

PROGRAMMA DI LINGUA e CIVILTÀ INGLESE

ANNO SCOLASTICO 2021/2022

CLASSE III B

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 3 Cooking Methods

Why do we cook?

UNIT 3 RECIPES AND MENUS

Step 1 Recipes

The essential parts of a recipe

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

Bechamel Sauce

Cheese cake and Jam Tart

Sponge cake

Step 2 Menus

Dialogue

The Italian menu & The English menu: differences

A taste of the Italian regions

Tuscany: Ribollita; Tagliata

Emilia-Romagna: Pumpkin ravioli (cappellacci)

Lombardy: Milan style risotto; Milan Style Escalope

Lazio: Artichokes Roman style; Roman style roast lamb; Bucatini Amatriciana style;

Pizzicotti and Strengozzi; Maritozzi with whipped cream; Classic Mimosa

Umbria: Frittata with black truffles;

Campania: Pizza margherita; Scarole Pie;

Abruzzo: Grape focaccia

Molise: Fried caciocavallo

Apulia: Orecchiette with broccoli

GRAMMAR FOCUS

I tempi del passato: Past Simple & Present Perfect

Il Passivo

Il comparativo e il superlativo degli aggettivi

L'imperativo

Phrasal verbs

Gli alunni

[Faint handwritten text]

Camilla Marini

Alessandro Zingole

Raffaella Fabiani

Raffaella Fabiani