

# Unit 3: Foods of The United States

Content Area: **Family and Consumer Science**  
Course(s): **Advanced Foods**  
Time Period: **5 weeks**  
Length: **Weeks**  
Status: **Published**

## **Unit Overview**

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Students will be able to understand the foods of the seven main regions of the United States.

## **Transfer**

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Students will be able to independently use their learning to:

- Identify the origins of foods of the seven main regions of the United States.

## **Meaning**

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## **Understandings**

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Students will understand that:

- There are seven main regions of the United States.
- Different immigrants brought their customs and foods to each region.

## **Essential Questions**

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Students will keep considering:

- How immigrants influenced the food customs of the seven main regions of the United States.

## **Application of Knowledge and Skill**

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

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Students will know:

- What the seven regions of the United States are.
- Which immigrants influenced which regions of the United States.
- The characteristics of the foods from each region.
- Proper preparation techniques for the regional foods.

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

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Students will be skilled at:

- Identifying the seven regions of the United States.
- Identifying the immigrants who settled in each region.
- Identifying the characteristics of the foods from each region.
- The preparation of the regional foods.

## **Academic Vocabulary**

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Aboriginal

Pennsylvania Dutch

soul food

okra

yam

Creole cuisine

file

gumbo

jambalaya

Cajun cuisine

potluck

sourdough

luau

## **Target 2**

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Identify the immigrants who settled in each of the main regions of the United States and their influence on their food choices.

- Identify the immigrants who settled in the seven main regions of the United States.
- Identify the immigrant's influence on food choices.

## **Summative Assessment**

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Presentations

Production 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 directed Q & A

### **Accommodations/Modifications**

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- Provide additional reading resources about the regions of the US 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

**Internet**

[www.google.com](http://www.google.com)

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

<https://topsecretrecipes.com>

<https://bettycrocker.com>