



DOCENTE: LUCIA COLOMBO

MATERIA: INGLESE

CLASSE: 4[^] **SEZIONE:** B **INDIRIZZO:** ENO

ANNO SCOLASTICO: 2018/2019

1. PROGRAMMA SVOLTO

CONTENUTI (/SAPERI) SVILUPPATI NEL I° QUADRIMESTRE (Moduli e UDA) :	<p>WORK PLACEMENT: come raccontare l'esperienza di Stage – Report and interview https://beenglishbehappy.weebly.com/internship.html</p> <p>COOKING WITH HERBS AND SPICES: lavoro di ricerca individuale e di gruppo, redazione di ricette a tema. PARSLEY, CINNAMON, CORIANDER, THYME, MARJORAM, TARRAGON... https://beenglishbehappy.weebly.com/aromatic-herbs-and-spices-cookbook.html</p> <p>TRADITIONAL ENGLISH BREAKFAST: cooking eggs (How many different ways can you cook and egg?) (Dal libro <i>English Traditional Recipes A Heritage of food and cooking...</i>, di A. Yates)</p> <p>MENU: Storia del menu, sequenza delle portate (Escoffier). Come redigere un menu – come tradurre i nomi dei piatti – regole di design – menu per tipologie di ristorante; applicazione pratica delle regole (GROUP WORK & INDIVIDUAL PROJECT)</p> <p>Regioni Italiane – “EATINERARIES”. Collecting data and reporting about: Geography, climate, main tourist destinations/attractions, Traditions, Products, Regional Dishes, Wines - Typical recipes, most famous chefs and restaurants (PROJECTS). Writing a typical menu, writing and reporting in details about typical recipes.</p> <p>Ricerche individuali su VALLE D'AOSTA – PIEMONTE – LOMBARDIA – VENETO – LIGURIA – TRENTO-ALTO ADIGE – FRIULI-VENEZIA GIULIA – EMILIA ROMAGNA – TOSCANA – UMBRIA – LAZIO – PUGLIA – CALABRIA – ABRUZZO – MARCHE – CAMPANIA – SICILIA – SARDEGNA.</p>
CONTENUTI (/SAPERI) SVILUPPATI NEL II° QUADRIMESTRE (Moduli e UDA) :	<p>CHEFS AND CULINARY HISTORY. Master from the past: CORRADO, CAREME, ESCOFFIER, ARTUSI. Culinary history: ROMAN AND MEDIEVAL AGE, RENAISSANCE, WORLD WARS, ECONOMIC BOOM, GLOBALIZATION (Libro di testo: “Meet the Masters”)</p> <p>COOKING FISH: lavoro di ricerca individuale e di gruppo, redazione di ricette a tema. HOW TO CHOOSE FISH, HOW TO PREPARE FISH, COOKING FISH THE BASICS; FISH EXAMPLES.(+ ricerche individuali) https://beenglishbehappy.weebly.com/fish-world.html https://beenglishbehappy.weebly.com/sea-products.html</p>



**COMPETENZE E
CONTENUTI
SVILUPPATI NEL CORSO
DELL'INTERO ANNO
SCOLASTICO**

FOOD AND WINE MATCHING: Wine Appellation – Wine appreciation - key vocabulary – Wine analysis – Food Analysis – Pairing food and wine – most famous Italian and International Wines

<https://beenglishbehappy.weebly.com/wine.html>

<https://beenglishbehappy.weebly.com/food-analysis.html>

<https://beenglishbehappy.weebly.com/wine-analysis.html>

<https://beenglishbehappy.weebly.com/wf-matching.html>

Attività trasversali:

- Comprendere la recensione di un ristorante
- Confrontare tradizioni alimentari differenti
- Fare ricerche sul Web e riportare i risultati su ricette e alimenti tipici

Sviluppo delle competenze richieste per affrontare una certificazione linguistica B1:

Language functions:

- Talking about the future – informing and predicting
- Expressing preferences
- Talking about events in definite and recent past
- Giving reasons
- Stating the duration of events
- Quantifying

Grammar:

- Present perfect tense, including use with for, since, ever, never, just
- Connecting clauses using because
- Will referring to the future for informing and predicting
- Adjectives and adverbials of quantity, eg. A lot (of), not very much, many
- Expressions of preference, eg. I prefer, I'd rather

Lexis:

- Vocabulary specific to the Topic Area (students' individual choice)
- Expressions relating to past and future time, eg. two days ago, in the future
- Phrases and expressions relating to the language functions listed above

Data, 03/06/2019

Gli Studenti.....
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Il Docente.....