

Unit 06: The Foods of Celebrations and Festivals

Content Area: **Family and Consumer Sciences**
Course(s):
Time Period: **Marking Period 1**
Length: **2-3 Weeks**
Status: **Published**

Brief Summary of Unit

In this unit, students will explore the foods that are prepared to celebrate various cultural events. In this course, students are provided with opportunities to develop skills that pertain to a variety of careers. When completing this course, students can make informed choices and pursue electives in the FCS program that further their study and contribute toward the formation of career interest.

Reviewed Summer 2026

Standards

National Standards for Family and Consumer Sciences Education

Standard 8.0 Food Production and Services Comprehensive Standard: Integrate knowledge, skills, and practices required for careers in food production and services.

8.3.6 Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving, including hand tools and small ware.

8.5.4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods.

Cross curricular connections:

2020 New Jersey Student Learning Standards – Career Readiness, Life Literacies, and Key Skills

9.4 Life Literacies and Key Skills by the End of Grade 12:

9.4.12.CI.1: Demonstrate the ability to reflect, analyze, and use creative skills and ideas

9.4.12.CT.2: Explain the potential benefits of collaborating to enhance critical thinking and problem solving

2023 New Jersey Student Learning Standards for Mathematical Practice:1 Make sense of problems and persevere in solving them.

2020 New Jersey Student Learning Standards for Comprehensive Health and Physical Education Practices:

Communicating clearly and effectively (verbal and nonverbal)

2020 New Jersey Student Learning Standards for Comprehensive Health and Physical Education Practices: Making decisions

2020 New Jersey Student Learning Standards for Comprehensive Health and Physical Education Practices: Setting goals

2023 New Jersey Student Learning Standards for English Language Arts Domain Anchor Statements: System and Structure of Language: By the end of grade 12, demonstrate command of grammar and usage, capitalization, punctuation and spelling

2023 New Jersey Student Learning Standards for English Language Arts Domain Anchor Statements: Knowledge of Language: By the end of grade 12, apply knowledge of language and command of vocabulary to understand how language functions in different contexts ... to comprehend more fully when reading or listening.

2020 New Jersey Student Learning Standards for Computer Science and Design Thinking Practices: Practice 2: Cultivate working relationships with individuals possessing diverse perspectives, skills, and personalities.

2020 New Jersey Student Learning Standards for Computer Science and Design Thinking Practices: Practice 2: Create team norms, expectations, and equitable workloads to increase efficiency and effectiveness.

ELD standards: <https://docs.google.com/document/d/1wdmsiGOdCHlrjU-WPvAtENnEgi0EStZXo0uiFYv1Nu4/edit>

FCSE.9-12.8.2	Demonstrate food safety and sanitation procedures.
FCSE.9-12.8.2.5	Practice standard personal hygiene and wellness procedures.
FCSE.9-12.8.2.10	Demonstrate safe and environmentally responsible waste disposal and recycling methods.

Essential Questions

- What is the value of acquiring an understanding of American history, traditions, foods and festivals as related to who we are today as a society and a culture?
- Why is it beneficial to learn about celebrations/festivals and traditions of other countries?

Essential Understandings

Students will understand that:

- • American history, traditions, foods and festivals define who we are today as a society and a culture.
- • learning about celebrations/festivals and traditions of other countries is a valuable way to gain an appreciation of another culture.

Students Will Know

- • the food traditions surrounding a holiday in a specific culture other than their own.
- • the food traditions surrounding American holidays.

Students Will Be Skilled At

- identifying the traditions and creating a menu for American holidays including traditional foods.
- identifying the traditions and creating a menu for holidays and festivals in different cultures including traditional foods.
- preparing foods that go along with different holidays and festivals.

Evidence/Performance Tasks

FCS courses are designed to promote skill attainment. Student progression and pace through which they proceed through the performance tasks is based on their affinity for and ability to reach skill attainment. The teacher will determine formative and summative skill attainment; alternative assessments will be incorporated for each student based on their strengths and challenges.

Students will:

- • engage in class discussions, observations and research as they investigate a variety of international and national festivals/celebrations.
- • participate in a lab where they prepare food(s) that represents the celebration/festival of study.
- • use a teacher-developed rubric to self-assess achievement in this unit.
- answer the essential questions.
- self-assess their understanding of celebrations and festivals investigated and discussed in the unit

Learning Plan

- Administer quizzes and assessments to gauge student understanding and acquisition of information provided in discussions, presentations and labs.
- Facilitate student selection of recipes to correspond to the celebrations and support student engagement in labs implementing student-chosen recipes to highlight foods of the holiday, festival or celebration.
- Provide presentations which include (but are not limited to): history of the celebration, how it is observed, traditional foods, recipe, typical music or dance, costumes, decorations, etc.
- Throughout the semester, as monthly holidays, festivals and celebrations arise, provide guided lessons and opportunities for students to research the cultural significance of these holidays and the food traditions associated with them.

Materials

In addition to the materials below, the link connects to district approved textbooks and resources utilized in

this course: [CORE BOOK LIST](#)

The materials used in this course allow for integration of a variety of instructional, supplemental, and intervention materials that support student learners at all levels in the school and home environments

- • Topic related videos or DVDs
- • Interactive use of SmartBoard
- • Necessary kitchen equipment.
- • Necessary recipes and ingredients
- • Software programs
- • Virtual Field Trips
- • Web sites

Suggested Strategies for Modifications

This link includes content specific accommodations and modifications for all populations:

<https://docs.google.com/spreadsheets/d/1ZSDsCUamViCaBpr11POB7FJEC-jx4KnDjZzegIUKeMg/edit?usp=sharing>