Multicultural Foods

	Course Name				
Course Description:	Through the study of Multicultural Foods, the students will be exposed to the diversity of foods from around the world. They will explore the aspects of culture, geography and history in relation to the origin of traditional dishes of native food customs from the different regions of the United States and various other countries. Information will be taught with demonstrations, textbooks and laboratory experiences.				
Grade Level:	10-12				
Length of Course:	Frequency- six days per six day cycle Duration- 42 minutes Length- 1 year Credits- 1				
Prerequisites:	Successful completion of Culinary Arts I				
Maximum Enrollment	20 students per class				
Textbook:	Guide to Good Food by Velda L. Largen and Deborah L. Bence				
Expected Level of Achievement	Students will be required to maintain a 70% or better. They will be required to come to class prepared to learn. $93\text{-}100\% = A$ $85 - 92\% = B$ $77 - 84\% = C$ $70 - 76\% = D$ $Below 70\% = F$				

	Northern York County School District Curriculum				
Course Name:	Multicultural Foods				
Content:	Regional Foods of the United States				
Key Learning(s):	Each region of the United States was settled by a different group of immigrants and the foods and culinary traditions are reflected in this fact. Geography and climate play an important role in the culinary offerings of each region.				
Essential Question(s)	What do the geography, climate, history and culture of the seven regions of the United States reveal about the food customs of each region?				
Vocabulary	Red Flannel Hash, New England Boiled Dinner, Shoo Fly Pie, Pennsylvania Dutch, Soul Food, Okra, Creole, File, Gumbo. Jambalaya, Cajun, Spoon Bread, Chitterlings, Hoppin' John, Pralines, Breadbasket, Potluck, Swedish Meatballs, Son of a Gun Stew, Tex-Mex, Sourdough, Caribou				
Grade Level	10-12				

Number	Standard	Student Learning Experiences	Procedures for Assessment	Resources
1.2.11A	Read and understand	Students will read information in the textbook on the geography, history, climate	Teacher-generated worksheets	Guide To Good Food text
	essential content	and cultural aspects of each region of the		Powerpoint Presentations
	of informational	United States in relation to culinary arts	Notes Worksheet	
	texts and	traditions.		Recipes from various regional
	documents in all		Graphic Organizers	cookbooks
	academic areas.			

1.1.11F	Understand the	Students will learn the names of foods	Test	DVDs
1.1.111			rest	אַעעע
	meaning of and	specific to each region of the United States.	Notabook	Desires from internet sources
	apply key		Notebook	Recipes from internet sources
	vocabulary across the	Students will assumately make one dish from	Ticket Out the Door	Ingradiants for food laboratory
		Students will accurately make one dish from		Ingredients for food laboratory
	various subject areas.	each region of the country and share with the class so they will be able to evaluate the	Summarizing Strategy	experiences
	areas.	foods of one meal for each area of the	Lab plan sheet	
11.3.9G	Analyze the	country.	Lab plan sneet	
11.3.90	application of	country.	Lab Rubric	
	physical and	Students will use cooking equipment and	Lab Rubiic	
	chemical	cooking methods unique to each of the seven	Lab error analysis	
	changes that	regions of the country.	worksheet	
	occur in food	regions of the country.	Worksheet	
	during	Students will be able to name popular recipe	Word Puzzles	
	preparation and	ingredients indigenous to each region of the	Word ruzzies	
	preservation.	country.		
	prosorvatora	o and y		
2.3.11C	Demonstrate the	Students will be able to locate each of the		
	ability to	seven U.S. regions and name the states		
	produce	included in each region.		
	measures with	G		
	specified levels			
	of precision			
	•			

22111			
2.3.11A	Select and use		
	appropriate		
	units and tools		
	to measure to		
	the degree of		
	accuracy		
	required in		
	particular		
	measurement		
	situations.		
7.1.12.B	Analyze the		
7.1.12.D	location of		
	places and		
	regions.		
	regions.		
	Analyze the		
7.3.12.B	significance of		
	human activity		
	in shaping places		
	and regions by		
	their cultural		
	characteristics.		

