

PROGRAMMA DI INGLESE

Classe 4 A Enogastronomia

Anno scolastico 2017/2018

Prof.ssa De Luca Maria Giovanna

MODULE 2 Unit 2: SAUCES AND SOUPS, STARTERS, PASTA AND RICE

- Soups
- French onion soup and clear soups/thick soups
- First courses
- Fresh egg pasta
- Pots and pans

MODULE 2 Unit 3: MEAT, FISH AND VEGETABLES

- Main courses
- Italian meat loaf
- Rabbit, hunter style
- Saltimbocca, roman style
- Baked cod fillets with mayonnaise

MODULE 3 Unit 1: MEALS AND MENUS

- British meals
- Menu
- The menu sequence
- Menu types

MODULE 3 Unit 2: FOOD AND WINE MATCHING

- Wine : the bottled art
- Wine appellations
- The food and wine love match
- Dine with wine
- The knowledgeable chef

MODULE 3 Unit 4: MEET THE MASTERS: PAST VS PRESENT

- Marie Antonin Careme
- Pastry
- Auguste Escoffier
- Gualtiero Marchesi
- Carlo Cracco

MODULE 4 Unit 1: ENOGASTRONOMY AND FOOD QUALITY CERTIFICATION

- Dine "Italian style"
- The organic choice
- GMOS
- Slow Food
- Biodiversity

-From global to local

MODULE 4 Unit 2: Regions (each student realized a power point with 3 regions)

MODULE 5 Unit 1: FOOD AND RELIGION

-Judaism, islam, hinduism, buddhism

-Kosher food

MODULE 5 Unit 2: NUTRITION

-Food science and nutrition

-Nutrients

-Water, carbohydrates, lipids, proteins, minerals, vitamins

-Healthy eating should be on the menu in every catering establishment

-The healthy eating pyramid

-Biological extra virgin olive oil

MODULE 5 Unit 3: BUFFETS, BANQUETING AND BANQUETING MENUS

-Banqueting

GRAMMAR

-Comparativi e superlativi

-The future tenses

Lucera, 13 giugno 2018

La docente

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Gli alunni

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