

# GLOBAL GASTRONOMY

Springbank Community High School/Mrs. Klatt

## GAS·TRON·O·MY: THE STUDY OF CULTURE THROUGH FOOD.

The best way to **discover** cultures around the world is to explore them through their cuisine; so here is your chance!

In groups of 2, choose 1 country, territory or colony in the world that you would like to research it's culinary history.

Read and answer each question very carefully and make sure to include all of the information listed below in complete detail. This information that you find below can be presented in a variety of ways.

Some ideas for delivery include:

- podcast
- movie/cooking show
- scrapbook
- journal from the past
- start a blog
- or your choice EXCEPT slideshows



### Discover the world through your taste-buds

People throughout the world take great pride in the food that is unique to their area of the world, and this project will help us learn more about global gastronomy.

Your job is to explore a culture through their cuisine. Research, cook and discover what it would be like to travel to this place.

What foods do locals eat on a daily basis? What ingredients are grown locally? What connection does the culture have to the food?

Find the answers to these and many other questions that may come to your mind and you'll have yourself a project!



THIS PROJECT OUTLINE BELONGS TO:



MY PROPOSAL HAS TO BE EMAILED TO  
[sklatt@rvschools.ab.ca](mailto:sklatt@rvschools.ab.ca) ON:



MY FINAL PROJECT IS DUE ON:

## EVALUATION



## OUTLINE

Proposal	5%
Use of Class Time	5%
Part 1 & 2	20%
Recipes & History	30%
Class Food Sharing	10%
Reflection	10%
Attractiveness	20%

See RUBRIC for evaluation details. Look at this closely before and during your project to make sure you are on track.

# Project Details



### Step 1: PROJECT PROPOSAL

Email [sklatt@rvschools.ab.ca](mailto:sklatt@rvschools.ab.ca)

- What country will you share?
- What are some common flavors?
- What format will you use to share your research with the class?
- Create a timeline for completing this project. Keep track throughout the project and hand it in.

### Step 2: COUNTRY RESEARCH

#### 1. Relationship of Food to Culture

- A. Describe the following factors that determine the availability of food: climate, geography-staple foods, economy, transportation, technology, regionalization of food and any unique food preparation and preservation techniques.
- B. Describe factors that influence the acceptability of food: values, religion, superstition, taboos, beliefs, history and ethnicity.
- C. Describe the role of food in transmitting culture, including:
- D. significance of food in maintaining traditions, role of food in celebrations, traditional meal patterns, traditional gender roles in the acquisition and preparation of foods.
- E. Define how nutritional needs are met within the culture.

### Step 2: COUNTRY RESEARCH cont'd

#### Foods Representative of the Culture

- A. Describe special equipment used in food preparation
- B. Share the principle cooking methods used in preparation of cultural foods
- C. Research cultural seasonings and food and flavour characteristics of your particular cuisine.

### Step 3: RECIPES that REPRESENT

Choose 3 recipes that represent your country; copy these recipes out and share the history or significance behind these recipes; stories always help the reader. Cook 1 recipe at school for our food share day and be prepared to share some cultural information about the recipe in the form of a small speech.

### Step 4: REFLECTION

Reflect on your project and the cooking process by completing the given Peer Evaluation form. Complete this for yourself and all of your group members.

### Step 5: PUT it TOGETHER

Put all of your research together in a creative, organized format that suits your learning needs.

# Global Gastronomy

READ THROUGH THE CRITERIA CAREFULLY TO ENSURE YOU ARE MEETING THE EXPECTATIONS OF THIS PROJECT

## RATING SCALE FOR THE CRITERIA

### CRITERIA

#### Proposal

- follow instructions accurately
- set planning goals on calendar
- adhere to established guidelines
- responded to directed questions
- clearly articulated project plan

#### Use of Class Time

- used time effectively

#### Part 1 and 2

- adhere to established guidelines
- responded to directed questions
- explained food customs

#### Recipes and History

- included 3 or more recipes
- included preparation procedure
- organized in a logical manner
- accurate recipes
- share history/stories
- photos of cooking 1 recipe

#### Class Food and History Sharing

- recipe is cooked and plated for the class
- history of the recipe is shared
- planning is evident before class presentation

#### Reflection

- interpret and record thoughts
- use correct grammar

#### Attractiveness

- use one or more information gathering techniques
- demonstrate effective use of one or more communication media: audio-visual, written etc.
- organized in a logical, neat manner
- demonstrate individual creativity

#### The student:

**4** exceeds defined outcomes. Plans and solves problems effectively and creatively in a self-directed manner. Tools, materials and/or processes are selected and used efficiently, effectively and with confidence. Quality, particularly details and finishes, and productivity are consistent and exceed standards. Leads others to contribute team goals. Analyzes and provides effective client/customer services beyond expectations.

**3** meets defined outcomes. Plans and solves problems in a self-directed manner. Tools, materials and/or processes are selected and used efficiently and effectively. Quality and productivity are consistent. Works cooperatively and contributes ideas and suggestions that enhance team effort. Analyzes and provides effective client/customer services.

**2** meets defined outcomes. Plans and solves problems with limited assistance. Tools, materials and/or processes are selected and used appropriately. Quality and productivity are reasonably consistent. Works cooperatively to achieve team goals. Identifies and provides customer/client services.

**1** meets defined outcomes. Follows a guided plan of action. A limited range of tools, materials and/or processes are used appropriately. Quality and productivity are reasonably consistent. Works cooperatively. Provides a limited range of customer/client services.

**0** has not completed defined outcomes. Tools, materials and/or processes are used inappropriately.

CRITERIA	RATING				
PROPOSAL: 5%	4	3	2	1	0
USE OF CLASS TIME: 5%	4	3	2	1	0
PART 1 AND 2: 20%	4	3	2	1	0
RECIPES & HISTORY: 30%	4	3	2	1	0
CLASS FOOD & HISTORY: 10%	4	3	2	1	0
REFLECTION: 10%	4	3	2	1	0
ATTRACTIVENESS: 20%	4	3	2	1	0

Comments:

sunday

monday

tuesday

wednesday

thursday

friday

saturday


## Check List:

- Plan Calendar with dates and tasks
- Proposal shared with Mrs. Klatt
- Part 1 & 2 Research
- Recipe chosen to share with class. Must serve a small sample to each person
- Recipe submitted to Mrs. Klatt to buy you groceries
- Gather ideas on how to plate your food in a creative manner
- Select serving dish for your recipe
- Write short speech on recipe to be read before your meal is presented. Share history, ingredients and anything special about your recipe.
- Personal Reflection