



Ministero dell'Istruzione e del Merito

ISTITUTO PROFESSIONALE DI STATO SERVIZI PER L'ENOGASTONOMIA E L'OSPITALITÀ ALBERGHIERA
CON CONVITTO ANNESSO E CORSO SERALE
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PROGRAMMA DI LINGUA INGLESE

CLASSE IV SEZIONE F

PROF. MARIAGIOVANNA MACRI'

SWEET AND SAVOURY Different types of bread. Pizza: an Italian tradition. Different types of pastry. Shortcrust pastry and fruit. Fruit in the kitchen. Pastry without yeast. Puff pastry. Leavened products. Yeasted pastry and biga. Industrial pastry vs handmade pastry. Nuts and dried fruit. Aromatic herbs. Spices. Grammar revision

CHOCOLATE HEAVEN History of chocolate. Where does chocolate come from? How is it made? What makes different types of chocolate? Chocolate, the king of ingredients. Chocolate in the UK. Chocolate in Italy. Gianduaia. The shapes of chocolate. Ganache. Grammar revision

PUDDINGS Puddings Soufflé: a classic of French cuisine. Delicious desserts. From Bunet, Crème caramel, Panna Cotta...to bavarois, semifreddo, cheesecake.

Educazione Civica: European Union

Il professore

Mariagiovanna Macri

Soverato, li 05/06/2024