

5H Programma Svolto 2025-2026

Materia: Lingua Straniera Inglese

Docente: Marcella Truglio

Periodo	Contenuto	Abilità	Conoscenze	Competenze
Sett-Dic	Module 5: Ingredients Unit 1: The rainbow colours of fruit and vegetables Unit 2: Meats and cured meats Unit 3: Fish and seafood Aromatic herbs and spices	Composing and translating menus. Understanding recipes. Placing orders with suppliers.	Fruit and vegetables Meat and cured meats Fish and seafood Aromatic herbs and spices Recipe focus: imperatives, cooking verbs, sequencers Quantities and numbers Comparatives and superlatives Functions for placing, checking and changing orders	Being able to write work-related texts. Being able to negotiate work-related phone calls and. Being able to conduct work-related dialogues.
Obbiettivi Minimi		Key Vocabulary: plant and meat-based ingredients Being able to translate a basic menu. Being able to read a recipe. Being able to compare two items. Being able to conduct work-related dialogues.		
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Dic	Module 4: First Steps in Cooking Unit 4 Principles of HACCP	Being able to list possible hazards Being able to identify CCPs	The Seven Principles of HACCP	Being able to write and present work documents
Obbiettivi Minimi		Being able to write a HACCP warning and document.		
Periodo	Contenuto	Abilità	Conoscenze	Competenze
Feb	Educazione Civica: Do I really need this?	Being able to talk about global issues	Acting as a global citizen The 6 Rs	Being able to debate for and

	(Sviluppo economico e sostenibilità)			against a statement
Obbiettivi Minimi		Key vocabular: the 6 Rs Being able to expound and defend a point of view		
Periodo	Contenuto	Abilità	Conoscenze	Competenze
Feb-Apr	Module 6: Cooking Techniques Unit 1: Radiant Heat Cooking Unit 2: Liquid-based Cooking Techniques Unit 3: Fat-based Cooking Techniques Unit 4: Mixed Cooking Techniques	Asking and writing about experiences Discussing cooking methods	Cooking techniques Cooking verbs Past simple Talking about experiences	Understanding short texts related to known topics Getting information about different cooking techniques Talking about personal experiences
Obbiettivi Minimi		Key vocabulary: cooking techniques, cooking verbs Be able to describe different cooking techniques. Be able to describe a personal experience.		
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Maggio	Esercitazione esame di maturità			