**Culture and Foods **

**Ms. Tuttle Room 213 ½ credit**

*atuttle@newpaltz.k12.ny.us*

*256-4175 ext.66213*

**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.

|  |  |
| --- | --- |
| **Course Content Overview** | **Course Projects & Experiences** |
| 1. Introduction
	1. review of safety and sanitation

 and cooking techniques1. 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)

.

**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.

- - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - -

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

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



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