

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

**CLASSE V SEZ. E T.S.R. ENOGASTRONOMIA**

**ANNO SCOLASTICO 2018/2019**

**PROGRAMMA DI LINGUA E CULTURA INGLESE**

**DOCENTE: GUARINIELLO MADDALENA**

**TEMATICHE TRATTATE dal libro di testo: "About a Catering", ed. Trinity Whitebridge**  
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## **MODULE 1: THE HISTORY OF FOOD AND BEVERAGES**

- PREHISTORIC TIMES
- ANCIENT GREECE
- ANCIENT ROME
- THE MIDDLE AGES
- THE RENAISSANCE
- THE NINETEENTH CENTURY

## **MODULE 2: FOOD TODAY**

- FAST FOOD AND FAST FOOD RESTAURANTS
- THE NEGATIVE ASPECTS OF FAST FOOD
- SLOW FOOD
- NOUVELLE CUISINE
- DO YOU LIVE ORGANIC?
- GMOs

## **MODULE 3: DIETS**

- HEALTHY EATING
- THE FOOD PYRAMID
- THE MEDITERRANEAN DIET

## **MODULE 4: FOOD SAFETY**

- HACCP

- FOOD CONTAMINATION
- FOOD ALLERGIES AND INTOLERANCES
- CELIAC DISEASE

## **MODULE 5: CHOCOLATE**

- THE BRIEF HISTORY OF THE CHOCOLATE

## **MODULE 6: ECONOMIC BOOM**

- ECONOMIC BOOM AND PACKAGING

**ARGOMENTO MULTIDISCIPLINARE: "BANQUETING AND CATERING".**

**BATTIPAGLIA** 07.06.19

### **GLI ALUNNI**

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