**Programma di Lingua e Civiltà Inglese**

**Docente: prof. Oriana Jannelli**

**Anno Scolastico 2018/19**

**Classe IV sez. Unica Corso Pasticceria**

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

**Module 1**

**Revision**

Unit 1 – Cooking methods based on hot

liquid/ hot air/hot fat

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

Unit 2 – Grammar:

Past tenses: Simple Past, Present Perfect, past Perfect, Past Continuous; Modals, Prepositions.

**Module 2**

**On the Table**

Unit 1 – Meals & Menus

British meals, Restaurant Menus, The menu sequence, Menu types

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

Unit 2 – Food and wine matching

Wine appellations

The food and wine love match

The likes with the likes’rule

Recipe: Figs poached in Port

Unit 4 – Meet rhe Masters: Past vs Present

Vincenzo Corrado “The Gallant Cook”

Marie Antonin Carème

Pastry Etymology

Pellegrino Artusi

August Escoffier

Guy Savoy

Gualtiero Marchesi

ALMA La Scuola Internazionale di Cucina Italiana

Carlo Cracco

Women in White: Angela Hartnett

**Modulo 3**

**On the Tour**

Unit 1 -Enogastronomy & Food Quality Certification

Dine “Italian Style”

From Arcigola to Slow Food Revolution

From Global to Local

Grammar focus: relative clauses

**Modulo 4**

**On the mission**

Unit 1 – Food and Religion

Judaism, Buddhism, Kosher food

Food and Celebrations in Europe . Recipes

Food and Celebrations in the USA

Unit 2 – Nutrition

Nutrients, Lipids, Proteins, Minerals, Vitamins

The Healthy Eating Pyramid

**Ischia, 08/06/2019 La docente**

 **Gli alunni**