

**I.P.S.E.O.A. “ ENZO FERRARI”**

**CLASSE III SEZ. B ENOGASTRONOMIA**

**ANNO SCOLASTICO 2018/2019**

**LINGUA E CULTURA INGLESE**

**DOCENTE: CIPRIANI DONATELLA**

**TEMATICHE TRATTATE dal libro di testo: LIGHT THE FIRE**

## **MODULE I : ENJOY YOUR MEAL**

### **MEALS**

- BREAKFAST: BREAKFAST TYPES – TRADITIONAL ENGLISH AND B&B BREAKFAST
- LUNCH
- BRUNCH
- DINNER

## **MODULE II: RESTAURANTS**

- TYPES OF RESTAURANTS
- CATERING SECTORS

## **MODULE III : MENUS**

- ORIGIN OF THE MENU
- MENU COMPILATION
- THE IMPORTANCE OF THE MENU
- TYPES OF MENU : TABLE D'HÔTE, A LA CARTE, CARTE DU JOUR, COFFEE SHOP
- MENU SEQUENCE: APPETIZERS AND HORS-D'OEUVRES, SOUPS, PASTA AND RICE, FISH, MEAT, VEGETABLES AND SIDES, CHEESE, SWEETS AND DESSERTS

## **MODULE IV: IN THE KITCHEN**

### **THE PROFESSIONAL KITCHEN**

- KITCHEN AREAS , HEAVY EQUIPMENT AND UTENSILS

## **THE KITCHEN BRIGADE**

- SECTION HEADS
- OTHER KITCHEN STAFF
- KITCHEN CLOTHING
- THE CHEF'S UNIFORM

## **MODULE V: LET'S COOK**

### **COOKING METHODS**

#### **BASIC PREPARATIONS**

- STOCKS
- SAUCES
- HORS D'OEUVRES
- SOUPS
- FIRST DISHES
- SECOND DISHES
- DESSERTS
- FISH : TYPES , CLASSIFICATION AND COOKING METHODS

## **MODULE VI**

### **IN THE KITCHEN**

- WORKING PLAN
- WEIGHTS AND MEASURES
  - QUANTITIES
  - ACTIONS
  - CUTTING
  - PROFESSIONAL SKILLS AND LANGUAGE
  - H.A.C.C.P.
  - PLANNING A MENU: MENU WRITING AND COMPILING

#### **RECIPES**

- MENAICA ANCHOVIES PREPARATIONS

- SOME ENGLISH RECIPES
- SOME AMERICAN RECIPES
- ROAST CHICKEN WITH GRAVY
- CAPRESE CAKE
- BAKED SALMON
- SCRAMBLED EGGS
- PESTO SAUCE
- IRISH STEW
- FRESH PASTA
- SPRING LAMB
- COOKED HAM
- HOT CROSS BUNS
- EASTER EGGS

### **RECIPES FROM COOK & BAKE PROJECT**

Nell'ambito della tematica , sono state anche trattate ed analizzate attraverso il progetto sperimentale di potenziamento "COOK & BAKE" – con ulteriori lavori di gruppo di ricerca svolti in laboratorio linguistico- diverse preparazioni fatte durante le esercitazioni di laboratorio di cucina (relativamente agli antipasti, primi e secondi piatti, contorni, desserts) e piatti e prodotti tipici della Dieta Mediterranea e della tradizione gastronomica locale.

- RISOTTO WITH SCAMPI, PUMPKIN AND PARMESAN CREAM
- BAKED SEA BREAM WITH FLAVOURED BREAD
- CAPRESE CAKE
- GRATED CANNONCINI FILLED WITH RICOTTA CHEESE
- LAMB RIBE VILLEROY STYLE WITH PEAS FRENCH STYLE
- MOKA CAKE
- CRESPOLINE FILLED WITH RICOTTA AND SPINACHES IN SAFFRON SAUCE
- PORK FILLET IN CRUST WITH PROVOLA AND POTATOES
- LEMON DELICACY
- PRAWN COCKTAIL IN PINK SAUCE
- RISOTTO FISHERMAN STYLE
- PEAR AND RICOTTA CAKE
- RISOTTO WITH ASPARAGUS TIPS, SPECK AND BURRATA
- SPRING BEEF FILLET
- MIMOSA CAKE
- EGG TAGLIOLINI WITH SHRIMPS
- SEA BASS PIE WITH VEGETABLES

- WHEAT PASTIERA
- RISOTTO WITH ARTICHOKES
- TURKEY BREAST WITH POTATOES
- STRAWBERRY TART

#### **MODULE VII: WHAT'S NEXT?**

- EUROPEAN CV
- APPRENTICESHIP EXPERIENCE

Battipaglia, 07/06/2019

La docente

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