

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

**CLASSE V SEZ. A PRODUZIONI DOLCIARIE**

**ANNO SCOLASTICO 2018/2019**

**LINGUA E CULTURA INGLESE**

**DOCENTE: CIPRIANI DONATELLA**

***TEMATICHE TRATTATE dal libro di testo: ABOUT A CATERING, ed. Trinity Whitebridge***

**MODULE I : FOOD TODAY**

- FAST FOOD AND FAST FOOD RESTAURANTS
- THE NEGATIVE ASPECTS OF FAST FOOD
- SLOW FOOD
- NOUVELLE CUISINE
- FUSION FOOD AND CUISINE
- FUSION FOOD RESTAURANTS
- DO YOU LIVE ORGANIC?
- G.M.O.

**MODULE II : DIETS**

- HEALTHY EATING
- THE FOOD PYRAMID
- THE MEDITERRANEAN DIET

**MODULE III: RECIPES AND PASTRY PREPARATIONS FROM THE "COOK&BAKE" PROJECT**

- PASTRY PREPARATION TECHNIQUES
- RECIPE WORKING PLAN
- UTENSILS AND EQUIPMENT
- CHOCOLATE AND PEAR PIE
- BAVARIAN CAKE WITH COFFEE
- ZEPPOLE DI SAN GIUSEPPE
- SHORT CRUST BISCUITS FILLED WITH MASCARPONE CREAM AND CHOCOLATE
- RICOTTA AND PEAR CAKE
- SHORT CRUST TART FILLED WITH RICOTTA CHEESE AND CANDIED FRUIT
- FRENCH TART

#### **MODULE IV : FOOD SAFETY**

- H.A.C.C.P.
- H.A.C.C.P. PRELIMINARY TASKS AND PRINCIPLES
- FOOD CONTAMINATION
- BACTERIA AND FOOD CONTAMINATION
- FOOD PRESERVATION : ANCIENT AND MODERN TECHNIQUES
- REFRIGERATED STORAGE SYSTEMS: COOK CHILL
- REFRIGERATED STORAGE SYSTEMS: COOK FREEZE
- REFRIGERATED STORAGE SYSTEMS: VACUUM COOKING

#### **MODULE V : A NATIONAL AND INTERNATIONAL JOURNEY IN CATERING AND BANQUETING : SOME PASTRY PREPARATION RECIPES**

- THE ITALIAN PASTRY
- THE ENGLISH PASTRY
- THE FRENCH PASTRY
- THE AUSTRIAN PASTRY
- THE AMERICAN PASTRY
- THE MALTESE PASTRY
- THE MEDITERRANEAN PASTRY

#### **MODULE VI: WHAT'S NEXT?**

- EUROPEAN CV
- COVER LETTER
- JOB INTERVIEW
- THE TRAINING EXPERIENCE

Battipaglia, 07/06/2019

La docente

Prof.ssa Donatella Cipriani

