

ISIS STRIANO – TERZIGNO

Programma di Inglese della classe III

Indirizzo Enogastronomia

Dal libro di testo “Cook Book Club”

MODULE 1

Unit 1:

- Hygiene and safety
- Chef 's uniform
- Kitchen layout and equipment
- Heavy kitchen equipment

Unit 3 :

- Kitchen staff
- The brigade system
- Kitchen utensils

MODULE 2

Unit 1 :

- Cooking methods
- Food preparation techniques

Unit 2

- Sauces
- Soups
- Starters
- Pasta and rice
- Recipes

Unit 3

- Meat
- Fish
- Vegetables and side dishes
- Recipes

Unit 4

- Desserts
- Recipes

MODULE 3

Unit 4

Vincenzo Corrado – Marie Antoine Careme – Auguste Escoffier

Docente

ISIS Striano - Terzigno
Programma di Inglese classe IV
Indirizzo Enogastronomia

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MODULE 1

Unit 0

- Catering Sectors
- The Big Employer
- Travel Catering
- Outstanding Profiles

Unit 4

- Staffing
- Job Ads
- Application letter
- Europass Curriculum Vitae

MODULE 2

Unit 1

- Cooking methods
- Food preparation techniques

Unit 2

- Sauces
- Soups
- Starters
- Pasta and rice
- Recipes
- Pots and pans

Unit 3

- Meat
- Fish
- Vegetables and side dishes
- Recipes

Unit 4

- Desserts
- Pastry utensils
- Recipes

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Module3

BRITISH MEALS
MENU
MENU SEQUENCE
MENU TYPES

Module5

NUTRITION
NUTRIENTS
HEALTHY EATING – THE HEALTHY EATING PYRAMID
FUSION-MOLECULAR GASTRONOMY

Dal libro di testo “Cook Book Club Up”

Module1

GLOBAL FOOD SYSTEMS VS SUSTAINABLE FOOD SYSTEMS
SUSTAINABILITY
GOOD, CLEAN, FAIR FOOD : SLOW FOOD
SLOW FOOD PRESIDIA
SLOW FOOD PRESIDIA IN ITALY
PIEDMONT ON A PLATE
LATINUM ON A PLATE
BASSIAMO HAM
APULIA ON A PLATE
CHARMING CAMPANIA
GLOWING SICILY
LIGURIA

Module 2

ORGANIC AND GMO FOOD
FOOD SAFETY AND HYGIENE
HACCP : HYGIENE AND FOOD SAFETY IN CATERING
CLEANING AND DISINFECTION
BACTERIA, VIRUS AND FOOD POISONING
FOOD CONTAMINATION
PREVENTING FOOD BORNE ILLNESSES
FOOD PRESERVATION:
REFRIGERATED STORAGE SYSTEMS
COOK-CHILL AND COOK FREEZE
VACUUM COOKING

Module 3

FOOD ALLERGIES AND INTOLERANCES

Module 4

CATERING – BANQUETING

docente

