Lehighton Area School District
Curriculum Framework

Course Title:	Foods From Around the World
Content Area:	Family Consumer Sciences
Grade Level(s):	9-12

Course Overview:

Foods Around the World is an exploratory culinary course for grades 9–12 that examines the relationship between culture, geography, history, climate, economics, and food traditions. Students investigate how different regions and cultures use available resources to create unique cuisines and culinary practices.

Through research, discussions, projects, food preparation laboratories, and cultural exploration, students will study regional American foods as well as the cuisines of Mexico, Native American cultures, Ireland, Asia, and France. Students will analyze the influence of cultural traditions, agricultural practices, migration, technology, and environmental factors on food choices and preparation methods.

Emphasis is placed on cultural appreciation, food preparation skills, global awareness, nutrition, and the development of informed consumers. Students will gain an understanding of how food reflects identity and tradition while developing practical culinary skills through the preparation and evaluation of authentic dishes from around the world.

PA Core Standards:

Academic Standards for Family and Consumer Science

Key Course Text and Materials:

Teacher-created instructional materials
Cultural food studies resources
International cookbooks and recipe collections
Culinary reference materials
Food preparation equipment and kitchen tools
Food ingredients and laboratory supplies
Online research databases and educational websites
Videos and documentaries related to food cultures
Maps, cultural artifacts, and geography resources
Presentation and project materials
Food safety and sanitation resources

Key Assessments/Projects:

Unit Assessments
Projects
Culinary Performance Tasks
Culminating Assessment

Big Idea/Unit: American Regional Foods Pacing: 5-7 Days				
Standards	**Objective/Skill**	**Vocabulary**	**Additional Resources**	**Assessment/Project**
11. 3 Food Science and Nutrition: 11.3.12.A, 11.3.12.B, 11.3.12.C, 11.3.12.D, 11.3.12.E, 11.3.12.F, 11.3.12.G Family Consumer Science: 11.1.12 E, 11.1.12 F	American Regional Foods	culture geography & climate economy & technology California Cuisine Mountain West Cuisine Midwest Cuisine Southwest Cuisine Tex-Mex Cuisine Southern BBQ Cuisine East Coast Cuisine New England Cuisine	Any one or combination of textbook readings, teacher-made materials, class discussions, projects, web research, and observations.	Any one or combination of projects, personal reflections, and written evaluations.

Big Idea/Unit: Foods of Mexico Pacing: 5-7 days				
Standards	**Objective/Skill**	**Vocabulary**	**Additional Resources**	**Assessment/Project**
11. 3 Food Science and Nutrition: 11.3.12.A, 11.3.12.B, 11.3.12.C, 11.3.12.D, 11.3.12.E, 11.3.12.F, 11.3.12.G Family Consumer Science: 11.1.12 E, 11.1.12 F	Foods of Mexico	maize tortillas tamales pozole gordita Tacos al Pastor Chilis in Nogada Sopa de Lima mole elote Chili Rellenos Tacos	Any one or combination of textbook readings, teacher-made materials, class discussions, projects, web research, and observations.	Any one or combination of projects, personal reflections, and written evaluations.

Big Idea/Unit: Native American Foods				

Pacing: 5-7 Days				
Standards	**Objective/Skill**	**Vocabulary**	**Additional Resources**	**Assessment/Project**
11. 3 Food Science and Nutrition: 11.3.12.A, 11.3.12.B, 11.3.12.C, 11.3.12.D, 11.3.12.E, 11.3.12.F, 11.3.12.G Family Consumer Science: 11.1.12 E, 11.1.12 F	Native American Foods	region pre-contact foods first-contact foods government-issued foods New Native American cuisine Plains Native American Southwest Native Americans California Native Americans Northeast Native Americans Southeast Native Americans Plateau Native American	Any one or combination of textbook readings, teacher-made materials, class discussions, projects, web research, and observations.	Any one or combination of projects, personal reflections, and written evaluations.

Big Idea/Unit: Foods of Ireland **Pacing:** 5-7 Days				
Standards	**Objective/Skill**	**Vocabulary**	**Additional Resources**	**Assessment/Project**
11. 3 Food Science and Nutrition: 11.3.12.A, 11.3.12.B, 11.3.12.C, 11.3.12.D, 11.3.12.E, 11.3.12.F, 11.3.12.G Family Consumer Science: 11.1.12 E, 11.1.12 F	Foods of Ireland	feis coire (cauldron) black pudding potato crops soda bread boxty corned beef barmbrack coddle Irish beef stew scones	Any one or combination of textbook readings, teacher-made materials, class discussions, projects, web research, and observations.	Any one or combination of projects, personal reflections, and written evaluations.

Big Idea/Unit: Asian Foods Pacing: 10-14 Days				
Standards	**Objective/Skill**	**Vocabulary**	**Additional Resources**	**Assessment/Project**
11. 3 Food Science and Nutrition: 11.3.12.A, 11.3.12.B, 11.3.12.C, 11.3.12.D, 11.3.12.E, 11.3.12.F, 11.3.12.G Family Consumer Science: 11.1.12 E, 11.1.12 F	Asian Foods	Southwest Asia Nan bread (flat bread) Curry Masala chai tea Khichdi Nihari Mohinga Northeast Asia Kimchi Ramen Sushi Peking Duck Southeast Asia Fish amok Pho soup Nasi goreng Larb Ped Pad thai	Any one or combination of textbook readings, teacher-made materials, class discussions, projects, web research, and observations.	Any one or combination of projects, personal reflections, and written evaluations.

Big Idea/Unit: French Foods Pacing: 5-7 Days				
Standards	**Objective/Skill**	**Vocabulary**	**Additional Resources**	**Assessment/Project**

11. 3 Food Science and Nutrition: 11.3.12.A, 11.3.12.B, 11.3.12.C, 11.3.12.D, 11.3.12.E, 11.3.12.F, 11.3.12.G Family Consumer Science: 11.1.12 E, 11.1.12 F	French Foods	Service en confusion Auguste Escoffier Hors d'oeuvre Plat principal Fromage Cassoulet Coq au vin Bouillabaisse Ratatouille Quiche Crepe Escargot Creme brulee Souffle Baguette Beef bourguignon Brie de Meaux Roquefort Camembert	Any one or combination of textbook readings, teacher-made materials, class discussions, projects, web research, and observations.	Any one or combination of projects, personal reflections, and written evaluations.