

ISTITUTO PARITARIO SANDRO PERTINI

ISTITUTO TECNICO SETTORE TECNOLOGICO

Indirizzo: AGRARIA, AGROALIMENTARE E AGROINDUSTRIA

Articolazione: PRODUZIONI E TRASFORMAZIONI

Materia: **LINGUA E CIVILTÀ INGLESE CLASSE: QUARTA SEZ.A**

MESI	SETT	OTT	NOV	DIC	GEN	FEB	MAR	APR	MAG	GIUG
ARGOMENTI										
<u>MODULO 6 – A HEALTHY LIFE</u> Unit 11 (Legumes, cereals and potatoes): Legumes; Cereal crops; The potato Unit 12 (Vegetables and fruit): Vegetables; Tomato: fruit or vegetable?; Fruit bearing plants; Pome fruits; Stone fruits or drupes; Grapes; Soft fruit/berries; Citrus; Fruits from the world Unit 13 (Eat better to live longer): Optium diet for optimum health; Fruit and vegetables in a healthy diet; Carbohydrates: a source of energy; The nutritional properties of legumes; Getting in tune with the seasons; What is organic food?; Consumers’ concerns about food; Food safety and quality control: the HACCP system; What is genetic engineering? <u>GRAMMAR:</u> The prefixes: “super”;_Compound adjectives; Phrasal verbs with “to keep”;_Will; The comparatives; Some, any, no/not any, none	X	X	X							
<u>MODULO 7 – WHAT’S WRONG WITH MY PLANTS?</u> Unit 14 (Managing plant problems):_The adversities of crops; Plant diseases; Colour changes in leaves can reveal the health condition of plants; Prevention is the best cure Unit 15 (Pests and weeds): Pests, a threat to the life of plants; Weeds: don’t let them grow under your feet; Unit 16 (Natural versus synthetic compounds):_Chemical compounds after nature’s balance and endanger human health; Chemical compounds: a vicious circle; Know more about pesticides;Organic pesticides <u>GRAMMAR:</u> The suffixes “-ish”; Phrasal verbs with “to set”; Interrogative words; In, at, on; Question tags				X	X					
<u>MODULO 8 – EAT WHAT YOU KNOW AND KNOW WHAT YOU EAT</u>						X				

<p>Unit 17 (Olive: pride of Italian production): Olive oil: drops of gold; Phases of oil production; Brewing beer; The cider</p> <p>Unit 18 (Products of animal origins): Milk: the most complete food at any age; From milk to butter; From milk to cheese; The king of all cheeses: Parmigiano Reggiano; The meat we eat; What is organic meat?; Pork: the most widely eaten and processed meat</p> <p><u>GRAMMAR:</u> The prefixes “pre”, “pro”, “off”; The suffix “let”; Phrasal verbs with “to break”; Present perfect continuous; The possessives</p>										
<p><u>MODULO 9 – HOUSING AND BREEDING</u></p> <p>Unit 19 (The housing of farm livestock): Farm building; Animal housing and breeding systems; Concerns about optimal animal housing in modern farming; The right building for the right animal; Livestock husbandry in organic farming</p> <p>Unit 20 (Livestock on the farm): Ruminants; Milking and lactation curve in ruminants</p> <p><u>GRAMMAR:</u> The suffixes “-ing”, “-able”; The prefix “on”; Phrasal verbs with “to lie”; Prepositions of place”; Reflexive pronouns and verbs</p>						X				
<p><u>MODULO 10 – HOW TO RUN A FARM</u></p> <p>Unit 21 (Farm management): The factors of production in farm management; Risk and uncertainty in farm management; Farm book-keeping; Budgeting; Balance sheet</p> <p>Unit 22 (Working on a farm): The main jobs on a farm; Job hunting: how to get a job on a farm; Case 1: general supervisor and manager; Case 2: milker; Case 3: accounts administrator; Case 4: fruit picker</p> <p><u>GRAMMAR:</u> Expressions of time</p>							X	X		