

PROGRAMMA CLASSE 4 H A.S. 2022/2023

DISCIPLINA: INGLESE

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LIBRO DI TESTO: "MASTERING - COOKING" – ELI - FOTOCOPIE - DOCUMENTI PUBBLICATI SU CLASSROOM

MODULE 1- FOODS AND PREPARATION

How to describe the different categories of foods and their nutritional properties

- Cereals.
- Cooking fats
- Fruit and vegetables.

MODULE 2 COOKING METHODS

- Water cooking techniques
- Cooking with fat
- Heat cooking techniques
- Mixed cooking techniques

MODULE 3- MENU PLANNING

How to design a menu. Be familiar with different menu formats. Understand menus.

- Designing menus
- Menus formats
- Understanding menus
- Breakfast, lunch and dinner menus
- Religious menus: Hindus, Buddhists, Halal, Kosher, Sikh, Christian.

Approfondimenti sui menu religiosi: Kosher e Halal

Video

What is kosher food?

What is halal food?

Understanding halal

How to prepare a halal meal

Photocopies

Introduction to kosher food: read and translate before watching the video about kosher food.

questions about kosher food.

Questions about halal food.

