

PROGRAMMA DI INGLESE

Classe 3 E Pasticceria

Anno scolastico 2017/2018

Prof.ssa De Luca Maria Giovanna

MODULE 1 Unit 1: EATING IN ITALY

Italian eating habits, Italian pizza, Easy pizza dough recipe, I love pasta, Italian Spaghetti Carbonara Style

Unit 2: EATING IN GREAT BRITAIN

British eating habits, British meals, English breakfast

Unit 5: FOOD SAFETY

Haccp, Flours

MODULE 2 Unit 1: TEAMWORK

Unit 2: QUALITIES AND DUTIES OF A GOOD PASTRY CHEF

The formal pastry kitchen staff

Unit 4: PERSONAL SAFETY AND HYGIENE

Personal hygiene and health, a cook's uniform

Unit 5: WHY CLEAN?

Personal cleanliness, cleanliness at work

MODULE 3 Unit 1: TYPES OF BREAD AND DOUGH

Bread or dough, Ethnic and speciality bread

Photocopies: flour, variety of flour, eggs

GRAMMAR

- Articles a/an, the
- Simple present
- Present continuous

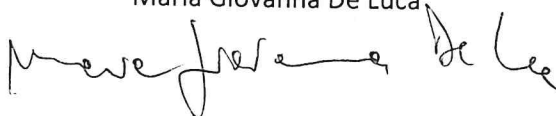
RECIPES

Victoria sandwiches, gingerbread biscuits, english white bread, strawberry and ricotta cheese muffins, pitta bread, baci di dama, focaccia, scones

Lucera, 13 giugno 2018

La docente

Maria Giovanna De Luca



Gli alunni

