

**PROGRAMMA SVOLTO  
LINGUA E CIVILTÀ INGLESE  
CLASSE IIIC  
ANNO SCOLASTICO 2015/16  
INS. SIMONA DE FABIIS**

<b>TOPICS, NOTIONS, FUNCTIONS</b>	<b>GRAMMAR</b>	<b>SKILLS</b>
<b>THE STAFF</b> Meet the restaurant staff The kitchen brigade( Specific duties and responsibilities) Hygiene	Simple past vs. present perfect Present continuous as future use To be going to Will, shall Ripasso programma biennio Passive form Ing form as subject To be responsible for, to be in charge of	Express your opinion about the school and yourself Understand information about a chef de partie's duties and routine Learn vocabulary related to the kitchen brigade and their rules
<b>THE STAFF Dress code and personal hygiene</b> Uniform Rules about dress code Rules of personal appearance and Hygiene	Imperative forms Must, mustn't, have to, don't have to, needn't, should, shouldn't, be forbidden be allowed to express orders, rules etc.	Understand rules about dress code and personal hygiene learn vocabulary related Act as a mediator between members of the kitchen brigade
<b>THE STAFF the kitchen and the equipment</b> Kitchen layout Heavy equipment Safety in the kitchen Hygiene	Prepositions and expressions of place Shall I...?  If close (first grade)	Understand warnings and instructions about accidents in the kitchen Learn vocabulary related

**MODULE 3:FOODS AND PREPARATION AND MODULE 4: COOKING**

<b>FOOD PRESERVATION</b> Cookery methods Kitchen utensils Pots and pans	Sostantivi usati come aggettivi Verbs used in the kitchen Imperatives to write a recipe	Understand orders from chef Learn vocabulary related to cookery methods How to cut vegetables Write a recipe Asking and giving instruction
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