



CONTENUTI DISCIPLINARI IPSEOASC G. DE CAROLIS, SPOLETO INSEGNAMENTI DI AREA GENERALE

DISCIPLINA: Lingua e civiltà INGLESE
CLASSI 4 ENOGASTRONOMIA

Dal testo in adozione "Well Done", C.E. Morris, ELI:

Module 3: Food Storage and Preparation

Food preparation and ingredients: Pulses, Cereals, Fats, Meat, Poultry, Eggs, Fish, Different types of pastry; Recipes: Warm lentil and Carrot Salad, Apple crumble, Lancashire hotpot, Cornish Pasty

Module 4: Cooking Principles

Food preservation:

- Physical methods
- Chemical methods
- Physico-chemical and biological methods

Cooking techniques:

- Water cooking techniques
- Techniques for cooking with fat
- Heat cooking techniques
- Mixed cooking techniques

Recipes (alcune, tra cui: Barbecued scallops, Fish pie, Chocolate éclairs, Cinnamon and apple turnover, Egg custard tarts)

Focus on Language

Module 5: Menu Planning

What's in a menu?:

- Designing menus
- Menu formats
- Understanding menus

Special menus:

- Breakfast, lunch and dinner menus
- English breakfast menus
- Afternoon tea menus
- Kids' menus
- Dessert menus
- Sweet recipes and wines
- Cheese menus
- Banqueting and special events menus

- Religious menus 1 and 2

Focus on language

Culinary culture:

Food in the UK; British cuisine: traditions and festivities;

Per educazione civica : UK institutions;

Dal testo in adozione Grammar Log , Gatti e Stone, ed Mondadori for English :

Strutture e funzioni linguistiche relative al livello B1 , nello specifico i verbi modali (2), Present Perfect Continuous, , la frase relativa, l'infinito e il gerundio