

PROGRAMMA DI INGLESE

Classe 4 E Pasticceria

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

Unit 3: MEAT, FISH AND VEGETABLES

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

Unit 4: PASTRY PREPARATIONS

Desserts, Pineapple and lime "Carpaccio", Custard, Mixed Berry Cheesecake, Apple Pie

MODULE 3 Unit 1: MEALS AND MENUS

British meals, Menu, The menu sequence, Menu types

Unit 2: FOOD AND WINE MATCHING

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

Unit 4: MEET THE MASTERS: PAST VS PRESENT

-Marie Antonin Careme, Pastry, Auguste Escoffier

MODULE 4 Unit 1: ENOGASTRONOMY AND FOOD QUALITY CERTIFICATION

Dine "Italian style", The organic choice, GMOS, Slow Food, Biodiversity, From global to local

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

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

MODULE 5 Unit 3: BUFFETS, BANQUETING AND BANQUETING MENUS

-Banqueting

GRAMMAR

-Comparativi e superlativi

-The future tenses

Lucera, 13 giugno 2018

La docente

Maria Giovanna De Luca



Gli alunni

Tellizi Riccardo

