

Sistema di gestione per la Qualità UNI EN ISO 9001:2015	Modulo lavoro	Pagina 1 di 2	I. I. S.S. "E. VANONI" MENAGGIO 
	Allegato ML 2-08 PROGRAMMA SVOLTO	Versione 10 aprile 2024	

ANNO SCOLASTICO	2023-2024
CLASSE	2°R
MATERIA	INGLESE
DOCENTE	MARIA LAURA CONFLITTI

ARGOMENTI SVOLTI

Libro di testo: "**ON MY WAY**" di Olga Cibelli- Daniela d'Avino – Ed.CLITT.

Materiali forniti dal docente.

UNIT 6: FIT AT SCHOOL

Vocabolario: Months, ordinal numbers; dates; sports, play/do/go.

Funzioni linguistiche: Talking about actions in progress; talking about temporary actions; talking about future plans, talking about sports; facilities and equipment.

Grammatica: Present continuous; Present simple VS present continuous; time expressions with present continuous, dynamic and stative verbs; prepositions of time (at, on, in).

Abilità: Talking about sports activities; descriptions of pictures; identifying actions in progress; asking for repetition and clarification.

UNIT 7: LIFE AT COLLEGE

Vocabolario: Quantifiers; food and drinks.

Funzioni linguistiche: Talking about quantities; expressing obligations; prohibitions, necessities, deductions; asking for and giving advice; suggesting and offering help; describing a picture.

Grammatica: Countable and uncountable nouns; some, any, no; much, many, a lot of, a little, a few, too much, too many, too, enough; must, mustn't, have to, don't have to; should, shouldn't.

Abilità: Talking about obligations; different eating habits.

UNIT 8: OPEN DAY

Vocabolario: Past time expressions; prepositions of place.

Funzioni linguistiche: Talking about past events and activities; locating people, things, and places.

Grammatica: Past simple verb; past time expressions; past time: regular and irregular verbs; subject and object questions.

Abilità: Expressing opinions, agreeing, disagreeing.

UNIT 9: OPEN BAR

Vocabolario: Time adverbs; time expressions.

Funzioni linguistiche: Talking about experiences; talking about recent events.

Grammatica: Present perfect (ever, never, just, already, yet); present perfect (for and since).

Unità di Apprendimento I° quadrimestre "LE CARNI ED I PRODOTTI ITTICI"

- Categories of meat and related vocabulary: red meat, poultry, fish, seafood.
- Cuts of meat and their general properties: cow, pork, lamb, poultry, fish.
- Cooking methods.
- Meat tenderness and marbling.
- Differences between cooking red meat/poultry and fish.
- Minimum cooking temperature, temperature danger zone, and hot holding.

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Unità di Apprendimento II° quadri mestre “**PANIFICAZIONE, ARTE BIANCA E PRIMI PIATTI**”

- Categories of utensils and devices in the kitchen and related vocabulary.
- Units of measurement for solid and liquid ingredients: metric and American.
- Oven temperatures: Fahrenheit and Celsius.
- Bread: history, types, ingredients, and recipes.
- Pizza: history, types, ingredients, and recipes.
- Pasta: properties, types, ingredients, shapes, and recipes.

EVENTUALI ARGOMENTI DI EDUCAZIONE CIVICA TRATTATI

Argomenti non presenti.

EVENTUALI ARGOMENTI DEL CURRICOLO DIGITALE TRATTATI

Argomenti non presenti.

EVENTUALI ARGOMENTI INERENTI LE ATTIVITA' DI ORIENTAMENTO TRATTATI

Argomenti non presenti.

Menaggio, _____

FIRMA DEGLI ALUNNI

FIRMA DOCENTE
