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

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

ANNO SCOLASTICO 2019/2020

LINGUA E CULTURA INGLESE

DOCENTE: CIPRIANI DONATELLA

TEMATICHE TRATTATE dal libro di testo: ABOUT A CATERING, ed. Trinity Whitebridge

MODULE I: AT WORK

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

MODULE II : FOOD TODAY

- FAST FOOD AND FAST FOOD RESTAURANTS
- THE NEGATIVE ASPECTS OF FAST FOOD
- SLOW FOOD
- NOUVELLE CUISINE
- FUSION FOOD AND CUISINE
- FUSION FOOD RESTAURANTS
- DO YOU LIVE ORGANIC?
- G.M.O.

MODULE III : HEALTHY EATING

- HEALTHY EATING
- THE FOOD PYRAMID
- THE MEDITERRANEAN DIET
- TYPES OF ALTERNATIVE DIETS
- 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

MODULE IV : FOOD SAFETY

- H.A.C.C.P.
- H.A.C.C.P. PRELIMINARY TASKS AND PRINCIPLES
- FOOD CONTAMINATION
- BACTERIA AND FOOD CONTAMINATION
- FOOD PRESERVATION : ANCIENT AND MODERN TECHNIQUES
- REFRIGERATED STORAGE SYSTEMS: COOK CHILL
- REFRIGERATED STORAGE SYSTEMS: COOK FREEZE
- REFRIGERATED STORAGE SYSTEMS: VACUUM COOKING

MODULE V : A NATIONAL AND INTERNATIONAL JOURNEY IN CATERING AND BANQUETING : SOME RECIPES

- THE ITALIAN CUISINE
- THE ENGLISH CUISINE
- THE FRENCH CUISINE
- THE AMERICAN CUISINE
- THE MEDITERRANEAN CUISINE

Battipaglia, 05/06/2020

La docente

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