

<p>Contenuti svolti</p>	<p><b>PROGRAMMA DI LINGUA INGLESE CLASSE 5A SALA a.s.2021/22</b></p> <p><b>Prof.ssa DI FILIPPO LAURA</b></p> <p><b>Libro di Testo: “about a catering”</b> di a.De Chiara- M. Costanza Torchia – Trinity Whitebridge</p> <p><b>MODULO 1 : Food Today</b></p> <ul style="list-style-type: none"> <li>- Fast food and fast food restaurants</li> <li>- Slow Food movement</li> <li>- Street Food</li> <li>- Nouvelle Cuisine</li> <li>-</li> </ul> <p><b>MODULO 2: DIETS</b></p> <ul style="list-style-type: none"> <li>-Healthy eating</li> <li>- The food pyramid</li> <li>- The Mediterranean diet</li> <li>- The Macrobiotic Diet</li> <li>- Vegetarianism</li> <li>- Promoting a sustainable diet,Sustainable food and organic food</li> </ul> <p><b>MODULO 3: FOOD SAFETY</b></p> <ul style="list-style-type: none"> <li>- HACCP</li> <li>- HACCP Tasks and principles</li> <li>- Food Contamination</li> <li>- Food Preservation</li> </ul> <p><b>MODULO 4 : WINE</b></p> <ul style="list-style-type: none"> <li>- Wine Tasting</li> <li>- Wine Food Pairings</li> </ul> <p>- <b>UDA: PCTO e SICUREZZA</b></p> <p><b>-UDA: Banqueting e catering</b></p>
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