

International Foods

Framework Standard: Demonstrate the similarities among American, European, Asian and other countries in regards to their food culture and cooking styles

Learning Objectives/ Content Outcomes (The learner should be able to...)	Skills	Resources	Assessments
<p>Objective: Introduction to the history of New England cooking, customs and food traditions.</p> <p>Learners should:</p> <ul style="list-style-type: none"> - identify cooking methods of early settlers - become familiar with common foods of the period - identify the characteristics of the people and how they survived daily routines - how the geographical area influenced the cooking methods 	<ul style="list-style-type: none"> - read and follow directions for planned recipes - work in small groups - adhering to job functions and safety standards 	<p>Handouts on New England One lecture period with worksheets to review</p> <p>Recipes: New England Blueberry muffins Apple Pan Dowdy Corn Bread</p>	<p>Completion of three recipes</p> <p>Worksheets Quiz</p> <p>Timetable: 5 class periods 3 cook classes 1 lecture 1 reading/small group work</p>

International Foods Penn Dutch

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Learning Objectives/ Content Outcomes	Skills	Resources	Assessments
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(The learner should be able to...)			
<p>Objective: To understand how the region influenced today's food customs</p> <p>States: NJ, NY, Delaware, Penn, Maryland.</p> <p>Learners should:</p> <ul style="list-style-type: none"> - identify the states and the geographical area involved - to site the difference between Mid Atlantic and Penn Dutch Cooking - How myths, superstitions impacted the farmers in Penn - Understand how customs and tradition impact the Amish of the past and present 	<ul style="list-style-type: none"> - read and follow directions for planned recipes - work in small groups - adhering to job functions and safety standards 	<p>Handouts on Mid-Atlantic Worksheets on Penn Dutch Video Jeff Smith</p> <p>Recipes: Whoppie Pies Butter Noodles' Deep Dish Chicken pg. 46</p>	<p>Completion of three recipes</p> <p>Worksheets Quiz</p> <p>Timetable: 4 class periods 3 cook classes 1 lecture 1/2 reading/ 1/2small group work</p>

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Learning Objectives/ Content Outcomes (The learner should be able to...)	Skills	Resources	Assessments
<p>Objective: To understand the region and how it differs from the 4 Northern States</p>	<ul style="list-style-type: none"> - read and follow directions for planned recipes - work in small 	<p>Handouts on Southern Cooking Worksheets Video: Food network BBQ</p>	<p>Completion of four recipes</p> <p>Worksheets- southern sayings</p>

<p>States: WV,VA,NC,SC, GA,AL,FL,MI,TN,LA,AK</p> <p>Learners should : Understand how climate impacted the region Know what particular states are famous for Know traditions of the area Shared foods Thomas Jefferson Influence</p>	<p>groups - adhering to job functions and safety standards</p>	<p>Recipes: NC- Cheese straws SC- Blondies GA- Sally lunn Cake Fried Chicken with biscuits</p>	<p>Quiz</p> <p>Timetable: 5class periods 4 cook classes 1 lecture 1/2 reading/ 1/2small group work</p>
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Learning Objectives/ Content Outcomes (The learner should be able to...)	Skills	Resources	Assessments
<p>Objective: To understand the region and the food customs</p> <p>States: TX,NM,AR, CO,UT,WY,MT,ID,NV</p> <p>Learners should : -identify the chuck wagon influence Importance and impact of cowboys to American cooking Mexican influence Importance of fish and game</p>	<p>- read and follow directions for planned recipes - work in small groups - adhering to job functions and safety standards</p>	<p>Handouts /Worksheets Video: Food Network Chuck Wagon</p> <p>Recipes: Biscuit Grand Tacos Chili-Blue Ribbon Texas pg. 111 Spicy BBQ chicken pg. 117</p>	<p>Completion of three recipes</p> <p>Worksheets- southern sayings Quiz</p> <p>Timetable: 4 class periods 3 cook classes 1/2 reading/ 1/2small group work</p>

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Learning Objectives/ Content Outcomes (The learner should be able to...)	Skills	Resources	Assessments
Objective: To understand the region and the food customs States: CA,OR,WA, Alaska Learners should : Discuss west coast as a melting pot Impact of climate on food industry Impact of climate to food culture	<ul style="list-style-type: none"> - read and follow directions for planned recipes - work in small groups - adhering to job functions and safety standards 	Handouts /Worksheets Video: Food Network Recipes: Fruit tarts Joe's special	Completion of two recipes Worksheets- Quiz Timetable: 3 class periods 2 cook classes 1/2 reading/ 1/2small group work

