

**Common Teaching Unit plan
(structure and contents)**

"Apps4EL – Mobile Applications for Effective Learning"
Erasmus+ KA2 Project number: 2016-1-DE03-KA219-

Name of school	IPSAA M.e T. Bellini – Trecenta (RO)
Theme of the lesson	"Culinary French".
Pupils' age range	16 - 17
Timeline	8 hours from April 2018 to May 2018
Objectives	<ol style="list-style-type: none"> 1. Knowing kitchen brigade, roles and equipment 2. Knowing a chef's uniform and hygiene 3. Comparing mise en place of France with the Italian one. 4. Realizing how kitchen staff and equipment's vocabulary is important for gastronomy culture 5. Using the Internet to look for some information
Methods	<p>Part I</p> <ol style="list-style-type: none"> 1. The teacher will present (explain) objectives to students. 2. The students, divided into small groups, will look for information using the Internet . <p>Part II</p> <ol style="list-style-type: none"> 1. Each group will present its work to the class. 2. The teacher will help students to reflect upon connexions between the Italian and French mise en place. 3. Finally, the students will make a virtual presentation of the perfect mise en place .
Materials	Computers, smartphones and tablets
Used App	" Kahoot"; " Padlet"

Assessment	Written test. Group work. Questionnaire
Remarks	The teacher will coordinate his students in each step of their activity. He will encourage students to work correctly in groups.