

**PROGRAMMA DI LINGUA e CIVILTÀ' INGLESE**

**ANNO SCOLASTICO 2019/2020**

**CLASSE III D**

**Enogastronomia**

**Prof.ssa M.Stella Pariboni**

**LIBRO di TESTO "DAILY SPECIALS" Piera Angela Caruso; Adriana Piccigallo.**

***Unit 1 ON THE KITCHEN BRIGADE***

**Step 1 Uniforms and Kitchen Staff**

The Staff

The chef's uniform

Members of the brigade

**Step 2 Work Experience**

Dialogue

***UNIT 2 KITCHEN EQUIPMENT AND COOKING METHODS***

**Step 1 Kitchen Equipment**

Utensils and devices in the kitchen

Cookware

Knives

Kitchen utensils

Electrical and large equipment

Other utensils and their use

**Step 2 Choosing the right Tools**

Dialogue

**Step 3 Cooking Methods**

Why do we cook?

Kitchen Stations

***UNIT 3 RECIPES AND MENUS***

**Step 1 Recipes**

Raspberry Meringue Pie

Weights and measures

Food packaging and quantifiers

Recipes and actions/ Lobster with Mornay Sauce

Frequently used cooking instructions (1) Frequently used cooking instructions (2)

Tomato Soup

**Step 2 Menus**

Dialogue

The Italian menu & The English menu: differences

***UNIT 4 BAKERS***

**Step 1 The Pastry Chef**

Marjolaine

**Step 2 A Baking Competition**

Dialogue

**Step 3 Bread**

Yeast and flours

Flours

**A taste of the Italian regions**

Aosta Valley : Polenta Concia ; Mont Blanc dessert

Lazio: Artichokes Roman style; Maritozzi ;Ricotta tart

Sicily : Cassata

Other recipes: spaghetti carbonara style;penne arrabbiata style;green pepper fillet;pizza toppings.

### **GRAMMAR FOCUS**

I tempi del passato: Past Simple & Present Perfect

Irregular verbs

Il comparativo e il superlativo degli aggettivi

L'imperativo

L'Insegnante  
Maria Stella Pariboni