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Istituto Professionale Enogastronomico "R. Del Rosso"

INDIRIZZO: Enogastronomia

CONTENUTI PROGRAMMA SVOLTO a.s. 2024/25

CLASSE: 4ART (Accoglienza Turistica + Enogastronomia)

DISCIPLINA: INGLESE

DOCENTE: Patrizia Catalano

Libro di testo: Smith, Alison e Katrin Morris, *Mastering Cooking and Service*, ELI editore

MODULO 1 - 33h	SETTEMBRE - GENNAIO		
THE WORLD OF COOKING: Food Supplies and Ingredients (UDA 3 Unit 5)	Theory <ul style="list-style-type: none"> • Sourcing suppliers • Storing food • Food ingredients • Cereals • Fruit and vegetables • Dairy products • Eggs • Meat and poultry • Fish • Pulses • Fats • Herbs, spices and condiment 	Practice <ul style="list-style-type: none"> • Ordering food from suppliers - Placing and checking orders - Cancelling orders • Making complaints to supplier 	Exploring Language <ul style="list-style-type: none"> • Zero and first conditionals • Present perfect • Past simple vs Present perfect

MODULO 2 - 33h	FEBBRAIO - GIUGNO		
THE WORLD OF COOKING: Health and Safety (UDA 4: Units 7-8)	Theory <ul style="list-style-type: none"> • Healthy eating • The Mediterranean diet • Other types of diet • Alternative diets • Religious dietary requirements • Special diets for food allergies and intolerances • International cuisines • Food safety and food quality • HACCP principles 	Practice <ul style="list-style-type: none"> • Getting to know about food intolerances • Talking about special diets • Testing food safety knowledge • Talking about rules and procedures 	Exploring Language <ul style="list-style-type: none"> • Quantifiers • The passive voice