

PROGRAMMA FINALE DEL DOCENTE

DOCENTE	GABRIELE PEDICINI	DISCIPLINA	LINGUA E CULTURA
		INGLESE	
ISTITUTO	IPEOA	CLASSE	IV
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, 3rd 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> <p>Talking about past and future working experiences</p>			
MODULO 2 ENGLISH CULINARY CULTURE AND TRADITION			
<p>Culinary Atlas:</p> <ul style="list-style-type: none"> ▪ <i>England</i> ▪ <i>Ireland</i> 			
MODULO 3 Microlingua – Unit 4 DAILY SPECIALS			
<ul style="list-style-type: none"> ▪ Bakers <p>The Pastry Chefs: Duties and tasks</p> <p style="padding-left: 40px;">Pastry equipment and actions</p> <p>A baking competition: Talking about mistakes in the kitchen</p> <p style="padding-left: 40px;">Positive and negative interactions in a brigade</p> <p>Bread: Yeasts and Flours (every kind of yeast and flour with their qualities and their uses)</p>			

MODULO 4 Microlingua – Unit 9 DAILY SPECIALS

▪ **Purchasing and Storing Food**

Buying food: The purchasing department

Buyers and Suppliers

Role of the chef vs role of the buyer

Analysis of a standard purchasing specification

The standard recipe

Alternative method of purchasing: “Zero mile” products (their advantages for health, the environment and for the reduction of costs)

Receiving food delivery and dealing with food suppliers: complain about a food delivery

How to store food properly in your restaurant: Stock rotation (“First in, First out”)

Food labelling

Keep food in airtight containers

Meat stored low

Importance of cleanliness and hygiene

Il Docente

Gabriele Pedicini

Gli allievi rappresentanti di classe

Cortina d’Ampezzo, li 8 giugno 2023