

PROGRAMMA SVOLTO

CLASSE	5^ASA
INDIRIZZO	Servizi per l'Agricoltura
ANNO SCOLASTICO	2020/21
DISCIPLINA	Lingua Inglese
DOCENTE	Bottin Lorenzo

PROGRAMMA SVOLTO NELLA CLASSE 5[^]ASA

Libro di testo adottato:

- **Hands-On Farming**, Gherardelli Paola, Zanichelli Editore;
- **Essential Grammar & Vocabulary Trainer + Ab**, A. Gallagher, F.Galuzzi, Edizioni Pearson Longman;
- **Network B1-B2 Intermediate**, Aa. Vv., Oxford University Press;

Altri materiali utilizzati: *fotocopie, schede predisposte dal docente, attività di ripasso attraverso strumenti multimediali.*

COMPETENZE SVILUPPATE	NUCLEI TEMATICI FONDAMENTALI	CONTENUTI
COMPETENZA 1	Ripasso di Grammatica e Sintassi	<p>Functions:</p> <ul style="list-style-type: none"> - Talking about health - Giving and asking advice - Talking about obligation and permission - Talking about keeping fit - Talking about experiences - Talking about geographical location - Describing people, places and things - Discussing relationships - Talking about hypothetical conditions - Making wishes - Discussing fears and phobias - Talking about past habit - Talking about your appearance <p>Grammar:</p> <ul style="list-style-type: none"> - Should, ought to, had better, make, let - Revision: - Present perfect + ever, never, just, already, (not) yet, still

		<ul style="list-style-type: none"> - Present perfect + for, since - Non-defining relative clauses - Defining relative clauses - 2nd conditional - Wish + Past simple - Too + adjective; - Past habit: - Used to - Have/get sth done - Reflexive and reciprocal pronouns - Compounds of some,any,every, no - Revision: - Present perfect continuous + for, since. <p>Vocabulary:</p> <ul style="list-style-type: none"> -The body, Health problems and remedies, Housework. - Fitness activities, Equipment - Food and drink - Geography - Relationships - Describing people - Fears and phobias - Film types
<p>COMPETENZA 1, 2, 3</p>	<p>Microlingua: Da “Hands-on Farming” Farming as a Business</p>	<p>Module 1 Why Start a Farming Business? Unit 1 Farming as a Business A How to Manage a Farm B Getting Started in Farming C Case Study: Meadowlark Farm Human resources</p>

<p>COMPETENZA 1, 2, 3</p>	<p>Microlingua Da “Hands-on Farming” Types of Agriculture</p>	<p>Module 1 Why Start a Farming Business? Unit 2 Types of Agriculture A Industrial Agriculture B Sustainable Agriculture C Urban and Peri-urban Agriculture D What Is Mini Farming?</p>
<p>COMPETENZA 1, 2, 3</p>	<p>Microlingua Da “Hands-on Farming” Finding the Perfect Place: Soil and Land</p>	<p>Module 2 How Can You Deal with Soil, Land and Weather? Unit 3 Finding the Perfect Place: Soil and Land A What Is the Soil? B Soil Types C The Four Phases of Soil Management D Practice Makes Perfect: Making a Base Map</p>
<p>COMPETENZA 1, 2, 3</p>	<p>Microlingua Da “Hands-on Farming” Getting Along with Weather Conditions</p>	<p>Unit 4 Getting Along with Weather Conditions and Climate Change A Weathering the Weather B Climate-smart Agriculture C Case Study: Farming for a Better Climate</p>
<p>COMPETENZA 1, 2, 3</p>	<p>Microlingua da “Hands-on Farming” Genetics in Agriculture</p>	<p>Module 9 What Does Modern Agriculture Involve? Unit 18 Genetics in Agriculture A Plant Breeding: Past and Present B Genetic Engineering and GM Crops C Case Study: Growing GMOs’ in Maryland D Plant Breeding at Cornell University</p>

<p>COMPETENZA 1, 2, 3</p>	<p>Microlingua Da “Hands-on Farming” Technology and Robotics in Agriculture</p>	<p>Unit 19 Technology and Robotics in Agriculture A Top Ten Technologies in Agriculture B Farming with Robots C Fascinating Farming Robots D Case Study: the Benefits of Robot Automation</p>
<p>COMPETENZA 1, 2, 3</p>	<p>Microlingua Da “Hands-on Farming” Herbaceous Crops</p>	<p>Module 5 How Do We Grow Plants and Crops? Unit 10 Herbaceous Crops A Cereal Crops B Corn C Wheat D Rice E Legumes, the Nitrogen Fixers F Tomatoes: the Not-so-deadly Nightshades G Great Gardens of London Stem crops, asparagus and rhubarb</p>
<p>COMPETENZA 1, 2, 3</p>	<p>Microlingua Da “Hands-on Farming” Food Processing and Preservation</p>	<p>Module 10 What Do We Eat and How Is It Produced? Unit 21 Food Processing and Preservation A The Food Industry Today B Food Preservation C Food Safety and Standards 4 D Standard for Canned Applesauce Sustainable food consumption and production</p>
<p>COMPETENZA 1</p>	<p>Preparazione per Prove Invalsi: Reading, Listening</p>	<p>Esercizi di Reading e Listening svolti in classe su simulazioni di prove ufficiali</p>

COMPETENZA 1, 2, 3	Fotocopia: Phytosanitary Certificate used in Global Trade	Certificato Fitosanitario - Caratteristiche - Procedure per il rilascio
---------------------------	--	--

Le competenze specifiche della disciplina **Lingua Inglese** sono così declinate:

COMPETENZA 1: Padroneggiare la lingua inglese per scopi comunicativi e utilizzare i linguaggi settoriali relativi ai percorsi di studio, per interagire in diversi ambiti e contesti professionali, vicina al livello B2 del quadro comune europeo di riferimento per le lingue (QCER).

COMPETENZA 2: Redigere relazioni tecniche e documentare le attività individuali e di gruppo relative a situazioni professionali.

COMPETENZA 3: Individuare e utilizzare gli strumenti di comunicazione e di team working più appropriati per intervenire nei contesti organizzativi e professionali di riferimento

Piove di Sacco, 10/06/2021

Il Docente Bottin Lorenzo

I rappresentanti degli studenti
