

CONVITTO NAZIONALE "R. BONGHI"
IPSSAR SEZIONE ANNESSA - LUCERA (FG)

PROGRAMMA DI LINGUA E CIVILTA' INGLESE

Docente: prof.ssa LUCIA IATESTA

CLASSE: V A

INDIRIZZO: ENOGASTRONOMIA

Anno scolastico: 2016/2017

Libro di testo: "COOK BOOK UP" di O. Cibelli – D. d'Avino, Ed. Clitt.

MODULE 1

UNIT 1: - Global Food System vs Sustainable Food Systems

- Slow Food

UNIT 2: - From Farm to Fork

UNIT 3: - Slow Food Presidia in Italy: Apulia

UNIT 4: - The University of Gastronomic Sciences

- Chefs "go green"

MODULE 2

UNIT 1: - The Food Supply Chain

- Traceability & Certification

- Italian Food Products Certification

- Organic & GMO Food: the GMOs Controversy

UNIT2: - HACCP: Hygiene & Food Safety in Catering

UNIT 3: - Bacteria, Viruses & Food Poisoning

- Food Contamination

UNIT 4: - Food Preservation

- Ancient & Natural Preservation Methods

- Modern Preservation Methods

- Refrigerated Storage Systems

- Cook-chill & Cook-freeze

- Vacuum Cooking

MODULE 3

UNIT 1: - Food Allergy and Intolerances

UNIT 3: - The Olive Oil allergy

- Types of Olive Oli

- The Art of Olive Oil Tasting

- The Italian Gold

MODULE 4

UNIT 1: - Catering for Special Events & Event Types

- The Coffee Break

UNIT 2: - The Business lunch

UNIT 3: - The Cocktail Party

UNIT 4: - The Gala Dinner

Lucera, 09/06/2017

La Docente

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