

CONVITTO NAZIONALE STATALE "RUGGERO BONGHI" SEZ. IPSSAR – LUCERA

PROGRAMMA DI INGLESE

CLASSE 5^AC

A.S. 2016/2017

LIBRO DI TESTO: "COOK BOOK CLUB UP" DI OLGA CIBELLI E DANIELA D'AVINO - EDIZIONE CLITT

PROF.SSA GIUSEPPINA PESOLO

MODULO 1: ON THE GROUND

- **UNIT 1 :THE SUSTAINABLE TABLE**
- GLOBAL FOOD SYSTEM VS SUSTAINABLE FOOD SYSTEM
- SUSTAINABILITY
- SLOW FOOD & FAO

- **UNIT 2: FROM FARM TO FORK – FROM FISH TO FORK**
- SLOW FOOD ALLIANCE
- THINK GLOBALLY, ACT LOCALLY

- **UNIT 3: HERITAGE PRODUCTS, MENUS & RECIPES**
- SLOW FOOD PRESIDIA IN ITALY
- APULIA ON A PLATE
- THE KNOWLEDGEABLE CHEF

- **UNIT 4: THE NEW GASTRONOMES**
- THE UNIVERSITY OF GASTRONOMIC SCIENCES (READING)

MODULE 2

- **UNIT 1: SAFE FOOD FOR ALL**
- FAO'S CAMPAIGNS & SUPPORTERS (READING)
- TRACEABILITY & CERTIFICATION

- **UNIT 2: FOOD SAFETY CERTIFICATION**
- HACCP GUARANTEES FOOD HYGIENE AND SAFETY IN CATERING

- **UNIT 3: WHO EMERGING SCENARIOS**
- BACTERIA , VIRUSES & FOOD POISONING
- FOOD CONTAMINATION: THE INVISIBLE CHALLENGE
- PREVENTING FOOD BORNE ILNESSES

- **UNIT 4: FOOD PRESERVATION: A STEPTOWARDS SUSTAINABILITY (READING)**
- ANCIENT & NATURAL PRESERVATION METHODS
- MODERN PRESERVATION METHODS

MODULE 3

- **UNIT 1: FOOD ALLERGIES & INTOLLERANCES**

- FOOD ALLERGIES & INTOLLERANCES
- **UNIT 2: SPECIAL COOKING FOR SPECIAL NEEDS**
- CATERING FOR CUSTOMERS WITH ALLERGIES AND INTOLLERANCES
- **UNIT 3: THE OLIVE OIL WORLD**
- OLIVE OIL ALLERGY
- TYPES OF OLIVE OIL

- **MODULE 4 (READING)-**
- CATERING LAND SCENARIOS: COFFEE BREAK
- THE BUSINESS LUNCH
- THE COCKTAIL PARTY
- THE GALA DINNER

- **GRAMMAR REVISION:**
- PAST TENSES
- PAST CONTINUOUS
- THREE TYPES OF FUTURE
- CONDITIONAL

- **RECIPES**
- APPLE PIE
- TIELLA BARI STYLE
- PAELLA

GLI ALUNNI

Samuele Tummo
Francesco
Antonio

IL DOCENTE

Paolo

DATA:

Luciano
 06/06/2017