



Programma svolto
a. s. 2022/2023

Classe: 5CE

Materia: Inglese

Docente: Matteo Marini

Libri di testo: *Light the Fire*, Rizzoli Languages; *Ready for INVALSI – Secondo Grado*, Second Edition, Oxford

Elenco dei contenuti

Modulo 5: COOKING PROCESSES

Unità 1: RECIPE LANGUAGE

- Weights and measures
- Food preparation techniques
- Recipes

Unità 2: COOKING METHODS

- Wet methods
- Dry and mixed methods
- Fat-based methods

Modulo 6: MENUS & MEALS

Unità 1: MENUS

- Menu basics
- Breakfast, lunch, and dinner menus

Unità 2: CATERING FOR SPECIAL OCCASIONS

- Banquets and buffets
- Special menus
- Wine lists

Modulo 7: FOOD & HEALTH

Unità 1: HEALTHY EATING

- A healthy lifestyle
- The food pyramid and food groups

Unità 2: DIETS

- The Mediterranean diet
- Special diets for food allergies and intolerances
- Alternative diets



Modulo 8: FOOD SAFETY & HYGIENE

Unità 1: FOOD HYGIENE

- Food contamination
- Safe food storage and handling

Unità 2: FOOD SAFETY MEASURES

- Food preservation and packaging
- The HACCP system

Modulo 9: THINK GLOBALLY, EAT LOCALLY

Unità 1: FOOD – A RIGHT FOR EVERYONE

- Taking action against hunger

Unità 2: RESPONSIBLE FOOD CONSUMPTION

- Promoting a sustainable diet
- Slow Food and 0 km food
- Food waste reduction

UdA di Educazione civica: “Gli organismi comunitari e internazionali”: aims and values of the EU; the UN, the FAO, and the 17 goals of the 2030 Agenda for Sustainable Development.

Modulo madrelingua: Conversazione col docente madrelingua prof. Andrew McEwen.

Cremona, 09/06/2023

L'insegnante
prof. *Matteo Marini*