

2013-2014

Lynne Ritter lrhhsd.org ext 8772, Stacey Shaaltiel sshaaltiel@lrhhsd.org ext 8818,
Kathleen Anderson kanderson@lrhhsd.org ext 8812, Chris Easlick ceaslick@lrhhsd.org ext 8997

Unit 8 – Regional Cuisines of the United States (New England, Mid-Atlantic, South, Midwest, West & Southwest, Pacific Coast and Hawaii)

Stage 1 – Desired Results

<u>Established Goals</u>	<u>21st Century Themes</u> (www.21stcenturyskills.org)
<p>2009 NJCCC Standard(s), Strand(s)/CPI #</p> <p>9.1 21st-Century Life & Career Skills All students will demonstrate the creative, critical thinking, collaboration, and problem-solving skills needed to function successfully as both global citizens and workers in diverse ethnic and organizational cultures.</p> <ul style="list-style-type: none">• 9.1.12.A.1 Apply critical thinking and problem-solving strategies during structured learning experiences.• 9.1.12.B.1 Present resources and data in a format that effectively communicates the meaning of the data and its implications for solving problems, using multiple perspectives.• 9.1.12.C.5 Assume a leadership position by guiding the thinking of peers in a direction that leads to successful completion of a challenging task or project.• 9.1.12.D.1 Interpret spoken and written communication within the appropriate cultural context.• 9.1.12.D.2 Determine the immediate and long-term effects of cross-cultural misconceptions or misunderstandings resulting from past or current international issues or events.• 9.1.12.E.1 Create messages for different purposes and audiences with sensitivity to cultural, gender, and age diversity, using various digital media outlets.• 9.1.12.F.2 Demonstrate a positive work ethic in various settings, including the classroom and during structured learning experiences.	<p><u>21st Century Skills</u></p> <p><i>Learning and Innovation Skills:</i></p> <ul style="list-style-type: none"><input checked="" type="checkbox"/> Global Awareness<input type="checkbox"/> Financial, Economic, Business and Entrepreneurial Literacy<input type="checkbox"/> Civic Literacy<input type="checkbox"/> Health Literacy<input type="checkbox"/> Environmental Literacy <p><i>Information, Media and Technology Skills:</i></p> <ul style="list-style-type: none"><input checked="" type="checkbox"/> Creativity and Innovation<input checked="" type="checkbox"/> Critical Thinking and Problem Solving<input checked="" type="checkbox"/> Communication and Collaboration <p><i>Life and Career Skills:</i></p> <ul style="list-style-type: none"><input checked="" type="checkbox"/> Information Literacy<input type="checkbox"/> Media Literacy<input type="checkbox"/> ICT (Information, Communications and Technology) Literacy<input checked="" type="checkbox"/> Flexibility and Adaptability<input checked="" type="checkbox"/> Initiative and Self-Direction<input checked="" type="checkbox"/> Social and Cross-Cultural Skills<input checked="" type="checkbox"/> Productivity and Accountability<input checked="" type="checkbox"/> Leadership and Responsibility

<p>Enduring Understandings: <i>Students will understand that . . .</i></p> <p>EU 1</p> <ul style="list-style-type: none"> The United States has a variety of cuisines which are unique to the region where they are found <p>EU 2</p> <ul style="list-style-type: none"> The regional cuisines of the United States have been influenced by the cultures and food habits of the people who settled the region <p>EU 3</p> <ul style="list-style-type: none"> The geographic location, climate, and native foods had an impact on the development of a region's cuisine <p>EU 4</p> <ul style="list-style-type: none"> Non-native foods and preparation techniques were introduced by immigrant peoples and helped define the uniqueness of the cuisine <p>EU 5</p> <ul style="list-style-type: none"> Having knowledge of the regions of the United States and the local ingredients and food preparation techniques can lead to the successful selection and preparation of recipes from that region. 	<p>Essential Questions:</p> <p>EU 1</p> <ul style="list-style-type: none"> What factors help define a region's cuisine? <p>EU 2</p> <ul style="list-style-type: none"> What does the cuisine of the region reveal about the people who settled there? How did the people who settled in the region contribute to its cuisine? <p>EU 3</p> <ul style="list-style-type: none"> How do the region's climate and geography influence the cuisine? How did the native ingredients available to settlers influence the foods that they prepared? <p>EU 4</p> <ul style="list-style-type: none"> How did the people who settled in any given region of the United States influence the foods found there? In what ways have these foods and techniques defined the unique aspects of this cuisine? <p>EU5</p> <ul style="list-style-type: none"> How can I choose and prepare a recipe that best represents the characteristics of a regional cuisine of the United States?
<p>Knowledge: <i>Students will know . . .</i></p> <p>EU 1</p> <ul style="list-style-type: none"> The different regions of the United States The location of states that comprise each region <p>EU 2</p> <ul style="list-style-type: none"> The ethnic foods introduced by the people who settled in each region Common ingredients found in traditional dishes from each region <p>EU 3</p> <ul style="list-style-type: none"> The climates associated with the regions of the United States The geography of the regions of the United States The foods native to each region <p>EU 4, EU 5</p> <ul style="list-style-type: none"> Cooking Terms Specific Equipment Available resources of the various regions Common Seasonings 	<p>Skills: <i>Students will be able to . . .</i></p> <p>EU 1</p> <ul style="list-style-type: none"> Identify the regions of the United States on a map Identify the states that compose each region on a map <p>EU 2</p> <ul style="list-style-type: none"> Identify the ethnic background of the immigrants and their contributions to the cuisine Describe several traditional dishes of the region Choose recipes that reflect the common ingredients of the region <p>EU 3</p> <ul style="list-style-type: none"> Explain how the climate and geography of the region impacted the development of the cuisine List the foods native to the United States <p>EU 4, EU 5</p> <ul style="list-style-type: none"> Plan a menu that reflects the ethnic background of the people who settled the region and the ingredients and food preparation techniques common to the cuisine Select and prepare regional foods of the United States