	Northern York County School District Curriculum				
Course Name:	Multicultural Foods				
Content:	German Cuisine Unit				
Key Learning(s):	The foods traditions of German are reflected in the climate, geography, history and culture of the region.				
Essential Question(s)	How do the climate, geography, history and culture of Germany influence the appetizers, main dishes and desserts served in this region?				
Vocabulary	Porcupine meatballs, Bratwurst, Schnitzel, Sauerbraten, Spatzle, Westphalian Ham, Strudel, Torte, Stollen, Lebkuchen				
Grade Level	10-12				

Number	Standard	Student Learning Experiences	Procedures for Assessment	Resources
1.2.11A	Read and understand essential content of	Students will read information in the textbook on the geography, history, climate and cultural	Teacher- generated	Guide To Good Food text
	informational texts and	aspects of Germany in relation to culinary arts	worksheets	
	documents in all academic	traditions.		Powerpoint
	areas.		Notes	Presentations
		Students will learn the names of foods unique to	Worksheet	
		the German Cuisine		The Art Of German
1.1.11F	Understand the meaning of		Graphic	Cooking Cookbook
	and apply key vocabulary		Organizers	

	across the various subject	Students will accurately make one appetizer, main		Betty Groff's Up-Home
	areas.	dish and dessert dish from the German cuisine	Test	<u>Down-Home</u>
		and complete a written evaluation on each recipe.		<u>Cookbook</u>
11.3.9G	Analyze the application of		Notebook	
	physical and chemical	Students will use cooking equipment and cooking		DVDs
	changes that occur in food	methods unique to this region of the world.	Ticket Out the	
	during preparation and		Door	Recipes from internet
	preservation.	Students will be able to name popular recipe	Summarizing	sources
	•	ingredients indigenous to Germany.	Strategy	
2.3.11C	Demonstrate the ability to			Ingredients for food
	produce measures with	Students will be able to locate Germany on a	Lab plan sheet	laboratory
	specified levels of	world atlas.	•	experiences
	precision		Lab Rubric	•
	F			
			Lab error	
2.3.11A	Select and use appropriate		analysis	
2.0.1111	units and tools to measure		worksheet	
	to the degree of accuracy		Worksheet	
	required in particular		Word Puzzles	
	measurement situations.		WOIG I GEEICS	
	measurement situations.			
7.1.12.B	Analyze the location of			
/.1.12.D	places and regions.			
	places allu regions.			
7.3.12.B	Analyze the significance of			
7.3.14.D	human activity in shaping			
	places and regions by their			
	cultural characteristics.			

	Northern York County School District Curriculum				
Course Name:	Multicultural Foods				
Content:	Italian Cuisine Unit				
Key Learning(s):	The foods traditions of Italy are reflected in the climate, geography, history and culture of the region.				
Essential Question(s)	How do the climate, geography, history and culture of Italy influence the appetizers, main dishes and desserts served in this region?				
Vocabulary	Al dente, Antipasta, Gnocchi, Polenta, Risotto, Oss Bucco, Granita, Gelato, Pannetone, Espresso				
Grade Level	10-12				

Number	Standard	Student Learning Experiences	Procedures for Assessment	Resources
1.2.11A	Read and	Students will read information in the	Teacher-generated	Guide To Good Food text
	understand	textbook on the geography, history, climate	worksheets	
	essential content	and cultural aspects of Italy in relation to		Powerpoint Presentations
	of informational	culinary arts traditions.	Notes Worksheet	-
	texts and	-		BetterHomes and Gardens
	documents in all	Students will learn the names of foods	Graphic Organizers	Pasta Cookbook
	academic areas.	unique to the Italian Cuisine		
		•	Test	Better Homes and Gardens
1.1.11F	Understand the	Students will accurately make one fettuccine		Cooking Italina Cookbook
	meaning of and	using a pasta maker, a frittata and a dessert	Notebook	-
	apply key	dish from the Italian cuisine and complete a		Betty Crocker's Italian Cooking
	vocabulary	written evaluation on each recipe.	Ticket Out the Door	<u>Cookbook</u>

