

ENGLISH IN ACTION FOR CHEFS – COURSE 1 (29 July - 02 August 2019)

Time	Monday	Tuesday	Wednesday	Thursday	Friday
<p>08.30 – 09.20</p> <p>EVERYDAY ENGLISH</p>	<p>Lesson A Introductions</p> <p>Lesson Aim: To review and practise introducing yourself and talking about what you do.</p> <p>'Can do' statement: <i>'I can talk about myself and my work.'</i></p>	<p>Lesson E Describing things</p> <p>Lesson Aim: To practise describing objects so that they can be identified from their look and function.</p> <p>Can do statement: <i>'I can talk about objects that are important to me and explain why.'</i></p>	<p>Lesson I: Keep talking</p> <p>Lesson Aim: To practise using 'open' questions and extended responses and to review vocabulary related to common topics of social discourse.</p> <p>Can do statement: <i>'I can help keep a conversation flowing.'</i></p>	<p>Lesson M Dining out</p> <p>Lesson Aim: To practise talking about likes and dislikes when eating out.</p> <p>Can do statement: <i>'I can talk about my own positive and negative experiences of eating out.'</i></p>	<p>Lesson T Pub Quiz Round 1: London</p> <p>Lesson Aim: To learn some facts about London across a range of topic areas.</p> <p>Can do statement: <i>'I can answer a variety of questions about London.'</i></p>
<p>09.30 – 10.20</p> <p>FOOD AND DRINK</p>	<p>Lesson B Food vocabulary review</p> <p>Lesson Aim: To review common food vocabulary.</p> <p>'Can do' statement: <i>'I can identify and name a range of common food items.'</i></p>	<p>Lesson F Pubs - food and drink</p> <p>Lesson Aim: To present information about British pubs, with a focus on beers and traditional pub food.</p> <p>'Can do' statement: <i>'I can talk about British pubs and the food & drinks they serve.'</i></p>	<p>Lesson J Describing food and drink</p> <p>Lesson Aim: To describe a range of flavours using adjectives that describe taste (rich, tart, watery, sour, sharp, salty, flavourful, etc).</p> <p>'Can do' statement: <i>'I can describe what foods and drinks taste like.'</i></p>	<p>Lesson N Cooking challenge</p> <p>Lesson Aim: To practise explaining how to make a dish from randomly assigned ingredients.</p> <p>'Can do' statement: <i>'I can describe how I would prepare and cook a meal using a range of ingredients.'</i></p>	<p>Lesson U Street food</p> <p>Lesson aim: To practise talking about different kinds of street food.</p> <p>Can do statement: <i>'I can name and describe a variety of different types of street food.'</i></p>

