



In order to correlate English and vocational gastronomic subjects we use the CLIL method which enables English teachers to develop factual competences concerning gastronomy. Our lessons are planned teaming English and gastronomy teachers. Students use English language while learning gastronomy subjects.

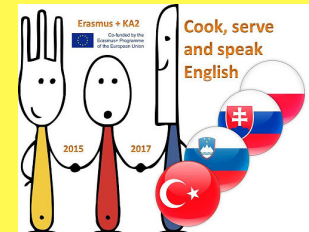


The Erasmus+ school partnerships project

Cook, serve and speak English

carried out by gastronomic high schools from Poland, Turkey, Slovakia and Slovenia is based on similar inspirations of the schools to improve the quality of teaching vocational foreign language.

The main aim of the project is creating a modern work tool in the form of a didactic-methodological manual for English in gastronomy.



COOK, SERVE
AND SPEAK
ENGLISH



ENGLISH IN GASTRONOMY MANUAL

is divided into the following chapters:

a. Employing a worker in gastronomy:

- writing a CV
- writing a covering letter
- job review- role play

b. the job of a waiter:

- waiter's outfit and duties of a waiter
 - laying the table
 - tables arrangements
 - tableware
 - cutlery
 - a waiter's equipment
- a bartender's equipment
 - taking orders
- recommending dishes
 - menu
- describing the dishes from the menu
 - responding to complaints
 - payments

c. The job of a cook:

- a cook's clothes and duties
- division of places in the kitchen and allocation of duties
 - preparing fruit and vegetables
 - preparing meat
 - preparing seafood
 - preparing dairy products
 - preparing bread and cakes
 - preparing desserts
- examples of recipes for dishes connected with each area



Ms. Ewa Dulian, the coordinator

COOK, SERVE
AND SPEAK ENGLISH



A student from the Turkish school is showing the Slovene gastronomy teacher, how to prepare a traditional Turkish dish

Partner schools:

Zespołu Szkół Gastronomicznych i
Handlowych,
Bielsko Biała, Poland

Spojená Škola Kollárova 17,
Sečovce, Slovakia

Fethiye Mesleki Ve Teknik Anadolu Lisesi,
Fethiye, Turkey

Srednja šola Slovenj Gradec in Muta,
Slovenj Gradec, Slovenia