	across the	Students will use cooking equipment and	Summarizing Strategy	DVDs
	various subject	cooking methods unique to this region of the		
	areas.	world.	Lab plan sheet	Recipes from internet sources
11.3.9G	Analyze the application of	Students will be able to name popular recipe ingredients indigenous to Italy.	Lab Rubric	Ingredients for food laboratory experiences
	physical and		Lab error analysis	
	chemical changes that	Students will be able to locate Italy on a world atlas.	worksheet	Pasta maker
	occur in food		Word Puzzles	
	during			
	preparation and			
	preservation.			
2.3.11C	Demonstrate the			
	ability to			
	produce			
	measures with			
	specified levels			
	of precision			
0.0444				
2.3.11A	Select and use			
	appropriate units and tools			
	to measure to the degree of			
	accuracy			
	required in			
	particular			
	measurement			
	situations.			

7.1.12.B	Analyze the location of places and		
7 2 12 D	regions.		
7.3.12.B	Analyze the significance of human activity in shaping places and regions by their cultural characteristics.		

	Northern York County School District Curriculum
Course Name:	Multicultural Foods
Content:	Chinese Cuisine
Key Learning(s):	The foods traditions of China are reflected in the climate, geography, history and culture of the region.
Essential Question(s)	How do the climate, geography, history and culture of China influence the appetizers, main dishes and desserts served in this region?
Vocabulary	Wok, Wonton, Stir Fry, Steamer, Lo Mein, leaver, Egg Foo Yung, Peking Duck, Bok Choy, Almond Float, Red Tea
Grade Level	10-12

Number	Standard	Student Learning Experiences	Procedures for Assessment	Resources
1.2.11A	Read and understand	Students will read information in the	Teacher-generated worksheets	Guide To Good Food text
	essential content	textbook on the geography, history, climate and cultural aspects of China in relation to	worksneets	Powerpoint Presentations
	of informational	culinary arts traditions.	Notes Worksheet	•
	texts and			BetterHomes and Gardens
	documents in all academic areas.	Students will learn the names of foods unique to the Chinese Cuisine	Graphic Organizers	Cooking Chinese Cookbook
		-	Test	Betty Crocker's New Chinese
1.1.11F	Understand the	Students will accurately make egg rolls, a stir		Cookbook
	meaning of and	fry dish and a dessert recipe from the	Notebook	
	apply key	Chinese cuisine and complete a written		DVDs

	1 1	1	m: 1 + O + +1 - D	D : C :
	vocabulary	evaluation on each recipe.	Ticket Out the Door	Recipes from internet sources
	across the	0. 1	Summarizing Strategy	
	various subject	Students will use cooking equipment and		Ingredients for food laboratory
	areas.	cooking methods unique to this region of the	Lab plan sheet	experiences
11 2 00	A l + l	world.	Lab Dahada	XAZ - 1-
11.3.9G	Analyze the	G. 1	Lab Rubric	Wok
	application of	Students will be able to name popular recipe		D 1 0:
	physical and	ingredients indigenous to China.	Lab error analysis	Bamboo Steamer
	chemical		worksheet	
	changes that	Students will be able to locate China on a		
	occur in food	world atlas.	Word Puzzles	
	during			
	preparation and			
	preservation.			
2 2 4 4 6	D			
2.3.11C	Demonstrate the			
	ability to			
	produce			
	measures with			
	specified levels			
	of precision			
2.3.11A	Select and use			
2.3.11A				
	appropriate units and tools			
	to measure to			
	the degree of			
	accuracy required in			
	particular			
	*			
	measurement			

situat	tions.	
.1.12.B Analy location places region	s and	
signifi huma in sha and re their o	rze the ficance of an activity aping places egions by cultural acteristics.	

