**ПРОФЕСИОНАЛНА ГИМНАЗИЯ ПО СЕЛСКО СТОПАНСТВО-НОВА ЗАГОРА**

# КОНСПЕКТ

**ЧЕП – Английски език – XI клас**

**Специалност „Производство на хляб и хлебни изделия“**

1. The kitchen
2. People in the kitchen
3. People in a restaurant
4. Career options
5. Inventory management
6. Accounting 1: Income statements
7. Accounting 2: Balance sheets
8. Food safety
9. Kitchen safety
10. Environmental protection
11. Problems in environmental protection
12. Environmental issues related to food production
13. Sanitation
14. Safety
15. Meats
16. Dairy
17. Fruits
18. Vegetables
19. Grains and legumes
20. Origins of microbiology
21. What microbiology studies
22. Tools 1
23. Tools 2
24. Tools 3
25. Appliances
26. Basic actions 1
27. Basic actions 2
28. Baking
29. Frying
30. Pastry

**Препоръчителна литература:**

**1.**Virginia Evans, Jenny Dooley, Ryan Hayley
Cooking, Student’s book
Издателство: Express Publishing
**2.** Virginia Evans, Jenny Dooley, Ryan Hallum
Food Service Industries, Student’s Book
Издателство: Express Publishing