

I.P.S.S.A.R. "Ugo Tognazzi" - VELLETRI  
**PROGRAMMA SVOLTO 3°B cucina**  
**A.S. 2019/2020**

**MATERIA:** Inglese

**DOCENTE:** Marsili Michela

**Libro di testo:** P.Caruso, A. Piccigalli, *Daily Specials*, Le Monnier scuola

**Unit 1: The Kitchen Brigade**

- The Staff
- The chef's uniform
- Members of the brigade
- Talking about your work experience
- Types of restaurant and bars

**Unit 2: Kitchen equipment and cooking methods**

- Kitchen equipment
- Utensils and devices in the kitchen: cookware, knives, kitchen utensils, electrical and large equipment, other utensils and their use
- Choosing the right tools
- Cooking methods
- Why do we cook?
- Kitchen stations

**Unit 3: Recipes and Menus**

- Recipes
- Weights and measures
- Food packaging and quantities
- Cooking instructions
- Menus
- Deciding a menu
- Creating restaurant menus

**Grammar:** ripasso delle principali strutture grammaticali (pronomi e aggettivi possessivi; preposizioni di luogo; verbo *be/have*; present simple e continuous; preposizioni di tempo e luogo; past simple); Comparativi e Superlativi; Present perfect simple and continuous.

Velletri, 8 giugno 2020

L'insegnante  
Prof.ssa Marsili Michela