

# Unit 4: Foreign Foods

Content Area: **Family and Consumer Science**  
Course(s): **Advanced Foods**  
Time Period: **8 weeks**  
Length: **Weeks**  
Status: **Published**

## Unit Overview

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Students will be able to understand the food customs of various Foreign Countries, how these customs evolved and how to prepare foods native to these countries.

## Transfer

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Students will be able to identify the food customs of a variety of Foreign Countries, how these customs evolved and how to prepare foods native to these countries.

## Meaning

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## Understandings

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Students will understand:

- Different parts of the world have a variety of different customs.
- Geographic and climate factors have influenced the characteristic foods of Foreign countries.
- Cultural factors have affected the food customs of these Foreign countries.

- The preparation of foods native to these countries.

## **Essential Questions**

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Students will keep considering:

- How climate, geography, and culture have influenced customs and foods native to various foreign countries.

## **Application of Knowledge and Skill**

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### **Students will know...**

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Students will know:

- The following regions of the world: Latin America, Europe, Mediterranean, Middle East & Africa, and Asia.
- The cultural factors that affect food customs of these countries.
- How the geography, climate and culture affect these customs.
- How to prepare foods native to these countries.

## **Students will be skilled at...**

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Students will be skilled at:

- Identifying the countries in each different region of the world.
- Identifying the cultural factors that affect the food customs of the various countries.
- Identifying the geography, climate and culture of each country.
- The preparation of foods native to each country.

## **Academic Vocabulary**

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### **Latin America**

Aztecs

conquistador

tortilla

frijoles refritos

chilies

guacamole mole plantain

comida

siesta

Inca

manioc

cassava

arepa

aji

ceviche

gaucho

empanada

feijoada completa

## **Europe**

haggis

colcannon

cockles

haute cuisine

provincial cuisine

nouvelle cuisine

fines herbes

hors d'oeuvres

croissant

crepe

truffles

escargot

quichebraten

kartoffelpuffer

sauerkraut

spatzle

strudel

crayfish

smorrebrod

lutefisk

smorgasbord

husmankost

lingonberry

## **Mediterranean**

del pueblo

tapas

gazpacho

chorizopaella

sangria

al dente

risotto

antipasto

minestrone

taverna

avgolemono

phyllo

mezedhes

## **Middle East and Africa**

bulgur

mazza

chelo kebab

kibbutzim

matzo

kashrut

kosher

shohet

milchig foods

fleishig foods

pareve foods

felafel

cacao

pita bread

injera

teff

wat

## **Asia**

kasha

zakuska

caviar

schlitz

borscht

beef stroganov

paskha

kulich

curry

ghee

masala

chapatis

tandoori

korma

vindaloo

chasnidarth

dynasty

wok

congee

chopsticks

gohan

soybean

tofu

sukiyaki

nihon-cha

kaiseka

tsukemono

## **Canada**

Aboriginal

gems

Students will demonstrate the knowledge of food customs of various foreign countries, how these customs evolved and how to prepare foods native to these countries.

FCSE.9-12.2.1.1	Apply time management, organizational, and process skills to prioritize tasks and achieve goals.
FCSE.9-12.2.2	Analyze the relationship between the global environment and family and consumer resources.
FCSE.9-12.5.5.3	Demonstrate safe procedures in the use, care, and storage of equipment.
FCSE.9-12.6.1.3	Analyze global influences on today's families.
FCSE.9-12.8.2.6	Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods.
FCSE.9-12.8.2.7	Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.
FCSE.9-12.8.3	Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.
FCSE.9-12.8.3.1	Operate tools and equipment following safety procedures and OSHA requirements.
FCSE.9-12.8.3.5	Demonstrate procedures for safe and secure storage of equipment and tools.
FCSE.9-12.8.4.7	Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.
FCSE.9-12.8.5	Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.
FCSE.9-12.8.5.1	Demonstrate professional skills in safe handling of knives, tools, and equipment.
FCSE.9-12.8.5.2	Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies.
FCSE.9-12.8.5.3	Demonstrate knowledge of portion control and proper scaling and measurement techniques.
FCSE.9-12.8.5.5	Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques.
FCSE.9-12.8.5.6	Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques.
FCSE.9-12.8.5.7	Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques.
FCSE.9-12.8.5.8	Prepare various salads, dressings, marinades, and spices using safe handling and professional preparation techniques.
FCSE.9-12.8.5.9	Prepare sandwiches, canapes and appetizers using safe handling and professional preparation techniques.
FCSE.9-12.8.5.10	Prepare breads, baked goods and desserts using safe handling and professional preparation techniques.
FCSE.9-12.8.5.11	Prepare breakfast meats, eggs, cereals, and batter products using safe handling and professional preparation techniques.
FCSE.9-12.9.5.1	Analyze various factors that affect food preferences in the marketing of food to a variety of populations.
FCSE.9-12.9.5.3	Prepare food for presentation and assessment.



## **Target 2**

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Identify the culture and customs of the various countries of the world.

- Latin America: Mexico, South America ( Colombia, Ecuador, Peru, Chile, Argentina, Brazil)
- Europe: The British Isles, France, Germany and Scandinavian countries.
- Mediterranean Countries: Spain, Italy and Greece.
- Middle East and Africa
- Asia: Russia, India, China and Japan
- Canada

## **Summative Assessment**

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Presentations

Productions assignments/labs

Projects

Unit tests

## **Formative Assessment and Performance Opportunities**

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Chapter review questions

Class discussions

Class participation

Exit tickets

Homework

Section review questions

Self-assessment

Teacher observation

Workbook activities

Internet activities

Teacher Q & A

### **Accommodations/Modifications**

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- Provide additional reading resources about the customs of different countries at a reading level appropriate for low/non-readers and ELLs
- Group struggling students with students strong in cooking skills to support them with complex recipes.

### **Unit Resources**

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#### **Textbook and Workbook**

*Guide To Good Food* - textbook

*Guide To Good Food* - student workbook

*Guide To Good Food* - Re-teaching activities

#### **CD/DVD/VHS/TV**

Food Network's Good Eats - Alton Brown

Food Network's Unwrapped - Marc Summers

Food Network's Ace of Cakes

Super Size Me

North Africa Crossroads to The Mediterranean

Chopsticks: An Introduction to Chinese Cooking

Jalapeno Bowl A Wrap-up of Mexican Food

Italy: Pizza, Pasta & Panache

## **Internet**

**[www.Food.com](http://www.Food.com)**

**<https://topsecretrecipes.com>**

**<https://bettycrocker.com>**