

PROGRAMMA DI INGLESE

Classe 4 A: Indirizzo Enogastronomia – settore CUCINA

Anno scolastico 2018/2019

Prof.ssa De Luca Maria Giovanna

MODULE 2 ON THE PLATE

Unit 3: MEAT, FISH AND VEGETABLES

- Italian meat loaf
- Rabbit, hunter style
- Salmon and sea bass
- Saltimbocca, roman style
- Baked cod fillets with mayonnaise
- Mackerel baked in foil
- Vegetable and side dishes

Unit 4: PASTRY PREPARATIONS

- Desserts
- Custard
- Profiteroles
- Chocolate mousse

MODULE 3 ON THE TABLE

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

- Vincenzo Corrado
- Marie Antonin Careme
- Pastry
- Auguste Escoffier
- A sustainable chef searched and chosen by the students

MODULE 4 ON THE TOUR

Unit 2: ITALIAN ENOGASTRONOMY TOUR (each student has realized a power point about one region)

MODULE 5 ON THE MISSION

Unit 1: FOOD AND RELIGION

-Kosher food

Unit 2: NUTRITION

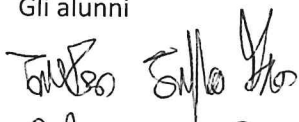
-Food science and nutrition

-Nutrients

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

Lucera, 11 giugno 2019

Gli alunni


Alessandro Basso

La docente

Maria Giovanna De Luca

