



*Istituto di Istruzione Secondaria Superiore  
"Archimede"*

## **LINGUA E CIVILTÀ INGLESE**

Programma svolto  
Anno Scolastico 2020/2021

### **SERVIZI ALBERGHIERI - INDIRIZZO ENOGASTRONOMIA**

Classe V sezione A

Docente: Prof.ssa Serena Gozzo

#### **Health and Safety**

- HACCP
  - HACCP principles
  - Food transmitted infections and food poisoning
  - Food contamination: risks and preventive measures

#### ***Diet and nutrition***

- *The eatwell plate*
- *Organic food and GMOs*
- *The Mediterranean diet*
- *Teenagers and diet*
- *Sports diet*
- *Food and allergies*
- *Eating disorders*
- *Alternative diets (1): macrobiotics, vegetarian, vegan*
- *Alternative diets (2): raw food, fruitarian and dissociated diets*
- *Healthy recipes*

#### ***Career paths***

- *How to become a chef*
- *How to become a bartender, sommelier or waiting staff*
- *How to become a food and beverage manager*
- *New professional figures*



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***Getting a job***

- *How to write a Curriculum Vitae*
- *How to write a covering letter*
- *Job advertisements*
- *Getting ready for an interview*

**CULINARY CULTURE**

***Culinary geography***

- *Food in the UK*
- *Traditional northern food UK*
- *Food in the USA*

**EDUCAZIONE CIVICA**

- *UK Institutions*
- *American Institutions*
- *EU Institutions*

Rosolini, 09 Giugno 2021

*Gli studenti*

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*La docente*

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