

I.I.S. "A. FARNESE" CAPRAROLA A.S. 2021/2022

LINGUA E CIVILTÀ' INGLESE

DOCENTE: PROF.SSA MARIA GRAZIA DE FAZI

CLASSE 3 C

ENOGASTRONOMIA

PROGRAMMA SVOLTO

Libri di testo:

C.E.Morris,A.Smith ,Mastering Cooking,Eli Publishing
A.Greenwood, A.Zanella,L.Tracogna,N.Mabbott, S.Cochrane, K. Brodey,Cult Smart Essential,
Student's Book & WorkBook + Easy book1+ CD studente, Dea Scuola

N.B.Gli argomenti evidenziati in grassetto dovranno essere trattati con particolare cura dagli alunni con debito formativo

GRAMMAR EXPANSION

- **Future forms: Present continuous (future plans)**
- **Future forms: Be going to (future intentions/predictions)**
- **Future forms: Present simple (asking/giving information about time- tables, programs etc)**
- **Future forms: Will (predictions/future facts)**
- Will for immediate or instant reactions
- **Zero and first conditional**
- Unless
- **Second conditional**
- **Should/shouldn't for advice**
- **Must/mustn't for obligation/prohibition**
- **Have to/don't have to**
- **Mustn't /don't have to (prohibition vs absence of necessity)**
- **Present perfect (forms & usage)**
- **Present perfect with ever & never**
- **Present perfect with already, just , yet**
- **Present perfect with for and since (duration form)**
- Present perfect vs past simple

READING STRATEGIES

- ❖ Skimming
- ❖ Scanning
- ❖ Using key- words
- ❖ Intensive reading

LISTENING STRATEGIES

- Fill-in guidato
- Looking for specific information

ARGOMENTI GENERALI E DI SETTORE

Module 1: The catering Industry

- ✓ **The world of hospitality**
- ✓ **Types of catering**
- ✓ **Commercial and Welfare catering**

Module 3: Working in a kitchen

- ✓ **The kitchen brigade**
- ✓ **Kitchen stations**
- ✓ **A chef's uniform and hygiene rules**

Module 4: Kitchen and equipment

- ✓ **Kitchen configurations**
- ✓ **Kitchen design and areas**
- ✓ **Equipment**
- ✓ **Food preparation appliances**
- ✓ **Cooking appliances**
- ✓ **Refrigerating appliances**

Prof.ssa Maria Grazia De Fazi