

4I Programma Svolto 2025-2026

Disciplina: Lingua Straniera Inglese

Docente: Marcella Truglio

Periodo	Contenuto	Abilità	Conoscenze	Competenze
Sett-Feb	Unit 9: Beverages	Describing non-alcoholic and alcoholic beverages Wine classification and labelling, creating a wine list, food and wine, matching, how to taste wine, analysing wine, identifying parts of a wine label	Non-alcoholic hot beverages: coffee, tea, hot chocolate Non-alcoholic cold beverages: soft drinks, juices, frappés, smoothies, milkshakes, mocktails Alcoholic beverages: wine, beer, spirits and liqueurs, cocktails	Understanding short texts and audios. Describing and explaining alcoholic and non-alcoholic beverages. Acquiring general knowledge on the history of certain beverages, and cultural traditions and differences. Being able to distinguish wine labels and classifications. Being able to make a presentation.
Obbiettivi Minimi		Key Vocabulary: non-alcoholic and alcoholic beverages, wine classifications/labels, wine characteristics Basic understanding historical and cultural traditions and differences. Basic descriptions of beverages. Basic ability to pair a wine to food, identify parts of a wine label.		
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Mar	Educazione Civica: #Lovefoodhate waste	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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Mar-Maggio	Unit 10: The Service	Recognising the utensils and equipment present in the restaurant. Being able to choose and apply different types of service according to the occasion.	Dining room preparation and table setting Service etiquette Types of service Buffet service Gueridon service Flambéing Filleting fish Sequencing lexis. Verb-noun collocations. Must/Should.	Understanding short texts and audios. Describing different types of dining room preparation and types of service. Being able to work in a group. Making a presentation.
Obbiettivi Minimi		Key vocabulary: dining room utensils and equipment. Being able to label utensils and equipment and explain purpose and positioning. Being able to distinguish between different service etiquette and types of service.		
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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.		