

## PROGRAMMA **TERZO ANNO** - PRODOTTI DOLCIARI

UNIT	TOPIC
<b>Welcome to the world of food</b>	<ul style="list-style-type: none"> <li>– Food and cultural identity <ul style="list-style-type: none"> <li>• The role of food</li> <li>• Food and gratitude in Japan and <i>siesta</i> in Spain</li> </ul> </li> <li>– Food and tradition <ul style="list-style-type: none"> <li>• Globalisation and tradition in Italy</li> <li>• Like mamma used to make</li> <li>• The Slow Food movement</li> <li>• Organic food</li> </ul> </li> <li>– Food and health <ul style="list-style-type: none"> <li>• Healthy food choices</li> <li>• Food and fitness</li> </ul> </li> <li>– Zoom in <ul style="list-style-type: none"> <li>• Art in cooking</li> <li>• Marzipan</li> <li>• Frutta martorana</li> </ul> </li> </ul> <p style="text-align: right;">Food quality labels</p>
<b>Where to go</b>	<ul style="list-style-type: none"> <li>– New eating habits <ul style="list-style-type: none"> <li>• The catering world</li> <li>• The catering industry</li> <li>• The catering business</li> </ul> </li> <li>– Commercial and travel catering <ul style="list-style-type: none"> <li>• Commercial catering</li> <li>• Bistro</li> <li>• Modern catering requests</li> </ul> </li> <li>– Industry and welfare catering <ul style="list-style-type: none"> <li>• Industrial catering</li> <li>• The first factory canteen</li> <li>• Free school meals</li> <li>• Welfare catering</li> </ul> </li> <li>– Zoom in <ul style="list-style-type: none"> <li>• Street food</li> <li>• The safety of treet food</li> <li>• Frutta martorana</li> </ul> </li> </ul> <p style="text-align: right;">Types of restaurants</p>
<b>Inside the kitchen</b>	<ul style="list-style-type: none"> <li>– Kitchen staff <ul style="list-style-type: none"> <li>• The kitchen brigade</li> <li>• Auguste Escoffier</li> <li>• Line cooks</li> <li>• The uniform</li> <li>• Personal hygiene and appearance</li> </ul> </li> <li>– The kitchen <ul style="list-style-type: none"> <li>• Kitchen areas</li> <li>• Kitchen areas working hazards</li> <li>• The Slow Food movement</li> <li>• A well-designed restaurant kitchen</li> </ul> </li> <li>– Heavy equipment <ul style="list-style-type: none"> <li>• Heavy kitchen equipment</li> </ul> </li> <li>– Zoom in <ul style="list-style-type: none"> <li>• Ristorante Del Cambio (Turin)</li> </ul> </li> </ul> <p style="text-align: right;">Kitchen and pastry lab utensils</p>

**PROGRAMMA QUARTO ANNO - PRODOTTI DOLCIARI**

UNIT	TOPIC
<b>First steps in pastry</b>	<ul style="list-style-type: none"> <li>- Cereals: the basis of human nutrition                             <ul style="list-style-type: none"> <li>• Cereals and grains</li> <li>• Rice cultivation and cooking</li> <li>• Types of rice</li> <li>• Wheat and flours</li> <li>• Flours</li> </ul> </li> <li>- Fats</li> <li>- Eggs and dairy products                             <ul style="list-style-type: none"> <li>• Eggs</li> <li>• Milk</li> <li>• Pasteurization and sterilization</li> <li>• Dairy products in pastry</li> </ul> </li> <li>- Basic preparations                             <ul style="list-style-type: none"> <li>• Bread</li> <li>• Pasta</li> <li>• Oriental noodles</li> </ul> </li> <li>- The history of sugar</li> </ul>
<b>Sweet and savoury</b>	<ul style="list-style-type: none"> <li>- Bread and pizza                             <ul style="list-style-type: none"> <li>• Different types of bread</li> <li>• Pizza and focaccia</li> </ul> </li> <li>- Unleavened pastry                             <ul style="list-style-type: none"> <li>• Different types of pastry</li> <li>• Shortcrust pastry and fruit</li> <li>• Fruit in the kitchen</li> <li>• Pastry without yeast</li> <li>• Puff pastry</li> </ul> </li> <li>- Leavened pastry                             <ul style="list-style-type: none"> <li>• Leavened products</li> <li>• Yeasted pastry and biga</li> </ul> </li> <li>- Liqueurs and syrups for pastry</li> <li>- Industrial pastry                             <ul style="list-style-type: none"> <li>• Industrial pastry and handmade pastry</li> <li>• Industrial baked goods</li> </ul> </li> <li>- Packaging</li> <li>- Nuts and dried fruit</li> <li>- Aromatic herbs and spices</li> </ul>

PROGRAMMA **QUINTO ANNO** – PRODOTTI DOLCIARI

UNIT	TOPIC
<b>Chocolate heaven</b>	<ul style="list-style-type: none"> <li>- History of chocolate</li> <li>- Cadbury chocolate factory</li> <li>- How chocolate is made</li> <li>- Chocolate varieties</li> <li>- Chocolate in pastry around the world</li> </ul>
<b>Puddings</b>	<ul style="list-style-type: none"> <li>- “Dolci al cucchiaino” <ul style="list-style-type: none"> <li>• Puddings</li> <li>• Soufflés</li> <li>• Flan</li> </ul> </li> <li>- Best loved puddings <ul style="list-style-type: none"> <li>• The pleasure of cream</li> <li>• Bunet, Crème caramel, Panna cotta, bavarois, semifreddo and cheesecake</li> </ul> </li> <li>- Cupcakes and cake design</li> </ul>
<b>British food and meals</b>	<ul style="list-style-type: none"> <li>- Exploring British food <ul style="list-style-type: none"> <li>• British eating habits</li> <li>• Classic favourites</li> <li>• Continental and international breakfast</li> </ul> </li> <li>- British sweet treats</li> <li>- Tea time in Britain <ul style="list-style-type: none"> <li>• Elevenses or tea &amp; coffee break</li> <li>• Afternoon tea</li> <li>• Herbal teas</li> <li>• Flowering tea</li> <li>• Desserts and wine</li> </ul> </li> </ul>