

Landesberufsschule für das Gastgewerbe Savoy

Prüfungsprogramm in Englisch

3. Berufsfachschule Service

Schuljahr 2025-2026

Lehrperson: Pervin Kiamil

Students are able to communicate confidently in professional hospitality contexts. They can welcome guests, describe food and drinks, handle service situations, talk about their work experience, and apply essential grammar structures.

1. Presentation Skills

Students are able to:

- prepare and deliver a short presentation (minimum 1 minute, maximum 2 minutes) in English
- present one selected part of their *Schwerpunktthema* clearly and confidently
- use appropriate vocabulary, structure, and pronunciation
- answer simple follow-up questions related to their topic

2. Professional Restaurant Communication, Food, Beverage & Culinary Knowledge

Students are able to communicate effectively in restaurant settings and demonstrate essential food and beverage knowledge. They can:

- welcome guests, take orders, make menu recommendations, answer questions, and provide clear information
- make suggestions, handle complaints and apologies, and manage the billing process
- demonstrate knowledge of coffee, alcoholic and non-alcoholic drinks, spirits, and liqueurs; describe beverages including types of drinks, preparation methods, and utensils
- describe cocktails (equipment, ingredients, common cocktails)
- explain food and wine pairings
- translate and present menus and dishes

3. Workplace & Professional Communication

Students are able to:

- talk about internships: tasks, duties, workplace experience
- discuss work challenges and future plans

Meran, den 14.04.2026