**Culture and Foods **

**Ms. Tuttle Room 213 ½ credit**

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**COURSE OBJECTIVE:**

This course requires a prerequisite of foods and nutrition. This course introduces students to different cuisines and cultures throughout the regions of the United States and International areas. It will help students develop an understanding of other cultures and cuisines. Students will prepare foods from each region discussed.

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| **Course Content Overview** | **Course Projects & Experiences** |
| 1. Introduction    1. review of safety and sanitation   and cooking techniques   1. Regional cuisine of the United States 2. International Foods of other countries 3. Advanced culinary techniques 4. Current issues related to food in the global society 5. Future and food in a global society 6. Career pathways | 1. Safety in the kitchen project 2. Cookbook 3. Regional research project 4. Regional lab experiences 5. New England 6. Pennsylvania Dutch 7. Southern 8. Creole 9. Southwestern 10. Hawaiian 11. International research project 12. International Lab Experiences 13. Italian 14. French 15. Spanish 16. Japanese 17. British Isles 18. Chinese 19. Scandinavian 20. Russian 21. Indian 22. German 23. African 24. Other countries as time allows |

*\* Outline is subject to change*

This course is aligned to New York States Common Core standards.

**EXPECTATIONS:**

* *Respect* – for yourself, class members and teacher as well as personal property and classroom property.
* *Responsibility* – for your own attitude, your behavior, your class work and your surroundings.
* *Follow school policies*
* *Participate -* in daily activities.
* *Legibly* use the sign in/out log when leaving and returning to the room or lose privilege of leaving.

**REQUIRED COURSE MATERIALS:**

* Binder (can be shared with another class)
* Folder
* Writing utensil to class everyday
* Notebook (used for cookbook)

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**ATTENDANCE:**

Absences:

* It is *your responsibility* to make up any work missed within **5** school days of a absence
* Any lab work or group work must be made up with an extra credit assignment
* If a student has an illegal absence he or she will receive no credit for any missed work
* *Extra help* and make-up work is available everyday between *2:30 – 3:00 pm in room 213. Check with me before staying after*

Late to Class:

* If you are going to be late to class, be sure to *get a late pass* from the adult that kept you from being on time.
* All lates to class receive *no* hall privileges.

**GRADING:**

* Projects and labs (30%)
* Tests (30%)
* Written assignments /Homework (30%)

*\*A limited amount of Extra credit* opportunities are available, if *ALL* regular assignments are up to date.

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***I have read and understand the requirements of this course:***

Student signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date \_\_\_\_\_\_\_\_\_



Parent signature \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date \_\_\_\_