

Schullehrplan Fachenglisch

Restaurantfachmann/-frau EFZ

1. Lehrjahr (1 Lektion/Woche)

Thema	Detail
Introducing oneself	<ul style="list-style-type: none">■ Presenting myself to colleagues■ Presenting my favourite food■ Greeting guests when arriving■ Telling the time
Grammar	<ul style="list-style-type: none">■ Present simple■ Present continuous
Restaurant presentation	<ul style="list-style-type: none">■ I can describe services, facilities and furniture in a restaurant.
Grammar	<ul style="list-style-type: none">■ Correct use of the past simple (including irregular verbs) & past continuous■ Recounting a personal experience
Greeting guests	<ul style="list-style-type: none">■ I can lead guests through a cloakroom procedure■ Use of functional language■ Use of ordinal numbers
Prepositions	<ul style="list-style-type: none">■ Giving directions inside & outside the restaurant
Grammar	<ul style="list-style-type: none">■ Correct use of future forms (will – going to)
Tableware	<ul style="list-style-type: none">■ Correct use of vocabulary about cutlery/crockery
Safety	<ul style="list-style-type: none">■ I can lead guests through an emergency and can instruct guests in an event of fire (fire drill)
Breakfast	<ul style="list-style-type: none">■ Use of professional vocabulary for breakfast service
Kitchen rules & hygiene	<ul style="list-style-type: none">■ Use of functional language■ Grammar: Correct use of “must”, “have to” & should

2. Lehrjahr (1 Lektion)

Thema	Detail
Refreshing drinks	<ul style="list-style-type: none"> ■ Use of professional vocabulary for soft drinks, juices & mineral water
Beers	<ul style="list-style-type: none"> ■ Explaining ingredients & production methods of beer ■ Explaining different beer types
Dairy products	<ul style="list-style-type: none"> ■ Use of vocabulary about dairy products ■ Explaining different types of cheese ■ Presenting a cheese board
Grammar	<ul style="list-style-type: none"> ■ Correct use of the passive verb form
Potatoes	<ul style="list-style-type: none"> ■ I can explain the history of the potato ■ I can explain the use of different potato types
Pasta	<ul style="list-style-type: none"> ■ I can explain the history of pasta ■ I can explain the use of different pasta types
Rice, Cereals	<ul style="list-style-type: none"> ■ I can distinguish among different types of cereals and rice. ■ I can explain the different use of cereals/rice in the kitchen
Grammar	<ul style="list-style-type: none"> ■ Correct use of reported speech in English.
Vegetables. mushrooms	<ul style="list-style-type: none"> ■ I can distinguish among different types of vegetables and mushrooms. ■ I can explain the different use of vegetables/mushrooms in the kitchen
Grammar	<ul style="list-style-type: none"> ■ Correct use of adjectives and adverbs

3. Lehrjahr (1 Lektion)

Thema	Detail
International & Swiss wines	<ul style="list-style-type: none"> I can distinguish among different types of grapes, regions and wines using professional gastronomic terms.
Serving a three-course meal	<ul style="list-style-type: none"> I can lead a customer through a three-course meal. I can explain different cooking methods.
Complaints	<ul style="list-style-type: none"> I can deal with customer complaints & emotions in a professional way.
Grammar	<ul style="list-style-type: none"> I can use adjectives describing taste and dishes.
Livestock, fish	<ul style="list-style-type: none"> I can use a wide selection of vocabulary describing fish and livestock.
Eggs	<ul style="list-style-type: none"> I can name a wide variety of egg dishes.
European wines	<ul style="list-style-type: none"> I can present different European wine regions.
Bar	<ul style="list-style-type: none"> I can name important bar utensils I can describe important services and characteristics of a bartender.
Bar drinks: Whisky, Cognac, Gin, Rum & Co.	<ul style="list-style-type: none"> I can explain the history and gastronomic use of bar drinks and their ingredients.
Coffee	<ul style="list-style-type: none"> I can describe and explain "latte art"
Grammar	<ul style="list-style-type: none"> Correct use of conditional type 1 and 2, describing dream restaurants and dream destinations.
First Aid	<ul style="list-style-type: none"> I can call a doctor in a case of emergency and use vocabulary about ailments and injuries.
Fair Trade	<ul style="list-style-type: none"> I can present fair trade products and know the features of diverse fair-trade labels.
Grammar	<ul style="list-style-type: none"> Adjectives: Correct use of comparatives and superlatives
Prepositions	<ul style="list-style-type: none"> I correct use of prepositions of time & place

Tourist Attractions	<ul style="list-style-type: none">■ I can name tourist attractions of the country and suggest day and night activities for tourists.
Food Festivals/ Street Food	<ul style="list-style-type: none">■ I can suggest important food or street food festivals to a guest.
Grammar	<ul style="list-style-type: none">■ I can correctly use countable and uncountable nouns.
Grammar	<ul style="list-style-type: none">■ I can correctly use past simple and present perfect question forms.
Job application	<ul style="list-style-type: none">■ I know how to stand out with a written application.■ I know how to prepare and talk in a job interview.
Marketing	<ul style="list-style-type: none">■ I can use marketing measures for my restaurant (Flyer, Poster, online adverts etc.)
Food blog	<ul style="list-style-type: none">■ I can write a food blog.