

PROGRAMMA DI LINGUA e CIVILTÀ' INGLESE

ANNO SCOLASTICO 2019/2020

CLASSE III E Pasticceria

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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

A taste of the Italian regions

Aosta Valley: Polenta Concia; Mont blanc dessert

Lazio: Artichokes Roman style; Maritozzi; ricotta tart

Sicily: Cassata

Recipes:

apple tart; apple pie; puff pastry; profiteroles with vanilla cream; cross buns.

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