

**Cocalico School District**  
**Year-at-a-Glance - Curriculum Overview**

**Department: Family & Consumer Science**

**Course: Multicultural Foods**

**Grade Level: 10-12**

**Big Ideas**

- To ensure safety in the kitchen, students must be able to identify and properly use kitchen safety and sanitation techniques when preparing various food items.
- Knowing how to identify and explain the appropriate use and care of selected kitchen equipment is necessary for kitchen safety.
- Having the knowledge of the evolution of foods allows for a better understanding of where foods have come from and how they have developed.
- Understanding different cultures and their cuisines helps students to understand a diversity of foods and palates.
- Knowing the different influences of climate and geography allows students to be able to relate to food customs from different regions of the world.
- Knowing about a variety of different cultural traditions enhances students' ability to relate to the diversity of their environment.
- Knowing how to use available resources will save students money and reduce waste.
- To better understand the effects of herbs, spices, and blends on food customs and preparation, students will compare and contrast food recipes that come from different cultures and areas of the world.
- Knowing about other cultural celebrations and holidays allows students to better understand and be more accepting of others.

Units of Study	% of Course Time	Textbooks & Supplemental Materials	Assessments	PAFCS Standards Addressed
<ul style="list-style-type: none"> <li>• Safety and Sanitation</li> </ul>	5%	<ul style="list-style-type: none"> <li>• Teacher Created Power Points and Video Tutorials</li> <li>• Textbooks (“Guide to Good Food”, “Food and Culture”, and “Food for Today”)</li> <li>• Student Laptops</li> <li>• Kitchen Lab Equipment</li> <li>• Kitchen Lab Food Supplies</li> </ul>	<ul style="list-style-type: none"> <li>• Kitchen Labs</li> <li>• Teacher Observations</li> <li>• Unit Test</li> </ul>	<b>CCSS.ELA-Literacy.RST</b> <ul style="list-style-type: none"> <li>• 9-12.4</li> <li>• 11.3.9.B</li> <li>• 11.3.6 B</li> </ul> <b>NASAFACS</b> <ul style="list-style-type: none"> <li>• 14.4.5</li> <li>• 11.3.12.B</li> </ul>
<ul style="list-style-type: none"> <li>• History of Food and the Evolution of Foods</li> </ul>	5%	<ul style="list-style-type: none"> <li>• Teacher Created Power Points and Video Tutorials</li> <li>• Textbooks (“Guide to Good Food”, “Food and Culture”, and “Food for Today”)</li> <li>• Student Laptops</li> <li>• Kitchen Lab Equipment</li> <li>• Kitchen Lab Food Supplies</li> </ul>	<ul style="list-style-type: none"> <li>• Teacher Observations</li> <li>• Unit Quiz</li> <li>• Kitchen Labs</li> <li>• Food History Project</li> <li>• Pizza Box Design Project</li> <li>• Unit Test</li> </ul>	<ul style="list-style-type: none"> <li>• 11.2.12. A</li> <li>• 11.3.6. C</li> </ul> <b>NASAFACS</b> <ul style="list-style-type: none"> <li>• 14.1.2</li> <li>• 14.1.3</li> <li>• 14.1.4</li> </ul>
<ul style="list-style-type: none"> <li>• United States and Canada</li> </ul>	15%	<ul style="list-style-type: none"> <li>• Teacher Created Power Points and Video Tutorials</li> <li>• Textbooks (“Guide to Good Food”, “Food and Culture”, and “Food for Today”)</li> <li>• Student Laptops</li> <li>• Kitchen Lab Equipment</li> <li>• Kitchen Lab Food Supplies</li> </ul>	<ul style="list-style-type: none"> <li>• Teacher Observations</li> <li>• Unit Quiz</li> <li>• Kitchen Labs</li> <li>• State Research Powerpoint Project</li> <li>• 50 State Chart</li> <li>• Pennsylvania Foods Worksheet</li> <li>• Unit Test</li> </ul>	<ul style="list-style-type: none"> <li>• 1.2.11.A</li> <li>• 7.1.12.B</li> </ul> <b>NASAFACS</b> <ul style="list-style-type: none"> <li>• 10.5.1</li> <li>• 14.1.2</li> <li>• 14.1.3</li> <li>• 14.1.4</li> </ul>
<ul style="list-style-type: none"> <li>• Latin America</li> </ul>	10%	<ul style="list-style-type: none"> <li>• Teacher Created Power Points and Video Tutorials</li> <li>• Textbooks (“Guide to Good Food”, “Food and Culture”, and “Food for Today”)</li> <li>• Student Laptops</li> </ul>	<ul style="list-style-type: none"> <li>• Teacher Observations</li> <li>• Unit Quiz</li> <li>• Kitchen Labs</li> <li>• Menu Project</li> <li>• Day of the Dead webquest</li> </ul>	<ul style="list-style-type: none"> <li>• 7.1.12.B</li> <li>• 7.3.12.B</li> </ul> <b>NASAFACS</b> <ul style="list-style-type: none"> <li>• 9.4.3</li> <li>• 10.5.1</li> <li>• 14.1.2</li> </ul>

