



Ministero dell'Istruzione, dell'Università e della Ricerca
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PROGRAMMA SVOLTO - 5[^]C (SALA/VENDITA) - A.S. 2018/19

DISCIPLINA: LINGUA E CULTURA STRANIERA-INGLESE

DOCENTE: Prof.ssa PNA JOANNE PETRUCCELLI

TESTO: WINE & DINE 5 di O. Cibelli e D. d'Avino, CLITT ed.

CONTENUTI:

MODULE 1

- The bar service: mixology, spirits and beers
- The bar service: hot beverages and soft drinks

MODULE 2

- Think sustainability
- The green issue
- Slow Food
- From Farm to Fork
- Food miles: km0
- Green F&B service practices for eco-conscious restaurant management
- LYFE
- Heritage products, menus & slow food presidia in Italy

MODULE 3

- Food safety certification ISO 2000
- Italian food products certification
- HACCP: Hygiene & Food Safety in Catering
- Bacteria, Viruses & Food Poisoning
- Food Contamination
- Food Preservation: ancient and modern methods
- Refrigerated Storage Systems

MODULE 4

- Food Allergy and Intolerances
- The Guéridon service-flambéing
- Wine and cheese pairing

MODULE 5

- Catering and scenarios: Coffee Break, Business lunch, Cocktail Party, Gala Dinner

Lucera li, 12 giugno 2019

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