

PROGRAMMA SVOLTO
LINGUA INGLESE
CLASSE 5 E – SALA E VENDITA
a.s. 2016/17

Docente: Maria Giovanna De Luca

Libro di testo: Wine and Dine Club Up, O. Cibelli, D d'Avino, Clitt.

Module n 1 Unit 1: Think sustainability
Unit 2: Sustainability in practice
Unit 3: Green F&B Service
Unit 4: The New Gastronomes

The F&B Service experts, the Green Issue, Slow Food, The Food Value Chain, F2F, eco-conscious restaurant manager, the new Gastronomes and Slow Food Praesidia.

Modulo n 2 Unit 1: Safe Food for all
Unit 2: HACCP
Unit 3: Who: Emerging scenarios
Unit 4: Food Preservation

Food Safety Certification: ISO 22000, Traceability & certification, the Labelling rules, Organic & GMO Food (Benefits and Controversies), Food Safety and Hygiene in catering, Bacteria, viruses & Food poisoning, Food contamination, ancient & natural preservation methods, modern preservation methods, refrigerated storage systems (Cook-chill & cook-freeze, vacuum cooking)

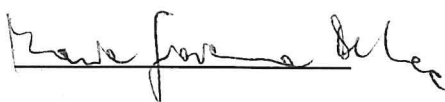
Modulo n 3 Unit 1: Food allergies and intolerances
Unit 4: All you need is.....cheese!

Is it allergy or intolerance?, as a caterer you can follow these guidelines, cheese types (fresh, soft-semi-soft, firm-semi-firm, blue-veined)

Modulo n 4 Unit 1: The Coffee break
Unit 2: The Business lunch
Unit 3: The Cocktail party
Unit 4: The Gala Dinner

The Coffee break, the Business Lunch, the Cocktail party, the Gala Dinner

L'insegnante



Gli alunni