



**E. FERRARI**  
Battipaglia (Sa)

## **Programma**

Anno Scolastico 2018/2019

Prof.ssa ROSARIA ZIZZO

Materia d'insegnamento INGLESE

**Classe V A SALA E VENDITA**

Dal testo **“About a catering”**  
**De Chiara-Torchia**  
**Edizioni Trinity Whitebridge**

### Chapter 1: The History of Food and Beverages

Cenni su

- Classical Antiquity
- The Middle Ages
- The Renaissance
- The Nineteenth Century

### Chapter 2: Food Today

- Fast Food and Fast Food Restaurant
- The Negative Aspects of Fast Food
- Slow Food
- Carlo Petrini
- Nouvelle Cuisine

### Chapter 3: Diets

- Healthy Eating
- The Food Pyramid
- The Mediterranean Diet

### Chapter 4: Food Safety

- HACCP
- HACCP Preliminary Tasks and Principles
- Food Contamination
- Food Preservation Methods: Drying, Pasteurization
- Preservation by oil and vinegar..., Salting
- Smoking, Canning
- Refrigeration, Freezing, Vacuum

## Chapter 5: Wine

- Wine from Vines
- Wine Appellations
- How to read a label
- Wine and Food: What a Team!
- Wine Tasting
- The basics of service etiquette

## Chapter 6: Beer

- Beer in History
- How to Make Beer
- Pubs
- St. Patrick's day
- The Most Famous Example of Irish Stout
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## Chapter 6: Cocktails and Spirits

- Cocktails Categories
- Mixing Techniques
- Some common Cocktails
- The art of Flambeing
- Flamed dishes

## Chapter 9: What's Next?

- The Covering Letter
- E-mail Job Application

UdA: - wine

- Vino campano, nazionale ed internazionale

gli alunni

il docente

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