**Programma di Lingua e Civiltà Inglese**

**Docente: prof. Oriana Jannelli**

**Anno Scolastico 2018/19**

**Classe III sez. Unica Corso Pasticceria**

**Libro di testo: O. Cibelli – D. d’Avino “Cook book club ” Ed. Clitt**

**Modulo 0**

**Grammar Revision**

Present simple/present continuous.Stative and dynamic verbs.

Use of Past tenses: Past

Simple and Present Perfect Past Simple continuous

Past Perfect

**Modulo 1**

**On the Job**

Unit 1- Welcome to Enogastronomy

The big employer: the Hospitality Industry

Unit 2 – My Workplace

HACCP

My Uniform

Heavy Kitchen Equipment

Unit 3 – Food and Beverage Operations

Unit 4 – The kitchen Brigade & Specific Duties. Kitchen Utensils

5 Unit – Job Search

Staffing. Job Opportunities, Job Advertisement

The Application letter

Europass Curriculum Vitae

Grammar: WH Question

**Modulo 2**

**On the Plate**

Unit 1 – Cooking methods based on hot liquid/ hot air/hot fat

Food preparation techniques: cutting, mixing, adding, moving, separating.

Unit 2 - Pastry Preparations

How to make perfect pastry, Pastry essentials, Making pastry, Making flans and pies, Baking pastry,

Recipes: Custard, Profiteroles, Hazelnut cake with chocolate, Nut Sponge cake,

Chocolate mousse,

Mixed berry cheese cake,

Jam tar, Apple pie

Pastry utensils

Grammar Comparatives and superlatives, Modals, Prepositions, Future tenses.

**Module 3**

**On the Table**

Unit 1 – Meals & Menus

British meals

Restaurant Menus

The menu sequence

Menu types

Grammar: If clauses 0,I,II,III Types

Ischia, 08/06/2019 Il Docente

Gli alunni