Stage 2 – Assessment Evidence

Recommended Performance Tasks: *Each unit must have at least 1 Performance Task. Consider the GRASPS form.*

EU1, EU2, EU3, EU4, EU5

You and your group will be hosting an annual reunion of recent college graduates who have relocated all over the country. Each year a different region of the United States is chosen. Your task is to choose a destination with sightseeing opportunities and plan the menus and activities for their three-day reunion. Each kitchen unit will select a region of the U.S.; plan a full day's menu for each day (breakfast, lunch, and dinner) that showcases the region's unique cuisine; and compile a list of must-see local landmarks. (*While you're in _____, you must see or do_____.*) Create a brochure with each day's menu, local attractions, and facts about the region.

Other Recommended Evidence: *Tests, Quizzes, Prompts, Self-assessment, Observations, Dialogues,*

- Vocabulary Quiz
- Summarizers
- Class discussions
- Ticket to Leave
- Journal Checks
- Kitchen Labs
- Lab Self-Assessments
- Teacher Observations
- Unit Test

Stage 3 – Learning Plan

Suggested Learning Activities to Include Differentiated Instruction and Interdisciplinary Connections:

- Blank map of the region for labeling **A**
- PowerPoint Presentation on geography, climate, native foods, ethnic immigrants, and foods unique to the region **A**
- Taste Testing – sampling of regional foods **M**
- Teacher Demonstrations and Displays – native foods, traditional ingredients and unique tools for the region **A**
- Journal Entries throughout the unit **A M**
- Using Foods of the New World – students will prepare a simple dough using flours milled from wheat or corn to demonstrate the difficulties the early Pilgrims had in applying old world techniques to new world ingredients. **A M**
- Quilt of Facts – Using a traditional Log Cabin Quilt Patch (14 rectangles and 1 square), students research Amish, Mennonite or other immigrant group and write one fact in each rectangle about the lifestyle. The quilt is then colored in traditional light and contrasting dark patches and assembled to make a quilt. **A**
- Chamber of Commerce Tent Card – students will select a city or state and create a table-top tent card for a restaurant to advertise local foods and attractions to visitors of the region. **A M T**
- A Zillion Uses for Corn Display – students will research the many uses of corn, both as a foodstuff and an industrial component and create a showcase display of products. **A M**
- A Day in the Life: Students will research what life was like as a Native American, Pilgrim, Colonial Housewife, Midwest Settler, Alaskan Prospector, Hawaiian Native and report on how food was obtained and prepared. **A M**
- Menu and Recipe Selection – students will research recipes that represent a region of the United States. Recipes must meet criteria for traditional dishes of the region. Kitchen groups will then prepare them using proper food preparation techniques and applying correct safety and sanitation guidelines. **M T**
- Potluck Cookbook Project: Students will submit a favorite family recipe (using a standard format and page layout of 5½' x 8½') for inclusion in a Midwest-style potluck social cookbook. **M**
- Suggested Lab Activities: **M T**
 - New England – Hasty Pudding & Fried Corn Meal Mush, Succotash, Three Sisters Soup, Baked Beans, Johnny Cakes, NE Clam Chowder;
 - Mid-Atlantic: Funnel Cakes, Shoofly Pie, Refrigerator Pickles, Philly Cheesesteak, Whoopie Pies
 - Southern: Pain Perdu, Jambalaya, Fried Chicken, Red Beans & Rice, Biscuits & Gravy; Praline Bars
 - Midwest: Cincinnati-style Chili
 - West & Southwest - Beef Jerky; Navajo Fry Bread, Huevos Ranchero, Eggs in Hell, Denver Omelet
 - Pacific Coast – Cobb Salad, Sourdough Bread or Pancakes, California Rolls, Apple Crumb Pie
 - Hawaiian – Pineapple Haupia, SPAM Kebabs or Musubi, Macadamia Nut Pie, Teriyaki Beef,
- Movies/TV Programs – students watch movies/TV programs that illustrate different regions of the United States. Examples include: “A Taste of History”, “Diners, Drive-ins & Dives”, “Colonial House”, “The Help”, “Navajos Wear Nikes”, “Witness”, “Save Our History”, YouTube videos, etc. **A**
- Field Trips – possible locations: Olde City Tavern, Cranberry Festival, Apple Festival, Amish Market, museums **A M**
- Guest Speakers representing the foods and culture of the region **A M**