


Sistema di gestione per la Qualità UNI EN ISO 9001:2015	Modulo lavoro	Pagina 1 di 2	I. I. S.S. "E VANONI" MENAGGIO 
	Allegato ML 2-08 PROGRAMMA SVOLTO		

ANNO SCOLASTICO	2023-2024
CLASSE	3°R
MATERIA	INGLESE
DOCENTE	MARIA LAURA CONFLITTI

ARGOMENTI SVOLTI

Libro di testo: **"ON MY WAY"** di Olga Cibelli- Daniela d'Avino – Ed.CLITT.
Materiali forniti dal docente.

UNIT 9: OPEN BAR

Vocabolario: Time adverbs; Time expressions.

Funzioni linguistiche: Talking about experiences; Talking about recent events; Comparing and contrasting.

Grammatica: Present Perfect (ever, never, just, already, yet, for, since); Present perfect VS Past simple; Been / Gone; Comparatives, regular and irregular; Superlatives, regular and irregular.

Abilità: Talking about personal experiences; summary of a past event.

UNIT 10: OPEN DOORS

Vocabolario: Hotel room types, facilities, services, amenities.

Funzioni linguistiche: Talking about what was happening; Describing past events; Past habits; Describing and giving extra information; Describing room types.

Grammatica: Past continuous (when, while, as); Past continuous and Past simple; Used to; Non-defining and defining clauses.

Abilità: Describing room types; Booking a hotel room – asking for and giving information.

UNIT 11: LEISURE TIME

Vocabolario: Leisure time; The weather; Facilities, location, history of a place.

Funzioni linguistiche: Talking about: Scheduled times, Future planned events, Future intentions; Predicting events based on visible facts; Expressing predictions, promises, hopes; Talking about the weather; Introducing a tourist attraction.

Grammatica: Future forms; Present simple and Present continuous as future; Be going to (intentions and predictions); Will / won't; Possessive pronouns.


Abilità: Talking about leisure activities; Introducing a tourist attraction.

Unità di Apprendimento I° quadrimestre **"GESTIONE DEL MAGAZZINO"**

- The main methods of food purchasing: Formal, Informal, and other variations.
- The chef's responsibilities when purchasing food: writing items to cook dishes, writing standard purchasing specifications, filling in purchase request forms, and signing receipts when receiving food deliveries.
- Standard Purchasing Specifications for meat, seafood, poultry, processed fruits/vegetables, and fresh fruits/vegetables.
- Receiving food delivery and the Temperature Danger Zone.
- How to store food: Stock rotation, food labelling, usage of containers, temperature control.

Unità di Apprendimento II° quadrimestre **"MENU COMPLETO"**

- The history of the menu.
- The design of the menu: description, layout, and pricing.
- Psychological tricks used when designing a menu.
- Types of menu: À la carte, Table d'hôte, and other variations.
- The food categories on the menu and related recipes: Appetizers, soups, pasta/rice, salads, main course, sandwiches, burgers, side dishes, desserts, specials, beverages.
- The five Mother sauces: Béchamel, velouté, espagnole, hollandaise, tomato.

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EVENTUALI ARGOMENTI DI EDUCAZIONE CIVICA TRATTATI

Argomenti non presenti.

EVENTUALI ARGOMENTI DEL CURRICOLO DIGITALE TRATTATI

Argomenti non presenti.

EVENTUALI ARGOMENTI INERENTI LE ATTIVITA' DI ORIENTAMENTO TRATTATI

Stesura Curriculum Vitae in lingua inglese.
 Stesura relazione di stage in lingua inglese.

Menaggio, _____

FIRMA DEGLI ALUNNI

FIRMA DOCENTE
