- World food safety certifications
- HACCP in catering
- Hot holding
- FCE Reading & Use of English Part 2
- The 5 preliminary tasks of HACCP
- The 7 principles of HACCP
- Food safety careers: The EHO
- FCE Reading & Use of English Part 1

**LISTENING**

- HACCP in the global world
- HACCP in catering
- Practical Haccp 7 principles

**SPEAKING**

**Discussing:**

- International certifications
- Haccp: 7 principles
- Benefits of high food hygiene and costs of poor food hygiene
- Suggesting remedial actions for CCPs
- Showing compliance with food safety procedures

**WRITING**

- Mediation: translating sentences
- Writing questions to given answers
- Flow diagram of a selected dish
- CCPs table for a selected dish

**REAL TASK**

Make a flow diagram and CCPs table for a selected dish.

Stop & Check ..... p. 305

**UNIT 3 | FOOD PRESERVATION SYSTEMS** ..... p. 306

**TOPICS**

- Food preservation
- Ancient and modern preservation methods
- Refrigerated storage systems
- Vacuum cooking

**VOCABULARY**

- Food preservation
- Food preservation systems
- Temperature control

**READING**

- Food preservation
- Ancient and modern preservation methods
- FCE Reading & Use of English Part 4
- Low temperature control
- Refrigerated storage systems: cook-chill / cook-freeze
- Vacuum cooking
- High pressure food processing
- Science or fiction?

**LISTENING**

- Food preservation
- HPP FCE Listening Part 1

**SPEAKING**

**Discussing:**

- Food preservation
- Ancient and modern preservation methods
- Storage systems: cook-chill / cook-freeze / vacuum cooking / HPP

**WRITING**

- Completing texts
- Writing recipes
- Mediation: translating sentences

**WATCHING**

Suggested VIDEO: HPP – Sous vide



**REAL TASK**

Create a video of a sous vide recipe

Stop & Check .....p. 317

GLOSSARY Units 1-2-3.....p. 318

**9**

**MODULE ON THE MISSION**

**UNIT 1 | VOCATIONAL EDUCATION** ..... p. 322

**TOPICS**

- Luxury hospitality
- Culinary Arts Academy

**GRAMMAR**

- CONDITIONAL SENTENCES: TYPE 0, 1, 2, 3
- PHRASAL VERBS: MOVE ON, BUILD UP, PUSH FORWARD



**VOCABULARY**

- Vocational education
- Luxury hospitality

**READING**

- *Internships FCE Reading Part 7*
- *i Pad Revolution FCE Reading Part 6*
- *Global experiences*
- *Culinary Internships*

**LISTENING**

- *César Ritz colleges*
- *Bachelor Degree in Culinary Arts*

**SPEAKING**

**Discussing:**

- *Performances and rewards*
- *Culinary Arts Academy*
- *Kinds of internships FCE Speaking Part 3*

**WRITING**

- *Mediation: translating sentences*

**WATCHING**

**VIDEO and activities:**

- *César Ritz Colleges, Switzerland*
- *Culinary Arts Academy, Switzerland*

**Stop & Check** .....p. 333

**UNIT 2 | INTERNSHIPS** ..... p. 334

**TOPICS**

- *Internship experiences*
- *Successful careers*
- *Meet the masters:*
  - *Anton Mosimann*
  - *Auguste Escoffier*

**GRAMMAR**

- *I WISH / IF ONLY*
- **PHRASAL VERBS: COME UP, GO ON, END UP, START OUT**

**VOCABULARY**

- *Internships and skills*
- *outstanding experiences*

**READING**

- *Internship experiences*
- *Culinary World Cup Champion*
- **FCE Reading & Use of English Part 3**
- *Mastering the art of Swiss chocolate*
- **FCE Reading & Use of English Part 1**
- *Meet the Masters: Anton Mosimann*
- *Meet the Masters: Auguste Escoffier*

**LISTENING**

- *Internship experiences*
- **FCE Listening Part 4**
- *Successful stories*
- *Mosimann internship*

**SPEAKING**

**Discussing:**

- *Vocational experiences*
- **FCE Speaking Part 3**
- *Internship promotional adverts*
- *Escoffier's innovations*
- *Expressing regrets and wishes*

**WRITING**

- *Mediation: translating sentences*
- *Writing questions to given answers*
- *Letter of enquiry for an internship*

**WATCHING**

**VIDEO and activities**

- *An interview with a student at the Culinary Arts Academy*
- *Mosimann Collection*

**Stop & Check** ..... p. 345

**UNIT 3 | CULINARY SPECIALIZATION** ..... p. 346

**TOPICS**

- *Cheese knowledge*
- *Cheese types*
- *Wine knowledge*
- *Cooking with wine*
- *Food & wine pairing*

