

Multicultural Foods

8620

2011

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.
<i>Grade Level:</i>	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:	<u>Guide to Good Food</u> by Velda L. Largent 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. 93-100% = 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 essential content of informational texts and documents in all academic areas.	Students will read information in the textbook on the geography, history, climate and cultural aspects of each region of the United States in relation to culinary arts traditions.	Teacher-generated worksheets Notes Worksheet Graphic Organizers	<u>Guide To Good Food</u> text Powerpoint Presentations Recipes from various regional cookbooks

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

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:	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 informational texts and documents in all academic areas.	Students will read information in the textbook on the geography, history, climate and cultural aspects of Germany in relation to culinary arts traditions.	Teacher-generated worksheets	<u>Guide To Good Food</u> text
1.1.11F	Understand the meaning of and apply key vocabulary	Students will learn the names of foods unique to the German Cuisine	Notes Worksheet Graphic Organizers	Powerpoint Presentations <u>The Art Of German Cooking Cookbook</u>

	across the various subject areas.	Students will accurately make one appetizer, main dish and dessert dish from the German cuisine and complete a written evaluation on each recipe.	Test	<u>Betty Groff's Up-Home Down-Home Cookbook</u>
11.3.9G	Analyze the application of physical and chemical changes that occur in food during preparation and preservation.	Students will use cooking equipment and cooking methods unique to this region of the world.	Notebook	DVDs
2.3.11C	Demonstrate the ability to produce measures with specified levels of precision	Students will be able to name popular recipe ingredients indigenous to Germany.	Ticket Out the Door Summarizing Strategy	Recipes from internet sources
2.3.11A	Select and use appropriate units and tools to measure to the degree of accuracy required in particular measurement situations.	Students will be able to locate Germany on a world atlas.	Lab plan sheet Lab Rubric Lab error analysis worksheet Word Puzzles	Ingredients for food laboratory experiences
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:	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 understand essential content of informational texts and documents in all academic areas.	Students will read information in the textbook on the geography, history, climate and cultural aspects of Italy in relation to culinary arts traditions.	Teacher-generated worksheets	<u>Guide To Good Food</u> text
		Students will learn the names of foods unique to the Italian Cuisine	Notes Worksheet	Powerpoint Presentations
			Graphic Organizers	<u>BetterHomes and Gardens Pasta Cookbook</u>
1.1.11F	Understand the meaning of and apply key vocabulary	Students will accurately make one fettuccine using a pasta maker, a frittata and a dessert dish from the Italian cuisine and complete a written evaluation on each recipe.	Test	<u>Better Homes and Gardens Cooking Italina Cookbook</u>
			Notebook	<u>Betty Crocker's Italian Cooking Cookbook</u>
			Ticket Out the Door	

11.3.9G	<p>across the various subject areas.</p> <p>Analyze the application of physical and chemical changes that occur in food during preparation and preservation.</p>	<p>Students will use cooking equipment and cooking methods unique to this region of the world.</p> <p>Students will be able to name popular recipe ingredients indigenous to Italy.</p> <p>Students will be able to locate Italy on a world atlas.</p>	<p>Summarizing Strategy</p> <p>Lab plan sheet</p> <p>Lab Rubric</p> <p>Lab error analysis worksheet</p> <p>Word Puzzles</p>	<p>DVDs</p> <p>Recipes from internet sources</p> <p>Ingredients for food laboratory experiences</p> <p>Pasta maker</p>
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:	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 essential content of informational texts and documents in all academic areas.	Students will read information in the textbook on the geography, history, climate and cultural aspects of China in relation to culinary arts traditions. Students will learn the names of foods unique to the Chinese Cuisine	Teacher-generated worksheets Notes Worksheet Graphic Organizers Test Notebook	<u>Guide To Good Food</u> text Powerpoint Presentations <u>BetterHomes and Gardens Cooking Chinese Cookbook</u> <u>Betty Crocker's New Chinese Cookbook</u> DVDs
1.1.11F	Understand the meaning of and apply key	Students will accurately make egg rolls, a stir fry dish and a dessert recipe from the Chinese cuisine and complete a written		

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

	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:	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 essential content of informational texts and documents in all academic areas.	Students will read information in the textbook on the geography, history, climate and cultural aspects of the Middle East in relation to culinary arts traditions. Students will learn the names of foods unique to the Middle East Cuisine	Teacher-generated worksheets Notes Worksheet Graphic Organizers Test	<u>Guide To Good Food</u> text Powerpoint Presentations DVDs Recipes from internet sources
1.1.11F	Understand the meaning of and	Students will accurately make mezzas, a main dish recipe and a dessert recipe from	Notebook	Ingredients for food laboratory experiences