	Northern York County School District Curriculum
Course Name:	Multicultural Foods
Content:	Middle Eastern Cuisine
Key Learning(s):	The foods traditions of the Middle East are reflected in the climate, geography, history and culture of the region.
Essential Question(s)	How do the climate, geography, history and culture of the Middle East influence the appetizers, main dishes and desserts served in this region?
Vocabulary	Hummus, Mazza, Islam, Pita Bread, Cavier, Koran, Muslims, Bulgur, Shish Kebab, Falafel, Ramadan, Pilev, Dolmas, Chelo, Ashura, Halva, Turkish Coffee
Grade Level	10-12

Number	Standard	Student Learning Experiences	Procedures for Assessment	Resources
1.2.11A	Read and understand	Students will read information in the textbook on the geography, history, climate	Teacher-generated worksheets	Guide To Good Food text
	essential content of informational		Notes Worksheet	Powerpoint Presentations
	texts and	,		DVDs
	documents in all	Students will learn the names of foods	Graphic Organizers	
	academic areas.	unique to the Middle East Cuisine		Recipes from internet sources
			Test	
1.1.11F	Understand the	Students will accurately make mezzas, a		Ingredients for food laboratory
	meaning of and	main dish recipe and a dessert recipe from	Notebook	experiences

	apply key	the Middle Eastern cuisine and complete a	Ticket Out the Door	
	vocabulary	written evaluation on each recipe.	Summarizing Strategy	
	across the			
	various subject	Students will use cooking equipment and	Lab plan sheet	
	areas.	cooking methods unique to this region of the		
		world.	Lab Rubric	
11.3.9G	Analyze the			
	application of	Students will be able to name popular recipe	Lab error analysis	
	physical and	ingredients indigenous to the Middle East.	worksheet	
	chemical			
	changes that	Students will be able to name and locate 8	Word Puzzles	
	occur in food	Middle Eastern countries on a world atlas.		
	during			
	preparation and			
	preservation.			
	P			
2.3.11C	Demonstrate the			
	ability to			
	produce			
	measures with			
	specified levels			
	of precision			
	or precision			
2.3.11A	Select and use			
	appropriate			
	units and tools			
	to measure to			
	the degree of			
	accuracy			
	required in			
	particular			
	Particular			

	measurement situations.
7.1.12.B	Analyze the location of places and
	regions.
7.3.12.B	Analyze the significance of human activity in shaping places and regions by their cultural characteristics.

	Northern York County School District Curriculum
Course Name:	Multicultural Foods
Content:	British and Irish Cuisine
Key Learning(s):	The foods traditions of the British Isles and Ireland are reflected in the climate, geography, history and culture of the region.
Essential Question(s)	How do the climate, geography, history and culture of the British Isles and Ireland influence the appetizers, main dishes and desserts served in this region?
Vocabulary	Gaelic, Crumpets, Scones, Shortbread, Soda Bread, Haggis, Baps, Crempog, Boxty, Irish Stew, Shepherd's Pie, Bubble and Squeak, Finnian Haddie, Concannon, rifle, Summer Pudding, Dundee Cake
Grade Level	10-12

Number	Standard	Student Learning Experiences	Procedures for Assessment	Resources
1.2.11A	Read and understand	Students will read information in the textbook on the geography, history, climate	Teacher-generated worksheets	Guide To Good Food text
	essential content	and cultural aspects of the British Isles and		Powerpoint Presentations
	of informational	Ireland in relation to culinary arts traditions.	Notes Worksheet	D.V.D
	texts and			DVDs
	documents in all	Students will learn the names of foods	Graphic Organizers	
	academic areas.	unique to the British Isles and Ireland		Great British Cooking
		Cuisine	Test	cookbook
1.1.11F	Understand the			
	meaning of and	Students will accurately make "Tea" recipes	Notebook	<u>Classic Irish Recipes</u> cookbook

	apply key	a main dish recipe and a dessert recipe from	Ticket Out the Door	The Art of Irish Cooking
	vocabulary across the	the British Isles and Ireland cuisine and complete a written evaluation on each	Summarizing Strategy	cookbook
	various subject	recipe.	Lab plan sheet	Recipes from internet sources
	areas.			
11.3.9G	Analoma the	Students will use cooking equipment and	Lab Rubric	Ingredients for food laboratory
11.3.9G	Analyze the application of	cooking methods unique to this region of the world.	Lab error analysis	experiences
	physical and	world.	worksheet	
	chemical	Students will be able to name popular recipe		
	changes that	ingredients indigenous to the British Isles	Word Puzzles	
	occur in food	and Ireland.		
	during preparation and	Students will be able to name and locate the		
	preservation.	regions of the British Isles and Ireland on a		
		world atlas.		
2.3.11C	Demonstrate the			
	ability to produce			
	measures with			
	specified levels			
	of precision			
2.3.11A	Select and use			
	appropriate			
	units and tools			
	to measure to			
	the degree of accuracy			
	required in			
	particular			

	measurement situations.
7.1.12.B	Analyze the location of places and
	regions.
7.3.12.B	Analyze the significance of human activity in shaping places and regions by their cultural characteristics.

