



**Radnor High School
Course Overview**

**International Cuisine
1104**

General Information

Credits: 0.5

Weighted: N/A

Prerequisite: Essentials of Cooking with a minimum grade of “C”

Length: Semester

Format: Meets Daily

Grade: 10, 11, 12

I. Course Description

International Cooking is an opportunity to explore foods and cooking techniques from different cultures while learning about their unique foods. Students pick a country of their choice, select related recipes, and plan and prepare a menu that is served in class. Students explore a variety of seasonings and combinations of flavors unique to international cultures as they prepare their menus.

MAJOR UNITS OF STUDY

Introduction – 3 weeks

Italy – 3 weeks

China – 3 weeks

India – 3 weeks

Student Projects – 5 weeks

Closing – 1 week

Common Core Standards

Throughout each unit of study:

11.3.12.C- Evaluate sources of food and nutrition information.

11.3.12.F- Evaluate the application of nutrition and meal planning principles in the selection, planning, preparation and serving of meals that meet the specific nutritional needs of individuals across their lifespan.

7.1.12.A- Use geographic tools to analyze information about the interaction between people, places, and the environment.

7.2.12.A- Analyze the physical characteristics of places and regions, including the interrelationships among the components of Earth’s physical systems.

7.3.12.A- Analyze the human characteristics of places and regions using the following criteria: Population, Culture, Settlement, Economic activities, Political activities.

Keystone Connections:

A1.1.1 Operations with Real Numbers and Expressions

- A1.1.1.1 Represent and/or use numbers in equivalent forms (e.g., integers, fractions, decimals, percents, square roots, and exponents).
- A1.1.1.2 Apply number theory concepts to show relationships between real numbers in problem-solving settings.
- A1.1.2.2 Write, solve, and/or graph systems of linear equations using various methods.

C.E.1 Writing to Inform—Exposition

- C.E.1.1 Write informative pieces that describe, explain, or summarize information or ideas.
- C.E.2.1 Revise writing to improve style, meaning, word choice, and sentence variety.
- C.E.3.1 Use conventions of standard written language.

L.N.1 Reading for Meaning—Nonfiction

- L.N.1.2 Use appropriate strategies to determine and clarify meaning of vocabulary in literature
- L.N.1.3 Use appropriate strategies to comprehend literature during the reading process

L.N.2 Analyzing and Interpreting Literature—Nonfiction

- L.N.2.2 Use appropriate strategies to compare, analyze, and evaluate literary forms.
- L.N.2.4 Use appropriate strategies to identify and analyze text organization and structure in literary
- L.N.2.5 Use appropriate strategies to identify and analyze essential and nonessential information in literary

BIO.A.1 Basic Biological Principles

- BIO.A.1.2 Describe relationships between structure and function at biological levels of organization.

BIO.A.2 The Chemical Basis for Life

- BIO.A.2.2 Describe and interpret relationships between structure and function at various levels of biochemical organization (i.e., atoms, molecules, and macromolecules).

Student Objectives:

Throughout each unit of study students will:

- Identify and describe food choices available in various countries
- Identify the cultural and historical influences on foods in various countries
- Explain the influences of climate and geography on the agriculture and cuisine of different countries
- Describe foods and methods of preparation unique to chosen countries
- Describe different regions within various countries
- Investigate the traditional styles of serving and meal patterns
- Explain how and why food customs have evolved

Materials

- Kitchen Utensils and Equipment
- Recipes
- Departmental Cookbooks and Magazines
- Maps
- DVDs

Activities, Assignments & Assessments

Italy

- Food labs
- Completed worksheets and activities

China

- Food labs
- Completed worksheets and activities

India

- Food labs
- Completed worksheets and activities

Student Projects

- Presentations on chosen countries
- Food labs
- Completed worksheets and activities

Terminology

- Recipe Terms
- Regional Ingredients
- Regional Dishes
- Regional Customs and Traditions

Media, Technology, Web Resources

- PowerPoint Presentations
- Cooking Websites
- Cooking DVDs
- CultureGrams
- Teacher's Website