



TEP ESLのポイント

特徴	TEP ESL 1:1という専門科目で旅行、料理、ワーホリ対策など複数のカテゴリから好きなテーマで選んで学べる「科目選択型」の学習方法を採用。グループクラスの選択肢も豊富。
適正レベル	超初級者向け
ゴール	サバイバル英語の習得（スピーキング強化）
こんな人におすすめ	<ul style="list-style-type: none">● 興味のある分野を題材に英語を学びたい● ワーホリ対策がしたい● グループクラスもたくさん受けたい



TEP ESLのレッスン数と種類

TEP ESL	TEP ESL 1:1	一般 ESL 1:1	一般 グループ	イブニング グループ	合計
TEP ESL 8	2	1	3	2	8 クラス
TEP ESL 9	2	2	3	2	9 クラス
TEP ESL 10	2	3	3	2	10 クラス

1クラス45分 休憩5分

TEP ESLの各レッスンで学べる内容

TEP ESL 1:1	専門科目2 コマで、旅行、料理、アート、ワーホリ対策など複数のテーマから興味があるテーマを選んで学べる。興味があるトピックで学べるので学びやすい。テーマは2週間ごとに変更可能。
一般ESL 1:1	スピーキング、リスニング、ライティング、リーディングの中で苦手な科目を強化。2週間ごとに変更可能。
一般グループ	リスニング、発音、コンポジション、英文法、ディスカッション、パターンの中から3つを受講する。2週間ごとに変更可能。
イブニンググループ	楽しみながら学ぶアクティビティ型のレッスン。ヨガ、ダンス、リスニング（映画や音楽など）、リーディング（漫画や小説の一部など）から2つを受講できる。

TEP ESL1:1のカテゴリーと教科書

【旅行英語】

- ツーリズム
- ホテル&ケータリング
- フライトアテンダント

【ワーホリ対策】

- ワーキングホリデー
- 接客英語
- ツーリズム
- フードサービス

【テクノロジー】

- IT
- エンジニアリング
- サイエンス

【医療・看護】

- メディカル
- ナーシング

【料理】

- クッキング
- フードサービス

【アート】

- アート&デザイン
- ミュージアムマネジメント

※ 【】内がカテゴリー、その下が教科書の種類。カテゴリーと教科書は今後も追加予定

TEP ESL1:1のレッスン内容例①【旅行英語】

5 At the airport

1 arrivals terminal

2 departures terminal

Get ready!

- Before you read the passage, talk about these questions.
 - What are some different places in the airport?
 - What do people do while they wait at the airport?

3 baggage claim

4 duty-free shop

5 food court

6 gate

6 Listen and read. How many types of terminal are there?

Listening

- Listen to a conversation between a traveler and an airport employee. Then answer the questions.
 - Why does the security screening take a long time?
 - some passengers need to check-in
 - airport workers want to keep everyone safe
 - passengers need to eat before the screening
 - airport workers are not sure what to do
 - What does the passenger probably do next?
 - go to the gate
 - check-in
 - go to the food court
 - board the plane
- Listen again. Fill in the blanks.

Traveler: Excuse me. Do you 1 _____ here?

Airport Employee: Yes. How can I 2 _____ you?

Traveler: I have a 3 _____ to Barcelona today. But I'm not sure what to do.

Airport Employee: Well, first, you have to 4 _____ . Then, you have to go through the security screening.

Traveler: Does the 5 _____ take a long time?

Airport Employee: Sometimes. The 6 _____ check all of the passengers. They don't want to let anything dangerous on the plane.

Traveler: Then where do I go?

Airport Employee: On your boarding pass, there's a 7 _____ . Your plane leaves from that departure gate. Get there before the 8 _____ .

Speaking

- With a partner, act out the roles below, based on the dialogue from Task 7. Decide who Student A and Student B are. Then switch roles.

USE LANGUAGE SUCH AS:

Do you work here?
First, you have to ... / Then where do I go?

Student A: You are a traveler and you are at the airport. Ask Student B questions about:

 - His or her job
 - Where to go in the airport
 - Where to find gate information

Student B: You are an airport worker. Answer Student A's questions.

Writing

- Use the dialogue in Task 6 to write instructions to passengers departing from the airport.

Don't Get Lost!
How to Get To Your Airplane

- First, _____.
- Next, _____.
- Shop or eat at the _____.
- Look at your boarding pass to find your _____.
- Wait in the _____.

