

Name of School:

Name of Course: International Foods

Instructor Information

Name:
E-mail address:
School phone number:
Web page address:
Best times to be reached:

Course Description

Foreign Foods provides students with information about food customs, as well as the opportunity to prepare and taste foods of ethnic groups, foreign countries, and regions of the United States.

District Standards and Power Benchmarks

POWER STANDARDS

1. Identify food contributions of European, Asian, Mexican, and regional North American foods.
2. Recognize the influence of geography and climate on food habits.
3. Identify foods, equipment, and preparation techniques for typical foods for countries studied.

POWER BENCHMARKS

1. Identify cultural foods associated with countries studied.
2. Recognize influence of climate and geography on food habits of different cultures.
3. Locate countries studied and major bodies of water on world map.
4. Demonstrate the use of specialized equipment.
5. Apply appropriate cooking techniques in preparation of typical foods for each country studied.
6. Demonstrate acceptance of various foods and cultural differences of other countries.
7. Identify food contributions of the European countries.
8. Identify food contributions of the Asian countries.
9. Identify food contributions of Mexico.
10. Identify food contributions of North America

Course Information

Foreign Foods is a 9 week elective course offered in the Family & Consumer Sciences department. Classes are 90 minutes in length for which students receive 0.5 credits. Foods is a pre-requisite for Foreign Foods.

Course Outline/Calendar

Countries covered:

China
England
France
Germany
Italy
Ireland
Japan
Mexico

Text/Other Required Materials/Resources

Text: *Guide to Good Food*
Food for Today

Instructional Procedures & Support

Students need to come to class ready to learn which includes: being in class on time, having materials and meeting teacher expectations. Classes consist of a combination of food preparation, bookwork, lecture/demonstration, and cooperative group activities. State-of-the art technology is used to enhance learning (for example: PowerPoint and video/DVD presentations.)

Literacy and numeracy strategies are reinforced through hands-on, real life applications of math, science, and reading.

A portion of the class is allocated for assignments. Incomplete assignments may be made up before or after school within a reasonable period of time.

If a student is absent for a foods lab, they must prepare the recipe at home using their own ingredients. Students should see teacher for lab make-up sheet/recipe choices and bring a in small sample for evaluation.

Students who need additional support may make arrangements with the teacher.

Classroom Management Procedures

Attendance: Daily attendance and participation is important! Class discussions, demonstrations, power point and audio-visual presentations are an integral part of the class and the interchange that takes place is difficult to duplicate.

Tardies: School policy will be followed.

Planners need to be used for hall passes.

Safety and sanitation procedures will be practiced throughout the term.

Assessment Plan

Grade notification will be given to students at 2-week intervals. Mid-term reports are given to parents/guardians during conferences, which are held approximately half way through a term four times a year.

Multiple measures of assessment: daily participation points, written assignments, projects, lab points, quizzes, and tests.

Grading System

A	93 and above	Firm command of knowledge domain
A⁻	90 - 92	High level of skill development Exceptional preparation for later learning
B⁺	87 - 89	Command of knowledge beyond the basic concepts of knowledge
B	83 - 86	Advanced development of most skills Has prerequisites for later learning
B⁻	80 - 82	
C⁺	77 - 79	Command of the basic concepts of knowledge
C	73 - 76	Demonstrates ability to use basic skills Lacks a few prerequisites for later learning
C⁻	70 - 72	
D⁺	67 - 69	Lacks knowledge of some fundamental ideas
D	63 - 66	Some important skills not attained Deficient in many of the prerequisites for later learning
D⁻	60 - 62	
F	59 and below	Most of the basic concepts and principles not learned Most essential skills have not been demonstrated Lacks most prerequisites needed for later learning