

PROGRAMMA SVOLTO

LINGUA INGLESE

CLASSE 5 A – Indirizzo: Enogastronomia- settore: CUCINA

a.s. 2018/19

Docente: Maria Giovanna De Luca

Libro di testo: Cook Book Club Up, O. Cibelli, D. d'Avino, Clitt.

Modulo n 1 ON THE GROUND

Unit 1: THE SUSTAINABLE TABLE

Global Food Systems vs Sustainable Food Systems

"Good, Clean and & Fair Food": Slow Food

Unit 2: FROM FARM TO FORK≈FISH TO FORK

Farm to fork & local farming

Slow Food Alliance Chefs

SRA: Restaurants' commitment to sustainability

Fish to fork & local sourcing

Think globally act locally

Unit 3: HERITAGE PRODUCTS

Slow Food Presidia in Italy

Unit 4: THE NEW GASTRONOMES

The University of Gastronomic Sciences

Chefs "Go Green"

The eco-friendly kitchen

Lyfe's new "Recycled Restaurants"

Modulo n 2 ON THE SAFE SIDE

Unit 1: SAFE FOOD FOR ALL

Safe food for all: the Millennium Challenge

The food supply chain and the value supply chain

Traceability and certification

Organic & GMO Food

Main Benefits & Controversies about GM Products

Unit 2: HACCP: HYGIENE & FOOD SAFETY IN CATERING

Food Safety Certification

Food Safety and Hygiene

Haccp guarantees food hygiene and safety in catering

The Haccp system

Unit 3: WHO: EMERGING SCENARIOS

Bacteria, viruses and food poisoning

Food contamination: the invisible challenge

Unit 4: FOOD PRESERVATION: A STEP TOWARDS SUSTAINABILITY

Growing and preserving food: ancient & natural preservation methods, modern preservation methods

refrigerated storage systems

Cook-chill & cook-freeze

Vacuum cooking

Modulo n 3 ON THE WATCH

Unit 1: FOOD ALLERGIES AND INTOLERANCES

Is it allergy or intolerance?

New EU law on food information to consumers

Welcoming guests with special requirements

Unit 3: THE OLIVE OIL WORLD

Olive oil allergy

The hidden dangers in olive oil: adulteration

A few drops of liquid gold

Types of olive oil

L'insegnante

Massimo De Leo

Gli alunni

Domenico La Torre

Valeria Fergane