



## CONTENUTI DISCIPLINARI IPSEOASC G. DE CAROLIS, SPOLETO INSEGNAMENTI DI AREA GENERALE

**DISCIPLINA: Lingua e civiltà INGLESE**  
**CLASSI 3 ENOGASTRONOMIA**

**Dal testo in adozione "Well Done", C.E. Morris, ELI:**

### **Module 1: The Catering Industry**

Bars and restaurants:

- Types of bars
- Types of restaurants
- Typical bars and restaurants in the UK and the US

Management and promotion:

- Restaurant and bar staff positions

Focus on Language

Recipe: Bubba Gump Shrimp Mac and Cheese

### **Module 2: In the Kitchen**

The kitchen staff:

- Kitchen brigade
- Assigning tasks 2 (roles)
- A chef's uniform
- Hygiene

The kitchen and the equipment:

- Kitchen areas
- Kitchen design
- Equipment
- Food preparation appliances
- Cooking and refrigerating appliances
- Cookware
- Kitchen knives
- Kitchen utensils

Focus on Language

Recipes: Scones, Tiramisù, Pancakes, Chocolate orange cupcakes

### **Module 3: Food Storage and Preparation**

Food stores and supplies : sourcing suppliers, different kinds of suppliers, ordering and storing food

Food preparation and ingredients: Pulses, Cereals, Fats, Meat; Poultry, Fish, Eggs, Pastry.

Recipes: Warm lentil and Carrot Salad, Apple crumble.

**Per educazione civica** : EU institutions

**Dal testo in adozione Grammar Log, Gatti e Stone, ed. Mondadori for English :**

ripasso strutture e funzioni del livello A2 (tempi passati, presenti e futuri), studio del present perfect, i modali (1), past perfect