

**General Brown Central School District
Curriculum Map**

Course Title: International Foods	Prepared By: Hannah Cottrell
Time Frame: Weeks 1-2	Unit/Theme Safety and Sanitation and Kitchen Review
Essential Questions: <ol style="list-style-type: none"> 1. How do I ready myself for safe food preparation? 2. How can I work in the kitchen safely, cleanly and accurately? 3. How can I work effectively with a kitchen lab team to create a common goal? 	
NYS Standards: Standard 1: Personal Health & Fitness – Students will have the necessary knowledge and skills to establish and maintain physical fitness, participate in physical activity, and maintain personal health. Standard 2: A Safe & Healthy Environment – Students will know the basic principles of home and community safety. They can demonstrate the skills necessary to maintain their homes and workplace in a safe and comfortable condition Standard 3: Resource Management – Students will understand and be able to manage personal resources of talent, time, energy and money to make effective decisions in order to balance their obligations to work, family and self. RST 1 RST 3 RST 4 RST 6 RST 7 WHST 1-E WHST 2-D WHST 4	Vocabulary: Sanitation Food-borne illness Bacteria Contamination Cross-contamination Hygiene Kitchen Terms: Chop, Brush, Frying, Season, Microwave, Stir, Whip, Drain, Cut in, Baste, Fold, Pare, Grate, Mince, Dice, Bake, Garnish, Cream, Beat, Broil, Boil, Rotate, Simmer, Blend, Coat, Cube, Roast. Strain, Grease, and invert. Measurement Abbreviations Yield
Student Objectives (The student will...): <ul style="list-style-type: none"> - apply principles of food safety and sanitation - know and use the appropriate tools and technologies for safe and healthy food production - work in cooperative groups to plan and implement successful kitchen lab work 	
Assessments:	

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Home and classwork, discussions, quizzes, test, and kitchen labs.	
Recommended Texts: Discovering Food and Nutrition Food For Today	Resources: Teacher made material Textbooks

Course Title: International Foods	Prepared By: Hannah Cottrell
Time Frame: Weeks 3 - 4	Unit/Theme North American Culture and Foods
Essential Questions: <ol style="list-style-type: none"> 1. How have eating habits in the United States been influenced by other cultures? 2. Does my culture have it's culinary roots in America, or another nation? 	
NYS Standards: NYS Standard 2: A Safe and Healthy Environment NYS Standard 3: Resource Management RST 1, RST 4, and RST 7 WHST 1-E, WHST 2-D, WHST 4, and WHST 5	Vocabulary: Varies based on approved student research
Student Objectives (The student will...): <ul style="list-style-type: none"> - identify different cultural influences within the United States - prepare sample foods from the chosen regions 	
Assessments: Class Discussion, Labs, Projects, Homework, and test.	
Recommended Texts: Food for Today Discovering Food and Nutrition	Resources: Teacher Made Materials Recipe Sheets Online Websites Videos

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Course Title: International Foods	Prepared By: Hannah Cottrell
Time Frame: Weeks 5 - 7	Unit/Theme Latin America
Essential Questions: <ol style="list-style-type: none"> 1. What makes a particular culture unique? 2. What makes particular cultures cuisine unique? 3. What are the key herbs and spices used in Latin American cuisine? 	
NYS Standards: NYS Standard 2: A Safe and Healthy Environment NYS Standard 3: Resource Management RST 1, RST 4, and RST 7 WHST 1-E, WHST 2-D, WHST 4, WHST 5, and WHST 7	Vocabulary: Varies based on approved student research Bunuelos, burros, camarones, capirotada, chimichanga, enchilada, menudo, mole, pescado, pollo, pozole, quesadillas, taco, tamale, tortas, and tostadas.
Student Objectives (The student will...): - describe geography, customs, culture, everyday life and cuisine of the chosen country - prepare meals and sample foods from the chosen country	
Assessments: Class Discussion, Labs, Projects, Homework, and test.	
Recommended Texts: Food for Today Discovering Food and Nutrition	Resources: Teacher Made Materials Recipe Sheets Online Websites Videos

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Course Title: International Foods	Prepared By: Hannah Cottrell
Time Frame: Weeks 8-12	Unit/Theme European Foods
Essential Questions: 1. What makes a particular culture unique? 2. What makes particular cultures cuisine unique?	
NYS Standards: NYS Standard 2: A Safe and Healthy Environment NYS Standard 3: Resource Management RST 1, RST 4, and RST 7 WHST 1-E, WHST 2-D, WHST 4, WHST 5, and WHST 7	Vocabulary: Varies based on approved student research France: Haute Cuisine, Provincial Cuisine, Nouvelle Cuisine, Burgandy, Provence, Lorraine, Brittany, crepe, and Bechamel. Italy: Gnocchi, frittata, tortellini, minestrone, cacciatore, polenta, lasagna, calzone, cannoli, risotto, prosciutto, scallopini, spumoni, marinara, alfredo, and espresso.
Student Objectives (The student will...): - describe geography, customs, culture, everyday life and cuisine of the chosen country - prepare meals and sample foods from the chosen country	
Assessments: Class Discussion, Labs, Projects, Homework, and test.	
Recommended Texts: Food for Today Discovering Food and Nutrition	Resources: Teacher Made Materials Recipe Sheets Online Websites Videos

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Course Title: International Foods	Prepared By: Hannah Cottrell
Time Frame: Weeks 13-17	Unit/Theme Asia/Africa
Essential Questions: 1. What makes a particular culture unique? 2. What makes particular cultures cuisine unique?	
NYS Standards: NYS Standard 2: A Safe and Healthy Environment NYS Standard 3: Resource Management RST 1, RST 4, and RST 7 WHST 1-E, WHST 2-D, WHST 4, WHST 5, and WHST 7	Vocabulary: Varies based on approved student research Asia: Chinese Empire, Qin Dynasty, Han Dynasty, tofu, chicken chow mein, sesame chicken, general tso's chicken, won ton soup, and spring rolls. Africa: Falafel, pastilla, herrira, tahini, berbere, fufu, injera, kosher, mezza, halvah, and baklava.
Student Objectives (The student will...): - describe geography, customs, culture, everyday life and cuisine of the chosen country - prepare meals and sample foods from the chosen country	
Assessments: Class Discussion, Labs, Projects, Homework, and test.	
Recommended Texts: Food for Today Discovering Food and Nutrition	Resources: Teacher Made Materials Recipe Sheets Online Websites Videos

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Course Title: International Foods	Prepared By: Hannah Cottrell
Time Frame: Weeks 18-20	Unit/Theme Final Project