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Learning Objectives/ Content Outcomes (The learner should be able to...)	Skills	Resources	Assessments
Objective: To understand the region and the food customs Learners should : -able to appreciate development and traditions of the	<ul style="list-style-type: none"> - read and follow directions for planned recipes - work in small groups - adhering to job 	Handouts /Worksheets Video: Food Network Recipes: Pineapple upside down cake Pork	Completion of two recipes Worksheets- Quiz Timetable: 3 class periods

region Know importance of customs Importance of climate to way of life	functions and safety standards	2 cook classes 1/2 reading/ 1/2small group work
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Learning Objectives/ Content Outcomes (The learner should be able to...)	Skills	Resources	Assessments
Objective: To understand the region and the food customs Learners should : -learn about family tartans Development of Industrial Scotland Importance of fishing to the food industry Clans and territorial foods Food vocabulary words	<ul style="list-style-type: none"> - read and follow directions for planned recipes - work in small groups - adhering to job functions and safety standards 	Handouts /Worksheets Video: Food Network Recipes: Scones Stovies Empire cookies with tea	Completion of two recipes Worksheets- Quiz Presentation of family tartans Timetable: 5 class periods 3 cook classes 1/2 reading/ 1/2small group work

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Learning Objectives/ Content Outcomes (The learner should be able to...)	Skills	Resources	Assessments
Objective: To understand the region and the food	<ul style="list-style-type: none"> - read and follow directions for 	Handouts /Worksheets Video: French Cooking	Completion of two recipes

customs Learners should : -Understand the climate of France French Culture Foundations of French Cooking Development of Provincial, haute and Nouvelle Cusines	planned recipes - work in small groups - adhering to job functions and safety standards	Recipes: Strawberry Crepes Cream Puffs	Worksheets- Quiz Timetable: 4 class periods 3 cook classes 1/2 reading/ 1/2small group work
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Learning Objectives/ Content Outcomes (The learner should be able to...)	Skills	Resources	Assessments
Objective: To understand the region and the food customs Learners should : -Become familiar with Irish Myths History of St. Patrick's Day Importance of the potato and its evolution Why the food is considered simple	<ul style="list-style-type: none"> - read and follow directions for planned recipes - work in small groups - adhering to job functions and safety standards 	Handouts /Worksheets Video: Recipes: Boxy Irish Soda Bread Potato famine day	Completion of two recipes Completion of packets Worksheets- Quiz Timetable: 4 class periods 3 cook classes 1/2 reading/ 1/2small group work

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Learning Objectives/ Content Outcomes	Skills	Resources	Assessments
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(The learner should be able to...)			
Objective: To understand the region and the food customs Learners should : Know the difference between Northern and Southern Italy Geographical impact to food culture Relationship between food and family	<ul style="list-style-type: none"> - read and follow directions for planned recipes - work in small groups - adhering to job functions and safety standards 	Handouts /Worksheets Video: Italian Cooking Recipes: Fromm age Pizza Pasta Risotto Foccia Bread	Completion of four recipes Completion of packets Worksheets- Quiz Timetable: 4 class periods 3 cook classes 1/2 reading/ 1/2small group work

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Learning Objectives/ Content Outcomes (The learner should be able to...)	Skills	Resources	Assessments
Objective: To understand the region and the food customs Learners should : Understand the Moorish Influence Learn historical aspect of traditional cooking Pots and tools and how they developed into modern appliances Be able to identify difference between Mexican and Spanish cooking	<ul style="list-style-type: none"> - read and follow directions for planned recipes - work in small groups - adhering to job functions and safety standards 	Handouts /Worksheets Video: Spanish Cooking Recipes: Salsa Churros Tapas or fajita	Completion of four recipes Completion of packets Worksheets- Quiz Timetable: 4 class periods 3 cook classes 1/2 reading/ 1/2small group work

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Learning Objectives/ Content Outcomes (The learner should be able to...)	Skills	Resources	Assessments
<p>Objective: To understand the region and the food customs</p> <p>Learners should :</p> <p>Identify how food customs differ from those of Americans</p> <p>Understand how the country relies on natural resources to feed the people</p> <p>Geographical impact on food culture</p> <p>Relationship between food and family</p>	<ul style="list-style-type: none"> - read and follow directions for planned recipes - work in small groups - adhering to job functions and safety standards 	<p>Handouts /Worksheets</p> <p>Video: Bizarre Foods</p> <p>Asia</p> <p>Chinese Horoscope</p> <p>Recipes:</p> <p>Beef lo Mein</p> <p>Fried Rice</p>	<p>Completion of four recipes</p> <p>Completion of packets</p> <p>Worksheets- Quiz</p> <p>Timetable:</p> <p>4 class periods</p> <p>3 cook classes</p> <p>1/2 reading/ 1/2small group work</p>