

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

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

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
- VEGETARIANISM
- THE DUKAN DIET

MODULE III: RECIPES AND DISHES

- FOOD PREPARATION TECHNIQUES
- COOKING METHODS
- RECIPE WORKING PLAN
- SOME RECIPES FROM THE COOKERY LAB LESSONS MENUS

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 RECIPES

- THE ITALIAN CUISINE
- THE ENGLISH CUISINE
- THE FRENCH CUISINE
- IRISH FOOD AND DRINKS
- THE AMERICAN CUISINE
- THE MEDITERRANEAN CUISINE

MODULE VI : WINE

- WINE CLASSIFICATION
- WINES FROM VINES
- WINE TASTING

MODULE VII: WHAT'S NEXT?

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

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La docente

Prof.ssa Donatella Cipriani

