

# **I.I.S. “FERRARI” BATTIPAGLIA**

## **PROGRAMMA DI LINGUA INGLESE**

Classe III sez. A FPP

Anno Scolastico 2022/2023

Dal testo “Light the Fire” di Assirelli –Vetri – Cappellini Rizzoli Languages

**The hospitality industry:**      Working in hospitality  
Types of accomodation  
The Catering industry  
The types of Restaurants

**The Good Cook:**              The qualities of a good cook  
The cook’s uniform  
Personal hygiene

**Teamwork:**                  The kitchen Brigade  
Who does what?

**The Kitchen:**                The kitchen areas  
Heavy equipment

**Kitchen tools:**                Pots and pans  
Kitchen utensils  
The main parts of a knife

**Recipe language:** Food Ingredients

Vegetables  
Fruit

Pulses

Weight and Measures

Food preparation techniques

Recipes:” Haricot Bean and Pasta soup”

**UDA interdisciplinare:** - 1 – “I Prodotti Ittici”

2 – “Sua maestà oro bianco la mozzarella di bufala  
Campana”

3 – “Energia, risparmio energetico e spreco alimentare”

4 – “Cucina a scarto zero”

BATTIPAGLIA 08.06.2023

**LA DOCENTE**  
**Maddalena Guariniello**