

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

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

ANNO SCOLASTICO 2024/2025

PROGRAMMA DI LINGUA E CULTURA INGLESE

DOCENTE: GUARINIELLO MADDALENA

TEMATICHE TRATTATE dal libro di testo: "Flavours", ed. Rizzoli Autori: Assirelli E./Vetri A.

MODULE 1: THE GOOD COOK

- What makes a good cook?
- The cook's uniform
- Personal hygiene
- The kitchen brigade

MODULE 2: ANIMAL – ORIGIN INGREDIENTS

- Kinds of Meat: red and white
- Fish
- Eggs, milk and dairy products

MODULE 3: VEGETABLE – ORIGIN INGREDIENTS

- Fruit and Vegetables
- Pulses and cereals

MODULE 4: COOKING PROCESSES

- Weight and measures
- Cooking methods
- Wet Methods
- Dry and Mixed Methods
- Fat-based cooking methods

MODULE 5: MEALS AND MENUS

- Daily meals
- Breakfast
- Brunch, lunch, afternoon tea and dinner

- Menu basics
- Types of menus
- Special menus
- Nutrients

BATTIPAGLIA 06.06.2025

LA DOCENTE

Maddalena Guariniello