**VOCABULARY**

- *Cheese and specialised language*
- *Wine and specialised language*

**READING**

- *Artisan Italian Cheese-making Technique & Production*

**FCE Reading & Use of English Part 3**

- *Wine: the bottled art*
- **FCE Reading & Use of English Part 2**

**LISTENING**

- *Experience a real Italian cheese factory*
- *Cheese Types FCE Listening Part 3*
- *Firm and semi-firm cheeses*
- *Blue-veined cheeses*
- *SAUERBRATEN recipe*
- *Cheese & wine pairing*

**SPEAKING**

**Discussing:**

- *Specialization courses*
- *Cheese features*
- *Wine features*
- *Food & Wine pairing*

**WRITING**

- *Completing texts*
- *Completing recipes*
- *Mediation: translating sentences*

**REAL TASK**

- **REPORT ON A CHEESE VARIETY RECIPE**
- **REPORT ON A COOKING WITH WINE RECIPE**

**Stop & Check** .....p. 357

**GLOSSARY Units 1-2-3** ..... p. 358

**MODULE 10 CAREERS**

**UNIT 1 | JOB ADVERTISEMENTS** ..... p. 362

**TOPICS**

- *Job opportunities*
- *Job ad sample*
- *Job ads*

**VOCABULARY**

- *Job advertising language*

**READING**

- *Job advertisements*
- *Job hunter puts CV on billboard*
- **FCE Reading & Use of English Part 2**

**LISTENING**

- *Island Shangri-La, Hong Kong*
- **FCE Listening Part 2**

**SPEAKING**

**Discussing:**

- *Job ads*
- *Enquiring about job vacancies*

**WRITING**

- *Mediation: translating sentences - translating job ads*

**Stop & Check** .....p. 373

**UNIT 2 | THE APPLICATION LETTER & CV** ..... p. 374

**TOPICS**

- **Your key to success: the application letter**
- **Application letter: Layout**
- **Application letter: Examples**
- **The Curriculum Vitae**

**GRAMMAR**

- **PHRASAL VERBS: CALL IN, GO THROUGH, LOOK FOR, LOOK FORWARD TO, PICK OUT**

**VOCABULARY**

- *Business letter language*
- *Professional skills & abilities*

**READING**

- *Your key to success*
- *Application letter model sentences*
- *The Curriculum Vitae*
- **FCE Reading & Use of English Part 1**

**LISTENING**

- *Your key to success*

**SPEAKING**

**Discussing:**

- *The importance of the application letter*

**WRITING**

- *Application letters*
- *Model sentences*
- *Translating sentences*
- *Correcting mistakes*

**Stop & Check** ..... p. 385

**UNIT 3 | THE JOB INTERVIEW** ..... p. 386

**TOPICS**

- *Interview tips*
- *Job interviews*

**GRAMMAR**

- **REPORTED SPEECH (STATEMENTS, REQUESTS, ORDERS, QUESTIONS)**
- **PHRASAL VERBS: GET ALONG, LOOK FORWARD, MOVE FORWARD, SEND BACK, TURN UP**

**VOCABULARY**

- *Job interviews*

**READING**

- *Interview tips*
- *Interviewees stories*
- **FCE Reading & Use of English Part 7**

**LISTENING**

- *A job interview*
- *Interviews gone wrong*
- **FCE Listening Part 3**

**SPEAKING**

**Discussing:**

- *Embarrassing interviews*
- *Reporting statements, requests, orders, questions*
- *Asking and answering questions in a job interview*

**WRITING**

- *Writing answers to interview questions*
- *Reporting statements, requests, orders, questions*

**WATCHING**

**Flipped Class VIDEO:** Recruiters' favourite interview questions

**REAL TASK**

Create a video of a job interview

**Stop & Check** ..... p. 395

**GLOSSARY Units 1-2-3** ..... p. 396

**LISTENING**

**A FEW STEPS THROUGH CULINARY HISTORY** ..... p. 399

**APPENDIX**

**FOOD FILES**

- *MEAT FILE*
- *FISH FILE*
- *RECIPE FILE*
- *WINE & CHEESES*
- *ITALIAN SFP & DOP CHEESES*
- *BRITISH & AMERICAN FOOD TERMS*
- *FOOD CHARTS*

**UTENSILS**

- *KNIVES*
- *(Other kitchen utensils: Mod 2 - U 2)*

**CULINARY TOURS**

- *ITALY*
- *MIDDLE EAST*
- *MEDITERRANEAN AREA*
- *NORTHERN EUROPE*
- *AMERICA*
- *AFRICA*
- *ASIA & OCEANIA*

**PRACTICAL FILES**

- *CONVERSION TABLES*
- *HOW TO BONE A CHICKEN*
- *HOW TO SHUCK OYSTERS*
- *HOW TO CLEAN AND FILLET FISH*

**LANGUAGE FILES**

- *WORD FORMATION*
- *LINKERS & CONNECTORS*