**Programma di Lingua e Civiltà Inglese**

**Docente: prof. Oriana Jannelli**

**Anno Scolastico 2018/19**

**Classe V sez. Unica Corso Pasticceria**

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

**Modulo 1- ON THE GROUND**

Unit 1 - The sustainable table

Global food systems vs sustainable food system

Good, clean & fair food: slow food

Unit 2- From farm to fork

Slow food alliance chefs

Unit 3 - Heritage products, menus & recipes

Unit 4 – The new gastronomies

The university of gastronomic sciences

**Modulo 2 – ON THE SAFE SIDE**

Unit 1 – Safe food for all

The food supply chain

Traceability & certification

Italian food products certification

The new eno-gastronomie & wine appellation

Unit 2 - Hygiene & food safety in catering

Food safety certification; Food safety and hygiene

The 7 HACCP principles

HACCP flow chart

Unit 3 – WHO: emerging scenarios

Bacteria, viruses & food poisoning

Food contamination: the invisible challenge

Preventing food borne illnesses

Unit 4 – Food preservation

Growing and preserving food: ancient & natural methods

**Modulo 3 – ON THE WATCH**

Unit 1 – Food allergies and intolerances

Welcoming guest with special requirements

Food allergy: order procedure; “Free from” recipes

**Module 4 – ON THE SPOT**

Unit 1 – Catering land scenarios

The coffee break

Unit 2 - The business lunch

**Module 5 – APPENDIX**

Enjoy our speciality…Literary bites

“Alice’s Adventures in Wonderland”

“Charlie and the chocolate factory

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

**Gli alunni**