

## Welcome to Culture and Cuisine

This is a semester course in the area of food preparation and nutrition with units related to the food and culture of various countries throughout the world. We will identify the food customs, describe typical foods prepared in different countries, and learn techniques for preparing foods from other countries.

### Countries that may be studied

#### The British Isles:

- England
- Scotland
- Wales
- Ireland

#### Scandinavia:

- Norway
- Sweden
- Finland
- Denmark

#### Europe:

- Germany
- France
- Switzerland
- Spain
- Italy
- Greece

#### Asia:

- Turkey
- India
- Russia
- China
- Indonesia
- Japan
- Thailand
- Korea

Australia  
New Zealand  
Africa  
South America  
Mexico  
Jamaica

Cajun/Creole  
Native American  
Morocco

### Grading

Grades will be based on tests, quizzes, assignments, labs, and participation. Your participation and involvement will enhance the learning that takes place.

**Semester grades** – A semester test will be given at the end of the eighteen weeks, and will count 20% toward your semester grade. The remaining 80% will be the quarter grades.

**Daily Participation** – The success of a student in this class will depend largely on participation. This includes participation and behavior during classroom discussion, lectures, and labs.

**Labs and cleanup** – Each lab will be worth 25 points. If you miss a lab, you will be expected to make it up at home with your own ingredients. **This must be done within 3 days of returning to school.** Bring a sample of your product to class with a note from a supervising adult.

**Home Experience Projects**- Students are required to complete two HE projects per quarter.

**Homework** – handouts and worksheets may require some additional time to complete. **Five points will be deducted for late assignments and a zero will be given after three days. Failure to complete assignments will result in loss of cooking lab.**

