

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

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

Transfer

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

Understandings

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

Students will keep considering:

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

Application of Knowledge and Skill

Students will know...

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...

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

Aboriginal

Pennsylvania Dutch

soul food

okra

yam

Creole cuisine

file

gumbo

jambalaya

Cajun cuisine

potluck

sourdough

luau

Target 2

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

Presentations

Production 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 directed Q & A

Accommodations/Modifications

- 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

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

www.Food.com

<https://topsecretrecipes.com>

<https://bettycrocker.com>