**Multicultural Foods**

2014-15

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 required to complete all projects, tests and assignments.  Failure to do so will affect the student's overall grade.  Project materials are the responsibility of the student.

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:
Cumulative Assessements  30%
Projects/Labs/Coursework  60%
Participation                    10%

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        20%

Required Summer Reading/Assignments:
No summer reading required.