

PROGRAMMA SVOLTO

LINGUA INGLESE

CLASSE 3 A – CUCINA

a.s. 2016/17

Docente: Maria Giovanna De Luca

Libro di testo: Cook Book Club, O. Cibelli, D d'Avino, Clitt.

Modulo n 1 Unit 0: Welcome to Enogastronomy

Unit 1: My workplace: the basic

Unit 2: Food & Beverage Operation

Enogastronomy, Catering sectors, outstanding profiles

HACCP, Heavy kitchen equipments

Grammar: Present Simple, auxiliary verbs, modal verbs, adverbs of frequency

Vocabulary: the chef's uniforms, the kitchen equipment, kitchen tools

Modulo n 2 Unit 3: The kitchen brigade & specific duties

Unit 4: Job search

Duties of the section heads, kitchen utensils

Application letter and CV

Grammar: Present Simple and Present continuous, Simple Past

Vocabulary: the kitchen brigade, Job advertisement

Modulo n 3 Unit 5: Cooking methods

Unit 6: Sauces & soups, starters, pasta & rice

Cooking and preparation methods

Food preparation techniques

Knives for sauces

Sauces: Mayonnaise sauce, Russian salad, Lobster spread, Sauces, Gravy and Roux, Béchamel sauce

Starters, Stocks and Soups

Grammar: Present continuous, Imperative, Stative and dynamic verbs

Vocabulary: Ingredients for sauces, cooking methods

L'insegnante



Gli alunni

