

4H Programma Svolto 2025-2026

Disciplina: Lingua Straniera Inglese

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Periodo	Contenuto	Abilità	Conoscenze	Competenze
Sett-Ott	Unit 1: Being a Cook	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 Adverbs of Frequency Imperatives	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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Nov-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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Genn-Feb	Educazione Civica: #Lovefoodhatewaste	Recognising and being able to use key terms regarding food waste	Key terms and notions regarding food waste	Understand the meaning of food waste and recognize its significance in society. Promote attitudes of awareness, sustainability and our place in the world as global citizens.
Obbiettivi Minimi		Key vocabulary: food waste		
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Feb - Mar	Unit 4: Cooking Processes	Expressing weights and measures Describing food preparation techniques and cooking methods Understanding a recipe Deciding how to plate food	Weights and measures Food preparation techniques Cooking methods: wet, dry, fat-based, mixed Recipe language Present Continuous	Understanding the difference between imperial and metric measurements used in different countries. Defining and discussing the advantages and disadvantages of varying food preparation techniques and cooking methods. Understanding a recipe and being able to translate

				from Italian and English. Working as a part of a group.
Obbiettivi Minimi		Key vocabulary: measurements, food preparation techniques, cooking methods Naming and giving basic descriptions techniques and methods. Recognising parts of a recipe and being able to follow a simple one. Expressing opinions.		
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Aprile	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..? I'll... Can/Could/Will/Would you...?	Being able to conduct dialogues in the kitchen checking utensils and ingredients, making suggestions, offering to do something and making requests.
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.		