

**Istituto Professionale di Stato Servizi per
l'Enogastronomia e l'Ospitalità Alberghiera**

“Ranieri Antonelli Costaggini”

Rieti

Programma

di

LINGUA INGLESE

anno scolastico 2021/2022

Classe III sez. A

Enogastronomia

Libro di testo: “Daily Specials” Caruso- Piccigallo Ed. Le Monnier

Docente: Anna Paola Francia

Unit 1 **The kitchen brigade**

Step 1: Uniforms and kitchen staff (The staff, The chef's uniform, Members of the brigade, Section cooks)

Work experience

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, etc.)

Step 3: Cooking methods (Why do we cook?, Cooking methods)

Materiale inserito su Classroom e appunti : Cooking methods and preparation techniques; Food preparation techniques: Cutting, Mixing, Adding, Moving, Separating.

Layout of a recipe. Menus. Italian and English menus.

Unit 3 **Recipes and menus**

Step 1: Recipes (Raspberry meringue pie, weights and measures, food packaging and quantifiers, Lobster with Mornay sauce, frequently used cooking expressions, Tomato soup)

Culinary Atlas - Exploring the typical recipes of some regions of Italy:

Lavori di gruppo e presentazioni PowerPoint sulla gastronomia di alcune regioni: Abruzzo, Campania, Lazio, ecc.

Visual Dictionary: Fruit and Nuts, Vegetables and pulses, Herbs, Spices, Cereals, Sweets and cakes (Patisserie, Chocolate, Basic pastries), Fish (Saltwater fish, Freshwater fish, Shellfish, Molluscs, Crustaceans), Eggs, Cheese, Meat.

Translation of the recipes of some dishes prepared in the laboratory.

Grammar Reference and Practice - Ripasso grammaticale e presentazione di nuove strutture:

Past simple of regular and irregular verbs, Irregular verbs, Used to, Past continuous, Future with Present Simple, Present continuous, Be going to e Will, May/Might, Present perfect tense, Present Perfect continuous, Past Perfect, If Clauses (Zero, First, Second and Third Conditional).

Sono stati svolti anche i seguenti argomenti di

Educazione Civica:

2030 Agenda: SDG n. 3- Good Health and Well-being

UDA tecnica:

Menu del territorio – A recipe: Pasta alla Carbonara

Gli alunni
Mattia Caldarà
Naïma Elmansouri.

L'insegnante

Anna Paola Francia

