

Frederick Douglass High School
Family & Consumer Science Department

Course Title: International Culture & Cuisine

Teacher: Jill H. Turner

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Textbook:

I. Course Description

- *Aim: Students will be able to relate food to the culture of other countries and special cultural groups in their own country. Four basic concepts will be stressed: the relationship of the food contributions of other cultures to food preferences, the relationship of the food of other cultures to American cuisine, how foods of a country show a relationship to the development of the country, and the relationship of practical application of international cooking to a laboratory or kitchen situation.*
- Topics covered: Safety Practices in food preparation, Meal planning, Investigating how geography influences resources and lifestyles of the studied countries and continents, Evaluating the importance of the history of various countries, Preparation and tasting of foods from those countries that are studied.
- Length: *This is a full year course. Classes meet every other day for 90 min.*
- Prerequisites: *Foods and Nutrition I and II.*

II. Instructional Philosophy

- Students will be expected to work independently and in co-operative groups to examine the history, geography, culture and food preparation styles of different countries. Students will use higher order thinking skills to compare and contrast cultures and food choices, and to develop an understanding of how traditions and rituals from other countries influence what we have come to recognize as "American"!
- Instruction will include, but is not limited to; reading (text book, periodicals, travel brochures, resource materials {the Internet and books}, writing (lab procedures, reflections, article review, video summations), group presentations which involve research and the use of technology during the presentations; lectures, both from the classroom instructor and guest speakers.
- Students will work in groups on various projects throughout the year and also in the food preparation labs. Students will work individually on various assignments in reading, writing and research on the different countries.
- Guest speakers from the community, who have traveled to the countries being studied, are natives of the countries or have some vested interest in the countries will be invited to speak to the students. Students will also travel to restaurants in the community, which specialize in some of the ethnic cuisines studies.
- Students will be evaluated on quality of classroom preparation, accurateness of assignments, quality of foods prepared and following of proper food handling procedures as well as test and quizzes.

III. Major Course Projects

- Research paper on the influence of Chinese cooking and culture on the American food industry.
- Mexican Piñatas
- Group Research Project famous Mexican historical figures and events
- Designing a French Restaurant
- Designing Travel Brochures of different African Countries

IV. Assessment Plan/Grading Factors

- Classwork.....25%
- Food laboratories and plans.....25%
- Test and quizzes.....25%
- Quality of daily preparation.....25%

V. Pacing Guide

- Bon Voyage! (intro to safety and food prep procedures).....2-2.5 weeks
- Countries of the world.....4 weeks each

VI: Additional Information (Optional)

- Materials needed for class: Notebook, pencil, and loose-leaf paper.
- Rules and procedures: see attachment