

PROGRAMMA DI INGLESE

Classe 4 E Pasticceria

Anno scolastico 2018/2019

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MODULE 3 SOME BREAD OR A CAKE?

Unit 2: PREPARATION METHODS

Mixing-sponging-kneading, proving

Unit 3: FINISHING AND COOKING DOUGH-BASED ITEMS

Finishing before cooking, british bakery snacks, baking and frying

Unit 4: SHALL WE MAKE A CAKE?

When eating a cake, preparing methods, how to decorate a cake

Recipes: Ring-shaped cake, hazelnut cream and coconut pie, steamed sponge pudding

Unit 5: READY FOR A TEA?

Cupcakes and rolls, scones, problems with dough products

Reading: Sugar

MODULE 4 PASTRY AND PASTRIES

Unit 1: DESSERTS

Types of desserts

Unit 2: MAKING PASTRY

Types of pastry

Unit 3: CHOUX PASTRIES

Profiteroles, beignets and swans, the history of choux pastry, eclairs-pastry rings and Paris brests

Recipe: Choux pastry

Unit 4: ALL WE NEED IS CHOCOLATE!

Chocolate health effects

Photocopies: The sweet history of chocolate, the production of cocoa

Lucera, 11 giugno 2019

Gli alunni



La docente

Maria Giovanna De Luca

