



E. FERRARI
Battipaglia (Sa)

Programma

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Prof.ssa ROSARIA ZIZZO

Materia d'insegnamento INGLESE

Classe IV A PRODUZIONE DOLCIARIA

Libro di testo: **“LIGHT THE FIRE. COOKING AND SERVICE”**

Cappellini-Assirelli-Vetri

Ed. Rizzoli

MODULE I : AT WORK

- CURRICULUM VITAE
- JOB INTERVIEW
- APPLICATION LETTER
- H.A.C.C.P. : STEPS AND WORKING PLAN
- ASL EXPERIENCE

MODULE II: NUTRITION

- NUTRITION AND FOOD SCIENCE
- THE MEDITERRANEAN DIET
- HEALTHY EATING
- THE FOOD PYRAMID
- HEALTHY EATING PLATE
- SLOW FOOD
- FAST FOOD
- THE NUTRIENTS

MODULE III: PASTRY PREPARATIONS

- CHOCOLATE CAKE
- TARTS
- CAPRESE
- CANNOLI SICILIANI
- CASSATA SICILIANA
- TOPPINGS AND DECORATIONS
- INTERNATIONAL CHRISTMAS CAKES AND PASTRIES
- PIZZA DOUGH
- CHOCOLATE PREPARATIONS
- CAMPANIA: TRADITION AND TYPICAL PREPARATIONS

MODULE IV: THE MENU

- TYPES OF MENU
- PLANNING A MENU
- COMPILING A MENU
- TYPES OF MENU
- MENUS AND COURSES

MODULE V: FOOD AND BEVERAGES

- FOOD AND BEVERAGE OPERATIONS
- TYPES OF RESTAURANTS
- FOOD, COURSES AND DISHES

MODULE VI: CHOCOLATE

- THE HISTORY OF CHOCOLATE
- CHOCOLATE AND COCOA
- TYPES OF CHOCOLATE
- CHOCOLATE PREPARATION
- TEA
- COFFE

UDA UN BRIVIDO GELATO : HISTORY, PREPARATION OF ICE CREAM

gli alunni

il docente