<p>10.30 – 11.20</p> <p>THE WORK OF THE CHEF</p>	<p>Lesson C Describing my experiences</p> <p>Lesson Aim: To use appropriate grammatical forms and vocabulary to talk about some personal and work-related experiences.</p> <p>Can do statement: <i>'I can talk to the group about events and experiences that were interesting or important to me.'</i></p>	<p>Lesson G Food preparation</p> <p>Lesson Aim: To review and practise ways of describing common food preparation techniques.</p> <p>Can do statement: <i>'I can use a combination of technical and non-technical vocabulary to describe different ways of preparing food.'</i></p>	<p>Lesson K Cooking</p> <p>Lesson Aim: To practise describing ways of cooking food.</p> <p>Can do statement: <i>'I can use a combination of technical and non-technical vocabulary to describe different ways of cooking food.'</i></p>	<p>Lesson O Problems</p> <p>Lesson Aim: To discuss a wide range of problems and their potential remedies.</p> <p>Can do statement: <i>'I can respond to possible problems that may be encountered when working in a kitchen.'</i></p>	<p>Lesson V Sounds delicious</p> <p>Lesson Aim: To look at ways of describing food on a menu.</p> <p>Can do statement: <i>'I can describe menu items to make them appeal to customers.'</i></p>
<p>11.30 – 12.20</p> <p>IN THE KITCHEN</p>	<p>Lesson D Objects in the kitchen</p> <p>Lesson Aim: To practise describing objects and equipment commonly found in a kitchen.</p> <p>Can do statement: <i>'I can describe and name a variety of kitchen utensils and equipment.'</i></p>	<p>Lesson H Question preparation</p> <p>Lesson Aim: To prepare and practise asking questions in preparation for the afternoon visit.</p> <p>Can do statement: <i>'I can ask people questions to find out about their work and routines.'</i></p>	<p>Lesson L Layout and design</p> <p>Lesson Aim: To review and practise the language required to talk about kitchen and kitchen facilities.</p> <p>Can do statement: <i>'I can use accurate and appropriate language to talk about kitchens and kitchen facilities.'</i></p>	<p>Lesson P Health and Safety</p> <p>Lesson Aim: To develop participants' awareness of potential Health and Safety issues in a kitchen.</p> <p>Can do statement: <i>'I can identify risks and hazards in a kitchen and give advice on kitchen safety.'</i></p>	<p>Lesson W Pub Quiz Round 2: The Kitchens of Britain</p> <p>Lesson Aim: To learn some facts about regional food and cooking in Britain.</p> <p>Can do statement: <i>'I can answer a variety of questions about regional British food.'</i></p>
<p>12.20 – 13.30</p>	<p>Lunch Break</p>				

<p>13.30 – 14.20</p> <p>PRACTICAL ENGLISH SKILLS</p>	<p>Visit Preparation Overview of the week’s visits plus practical hints and tips for your stay.</p> <p>Preparation for this day’s visit.</p>	<p>Kitchen Visit 2pm at The Rosewood 252 High Holborn</p> <p><i>Tube: Change at Earl’s Court to the Piccadilly Line; then as far as Holborn.</i></p>	<p>Kitchen Visit 3pm at Galvin at Windows 22 Park Lane (Hilton Park Lane)</p> <p><i>Tube: Change at Earl’s Court to the Piccadilly Line; then as far as Hyde Park Corner.</i></p>	<p>Lesson Q Listening skills</p> <p>Lesson Aim: To practise listening strategies.</p> <p>Can do statement: <i>‘I can listen for key facts and information.’</i></p>	<p>Free Time</p> <p><i>A free afternoon to spend with your friends in London. Time for shopping, museum visits, tourism, or just a walk in the park.</i></p>
<p>14.30</p> <p>Afternoon</p>	<p>Restaurant Visit Visit to a Pakistani Restaurant on Fulham Broadway to meet and talk with Arfan, the owner.</p>	<p><i>During the visit you will use some of the English you have practised to ask the kitchen staff about their work.</i></p> <p>2.45 – 3.15pm Q&A with Executive Chef Martin Cahill in one of the meeting rooms.</p> <p>4pm departure</p>	<p><i>During the visit you will use some of the English you have practised to ask the kitchen staff about their work.</i></p>	<p>Lesson R Roles and responsibilities</p> <p>Lesson Aim: To be able to name different job roles in a kitchen and describe the responsibilities and tasks related to each.</p> <p>Can do statement: <i>‘I can describe the work of different types of kitchen staff.’</i></p> <p>Lesson S Kitchen routines</p> <p>Lesson Aim: To be able to describe the day-to-day routines in a kitchen.</p> <p>Can do statement: <i>‘I can brief a new member of staff on their responsibilities and daily work schedule.’</i></p>	
<p>Evening</p>	<p><i>Free evening</i> <i>Suggestion : Mango Tree</i></p>	<p><i>Free evening</i> <i>Suggestion : Galvin at Windows</i></p>	<p><i>Dining out at Mosimann’s</i> <i>11B W Halkin (walk or tube)</i></p>	<p><i>Free evening</i></p>	<p><i>Free evening</i></p>