

East Penn School District
Secondary Curriculum

A Planned Course Statement
for

International Foods

Course # 805

Grade(s) 10, 11, 12

Department: Family & Consumer Science

Length of Period (mins.) 40

Total Clock Hours: 60

Periods per Cycle: 6

Length of Course (yrs.) 0.5

Type of Offering: required elective

Credit: 0.5

Adopted: _____

Developed by:

Anne Beal

Description of Course

Course Title:

International Foods - # 805

Description:

In this course, students will prepare a selection of dishes from around the world. They will explore a variety of foods unique to different countries and use them in dishes that represent the cuisine of Europe, Africa, the Middle East, Asia, Australia, and Russia. Students will understand the similarities and differences in global food choices and, by studying the geography, climate, history, and customs of a country, they will develop an awareness, respect and acceptance of different cultural groups that represent the contributions and uniqueness of different parts of the world.

Goals:

- Identify geographical features of different countries of the world and it's importance in the production of foods
- Understand various meal patterns and food choices that make each country unique
- Understand that everyone needs to eat a variety of foods for good health

Requirements:

Students must complete a global foods portfolio, presentations, a final lab project, and food labs.

Text:

Largen, Velda; Bence, Deborah, Guide to Good Food, Goodheart-Wilcox, 2004
Teacher prepared materials

Key to Levels of Achievement (Listed with each learning objective)

Awareness (A):	Students are introduced to concepts, forms, and patterns.
Learning (L):	Students are involved in a sequence of steps and practice activities which involved further development and allow evaluation of process.
Understanding (U):	Students demonstrate ability to apply acquired concepts and skills to individual assignments and projects on an independent level.
Reinforcement (R):	Students maintain and broaden understanding of concepts and skills to accomplish tasks at a greater level of sophistication.

Unit	Num	Objective	Level	Content	Evaluation	Standard
Introduction to International Foods	1	Students will develop awareness of the influences of different cuisines of the world.	A	<ul style="list-style-type: none"> • Geography • Culture • Socio-Economic factors • Religions • Language • History 	<ul style="list-style-type: none"> • Test 	11.3.12 A
Working in the Kitchen: Safety and Sanitation	2	Students will demonstrate safe food handling skills while working with foods and equipment.	L	<ul style="list-style-type: none"> • Safe food handling practices • Cold food to 40° F • Hot foods to 140°F • Cross contamination • Gloving in food service industry 	<ul style="list-style-type: none"> • Lab evaluations • Chapter test • Class participation 	11.3.12 B
Foods in Latin America	3	Students will identify the geographical and climatic factors that have influenced the characteristic foods of Mexico and South America.	U	<ul style="list-style-type: none"> • Geography and climate of Mexico and South America • Typical menus • Map with geographic features 	<ul style="list-style-type: none"> • Student presentations 	11.3.12 A
	4	Students will describe cultural factors that have affected the food customs of Mexico and South America.	L	<ul style="list-style-type: none"> • Culture of Mexico and South America • Typical menu • National holidays 	<ul style="list-style-type: none"> • Student presentations 	11.3.12 F
	5	Students will prepare foods native to Mexico and South America.	L	<ul style="list-style-type: none"> • Mexican and South American recipes 	<ul style="list-style-type: none"> • Lab evaluations 	11.2.12 B
Northern European Cuisine	6	Students will describe the food customs of France, the British Isles, Germany, and Scandinavia.	U	<ul style="list-style-type: none"> • Map of Europe • Contributions to culture • Geographic features 	<ul style="list-style-type: none"> • Class participation 	11.3.12 A
	7	Students will recognize and prepare foods native of Northern European countries.	U	<ul style="list-style-type: none"> • Recipes from France, the British Isles, Germany, and Scandinavia • 	<ul style="list-style-type: none"> • Lab evaluations • Class participation 	11.3.12 A
Mediterranean Cuisine	8	Students will describe the food customs of Spain, Italy, and Greece.	A	<ul style="list-style-type: none"> • Map of Mediterranean region • Geographic features • Cultural and historical influences • Identification of typical foods 	<ul style="list-style-type: none"> • Class presentations 	11.1.12 F
	9	Students will prepare a selection of foods from Spain, Italy, and Greece.	U	<ul style="list-style-type: none"> • Recipes from Spain, Italy, and Greece 	<ul style="list-style-type: none"> • Lab evaluation 	11.3.12 F
Cuisine of Africa and the Middle East	10	Students will describe the food customs of Africa and the Middle East.	L	<ul style="list-style-type: none"> • Map of Africa • Map of the Middle East • Culture and cuisine 	<ul style="list-style-type: none"> • Class presentations 	11.3.12 A
	11	Students will infer how these customs have been influenced by climate, geography, and culture.	U	<ul style="list-style-type: none"> • Current events: Middle East, Israel, Africa, and Egypt 	<ul style="list-style-type: none"> • Lab evaluation 	11.3.12 A

Unit	Num	Objective	Level	Content	Evaluation	Standard
	12	Students will recognize and prepare foods that are native to each country or region.	L	<ul style="list-style-type: none"> • Typical foods • Religious influences on foods 	<ul style="list-style-type: none"> • Lab evaluation 	11.3.12 A
Cuisine of Russia, India, China, Japan, and Thailand	13	Students will discuss how the food customs of Russia, India, China, Japan, and Thailand have been shaped by climate, geography, customs, and culture.	A	<ul style="list-style-type: none"> • Map of Asia • Geographic features • Customs and culture • Typical foods 	<ul style="list-style-type: none"> • Class presentations 	11.3.12 A
	14	Students will prepare a selection of recipes that are representative of the cuisines of the countries.	U	<ul style="list-style-type: none"> • Recipes from Russia, India, China, Japan, and Thailand 	<ul style="list-style-type: none"> • Lab evaluation 	11.2.12 C
Cuisine of Australia and the South Pacific	15	Students will evaluate the economic, social, and economic growth of the Australian continent.	L	<ul style="list-style-type: none"> • Culture, customs, and economic development of Australia 	<ul style="list-style-type: none"> • Class presentation 	11.3.12 A
	16	Students will prepare a selection of recipes from Australia.		<ul style="list-style-type: none"> • Recipes 	<ul style="list-style-type: none"> • Lab evaluation 	11.3.12 F
Final Project	17	Students will compile a recipe book of international recipes.	U	<ul style="list-style-type: none"> • Recipe book • Background information • Ingredient information • Equipment and cookware • Glossary of terms 	<ul style="list-style-type: none"> • Recipe book • Class presentations • Demonstrations using rubric 	11.2.12 A
	18	Students will invite a guest to an international food fare.	L	<ul style="list-style-type: none"> • Foods representing chosen country • Design board with background materials 	<ul style="list-style-type: none"> • Final meal evaluation 	