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

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

ANNO SCOLASTICO 2019/2020

LINGUA E CULTURA INGLESE

DOCENTE: CIPRIANI DONATELLA

TEMATICHE TRATTATE dal libro di testo: LIGHT THE FIRE

MODULE I: AT WORK

- TECHNIQUES IN THE COOKERY LAB
- JOB INTERVIEW: ALTERNANZA SCUOLA-LAVORO
- SOME RECIPES FORM THE COOKERY LAB LESSONS

MODULE II: FOOD, GLORIOUS FOOD

- FOOD AND HEALTH
- THE MEDITERRANEAN DIET
- THE FOOD PYRAMID
- THE NUTRIENTS
- HEALTHY LIFESTYLE
- THE EATWELL PLATE
- MY PLATE
- SLOW FOOD
- SLOW FOOD PRESIDIA
- SLOW FOOD PRESIDIA IN CAMPANIA
- SOME RECIPES AND MENU DEALING WITH SLOW FOOD PRESIDIA INGREDIENTS AND THE MEDITERRANEAN DIERT + NUTRITIONAL FACTS DESCRIPTION
- FLAVOURINGS
- MAKING PASTRY

MODULE III: FOOD SAFETY

- H.A.C.C.P.

- FOOD SAFETY LEGISLATION

- FOOD SAFETY MEASURES

- FOOD CONTAMINATION

- FOOD POISONING

- SAFE FOOD STORAGE AND HANDLING

- FOOD STORAGE AND CLASSIFICATION

- FOOD HYGIENE

- MICROBES

- FOOD PRESERVATION AND FOOD PACKAGING

- FOOD PRESERVATION METHODS

MODULE 4: COVID 19

- GENERAL INFORMATION
- USEFUL GUIDELINES

BATTIPAGLIA, 06/06/2020

La docente

Prof.ssa Donatella Cipriani