

I.P.S.E.O.A. " ENZO FERRARI"

CLASSE IV SEZ. B T.S.R. ENOGASTRONOMIA

ANNO SCOLASTICO 2018/2019

LINGUA E CULTURA INGLESE

DOCENTE: CIPRIANI DONATELLA

TEMATICHE TRATTATE dal libro di testo: LIGHT THE FIRE

MODULE I : AT WORK

- CURRICULUM VITAE
- JOB INTERVIEW
- H.A.C.C.P. : STEPS AND WORKING PLAN

MODULE II: FOOD, GLORIOUS FOOD

- FOOD AND HEALTH
- THE MEDITERRANEAN DIET
- THE FOOD PYRAMID
- THE NUTRIENTS
- STARCHES : BREAD, PASTA, RICE, POTATOES
- FRUIT AND VEGETABLES
- NUTS AND SEEDS
- LEGUMES
- MEAT , KINDS OF MEAT AND COOKING METHODS
- FISH, KINDS OF FISH AND COOKING METHODS
- DAIRY PRODUCTS: MILK, ICE CREAM, CHEESE, YOGURT
- FATS AND OILS: SATURATED FATS, UNSATURATED FATS
- SUGARS AND SWEETENERS
- SOME RECIPES FROM THE COOKERY LAB LESSONS MENU + NUTRITIONAL FACTS DESCRIPTION

MODULE III: A TASTE OF ITALY

FOOD AND CULINARY TRADITION FROM THE COOKERY LAB LESSONS MENU

- BUCATINI CARBONARA STYLE
- BUCATINI MATRICIANA STYLE
- CANNOLI SICILIAN STYLE
- SOME MEAT BASED RECIPES

- SOME FISH BASED RECIPES
- RISOTTO WITH RADISH AND BACON
- COD PIE VICENTINA STYLE
- CANNELLONI FILLED WITH RICOTTA AND COOKED HAM
- BEEF IN BECHAMEL SAUCE
- BAVARIAN CAKE
- PRAWN COCKTAIL
- FISH AND CHIPS
- ZEPPOLE DI SAN GIUSEPPE
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MODULE IV: FOOD SAFETY

- H.A.C.C.P.
- FOOD CONTAMINATION
- FOOD POISONING
- SAFE FOOD STORAGE AND HANDLING
- FOOD STORAGE AND CLASSIFICATION
- MICROBES
- FOOD PRESERVATION AND FOOD PACKAGING
- FOOD PRESERVATION METHODS

BATTIPAGLIA, 07/06/2019

La docente

Prof.ssa Donatella Cipriani