	Northern York County School District Curriculum
Course Name:	Multicultural Foods
Content:	Mexican Cuisine
Key Learning(s):	The foods traditions of Mexico are reflected in the climate, geography, history and culture of the region.
Essential Question(s)	How do the climate, geography, history and culture of Mexico influence the appetizers, main dishes and desserts served in this region?
Vocabulary	Aztecs, Quesadillas, Tamales, Desayuno, Huevo Rancheros, Conquistadores, Burritos, Frijole Refritos, Huazontle, Jicama, Nopole, Chayotes, Noles, Paella, Comida, Cena, Merienda, Flan, Molinillo, Café Con Leche, Plantains, Pan Dulce
Grade Level	10-12

Number	Standard	Student Learning Experiences	Procedures for Assessment	Resources
1.2.11A	Read and	Students will read information in the	Teacher-generated	Guide To Good Food text
	understand	textbook on the geography, history, climate and cultural aspects of Mexico in relation to	worksheets	Powerpoint Presentations
	of informational	culinary arts traditions.	Notes Worksheet	1 ower point 1 resentations
	texts and	3		DVDs
	documents in all	Students will learn the names of foods	Graphic Organizers	
	academic areas.	unique to Mexico		Better Homes and Gardens
			Test	<u>Mexican Cookbook</u>
1.1.11F	Understand the	Students will accurately make tortillas and		

	meaning of and	use in various recipes, enchiladas, and a	Notebook	Better Homes and Gardens
	apply key	dessert recipe from Mexico and complete a	Ticket Out the Door	Cooking Mexican cookbook
	vocabulary	written evaluation on each recipe.	Summarizing Strategy	
	across the			Recipes from internet sources
	various subject	Students will use cooking equipment and	Lab plan sheet	
	areas.	cooking methods unique to this region of the		Ingredients for food laboratory
		world.	Lab Rubric	experiences
11.3.9G	Analyze the			
	application of	Students will be able to name popular recipe	Lab error analysis	
	physical and	ingredients indigenous to Mexico.	worksheet	
	chemical			
	changes that	Students will be able to name and locate	Word Puzzles	
	occur in food	Mexico a world atlas.		
	during			
	preparation and			
	preservation.			
2.3.11C	Demonstrate the			
	ability to			
	produce			
	measures with			
	specified levels			
	of precision			
2.3.11A	Select and use			
	appropriate			
	units and tools			
	to measure to			
	the degree of			
	accuracy			
	required in			

	particular measurement situations.	
7.1.12.B	Analyze the location of places and regions.	
7.3.12.B	Analyze the significance of human activity in shaping places and regions by their cultural characteristics.	

	Northern York County School District Curriculum
Course Name:	Multicultural Foods
Content:	Israeli Cuisine
Key Learning(s):	The foods traditions of Israel are reflected in the climate, geography, history and culture of the region.
Essential Question(s)	How do the climate, geography, history and culture of Israel influence the appetizers, main dishes and desserts served in this region?
Vocabulary	Latkes, Challah, Kibbutzim, Haifa, Pareve, Nilchig, Fleishig, Matzo, Kashrut, Shobet, Kugel, Rosh Hashannah, Yom Kippur, Chanakah, Menorah, Seder, Knaidlach, Gefilte Fish. Kreplach, Mandlen, Blintz, Charoset
Grade Level	10-12

