

MODULE FOD2170: INTERNATIONAL CUISINE 1

Level: Intermediate

Theme: Social and Cultural

Prerequisite: FOD1010 Food Basics

Module Description: Students discover other cultures by exploring their cuisine. They learn a variety of international cooking techniques, and use specialized tools to prepare food for a typical day or for a cultural event.

Module Parameters: Personal or commercial food preparation facility.

Curriculum and Assessment Standards

Module Learner Expectations	Assessment Criteria and Conditions	Suggested Emphasis
<p><i>The student will:</i></p> <ul style="list-style-type: none"> • describe the relationship of food to culture • identify and compare the foods of a variety of cultures 	<p><i>Assessment of student achievement should be based on:</i></p> <ul style="list-style-type: none"> • research project in which the student examines and compares a minimum of two international cuisines in terms of: <ul style="list-style-type: none"> – availability of foods – acceptability of foods – role of food in transmitting culture – food sensibilities – nutritional role of foods by comparing the manner in which two or more cuisines satisfy nutritional needs, considering energy requirements, carbohydrates, protein, fat and two vitamins or minerals. <p><i>Assessment Tool</i> <i>Research: International Cuisine, FOD2170-1</i></p> <p><i>Standard</i> <i>Achieve a minimum performance rating of 2 in applicable areas of assessment</i></p>	<p>40</p>

MODULE FOD2170: INTERNATIONAL CUISINE 1 (continued)

Concept	Specific Learner Expectations	Notes
Food Selection and Multicultural Aspects of Food	<p><i>The student should:</i></p> <ul style="list-style-type: none"> • describe factors that determine the availability of foods in a variety of cultures including: <ul style="list-style-type: none"> – climate, geography: staple foods – economy – infrastructure (transportation) – technology – regionalization of foods – food preparation and preservation techniques • describe factors that influence the acceptability of foods in a variety of cultures including: <ul style="list-style-type: none"> – values – religion – superstitions, taboos, beliefs – history – ethnicity • describe the role of food in transmitting culture including: <ul style="list-style-type: none"> – significance of food in maintaining traditions – role of food in celebrations – traditional meal patterns – traditional gender roles in acquisition and preparation of foods. 	
Nutrition	<ul style="list-style-type: none"> • compare means by which nutritional needs are met within cultures. 	
Preparation and Presentation	<ul style="list-style-type: none"> • analyze and apply principles of cookery in the preparation of cultural foods • describe food aesthetics within cultures, considering: <ul style="list-style-type: none"> – seasonings – characteristic food and flavour combinations • demonstrate preparation techniques characteristic of various cultures • describe specialized equipment used in food preparation • compare types of foods found across cultures. 	Breads, wrapped foods, etc.

MODULE FOD2170: INTERNATIONAL CUISINE 1 (continued)

Concept	Specific Learner Expectations	Notes
Safety, Sanitation and Equipment	<p><i>The student should:</i></p> <ul style="list-style-type: none"> • demonstrate safe hygienic work habits and the correct use of tools and equipment • identify and resolve safety concerns, both food and equipment, significant to International Cuisine 1. 	
Career Exploration/ Portfolio	<ul style="list-style-type: none"> • describe career options where skills developed in International Cuisine 1 are particularly important. 	<p>What coping skills, attitudes, knowledge have developed?</p> <p>How does this relate to the student's beliefs, interests and values?</p> <p>What competencies have been developed (technical skills, knowledge, attitudes).</p> <p>How are these important now?</p> <p>How will they be important in the future?</p>