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		<ul style="list-style-type: none"> <li>• Kitchen Lab Equipment</li> <li>• Kitchen Lab Food Supplies</li> </ul>	<ul style="list-style-type: none"> <li>• Unit Test</li> </ul>	<ul style="list-style-type: none"> <li>• 14.1.3</li> <li>• 14.1.4</li> </ul>
<ul style="list-style-type: none"> <li>• Europe</li> </ul>	15%	<ul style="list-style-type: none"> <li>• Teacher Created Power Points and Video Tutorials</li> <li>• Textbooks (“Guide to Good Food”, “Food and Culture”, and “Food for Today”)</li> <li>• Student Laptops</li> <li>• Kitchen Lab Equipment</li> <li>• Kitchen Lab Food Supplies</li> </ul>	<ul style="list-style-type: none"> <li>• Teacher Observations</li> <li>• Unit Quiz</li> <li>• Kitchen Labs</li> <li>• Pasta Investigation Worksheet</li> <li>• Postcard Project</li> <li>• Unit Test</li> </ul>	<ul style="list-style-type: none"> <li>• 7.1.12.B</li> <li>• 7.3.12.B</li> <li><b>NASAFACS</b></li> <li>• 10.5.1</li> <li>• 14.1.2</li> <li>• 14.1.3</li> <li>• 14.1.4</li> </ul>
<ul style="list-style-type: none"> <li>• Mediterranean</li> </ul>	10%	<ul style="list-style-type: none"> <li>• Teacher Created Power Points and Video Tutorials</li> <li>• Textbooks (“Guide to Good Food”, “Food and Culture”, and “Food for Today”)</li> <li>• Student Laptops</li> <li>• Kitchen Lab Equipment</li> <li>• Kitchen Lab Food Supplies</li> </ul>	<ul style="list-style-type: none"> <li>• Teacher Observations</li> <li>• Unit Quiz</li> <li>• Kitchen Labs</li> <li>• Greek Wedding Worksheet</li> <li>• Unit Test</li> </ul>	<ul style="list-style-type: none"> <li>• 1.2.11.A</li> <li>• 7.1.12.B</li> <li><b>NASAFACS</b></li> <li>• 10.5.1</li> <li>• 14.1.2</li> <li>• 14.1.3</li> <li>• 14.1.4</li> </ul>
<ul style="list-style-type: none"> <li>• Middle East</li> </ul>	10%	<ul style="list-style-type: none"> <li>• Teacher Created Power Points and Video Tutorials</li> <li>• Textbooks (“Guide to Good Food”, “Food and Culture”, and “Food for Today”)</li> <li>• Student Laptops</li> <li>• Kitchen Lab Equipment</li> <li>• Kitchen Lab Food Supplies</li> </ul>	<ul style="list-style-type: none"> <li>• Teacher Observations</li> <li>• Unit Quiz</li> <li>• Spices Comparison Lab</li> <li>• Middle East Cuisine Match Worksheet</li> <li>• Kitchen Labs</li> <li>• Unit Test</li> </ul>	<ul style="list-style-type: none"> <li>• 11.3.9.G</li> <li>• 2.3.11.C</li> <li><b>NASAFACS</b></li> <li>• 10.5.1</li> <li>• 14.1.2</li> <li>• 14.1.3</li> <li>• 14.1.4</li> </ul>