Number	Standard	Student Learning Experiences	Procedures for Assessment	Resources
1.2.11A	Read and understand	Students will read information in the textbook on the geography, history, climate	Teacher-generated worksheets	Guide To Good Food text
	essential content	and cultural aspects of Israel in relation to	Worksheets	Powerpoint Presentations
	of informational	culinary arts traditions.	Notes Worksheet	
	texts and			DVDs
	documents in all	Students will learn the names of foods	Graphic Organizers	
	academic areas.	unique to Israel and the Jewish Faith		Foods of Israel Cookbook
			Test	
1.1.11F	Understand the	Students will accurately make main dishes,		Recipes from internet sources
	meaning of and	side dishes, and a dessert recipe from Israel	Notebook	

	apply key	and complete a written evaluation on each	Ticket Out the Door	Ingredients for food laboratory
	vocabulary	recipe.	Summarizing Strategy	experiences
	across the			
	various subject	Students will use cooking equipment and	Lab plan sheet	
	areas.	cooking methods unique to this region of the		
		world.	Lab Rubric	
11.3.9G	Analyze the			
	application of	Students will be able to name popular recipe	Lab error analysis	
	physical and	ingredients indigenous to Israel.	worksheet	
	chemical	Charles will be able to define Jessiel Dieterre	Word Puzzles	
	changes that occur in food	Students will be able to define Jewish Dietary Laws and explain how they influence the	word Puzzies	
	during	cuisine of Israel.		
	preparation and	cuisific of israci.		
	preservation.	Students will be able to name and locate		
	Processia	Israel on a world atlas.		
2.3.11C	Demonstrate the			
	ability to			
	produce			
	measures with			
	specified levels			
	of precision			
2.3.11A	Select and use			
2.3.11A	appropriate			
	units and tools			
	to measure to			
	the degree of			
	accuracy			
	required in			
	particular			

	easurement cuations.		
loc pla	nalyze the cation of aces and gions.		
sign hur in s and the	nalyze the gnificance of aman activity shaping places ad regions by eir cultural aracteristics.		

	Northern York County School District Curriculum
Course Name:	Multicultural Foods
Content:	Greek Cuisine
Key Learning(s):	The foods traditions of Greece are reflected in the climate, geography, history and culture of the region.
Essential Question(s)	How do the climate, geography, history and culture of Greece influence the appetizers, main dishes and desserts served in this region?
Vocabulary	Avgolemono, Mezedhes, Psomi, Athens, Sparta, Tavernas, Phyllo, Bouzoukia, Mayeritsa, Pastitsio, Moussaka, Baklava, Diples, Retsina, Ouzzo, Kourambiedes
Grade Level	10-12

Number	Standard	Student Learning Experiences	Procedures for Assessment	Resources
1.2.11A	Read and understand	Students will read information in the textbook on the geography, history, climate	Teacher-generated worksheets	Guide To Good Food text
	essential content of informational		Notes Worksheet	Powerpoint Presentations
	texts and			DVDs
	documents in all	Students will learn the names of foods	Graphic Organizers	
	academic areas.	unique to Greece		The Book of Greek Cooking
			Test	<u>Cookbook</u>
1.1.11F	Understand the	Students will accurately make appetizers,		
	meaning of and	main dishes, and a dessert recipe from	Notebook	

	apply key vocabulary	Greece and complete a written evaluation on each recipe.	Ticket Out the Door Summarizing Strategy	Greek Cooking For The Gods cookbook
	across the	each recipe.	Summarizing Strategy	COOKDOOK
	various subject	Students will use cooking equipment and	Lab plan sheet	Recipes from internet sources
	areas.	cooking methods unique to this region of the world.	Lab Rubric	Ingredients for food laboratory
11.3.9G	Analyze the	world.	Lab Rubiic	experiences
	application of	Students will be able to name popular recipe	Lab error analysis	•
	physical and chemical	ingredients indigenous to Greece.	worksheet	
	changes that	Students will be able to name and locate	Word Puzzles	
	occur in food	Greece on a world atlas.		
	during preparation and			
	preservation.			
2.3.11C	Demonstrate the			
2.5.110	ability to			
	produce			
	measures with specified levels			
	of precision			
2.3.11A	Select and use			
	appropriate			
	units and tools to measure to			
	the degree of			
	accuracy			
	required in particular			

	easurement cuations.		
loc pla	nalyze the cation of aces and gions.		
sign hur in s and the	nalyze the gnificance of aman activity shaping places ad regions by eir cultural aracteristics.		