



SPRING GROVE AREA SCHOOL DISTRICT



PLANNED COURSE OVERVIEW

Course Title: Multicultural Cuisine Grade Level(s): Grade 10-12 Units of Credit: .5 Classification: Elective	Length of Course: 15 cycles Periods Per Cycle: 6 periods Length of Period: 43 minutes Total Instructional Time: 64.5 hours
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Course Description

Students will explore the common customs, common ingredients, and food-related language in addition to the preparation techniques for eight countries or regions. Students will study Latin American, European, Mediterranean, Middle Eastern, African, and Asian cuisine as well as regional cuisine from United States and Canada. Students will prepare main dishes, vegetables or fruits, breads, desserts, and sometimes even beverages. There will be an opportunity for student directed learning where students can explore countries or areas of special interest.

Instructional Strategies, Learning Practices, Activities, and Experiences

Teacher Lecture <u>Guide to Good Food</u> Book Teacher-prepared Worksheets <u>Guide to Good Food</u> Student Workbook Activities	Food Preparation Labs Student Collaboration Projects Nearpod Presentations Cooking Portfolio	Current Event Articles with Constructive Responses Cooking Evaluations
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Assessments

Socratic Quizzes and Test Teacher-prepared Tests	Rubrics Cooking Evaluations	Peer Reviewed Assignments Final Exam
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Materials/Resources

<u>Guide to Good Food</u> Book Teacher-prepared Activity Sheets Teacher-prepared Outlines	Cookbooks Teacher-prepared PowerPoint Presentations Food Preparation Equipment	iPads and Applications Google Classroom
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Adopted: 6/20/11
Revised: 5/15/2017

Kitchen Equipment and Safety	
CONTENT/KEY CONCEPTS	OBJECTIVES/STANDARDS
<p>Equipment</p> <p>Kitchen Safety</p> <p><u>Related Vocabulary</u></p> <p>Kitchen Utensil</p> <p>Cookware</p> <p>Bakeware</p> <p>Sanitation</p> <p>Food Bourne Illness</p>	<p>Students will be able to identify and explain the uses for the equipment found in the kitchens.</p> <ul style="list-style-type: none"> • Demonstrate how to properly use the equipment found in the kitchens. • Apply the four steps to food safety while working in the kitchens. <p>11.3.10.F Evaluate the application of nutrition and meal planning principles in the selection, planning, preparation, and serving of meals that meet the specific nutritional needs of individuals across their lifespan.</p> <p>11.3.10.G Analyze the relevance of scientific principles to food processing, preparation, and packaging.</p>

United States and Canada	
CONTENT/KEY CONCEPTS	OBJECTIVES/STANDARDS
Regional Cuisine of the United States New England Mid-Atlantic South Midwest West Southwest Hawaiian Islands Canadian Cuisine <u>Related Vocabulary</u> Pennsylvania Dutch Soul Food Okra Yam Cajun Cuisine Luau Imu Gumbo Potluck Sourdough	Students will be able to compare and contrast the culture and cuisine of the eight regions of the United States. <ul style="list-style-type: none"> • Prepare a dish from the eight regions of the United States. • Explain significant cultural similarities and differences of the United States and Canada. • Prepare a dish from Canada. 11.3.10.A Analyze how food engineering and technology trends will influence the food supply. 11.3.10.F Evaluate the application of nutrition and meal planning principles in the selection, planning, preparation, and serving of meals that meet the specific nutritional needs of individuals across their lifespan. 11.3.10.G Analyze the relevance of scientific principles to food processing, preparation, and packaging.

Latin America	
CONTENT/KEY CONCEPTS	OBJECTIVES/STANDARDS
Latin American Cuisine Mexico South America <u>Related Vocabulary</u> Tortilla Frijoles Refritos Chillies Guacamole Plantain Comida Empanada	Students will be able to identify and explain characteristics of Latin American Cuisine. <ul style="list-style-type: none"> • Demonstrate how to prepare dishes from Latin America. 11.3.10.A Analyze how food engineering and technology trends will influence the food supply. 11.3.10.F Evaluate the application of nutrition and meal planning principles in the selection, planning, preparation, and serving of meals that meet the specific nutritional needs of individuals across their lifespan. 11.3.10.G Analyze the relevance of scientific principles to food processing, preparation, and packaging.

