

SEZIONE IPSSAR

PROGRAMMA DI LINGUA E CIVILTÀ INGLESE

Docente: prof.ssa LUCIA IATESTA

CLASSE: V B

INDIRIZZO: ENOGASTRONOMIA

Anno scolastico: 2017/2018

Libro di testo: "COOK BOOK UP" di O. Cibelli – D. d'Avino, Ed. Clitt.

MODULE 1

UNIT 1: - Global Food System vs Sustainable Food Systems

- Slow Food

UNIT 2: - From Farm to Fork

UNIT 3: - Slow Food Presidia in Italy: Apulia

UNIT 4: - The University of Gastronomic Sciences

- Chefs "go green"

MODULE 2

UNIT 1: - The Food Supply Chain

- Traceability & Certification

- Italian Food Products Certification

- Organic & GMO Food: the GMOs Controversy

UNIT 2: - HACCP: Hygiene & Food Safety in Catering

UNIT 3: - Bacteria, Viruses & Food Poisoning

- Food Contamination

UNIT 4: - Food Preservation

- Ancient & Natural Preservation Methods

- Modern Preservation Methods

- Refrigerated Storage Systems

- Cook-chill & Cook-freeze

- Vacuum Cooking

MODULE 3

UNIT 1: - Food Allergy and Intolerances

UNIT 3: - The Olive Oil allergy

- Types of Olive Oil

MODULE 4

UNIT 1: - The Coffee Break

UNIT 2: - The Business lunch

UNIT 3: - The Cocktail Party

UNIT 4: - The Gala Dinner

N.B.: Tutti gli argomenti sono stati svolti in maniera sintetica con l'ausilio di mind maps e precis.

Lucera, 13/06/2018

La Docente



Gli Alunni