11.3.9G	<p>apply key vocabulary across the various subject areas.</p> <p>Analyze the application of physical and chemical changes that occur in food during preparation and preservation.</p>	<p>the Middle Eastern cuisine and complete a written evaluation on each recipe.</p> <p>Students will use cooking equipment and cooking methods unique to this region of the world.</p> <p>Students will be able to name popular recipe ingredients indigenous to the Middle East.</p> <p>Students will be able to name and locate 8 Middle Eastern countries on a world atlas.</p>	<p>Ticket Out the Door</p> <p>Summarizing Strategy</p> <p>Lab plan sheet</p> <p>Lab Rubric</p> <p>Lab error analysis worksheet</p> <p>Word Puzzles</p>	
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:	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 essential content of informational texts and documents in all academic areas.	Students will read information in the textbook on the geography, history, climate and cultural aspects of the British Isles and Ireland in relation to culinary arts traditions. Students will learn the names of foods unique to the British Isles and Ireland Cuisine	Teacher-generated worksheets Notes Worksheet Graphic Organizers Test	<u>Guide To Good Food</u> text Powerpoint Presentations DVDs <u>Great British Cooking</u> cookbook
1.1.11F	Understand the meaning of and	Students will accurately make "Tea" recipes	Notebook	<u>Classic Irish Recipes</u> cookbook

11.3.9G	<p>apply key vocabulary across the various subject areas.</p> <p>Analyze the application of physical and chemical changes that occur in food during preparation and preservation.</p>	<p>a main dish recipe and a dessert recipe from the British Isles and Ireland cuisine and complete a written evaluation on each recipe.</p> <p>Students will use cooking equipment and cooking methods unique to this region of the world.</p> <p>Students will be able to name popular recipe ingredients indigenous to the British Isles and Ireland.</p> <p>Students will be able to name and locate the regions of the British Isles and Ireland on a world atlas.</p>	<p>Ticket Out the Door Summarizing Strategy</p> <p>Lab plan sheet</p> <p>Lab Rubric</p> <p>Lab error analysis worksheet</p> <p>Word Puzzles</p>	<p><u>The Art of Irish Cooking</u> cookbook</p> <p>Recipes from internet sources</p> <p>Ingredients for food laboratory experiences</p>
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 understand essential content of informational texts and documents in all academic areas.	Students will read information in the textbook on the geography, history, climate and cultural aspects of Mexico in relation to culinary arts traditions. Students will learn the names of foods unique to Mexico	Teacher-generated worksheets Notes Worksheet Graphic Organizers Test	<u>Guide To Good Food</u> text Powerpoint Presentations DVDs <u>Better Homes and Gardens Mexican Cookbook</u>
1.1.11F	Understand the	Students will accurately make tortillas and		

11.3.9G	<p>meaning of and apply key vocabulary across the various subject areas.</p> <p>Analyze the application of physical and chemical changes that occur in food during preparation and preservation.</p>	<p>use in various recipes, enchiladas, and a dessert recipe from Mexico and complete a written evaluation on each recipe.</p> <p>Students will use cooking equipment and cooking methods unique to this region of the world.</p> <p>Students will be able to name popular recipe ingredients indigenous to Mexico.</p> <p>Students will be able to name and locate Mexico a world atlas.</p>	<p>Notebook</p> <p>Ticket Out the Door</p> <p>Summarizing Strategy</p> <p>Lab plan sheet</p> <p>Lab Rubric</p> <p>Lab error analysis worksheet</p> <p>Word Puzzles</p>	<p><u>Better Homes and Gardens</u></p> <p><u>Cooking Mexican cookbook</u></p> <p>Recipes from internet sources</p> <p>Ingredients for food laboratory experiences</p>
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 essential content of informational texts and documents in all academic areas.	Students will read information in the textbook on the geography, history, climate and cultural aspects of Israel in relation to culinary arts traditions. Students will learn the names of foods unique to Israel and the Jewish Faith	Teacher-generated worksheets Notes Worksheet Graphic Organizers Test	<u>Guide To Good Food</u> text Powerpoint Presentations DVDs <u>Foods of Israel Cookbook</u>
1.1.11F	Understand the meaning of and	Students will accurately make main dishes, side dishes, and a dessert recipe from Israel	Notebook	Recipes from internet sources

11.3.9G	<p>apply key vocabulary across the various subject areas.</p> <p>Analyze the application of physical and chemical changes that occur in food during preparation and preservation.</p>	<p>and complete a written evaluation on each recipe.</p> <p>Students will use cooking equipment and cooking methods unique to this region of the world.</p> <p>Students will be able to name popular recipe ingredients indigenous to Israel.</p> <p>Students will be able to define Jewish Dietary Laws and explain how they influence the cuisine of Israel.</p> <p>Students will be able to name and locate Israel on a world atlas.</p>	<p>Ticket Out the Door</p> <p>Summarizing Strategy</p> <p>Lab plan sheet</p> <p>Lab Rubric</p> <p>Lab error analysis worksheet</p> <p>Word Puzzles</p>	Ingredients for food laboratory experiences
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:	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 essential content of informational texts and documents in all academic areas.	Students will read information in the textbook on the geography, history, climate and cultural aspects of Greece in relation to culinary arts traditions. Students will learn the names of foods unique to Greece	Teacher-generated worksheets Notes Worksheet Graphic Organizers Test	<u>Guide To Good Food</u> text Powerpoint Presentations DVDs <u>The Book of Greek Cooking Cookbook</u>
1.1.11F	Understand the meaning of and	Students will accurately make appetizers, main dishes, and a dessert recipe from	Notebook	

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

	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.			