

3H Programma Svolto 2025-2026

Disciplina: Lingua straniera inglese

Docente: Marcella Truglio

Periodo	Contenuto	Abilità	Conoscenze	Competenze
Sett-Nov	Unit 0: What's hospitality (Introduction only) Unit 1: Being a cook	Describing the hospitality industry Understanding rules for personal hygiene Explaining roles in a kitchen	What's hospitality The qualities of a good cook The cook's uniform The chef's hat Personal hygiene The kitchen brigade Michelin restaurants Present Simple Imperatives Adverbs of Frequency	Being able to read simple texts about the hospitality industry, dos and don'ts in the kitchen. Being able to navigate the Michelin Guide. Being able to explain hygiene rules in the kitchen. Being able to distinguish and explain roles in the kitchen. Being able to describe the qualities of a good chef.
Obbiettivi Minimi		Listing chef qualities. Identifying items of a chef's uniform. Explaining kitchen brigade members and tasks. Explaining basic personal hygiene rules. Key Vocabulary: chef qualities, chef uniform, kitchen brigade members		
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Dic-Gen	Unit 2: The Kitchen	Explaining what different equipment is and what it is used for.	Commercial kitchen layouts Kitchen areas Kitchen equipment Food preparation appliances and devices Pots, pans, kitchen utensils	Understanding short texts and audios on the topic of kitchen layouts, areas and equipment.

Obbiettivi Minimi		Naming kitchen areas, equipment and utensils. Explaining what specific equipment and utensils are used for. Key vocabulary: kitchen areas, equipment, utensils		
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Gen-Feb	Educazione Civica: Gender Equality	Recognising and being able to use key terms regarding gender equality	Key terms and notions regarding gender quality	Understand the meaning of gender equality and recognize its importance in contemporary society. Promote attitudes of respect, cooperation, and equality between men and women.
Obbiettivi Minimi		Key vocabulary: gender equality		
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Feb-Apr	Unit 3: Ingredients	Explaining the characteristics of different ingredients.	Plant-based ingredients: fruit, vegetables, cereals and pulses Meat-based ingredients: meat, fish, eggs, milk and dairy	Being able to describe the characteristics of an ingredient. Being able to understand short texts and audios regarding different ingredients.
Obbiettivi Minimi		Being able to list and categorise ingredients. Key vocabulary: plant based and meat based ingredients		
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Apr	UDA: Il pane è un atto umano	Recognising different types of bread and bread making procedures	Types of bread Bread making procedure	Being able to understand short texts and audios on a known topic.
Obbiettivi Minimi		Key vocabulary: bread types, bread ingredients Being able to explain how to make bread		
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Mag	Effective Communication: Getting ready for the service	Making suggestions and requests. Offering to do something.	Utensils Ingredients Have we got...? Let's.. Shall we.. Why don't we.. What about..?	Being able to conduct dialogues in the kitchen checking utensils and ingredients, making suggestions, offering to do something and making requests.

			I'll... Can/Could/Will /Would you...?	
Obbiettivi Minimi		Key vocabulary: utensils and ingredients Key functions for checking items, making suggestions, offering and making requests: Have we got...? I'll... Let's... Can you...?		
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Maggio	Culture Focus: English- speaking countries	Recognising the cultural and intercultural dimension of the language.	English-speaking countries. Australia. Socio-cultural aspects of countries where English is spoken.	Understanding short texts and audios. Expressing opinions.
Obbiettivi Minimi		Being able to understand short texts and audios regarding English-speaking countries.		