

PROGRAMMA FINALE DEL DOCENTE

DOCENTE	GABRIELE PEDICINI	DISCIPLINA	LINGUA E CULTURA
		INGLESE	
ISTITUTO	IPEOA	CLASSE	III
MODULO 1 – Revision (materiale in fotocopia fornito dal docente)			
<ul style="list-style-type: none"> ▪ Revision and review of the topics carried out during the previous year <p>GRAMMAR:</p> <p>Irregular verbs</p> <p>Present simple, Present continuous</p> <p>Past simple, Present perfect simple</p> <p>The future (<i>will, to be going to, present continuous</i>)</p> <p>Past simple and Past continuous (<i>when, while</i>)</p> <p><i>If clauses</i> (0, 1st, 2nd Conditional)</p> <p>Relative clauses (<i>who, which, that, when, where, whose</i>)</p> <p>VOCABULARY:</p> <p>Everyday activities, adjectives and time expressions</p> <p>Talking about school routine and past holidays</p> <p>Hobbies, free time and sports</p> <p>Jobs; Life and career paths</p>			
MODULO 2 Microlingua – Unit 1 DAILY SPECIALS			
<ul style="list-style-type: none"> ▪ The Kitchen Brigade <p>Uniforms and Kitchen Staff: the staff, the chef’s uniform, members of the brigade</p> <p>Work experience: talking about past and future working experiences</p> <p>Types of Restaurants and Bars: serving styles and new trends</p> <p>Duties and skills (qualities) of a chef (use of <i>can, would like to, like + ...ing</i>)</p> <p>Making comparison: comparative adjective + than, superlative adjective</p>			
MODULO 3 Microlingua – Unit 2 DAILY SPECIALS			
<ul style="list-style-type: none"> ▪ Kitchen Equipment and Cooking Methods <p>Kitchen Equipment: Utensils and devices in the kitchen</p> <p style="padding-left: 40px;">Cookware (pots and pans), knives, kitchen utensils</p> <p style="padding-left: 40px;">Electrical and large equipment</p>			

Other utensils and their use

Catering machinery

Choosing the right tools: Talking about tools and their use

Making suggestions (*would, should, you'd better*)

Cooking methods: Why is it so important to choose the right cooking method?

Talking about nutritional qualities, appearance and flavours

Negative and positive effect of cooking on food

Kitchen Stations: specialised areas in restaurants

Il Docente

Gabriele Pedicini

Gli allievi rappresentanti di classe

Cortina d'Ampezzo, li 8 giugno 2023