

PROGRAMMA PRODOTTI DOLCIARI - Classe terza

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| Module 1 | GRAMMAR | <ul style="list-style-type: none"> • Revision of present, past and future tenses • Past perfect • Past perfect and Simple past |
| Module 2 WELCOME TO THE WORLD OF FOOD | COMPETENCES | <ul style="list-style-type: none"> • Understanding short texts related to the world of food • Getting information about new topics • Making the right choices • Writing short texts about specific topics |
| | TOPICS | Food and cultural identity <ul style="list-style-type: none"> - The role of food - Food and gratitude in Japan and siesta time in Spain |
| | | Food and tradition <ul style="list-style-type: none"> - Globalization and tradition in Italy - Like mamma used to make - The Slow Food movement - Organic food |
| | | Food and health <ul style="list-style-type: none"> - Healthy food choices - Food and fitness |
| | ZOOM IN | <ul style="list-style-type: none"> • Art in cooking • Marzipan • Frutta Martorana • Food quality labels • Tips to become a great, successful chef |
| RECIPES | <ul style="list-style-type: none"> • <i>Chocolate pecan pie bars</i> | |
| Module 3 DIET AND NUTRITION (from Mastering Cooking and Service | COMPETENCES | <ul style="list-style-type: none"> • Talking about healthy eating • Talking about special diets |
| | TOPICS | <ul style="list-style-type: none"> - Healthy eating - The Eatwell Plate - The Mediterranean diet - Other types of diet - Alternative diets - Teen and sport diets - Special diets for food allergies and intolerances |
| | RECIPES | <ul style="list-style-type: none"> - <i>Baked figs & goat's cheese with radicchio</i> |
| Module 4 WHERE TO GO | COMPETENCES | <ul style="list-style-type: none"> • Defining and understanding the catering world • Working in a team • Promoting an event |
| | TOPICS | New eating habits <ul style="list-style-type: none"> - The catering world - The catering industry - The catering business - Getting into the catering industry |
| | | Commercial and travel catering <ul style="list-style-type: none"> - Commercial catering - Bistro - Modern catering requests - Catering on the move |
| | | Industrial and welfare catering <ul style="list-style-type: none"> - Industrial catering - The first factory canteen - Free school meals - Welfare catering |
| ZOOM IN | <ul style="list-style-type: none"> • Street food • The safety of street food • Types of restaurants | |

PROGRAMMA PRODOTTI DOLCIARI – classe quarta

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| Module 1 | GRAMMAR | Revision present, past and future tenses |
| | | Summer readings |
| Module 2 | GRAMMAR | The passive form HAVE something DONE |
| | | If- clauses |
| Module 3 | INSIDE THE KITCHEN | <p>Kitchen staff The uniform Personal hygiene and appearance The kitchen Basic kitchen rules Heavy equipment Kitchen and pastry lab utensils</p> <p>Recipes: Pineapple and apricot teabread Sand cake Strawberry pudding Crumbly fruit pudding</p> |
| Module 4 | FIRST STEPS IN PASTRY | <p>Cereals Fats Eggs and dairy products Basic preparations The history of sugar Yeasts The seven principles of HACCP</p> <p>Recipes: Rice pudding The Neapolitan pastiera Canadian pancakes with maple syrup Fresh egg pasta Hot cross buns Strawberry applesauce</p> |

PROGRAMMA PRODOTTI DOLCIARI - classe quinta

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| Module 1 | GRAMMAR | <ul style="list-style-type: none"> • Revision of present, past, future and conditional tenses • Reported speech |
| Module 2 SWEET AND SAVOURY | TOPICS | <ul style="list-style-type: none"> • Bread and pizza <ul style="list-style-type: none"> • Different types of bread • Pizza: an Italian tradition • Toppings for pizza • Focaccia di Recco • Unleavened pastry <ul style="list-style-type: none"> • Different types of pastry • Shortcrust pastry • Fruit in the kitchen • Pastry without yeast • Puff pastry • Other types of pastry without yeast • Leavened pastry <ul style="list-style-type: none"> • Yeasted pastry and biga • Liqueurs and syrups for pastry • Industrial pastry <ul style="list-style-type: none"> • Industrial pastry vs handmade pastry • Packaging • Industrial baked goods • The list of ingredients on food labels and menus |
| | ZOOM IN | <ul style="list-style-type: none"> • Nuts and dried fruit • Raisins, sultanas and currants • The Tonda Gentile hazelnut • Traditional biscuits |
| Module 3 PUDDINGS | COMPETENCES | <ul style="list-style-type: none"> • Explaining different pudding preparations • Understanding short texts related to new topics |
| | TOPICS | What are “dolci al cucchiaio”? <ul style="list-style-type: none"> - Puddings - Soufflé - The difference between flan and soufflé |
| | | Best loved puddings <ul style="list-style-type: none"> - Delicious desserts - Bunet, Crème caramel, Panna Cotta - The pleasure of cream - Bavarois, Semifreddo, Cheesecake |
| | | Cupcakes and cake design <ul style="list-style-type: none"> - Tempting treats - Frosting or icing |
| ZOOM IN | <ul style="list-style-type: none"> • Creams • A coffee break | |
| Module 4 BRITISH FOOD AND MEALS | COMPETENCES | <ul style="list-style-type: none"> • Getting information about breakfast and teatime in England • Learning how to match food and wine |

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| | TOPICS | Exploring British food <ul style="list-style-type: none"> - British eating habits - Classic favourites - Continental and international breakfast |
| | | British sweet treats <ul style="list-style-type: none"> - Cakes and desserts |
| | | Tea time in Britain <ul style="list-style-type: none"> - Elevenses or tea & coffee break - Afternoon tea |
| | ZOOM IN | <ul style="list-style-type: none"> • Teas and herbal teas • Flowering tea • Food and wine pairing • Dessert wines • Tasting terms |