

SEZIONE IPSSAR

PROGRAMMA DI LINGUA E CIVILTÀ INGLESE

Docente: prof.ssa LUCIA IATESTA

CLASSE: V C

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

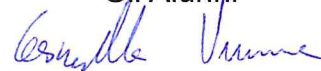
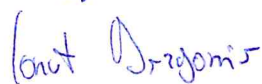
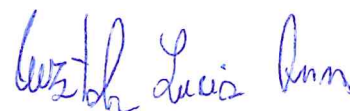
N.B.: Tutti gli argomenti sono stati svolti in maniera sintetica con l'ausilio di mind maps e precis.

Lucera, 13/06/2018

La Docente

A handwritten signature in blue ink, appearing to read 'Rosa Gelsio'.

Gli Alunni

A handwritten signature in blue ink, appearing to read 'Gabriele Vanni'.A handwritten signature in blue ink, appearing to read 'Luca Dragonis'.A handwritten signature in blue ink, appearing to read 'Luca Lucio Pina'.