

## PRÜFUNGSPROGRAMM ENGLISCH

### 3. Berufsfachschule Kochen

2025-2026

Teacher: Fenz Ingrid

<b>Gastro Diplomacy</b>	<ul style="list-style-type: none"> <li>● What is gastrodiploamacy? Be able to give an example. Could it work in South Tyrol? Why or why not.</li> </ul>
<b>Being a chef</b>	<ul style="list-style-type: none"> <li>● The chef's motivations and ambitions</li> <li>● The chef's uniform</li> <li>● The chef's uniform history</li> </ul>
<b>The kitchen brigade</b>	<ul style="list-style-type: none"> <li>● The kitchen brigade system</li> <li>● The kitchen brigade duties and skills</li> </ul>
<b>Diet trends</b>	<ul style="list-style-type: none"> <li>● Which alternative diets do you know? (fruitarians, nutarians, pescatarians...)</li> <li>● What do vegans eat / don't eat? What are vegan staples, vegan alternatives? Could you go vegan?</li> <li>● What is a "zero waste lifestyle"? What can you do to reduce trash?</li> </ul>
<b>Cooking and Preparation methods</b>	<ul style="list-style-type: none"> <li>● Cooking methods</li> <li>● Preparation methods</li> </ul>
<b>Think "Green"</b>	<ul style="list-style-type: none"> <li>● What is sustainability? What are eco-friendly eating patterns? How could you run a restaurant in a more sustainable way?</li> </ul>

<b>Describing dishes And recipes</b>	<ul style="list-style-type: none"> <li>• How would you describe Kaiserschmarrn/ Leberknödel/ Topfenstrudel/ Schlutzkrapfen ... to an English-speaking guest? (!!! --&gt; 4 steps: nationality, kind of dish, how it is prepared, how it served)</li> </ul>
<b>Famous chefs</b>	<ul style="list-style-type: none"> <li>• <b>Escoffier:</b> be able to say why Escoffier is considered the “Father of Modern Cooking”</li> <li>• Be able to name three positive changes he made</li> <li>• Be able to describe the chef you chose for your oral presentation—What novel ideas does he or she bring to cooking, what is special about your chosen chef’s cooking, what makes him or her famous?</li> </ul>
<b>Thesis</b>	<ul style="list-style-type: none"> <li>• Please tell me something about your thesis!</li> <li>• Be able to answer questions about the English part.</li> <li>• What did you learn from writing your thesis?</li> </ul>
<b>Workplace Internship</b>	<ul style="list-style-type: none"> <li>• Give some information about your internship: What kind of hotel or restaurant / tasks at work &amp; responsibilities / team / working hours / likes &amp; dislikes,</li> </ul>
<b>Exam menu and wine</b>	<ul style="list-style-type: none"> <li>• What’s the menu you cooked at the exam?</li> <li>• Can you describe the starter/main course/dessert...? (4 steps!)</li> <li>• Give some information about the preparation of...</li> <li>• Which kitchen utensils did you use?</li> </ul>
<b>Fish</b>	<ul style="list-style-type: none"> <li>•</li> </ul>