



I.P.S.S.A.R

ISTITUTO **P**ROFESSIONALE DI **S**TATO **S**ERVIZI PER L'**E**NOGASTRONOMIA E L'**O**SPITALITÀ **A**LBERGHIERA

CON CONVITTO ANNESSO – CORSO SERALE

PROGRAMMA LINGUA E CIVILTÀ INGLESE

ANNO SCOLASTICO 2025/2026

CLASSE IV G

Libro di testo: *Mastering cooking and service premium*, ELI

Unit 5: FOOD SUPPLIES AND INGREDIENTS Sourcing suppliers Storing food (p. 84) Food ingredients (p. 86) Cereals (p. 86) Types of fruit and vegetables (p. 88) Dairy products (p. 90) Eggs (p. 91) Meat and poultry (p. 92) Fish (p. 94) Pulses (p. 96) Fats (p. 97) Herbs, spices and condiments (p.98)	Unit 14: AT THE BAR Types of bars (p. 244) Bar, café and pub stuff (p. 246) Bar layout and set-up (p. 248) Bar glassware and equipment: Glasses (p. 250) Lab + vocabulary Greeting and serving customers (p. 253) Making suggestions and describing drinks (p. 255)
Unit 6: COOKING TECHNIQUES Cutting techniques (p. 104) Pre-cooking techniques (p. 105) Water cooking techniques (p. 106) Cooking with fats (p. 107) Heat cooking techniques (p. 108) Mixed cooking techniques (p. 109) Molecular gastronomy (p. 110)	Unit 15: BEVERAGES Wine (p. 256) Wine appellation (p. 258) Beer (p. 260) Spirits and liqueurs (p. 262) Cocktails (p. 264) Juices, milkshakes and frappés (p. 266) Hot drinks (p. 267) Lab + vocabulary Describing wines and giving examples (p. 269) Cocktails: 1/2 ricette scelte