

PROGRAMMA SVOLTO
LINGUA INGLESE
CLASSE 3 E – PASTICCERIA

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, the well-known pastry chefs

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 and pastry brigade Job advertisement

Modulo n 3 Unit 5: Cooking methods

Cooking and preparation methods

Food preparation techniques

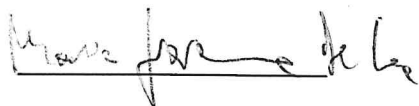
Sono state studiate ricette preparate nel laboratorio di pasticceria

- GANACHE
- BAVARESE
- PATE A CHOUX
- SHORTCRUST PASTRY
- PUFF PASTRY
- FARRATA
- PASTA PHYLLO
- LEMON TART
- SCONES
- SPONGE CAKE

Grammar: Present continuous, Imperative, Stative and dynamic verbs

Vocabulary: Ingredients for cakes, cooking methods

L'insegnante



Gli alunni

