



ISTITUTO TECNICO ECONOMICO E TECNOLOGICO
“PADRE A.M. TANNOIA”
CORATO-RUVO DI PUGLIA (BA)

PROGRAMMA SVOLTO

ANNO SCOLASTICO 2023/2024

DISCIPLINA	Lingua Inglese
CLASSE	5
SEZIONE	Agro
INDIRIZZO	Agraria, Agroalimentare, agroindustria
SEDE	CORATO
DOCENTE	PROF.SSA Angela Lotito

PERCORSO DI APPRENDIMENTO

N.	Titolo dell'U.d.A.	Contenuti trattati
1	<i>Focus on INVALSI</i>	<ul style="list-style-type: none"> • Videos form BRITISH COUNCIL, BBC • listening • speaking activities: b1, b2 • past perfect • the passive • analyzing advantages and disadvantages • how to make an oral presentation • how to describe causes and effects
2	<i>Establishin and maintaining an olive grow</i>	<ul style="list-style-type: none"> • where olive trees grow • soil • topography and grove layout • olive maturity stages • pruning
3	<i>Olive oil extraction</i>	<ul style="list-style-type: none"> • <i>olive oil processing</i> • <i>definition of olive oils</i> • <i>characteristics of olive oil</i> • <i>benefits of olive oil</i>
4	<i>Grape cultivation</i>	<ul style="list-style-type: none"> • <i>grapevine annual cycle</i> • <i>choosing a cultivar</i> • <i>wine grapes harvest</i>
5	Wine making process	<ul style="list-style-type: none"> • <i>steps of winemaking</i> • <i>fermentations</i> • <i>some Italian wines at a glance</i> • <i>wine tasting</i>
6	Food industry	<ul style="list-style-type: none"> • <i>food preservation</i> • <i>food safety: HACCP</i>
7	Milk and dairy products	<ul style="list-style-type: none"> • <i>milk processing</i> • <i>types of milk and milk products</i> • <i>cheese</i>

Libro/i di testo:

Hands on farming di Paola Gherardelli – Zanichelli


Contributo disciplinare all'insegnamento trasversale di Educazione Civica

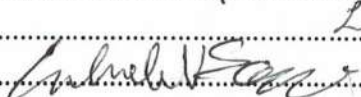
Numero di ore: 5

Argomenti: Organic wines

Corato, 04/06/2024

Gli studenti







Il/La docente

prof.ssa Angela Lotito
