

MODULE FOD3140: INTERNATIONAL CUISINE 2

Level: Advanced

Theme: Social and Cultural

Prerequisite: FOD1010 Food Basics

Module Description: Students explore, in depth, the cuisine of another country in order to appreciate the richness of its history and culture. They discover its foods, experience traditional cooking methods, and learn about food customs.

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">• identify and describe the various roles that food plays within a specific culture	<p><i>Assessment of student achievement should be based on:</i></p> <ul style="list-style-type: none">• research project in which the student will describe the following concepts:<ul style="list-style-type: none">– availability of foods including climate, geography, economy, infrastructure, technology, staple foods, regionalization of foods– acceptability of foods, including social structure, values, religion, beliefs, history, ethnicity– role of food in culture, including symbolism, traditions, manners, meal patterns, celebrations, gender roles– food presentation including food planning principles, seasonings, food and flavour combinations– nutritional role of foods. <p><i>Assessment Tool</i> <i>Research: International Cuisine 2, FOD3140–1</i></p> <p><i>Standard</i> <i>Achieve a minimum performance rating of 3 in applicable areas of assessment</i></p>	40

MODULE FOD3140: INTERNATIONAL CUISINE 2 (continued)

Concept	Specific Learner Expectations	Notes
<p>Multicultural Aspects of Food</p>	<p><i>The student should:</i></p> <ul style="list-style-type: none"> • describe factors that determine the availability of foods including: <ul style="list-style-type: none"> – climate, geography – regional food patterns – economy – infrastructure – technology • describe factors that influence the acceptability of foods including: <ul style="list-style-type: none"> – social structure – values – religion – beliefs, taboos, superstitions – history – ethnicity • describe the role of food in transmitting culture including: <ul style="list-style-type: none"> – food and symbolism – relationship of food with traditions – role of food in celebration – traditional meal patterns – traditional gender roles in acquisition and preparation of foods • describe changes in foods, food patterns and food preparation techniques as people adapt to new cultures, such as: <ul style="list-style-type: none"> – accessibility of traditional and non-traditional foods – access to and understanding of nutrition information – role of food in retaining cultural heritage – role of food in adapting to new cultural environment • evaluate the physical, psychological and social impact of evolving food patterns as individuals and families adapt to an adopted culture. 	<p>Staple foods.</p> <p>Transportation.</p>

MODULE FOD3140: INTERNATIONAL CUISINE 2 (continued)

Concept	Specific Learner Expectations	Notes
Nature of Food	<p><i>The student should:</i></p> <ul style="list-style-type: none"> • describe food sensibilities (aesthetics) considering: <ul style="list-style-type: none"> – food planning principles – seasonings – characteristic food and flavour combinations. 	
Nutrition	<ul style="list-style-type: none"> • analyze how nutritional needs are met through the food patterns of the culture. 	
Preparation and Presentation	<ul style="list-style-type: none"> • demonstrate and evaluate a wide variety of preparation techniques characteristic of the culture • research and demonstrate specialized equipment used in food preparation. 	
Safety, Sanitation and Equipment	<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 2. 	
Career Exploration/ Portfolio	<ul style="list-style-type: none"> • describe career options where skills developed in International Cuisine 2 are particularly important • describe various occupational and entrepreneurial roles related to this module. 	<p>Heritage sites, ethnic restaurants, import businesses, wholesale and retail, tourism, institutional food services.</p>