General Course Information

Course Name: International Foods	
Department: Family and Consumer Sciences	Grade Level(s): 10-12
Duration/Credits: Semester 0.5	Prerequisites: Foods II or teacher approval
BOE Approval Date:	Course Code: H4520

Course Description:

International Foods is designed to give students a better understanding and appreciation of countries and cultures of the world through the study of traditional foods and meal habits of each. Each country's history, geography, climate, religion and ethnic make-up will be studied. Students will study food preparation skills and techniques unique to each country through kitchen laboratory experiences and gain an appreciation of cultural differences. Students interested in the study of cultures will benefit from this course.

Course Rationale:

This course will prepare students for careers and post-secondary programs related to the culinary industry. In International Foods, students learn and develop an appreciation for cultures around the world and are prepared for the challenges of living and working in a diverse global society.

Course Objectives:

- The student will identify and describe food customs and prepare and taste recipes from a variety of countries and cultures.
- The student will research, select and evaluate recipes from a variety of countries. (A+ Research)
- The student will actively participate in a variety of culinary classroom challenges, both collaboratively and independently.
- The student will understand how regions, culture, traditions and customs influence food habits and cuisine.
- The student will discuss and provide feedback on cooking labs and projects. (A+ Speaking and Listening)
- The student will read and analyze content specific text. (A+ Reading)
- The student will write and reflect upon lab experiences. (A+ Writing)