

<b>PROGRESSION PREMIERE HÔTELLERIE RESTAURATION</b>
<b>1.MYTHES ET HEROS</b>
U1 :Chef George Auguste Escoffier
U2 :Anthony Bourdain and the importance of culinary schools
U3.The phenomenon of celebrity chefs
<b>2.ESPACES ET ECHANGES</b>
<b>HOTELS</b>
<b>At reception</b>
U4 Describing hotels Asking and giving information ( HR U2)
U5: Hotel positions. (See HR U5 jobs and workplaces)
U6: The front office.
U7 : Taking phone calls (HR U1)
U8 : Taking room reservations (HR U3)
U9 : Giving polite explanations (HR U5)
U10 : Receiving guests (HR U6)
<b>At the bar</b>
U11 : Serving in the bar
U 12: Instructions at the bar
<b>At the restaurant</b>
U 13 : Taking a food order (HR U9)
U 14 : Describing dishes (UR U13)
U 15 : Talking about wine (HR U11)
U 16 : Desserts and cheese (HR U10)
U 18 : Paying bills (HR U25)
<b>At the kitchen</b>
U 17 : Explaining and instructing (HR U16)
U 18 : Cooking skills
<b>At the hotel</b>
U 19 : Giving directions indoors ( HR U20)
U 20 : Giving directions outdoors (HR U21)

U 21: Facilities for the business traveler (HR U22)
U 22: Taking telephone requests (HR U17)
<b>3.IDEE DE PROGRES?</b>
U23: The advantages of using social media in the hotel industry.
U24: employers are using social media to hire their employees
U25 : Workers' rights and unions
U26 : Health and safety at work (HR U 19)