

ISTITUTO STATALE DI ISTRUZIONE SUPERIORE "SANDRO PERTINI"



ISTITUTO PROFESSIONALE INDUSTRIA E ARTIGIANATO: Manutenzione e assistenza tecnica
 ISTITUTO PROFESSIONALE SERVIZI: Enogastronomia e ospitalità alberghiera - Servizi Socio-sanitari
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ANNO SCOLASTICO:	2025-2026
CLASSE:	4 AEN
MATERIA:	Lingua Inglese
DOCENTE:	Tommaso Puppini
LIBRO DI TESTO:	Flavours
COMPETENZA DI INDIRIZZO: Unit 5 Meals and Menu.	
Conoscenze/Contenuti	. Vocabulary: International breakfast food and compositions. Function: Describe what are the main food that can be served in different countries and recognize witch fruit came from them.
COMPETENZA DI INDIRIZZO Unit 3: Vegetables-origin ingredient.	
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Conoscenze/Contenuti	Vocabulary :Vegetables-origin ingredient, Fruit, Pulses, cereals, Herbs and spices. Functions: describe the different types of fruit and vegetables and other Vegetable origin ingredient. Describe the differences between dry species and Fresh species anh how to store them. Describe how to use different types of cereals. Describe which ingredients can be used in different ethnic cuisine. Describe the ripening process of fruits. and the best time to buy it.
COMPETENZA DI INDIRIZZO Unit 3: Animal origin ingredient.	
Conoscenze/Contenuti	Vocabuary: Meat, Fish, Eggs, Milk and dairy products. Functions: Describe the different types of animal-origin ingredients. Tell the main cuts of beef. differences between red meat and white meat. Differences between fresh water fish and saltwater fish and from their nutritional point of view. Describe the different dairy products. Describe the main system of egg productions.
COMPETENZA DI INDIRIZZO: Food preparation techniques.	
Conoscenze/Contenuti	Vocabulary: Food preparations techniques. Functions: describe the best food preparation techniques for different meals.

Monfalcone, 14 giugno 2026

Firma
Tommaso Puppini