Europe	
CONTENT/KEY CONCEPTS	OBJECTIVES/STANDARDS
<p>European Cuisine</p> <p style="padding-left: 20px;">British Isle</p> <p style="padding-left: 20px;">France</p> <p style="padding-left: 20px;">Germany</p> <p style="padding-left: 20px;">Scandinavia</p> <p><u>Related Vocabulary</u></p> <p style="padding-left: 20px;">Cockles</p> <p style="padding-left: 20px;">Haute Cuisine</p> <p style="padding-left: 20px;">Colcannon</p> <p style="padding-left: 20px;">Nouvelle Cuisine</p> <p style="padding-left: 20px;">Hors d'oeuvres</p> <p style="padding-left: 20px;">Croissant</p> <p style="padding-left: 20px;">Crepe</p> <p style="padding-left: 20px;">Truffles</p> <p style="padding-left: 20px;">Strudel</p>	<p>Students will be able to identify and explain characteristics of European Cuisine.</p> <ul style="list-style-type: none"> • Demonstrate how to prepare dishes from Europe. <p>11.3.10.A Analyze how food engineering and technology trends will influence the food supply.</p> <p>11.3.10.F Evaluate the application of nutrition and meal planning principles in the selection, planning, preparation, and serving of meals that meet the specific nutritional needs of individuals across their lifespan.</p> <p>11.3.10.G Analyze the relevance of scientific principles to food processing, preparation, and packaging.</p>

Mediterranean	
CONTENT/KEY CONCEPTS	OBJECTIVES/STANDARDS
<p>Mediterranean Cuisine</p> <p>Spain</p> <p>Italy</p> <p>Greece</p> <p><u>Related Vocabulary</u></p> <p>Del pueblo</p> <p>Tapas</p> <p>Gazpacho</p> <p>Chorizo</p> <p>Paella</p> <p>Risotto</p> <p>Phyllo</p> <p>Antipasto</p>	<p>Students will be able to identify and explain characteristics of Mediterranean Cuisine.</p> <ul style="list-style-type: none"> • Demonstrate how to prepare dishes from the Mediterranean. <p>11.3.10.A Analyze how food engineering and technology trends will influence the food supply.</p> <p>11.3.10.G Analyze the relevance of scientific principles to food processing, preparation, and packaging.</p>

Middle East and Africa	
CONTENT/KEY CONCEPTS	OBJECTIVES/STANDARDS
<p>Middle Eastern Cuisine</p> <ul style="list-style-type: none"> Israel Turkey Arab States Iran <p>African Cuisine</p> <p><u>Related Vocabulary</u></p> <ul style="list-style-type: none"> Halal Haram Bulgur Mazza Chelo kebab Matzo Kosher Michig foods Leishig foods Pareve foods 	<p>Students will be able to identify and explain characteristics of the Middle East and African Cuisines.</p> <ul style="list-style-type: none"> • Demonstrate how to prepare dishes from the Middle East and Africa. <p>11.3.10.A Analyze how food engineering and technology trends will influence the food supply.</p> <p>11.3.10.F Evaluate the application of nutrition and meal planning principles in the selection, planning, preparation, and serving of meals that meet the specific nutritional needs of individuals across their lifespan.</p> <p>11.3.10.G Analyze the relevance of scientific principles to food processing, preparation, and packaging.</p>

Asia	
CONTENT/KEY CONCEPTS	OBJECTIVES/STANDARDS
Asian Cuisine Russia China India Japan <u>Related Vocabulary</u> Kasha Caviar Schi Caste system Curry Ghee Korma Dynasty Tofu Chopsticks	Students will be able to identify and explain characteristics of Asian cuisine. <ul style="list-style-type: none"> • Demonstrate how to prepare dishes from Asia. 11.3.10.A Analyze how food engineering and technology trends will influence the food supply. 11.3.10.F Evaluate the application of nutrition and meal planning principles in the selection, planning, preparation, and serving of meals that meet the specific nutritional needs of individuals across their lifespan. 11.3.10.G Analyze the relevance of scientific principles to food processing, preparation, and packaging.