<ul style="list-style-type: none"> <li>• Africa</li> </ul>	10%	<ul style="list-style-type: none"> <li>• Teacher Created Power Points and Video Tutorials</li> <li>• Textbooks (“Guide to Good Food”, “Food and Culture”, and “Food for Today”)</li> <li>• Student Laptops</li> <li>• Kitchen Lab Equipment</li> <li>• Kitchen Lab Food Supplies</li> </ul>	<ul style="list-style-type: none"> <li>• Teacher Observations</li> <li>• Unit Quiz</li> <li>• Africa Chapter Outline Worksheet</li> <li>• African Food Guide Activity</li> <li>• Kitchen Labs</li> <li>• Unit Test</li> </ul>	<ul style="list-style-type: none"> <li>• 1.2.11.A</li> <li>• 7.3.12.B</li> <li><b>NASAFACS</b></li> <li>• 8.7.5</li> <li>• 10.5.1</li> <li>• 14.1.2</li> <li>• 14.1.3</li> <li>• 14.1.4</li> </ul>
<ul style="list-style-type: none"> <li>• Asia</li> </ul>	15%	<ul style="list-style-type: none"> <li>• Teacher Created Power Points and Video Tutorials</li> <li>• Textbooks (“Guide to Good Food”, “Food and Culture”, and “Food for Today”)</li> <li>• Student Laptops</li> <li>• Kitchen Lab Equipment</li> <li>• Kitchen Lab Food Supplies</li> </ul>	<ul style="list-style-type: none"> <li>• Teacher Observations</li> <li>• Unit Quiz</li> <li>• Foods of China Map/Match-up Worksheet</li> <li>• Japanese Alphabet Activity</li> <li>• Kitchen Labs</li> <li>• Unit Test</li> </ul>	<ul style="list-style-type: none"> <li>• 1.2.11.A</li> <li>• 1.1.11.F</li> <li><b>NASAFACS</b></li> <li>• 10.5.1</li> <li>• 14.1.2</li> <li>• 14.1.3</li> <li>• 14.1.4</li> </ul>
<ul style="list-style-type: none"> <li>• Cultural Foods and International Holidays</li> </ul>	5%	<ul style="list-style-type: none"> <li>• Teacher Created Power Points and Video Tutorials</li> <li>• Textbooks (“Guide to Good Food”, “Food and Culture”, and “Food for Today”)</li> <li>• Student Laptops</li> <li>• Kitchen Lab Equipment</li> <li>• Kitchen Lab Food Supplies</li> </ul>	<ul style="list-style-type: none"> <li>• Teacher Observations</li> <li>• Unit Quiz</li> <li>• Kitchen Labs</li> <li>• International Buffet Lab</li> <li>• Cultural Foods Group Project</li> </ul>	<ul style="list-style-type: none"> <li>• 1.2.11.A</li> <li>• 1.1.11.F</li> <li>• 11.3.9.G</li> <li>• 2.3.11.C</li> <li><b>NASAFACS</b></li> <li>• 10.5.1</li> <li>• 14.1.2</li> <li>• 14.1.3</li> <li>• 14.1.4</li> </ul>



**Eagle P.A.C.T. Course Connections:**

This course uses problem solving and critical thinking to overcome any hurdles students may face while preparing their recipes and labs. Students incorporate teacher feedback to advance in their cooking and baking skills. Students also utilize media and technology to create cultural foods products using technology such as computers, the Internet, and kitchen appliances.