E.FERRARI
Battipaglia (Sa)

Classe III A FPP IPSEOA

PROGRAMMA DI LINGUA INGLESE
Anno scolastico 2020/ 2021

Dal testo "Light the fire" ed. Rizzoli Prof.ssa Maria Luisa Stabile

MODULE 1 - HOSPITALITY

Unit 1: Hospitality Industry

- Working in hospitality
- Types of Accommodation
- The catering industry: restaurants and bars

MODULE 2 - THE CATERING STAFF

Unit 1: The good cook

- The qualities of a good cook
- The cook's Uniform
- Personal Hygiene

Unit 2 Teamwork

- The kitchen brigade
- Who does what?
- The pastry chef

Unit 3: The waiting staff

- The qualities of a good waiter/tress
- The waiter's uniform
- The restaurant and bar staff

MODULE 3 - THE WORKPLACE

Unit 1 : The restaurants and the Bar

- The restaurant areas
- Serving equipment and tools
- Bar equipment and tools

Unit 2: The Kitchen

- The kitchen area
- Heavy equipment
- Food preparation appliances and devices

Unit 3 : Kitchen Tools

- Pots and pans
- Kitchen utensils and knives
- Kitchen safety

MODULE 4 : FOOD INGREDIENTS

Unit1: Animal origin ingredients

- Meat
- Fish
- Eggs
- Dairy Products

Unit 2: Vegetable origin ingredients

- Fruit and vegetables
- Pulses and cereals
- Herbs and spices

COOKING PROCESSES:

- **Weights and measures**
- **Food preparation methods**
- **Food safey and hygiene**

Uda : "Prodotti ittici e Sostenibilità"

" Sua Maestà oro Bianco: la Mozzarella di Bufala Campana DOP"