



Inglés para profesionales: / HOSTELERÍA

**/ Método educativo
progresivo y natural.**

**/ Recursos educativos
adicionales de gran
valor que sirven de
apoyo a las lecciones.**

**/ Un entorno virtual
que integra las últimas
tendencias tecnológicas
aplicadas a los cursos
de idiomas.**

/EL CURSO

Al finalizar con éxito esta lección, el alumno será capaz de dar información básica sobre el servicio que prestan y las principales responsabilidades y funciones que desempeñan los camareros. El alumno será capaz de preguntar y comprender lo que desea el cliente de forma adecuada y llevar a cabo sus instrucciones. Al completar con éxito los objetivos del curso en este nivel, el alumno será capaz de entender lo que piden los clientes y nombrar lo que hay en el menú. En situaciones familiares, los alumnos saludarán a la gente, preguntarán y comprenderán lo que desean los clientes y resolverán adecuadamente las quejas que puedan producirse en un restaurante.

Inferiendo el contexto y utilizando ejercicios interactivos para confirmar la comprensión, los alumnos practicarán la escucha y completarán diálogos de ejemplo que consoliden el vocabulario del tema. Completará ejercicios escritos que demuestren que es capaz de relacionar las formas escritas de las palabras con el vocabulario utilizado en las conversaciones entre los clientes y los trabajadores del restaurante.

Practicará los términos de los ejercicios y llevará un registro de su pronunciación para controlar los progresos que realice y fomentar la reflexión.

Duración y lecciones del curso:

/ 13 lecciones

/ 30 horas lectivas



Tecnología que mejora el **autoaprendizaje del Inglés:**



Reconocimiento por voz



Audios MP3 descargables



Videos con Story Telling



Test de nivel por destrezas



Grupos de conversación



Certificado de aprovechamiento



Para todos los dispositivos



Speaking, reading, listening, writing

Nuestros cursos online de inglés incorporan las **últimas tecnologías** para el autoaprendizaje. Tenemos cursos para todos los niveles del Marco Común Europeo de Referencia.



/Restaurant & Bars

1- Meals, Food and Fish / Fruit and Vegetables:

- To recognize and name common products on the menu at a restaurant.
- Complete written exercises that demonstrate you are capable of matching the written forms of the vocabulary to the sounds and images that correspond to them.
- Test knowledge of the terms in the exercises and keep a record of your pronunciation to monitor the progress you make and encourage reflection.

4- Service in the restaurant business:

A practical immersion in the language, where by the student will live through a real life situation, similar to one they would confront in the language in which they are learning. In this lesson the student will be introduced to new vocabulary, then once the exercise has been completed, they will then have an opportunity to do some practice with this same new vocabulary.

2- Drinks and Dessert / Asking and Ordering:

- To recognize and name common drinks and desserts on the menu at a restaurant.
- Take orders and answer the clients' questions about what is on the menu.
- Complete written exercises that demonstrate you are capable of matching the written forms of the vocabulary to the sounds and images that correspond to them.
 - Test knowledge of the terms in the exercises and keep a record of your pronunciation to monitor the progress you make and encourage reflection.

5- The perfect menu:

The student will listen to a series of questions which they can then answer freely by sending their answers to a teacher, on-line. In this lesson new vocabulary will be introduced. Once the lesson has finished, the student will then be able to have some practice with this same new vocabulary.

3- Complaining / Useful Expressions:

- Give explanations, describe different dishes on the menu and solve problems by acting professionally.
- Order written expressions common in conversations that provide professional service.
- Complete written exercises that demonstrate you are capable of matching the written forms of designs to the sounds and images that correspond to them.
- Test knowledge of the terms in the exercises and keep a record of your pronunciation to monitor the progress you make and encourage reflection. a record of your pronunciation to monitor progress.

6- Consolidation:

- Give explanations, describe products, deal with problems and act professionally.
- Order expressions common in conversations that provide professional service.
- Complete written exercises that demonstrate you are capable of matching the written forms of designs to the sounds and images that correspond to them.
- Test knowledge of the terms in the exercises and keep a record of your pronunciation to monitor progress.



/Restaurant & Bars

7- Bars and employees:

On successfully completing this lesson the learner will be able to give basic information about the service they give and the principal responsibilities and duties bar-workers carry out. The learner will be able to ask and understand what the customer desires appropriately and carry out their instructions

10- On the menu:

On successfully completing this lesson the learner will be able to give basic information about the service they give and the principal responsibilities and duties bar-workers carry out. The learner will be able to ask and understand what the customer desires appropriately and carry out their instructions.

13- Consolidation:

On successfully completing this lesson the learner will have demonstrated they are familiar with the vocabulary in the situations practiced in previous units and are able to use the vocabulary of the previous lessons in familiar ways:

- To understand and take part in basic conversations that recycle and consolidate the vocabulary of the unit.
- To distinguish between images and spell the names of what they see correctly.
- To reflect on the progress the learner has made as she/he completes the lesson and receives feedback on their intonation and stress.
- To give basic information about what customers want as part of the service they give explain the principal responsibilities and duties bar-workers carry out. The learner will be able to ask and understand what the customer desires appropriately and carry out their instructions.

8- Bar tools:

On successfully completing this lesson the learner will be able to give basic information about the service they give and the principal responsibilities and duties bar-workers carry out.
The learner will be able to ask and understand what the customer desires appropriately and carry out their instructions.
The learner will be able to recognize the sound and written form of common bar tools and say what they are for.

11- Bar customer service:

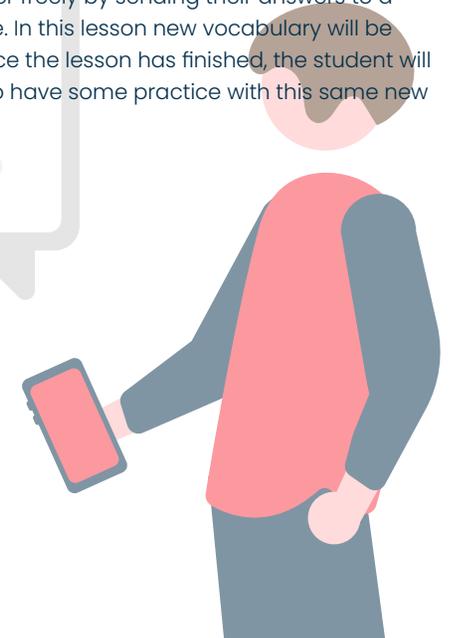
A practical immersion in the language, where by the student will live through a real life situation, similar to one they would confront in the language in which they are learning. In this lesson the student will be introduced to new vocabulary, then once the exercise has been completed, they will then have an opportunity to do some practice with this same new vocabulary.

9- Menu and glasses:

On successfully completing this lesson the learner will be able to give basic information about the service they give and the principal responsibilities and duties bar-workers carry out.
The learner will be able to ask and understand what the customer desires appropriately and carry out their instructions
The learner will be able distinguish between and say what drinks are the most popular at different times of the day.

12- The perfect refreshment:

The student will listen to a series of questions which they can then answer freely by sending their answers to a teacher, on-line. In this lesson new vocabulary will be introduced. Once the lesson has finished, the student will then be able to have some practice with this same new vocabulary.





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idiomas

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