



Multicultural Foods

2012-2013

Course Description:

MULTICULTURAL FOODS deals with the study of various countries across the world. It is through cultural influences that particular food habits and cuisine have evolved. Food habits around the world have been influenced by cultural beliefs and values, religion, climate, regional location, agriculture, technology and economic status. You will explore the culture, cuisine and customs of France, Germany, Spain, China, Japan and other countries. Foreign food recipes will give you new and interesting ways to prepare foods. Instruction in kitchen safety and sanitation is included in lessons on food preparation techniques.

Course Content:

- Introduction to Multicultural Foods
 - Influences on food habits
 - Food and culture
 - Cuisine
 - Customs
 - American food patterns

- Working in the Foods Lab
 - Cooking terms
 - Safety and sanitation procedures
 - Manners and table settings
 - Lab procedures

- Techniques of Basic French Cooking
 - Hors de'ourves and garnishes
 - Fondues
 - Quiche
 - Crepes
 - Omelets

- Multicultural Foods Project
 - Select and foreign country (teacher approval)
 - Research and write a report
 - Short oral presentation with a food sample from that culture

- International Cooking
 - Italian
 - Chinese
 - German
 - Mexico
 - Japan
 - Regional foods of the USA

Required Textbooks and/or Other Reading/Research Materials

No textbook

Course Requirements:

Students are expected to complete all projects, tests and assignments. Failure to do so will affect the student's overall grade. All students are required to participate in various roles of the foods lab.

Grade Components/Assessments:

Grades will be based on total points earned/points possible. The following methods will be use to assess and evaluate student performance:

- Tests/ Projects/ Alternative Asscessment
- Lab work
- Class activities/homework

Each marking period is worth 40% of a students's overall grade. The final exam is worth 20% of a student's overall average.

Quarter 1	40%
Quarter 2	40%
Final Exam	20%

Required Summer Reading/Assignments:

No summer reading required