

17 June 2024

YEAR 8 MASTERCHEF ITALIANO

Dear Parents/Caregivers,

This term in Italian, we have been studying the topic of **FOOD**. So far, students have created menus for Italian restaurants and have engaged in group role plays in a restaurant setting.

To finish off this term, the students are participating in '**MASTERCHEF ITALIANO**'. This will include an accumulation of vocabulary learnt, grammar exercises, YouTube clips, food recipes and restaurant visits. To make it a fun and interesting learning environment, your child will be participating in the class '*Masterchef Italiano*'.

MASTERCHEF ITALIANO TASK PREPARATION:

- Find an Italian recipe (savory or sweet).
- What part of Italy does it come from?
- Write the ingredients out in Italian and the preparation section in English.
- Use headings: **Gli ingredienti** - the ingredients
La preparazione - the method
- Prepare the ingredients and the dish at home.
- During preparation, photos of the activity must be taken with the process (help from an adult is allowed).
- Bring the food to class on Assessment Day and be prepared for presentation.
- Find a recipe that does not need heating and can be eaten cold.
- Three judges will assess the:
 - 1) Correct recipe details (vocabulary in Italian)
 - 2) Taste
 - 3) Presentation of food

The presentation will be during Lessons 3 and 4 and lunchtime on **Wednesday 26 June** (Week 9). Students will have the opportunity to taste all of the dishes created. Allergies/dietary requirements will be discussed in class.

If there are any concerns, please do not hesitate to contact me:

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Thank you for your support,

Kind regards,



Maria Kitching
ITALIAN TEACHER



Kevin O'Neil
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