

Unit 4: Foreign Foods

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

Unit Overview

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

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

Understandings

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

Students will keep considering:

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

Application of Knowledge and Skill

Students will know...

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...

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

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

sch

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

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

Presentations

Productions assignments/labs

Projects

Unit tests

Formative Assessment and Performance Opportunities

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

- 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

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

<https://topsecretrecipes.com>

<https://bettycrocker.com>