旅行関連の専門的な教科書を使って、空港での英語、レンタカーの借る際の英語、両替所で使う英語など旅行時に活用できる実用英語を学ぶことができる。スピーキングだけでなく、リスニング、リーディング、ライティングなど総合的に学べる教科書を用意。

TEP ESL1:1のレッスン内容例②（ワーホリ対策）

14 Taking Orders

Get ready!

1 Before you read the passage, talk about these questions.

- 1 What things do you ask when you take orders?
- 2 How do you remember orders?



Server Training Manual 10

Taking Orders

Guest Check

f	2	7651
1	green salad	
1	steak well done	
1	steak rare	
2	strawberry cheesecake	
Thank You - Call Again		
	7651	order

Servers need to carry a notepad and pen at all times. When a customer places an order, write it down. This is especially important with meat orders. Always ask that customer how a steak should be prepared. The options are: rare, medium-rare, medium, medium well and well done. Remember to note any substitutions or special requests. After taking an order, review it with the customer. You always need to double-check. Our restaurant follows a pivot point system. We go in a clockwise direction. This system allows different servers to deliver orders to the correct customers.

Reading

2 Read the server training manual. Then, choose the correct answers.

- 1 What is the purpose of the manual?
 - A to describe the pivot point system
 - B to explain the best way to take orders
 - C to compare meat cooking methods
 - D to give advice on customer service
- 2 Which of the following describes meat that is NOT brown on the outside?
 - A rare
 - B well done
 - C medium
 - D medium-rare
- 3 Why do servers always double-check the order with the customer?
 - A to check they have gone clockwise
 - B to add in substitutions
 - C for the pivot point system
 - D to make sure it is correct

Vocabulary

3 Read the sentence pairs. Choose which word or phrase best fits each blank.

- 1 medium-rare / well done
 - A The customer wanted her meat _____ so the chef left it on the grill longer.
 - B Meat that is _____ is still pink on the inside.
- 2 order / substitution
 - A The server wrote down the _____ on a notepad.
 - B The woman didn't want fries so she asked if she could make a(n) _____.
- 3 notepad / pivot point
 - A The restaurant used the _____ system and assigned numbers to customers.
 - B The server flipped open his _____ and wrote down the order.

4 Read the sentences and choose the correct words or phrases.

- 1 The server wrote down the customers' food requests in a medium-rare/clockwise order.
- 2 The customer asked to review/pivot point the menu.
- 3 The customer preferred meat red on the inside, so she ordered it rare/well done.
- 4 The server repeated back the customer's request to order/double-check it.

5 Listen and read the server training manual again. Why do restaurants use the pivot point system?

Listening

- 6 Listen to a conversation between a server and a customer. Mark the following statements as true (T) or false (F).
 - 1 _____ The customer chose the salad and baked potato as sides.
 - 2 _____ The customer would like the steak rare.
 - 3 _____ The server repeats the order correctly.

7 Listen again and complete the conversation.

Server: Are you 1 _____ ?
 Customer: Yes, I am. I would like the steak with a baked potato and salad. And for the 2 _____, I'd like the balsamic vinaigrette.
 Server: No problem. How would you like your steak 3 _____ ?
 Customer: I prefer it well done. 4 _____
 Server: Absolutely. Let me just 5 _____ your order. I want to get it right.
 Customer: Okay.
 Server: 6 _____, a well done steak, with a baked potato. Then a salad with balsamic vinaigrette.
 Customer: Perfect. Thanks so much.

Speaking

8 With a partner, act out the roles below based on Task 7. Then, switch roles.

USE LANGUAGE SUCH AS:

I would like ...
 How would ...?
 Let me just ...

Student A: You are a server. Talk to Student B about:
 • the order
 • meat preference
 • double-checking the order

Student B: You are a customer. Talk to Student A about your order.

Writing

9 Use the server training manual and the conversation from Task 8 to fill out write out a customer's order.

Order Slip

Customer Number: _____

Order: _____

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JICオリジナルのワーキングホリデー対策の教科書を用いてレジュメ対策や面接対策をしたり、フードサービスの教科書を用いて接客英語を学ぶことができる。ツーリズムの教科書を使って渡航先でも使える実用的な英語を学ぶのも良い。

TEP ESLのまとめ

- 興味のあるテーマで学習できるTEP ESL 1:1が受講可能
- 超初級者向けのコース
- サバイバル英語（日常会話）の習得におすすめ
- ワーホリ対策も可能
- グループクラスの選択肢も豊富