

Culture and Food Curriculum Map

Standards	Content	Skills/Practices	Materials/ Resources	Assessments (All) Daily/Weekly/ Benchmarks	Timeline (Months/Weeks /Days)
<p>NYS FACS 1 – Students will have the necessary knowledge and skills to establish and maintain personal health.</p>	<p><u>Influences on Food Choices</u> 1. Cultural and Ethnic Background 2. Use of Food in Celebrations</p>	<p>Creativity Communication Information Literacy</p>	<p>Textbook: Food For Today Culture and Foods Workbook Chromebook</p>	<p>Traditions Project</p>	<p>Week 1-2</p>
<p>NYSFACS 2 – Students will acquire the knowledge and ability necessary to create and maintain a safe environment.</p>	<p><u>Kitchen Safety</u> 1. Identify Safety Hazards 2. Use Sanitation Principles in Lab</p>	<p>Collaboration Communication Problem Solving Social Skills</p>	<p>Textbook: Food For Today Culture and Foods Workbook Chromebook</p>	<p>Crunchy Munchy Goop Lab Kitchen Safety and Sanitation Test</p>	<p>Week 3 - 4</p>

<p>NYS Social Studies 3 – select and design maps to present geographic information</p>	<p><u>Regional Cuisine of The United States</u> 1. Identify regions of the United States 2. Explore history of food traditions</p>	<p>Leadership Communication Collaboration Social Skills Flexibility</p>	<p>Labs: Boston Cream Pies Funnel Cakes Rice Creole Apple Pies Chili/Cornbread Sourdough Pancakes</p> <p>Puzzle of the USA Map of the U.S. Textbook: Food For Today Culture and Foods Workbook Chromebook</p>	<p>Lab Prep and Evaluations American Regions Unit Test</p>	<p>Week 5 - 11 Week 5: New England Region Week 6: Mid-Atlantic Region Week 7: Southern Region Week 8: Midwest Region Week 9: West/South West Region Week 10: Pacific Coast Region</p>
<p>NYSFACS 3 – Students will understand and be able to manage personal resources to make effective</p>	<p><u>The Cuisine of South America</u> 1. Identify specific foods of South American Countries 2. Culture of South America 3. List and explain food preparation techniques</p>	<p>Creativity Leadership Information Literacy Technology Literacy Collaboration Social Skills Problem Solving</p>	<p>South American Map Textbook: Food For Today Culture and Foods Workbook Chromebook Taco Challenge Project Packet</p>	<p>Country Research Project Taco Challenge Lab Prep and Evaluations</p>	<p>Week 12-14</p>
	<p><u>Global Geography</u> 1. Continent</p>	<p>Collaboration Productivity</p>	<p>Continent Map - Label the map</p>	<p>Production and Presentation of Museum</p>	<p>Week 15-17</p>

	<p>Identification 2. Cultures Physical Characteristics 3. Available Foods</p>	<p>Creativity Social Skills Technology Literacy</p>	<p>Textbook: Food For Today Culture and Foods Workbook Chromebook Museum of Continents Project -</p> <ul style="list-style-type: none"> • Maps • International Cookbooks • Culturegrams • World Atlas <p>Video: The 100 Foot Journey</p>	<p>Pop-up Books</p>	
	<p><u>Final Project</u> 1. Presentation on Country of Choice 2. Plan, prepare, serve food from country</p>	<p>Collaboration Creativity Problem Solve Communication Technology Literacy</p>	<p>Chromebook Management Plan Final Project rubric</p>	<p>International Dinner Project Presentation and lab evaluation</p>	<p>Week 17-18</p>
	<p><u>Kitchen Clean up</u> 1. Kitchen Sanitation procedures 2. Organization of Kitchen Utensils and Equipment</p>	<p>Collaboration Problem Solve Communication</p>	<p>Kitchen Cleaning Supplies Kitchen Cleaning Rubric</p>	<p>Kitchen Cleaning lab evaluation</p>	<p>Week 19-20</p>