



# Global Foods

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Insert Teacher Name

Insert Room Number

Insert Full Year/Semester

Insert Period

Insert Email Address

## **COURSE DESCRIPTION**

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*Grades 9, 10, 11, 12*

Prerequisite: Culinary Arts 10

Students will embark on a culinary journey to explore the diverse flavors and traditions of global cuisines. Through hands-on cooking and cultural research, students will delve into the diverse cuisines that span continents. They will not only prepare authentic traditional dishes but also gain insight into the historical and cultural significance of each cuisine, learning about unique foods, herbs, and spices specific to each region. Come and savor the world's flavors and discover the stories behind each dish!

## **COURSE OBJECTIVES**

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Students will be able to:

- research and analyze how cultural, historical and geographical factors shape food practices in different regions.
- recognize commonly used ingredients within the region/country including but not limited to flavoring and seasonings.
- demonstrate critical thinking and creativity in their culinary exploration by preparing a diverse array of dishes native to different regions, utilizing various cooking methods while adhering to current health and safety standards.
- will be able present their recipes and findings, engaging in discussions to develop a deeper appreciation for global culinary diversity.

## **UNITS OF STUDY**

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- Western Europe-France, Spain, Portugal, Germany, Italy, Greece, Sandinavia
  - British Isles-England, Wales, Ireland, Northern Ireland, Scotland
  - Latin American Region-mexico, Central America, South America, Caribbean
  - Middle East and Africa
  - Asia-China, Japan, Thailand, India, Indonesia, Philippines, Korea
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# COURSE GRADING

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## GRADING

Cumulative/In-Progress Grade:

- 10% of the grade will be based on formative assessments, homework completion, or behavior (see FPS BOE [Policy 6154AR](#))
- 90% will be based on summative assessments based on a minimum of four assessments (see FPS BOE Policy 6146AR)

End-of-the-Year Grade:

- 90% of the overall course grade will reflect the student's mastery of course content and skills during the school year through the Cumulative/In-Progress Grade.
- 10% of the End-of-the-Year course grade will be based on the Final Assessment.

Grade Reporting

- All grades will be communicated through Infinite Campus
- Summative assessment results will be reported back to the student within ten school days from the date of submission or the due date.

Guidelines for Late Work (see FPS BOE Policy 6146AR):

- Late work will be accepted for both summative and formative tasks within a defined timeline agreed upon between the student and the teacher

The total points may be reduced as a penalty for late work

## REASSESSMENT GUIDELINES

Eligibility of assessments	All summative assessments.
Process	Students indicate desire to reassess within 2 class periods after receiving feedback on original assessment. Students must fill out the Request for Reassessment Form.
Frequency	Students will have the opportunity to reassess on two summatives per year but not more than one per term (quarter).
Assessment Format	Based on discussion between the student and teacher, students will either complete modifications or an entire redo of the summative assignment. The end result will be a complete new version of the original assessment.
Gradebook impact	Original and reassessment scores will be averaged in the gradebook.

## MATERIALS:

All students should come to class prepared with:

- A school-issued Chromebook and charger or personal laptop and charger
- A writing utensil (dark ink pen or pencil)
- Kitchen-appropriate clothing and footwear
- A hair-tie, hat, or head covering for hair longer than ear-length

Optionally, students can choose to have

- Headphones (for independent work like listening to course videos)
- Sharpies or highlighters (for annotating recipes)

### EXPECTATIONS OF STUDENTS:

Students are responsible for routinely practicing and applying learned cooking and sanitation skills in collaboration with their teammates during labs. During these labs, students are expected to demonstrate behavior that is appropriate for the safety of themselves and their peers while working in a kitchen classroom.

### EXTRA HELP:

Students should seek out extra help when needed. Teachers will be available for extra help upon request.