Unit 6: Exploring exciting international cuisines

Content Area: **Language Arts Literacy**
Course(s): **Culinary Arts**
Time Period: **February**
Length: **10 blocks**
Status: **Published**

Enduring Understandings

Exploring world cuisines connects you to the world community.

Understanding the food of other cultures allows one to acquire knowledge,

Learn new techniques and gain new perspectives.

Comparing the food of other cultures to American food is important to understanding ourselves and other cultures

Appreciating and understanding the variety of cultures that exist, is enriching.

Gaining knowledge about and empathizing with other peoples and cultures leads to a more tolerant society

Where we live determines who we are, but traveling and trying new things expands our horizons.

Essential Questions

How do meal patterns of the United States compare to other cultures?

How do cultural practices of food reflect the values

and traditions of a society ?

How do geography, language, history, and cuisine define people?

How is the diet of people determined by the interaction between social, economic, political, and technological forces?

Why are some international cuisines more popular than others in the US?

How can learning about and trying the food of other cultures enrich your life?

How does food define a culture?

How does understanding cultural differences create harmony in the global community?

Content

International

Cuisine

Geography

Climate

Economy

Culture

Expanding horizons

Cultural diversity

Staple

Tradition

Values

Meal

Skills

Explain the significance of studying world cuisines.

Explain why foods vary from culture to culture.

Explain how all countries are similar in meeting nutritional needs.

Identify how geography, climate, culture and economy affect the foods of a nation.

Identify factors affecting the food habits of the people of the British Isles, Italy, France, Greece and Germany and recognize and prepare classic dishes native to British Isles, Italy, France, Greece and Germany

Report on the food of a nation of the world and how food choices are affected by geography, climate, culture and economy.

Resources

Food for Today

Guide to Good Food

Culinary Essentials

Cooks Illustrated

America's Test Kitchen

Bon Appetit

Standards

1.2	Demonstrate transferable knowledge, attitudes, and technical and employability skills in school, community and workplace settings.
1.2.3	Apply communication skills in school, community and workplace settings and with diverse populations.
1.2.4	Demonstrate teamwork skills in school, community and workplace settings and with diverse populations.
8.2	Demonstrate food safety and sanitation procedures.
8.2.7	Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.

8.5	Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.
8.5.1	Demonstrate professional skills in safe handling of knives, tools, and equipment.
8.5.3	Demonstrate knowledge of portion control and proper scaling and measurement techniques.
8.5.4	Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods.
8.5.5	Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques.
9.5	Demonstrate use of science and technology advancements in food product development and marketing.
9.5.3	Prepare food for presentation and assessment.