

Contenuti disciplinari Lingue Straniere classe 3^ PRODUZIONE DOCIARIA ARTIGIANALE E INDUSTRIALE

1) PER.... COMINCIARE

FRANCESE

- Se présenter.
- Parler de ses goûtes et préférences en matière de sucreries
- Les actions de pâtisserie.

INGLESE

- Introduce yourself
- talking about a recipe and food preferences
- actions in the kitchen

2) FIGURE PROFESSIONALI

FRANCESE

- La brigade de cuisine
- La hiérarchie du personnel de pâtisserie
- Les tâches
- Composition d'une recette

INGLESE

- The kitchen Brigade
- The chef uniform
- Pastry recipes

Functions:

- Giving orders/instructions
- Prohibitions

3) L'AMBIENTE DI CUCINA

FRANCESE

- La tenue professionnelle
- Visite guidée du labo
- Instruments et ustensiles

INGLESE

- Kitchen and pastry lab utensils.
- Verbs used in cooking and pastry making

Functions:

- Talking about quantities
- Asking about quantities
- Asking for/offering help

4) PREPARARE UN PIATTO

FRANCESE

- Les ingrédients de base
- Les crèmes et les pâtes en pâtisserie
- Le chocolat
- Méthodes de cuisson.
- Recettes (lire et comprendre une recette)

INGLESE

- Puddings
- Soufflé: a classic of French cuisine
- Best loved puddings 185
- Delicious desserts
- From Bunet, Crème caramel, Panna Cotta...
- The pleasure of cream
- ...to bavaois, semifreddo, cheesecake...
- Cupcakes and cake design
- History of chocolate
- Chocolate timeline
- How is chocolate made?
- Where does chocolate come from?
- Chocolate varieties 153
- Chocolate in pastry around the world