



## International Foods 10

Ms. Marchi



# Course Outline

**This course is an adventure in culinary experiences. You should enter this course prepared to sample new types of cuisine and learn about world cultures. We will investigate geography, history, religion and cultural habits of each country as it impacts the cuisine of the people.**

**Student will need to inform me of any food allergies or eating habits (e.g. Vegetarianism) that will impact the foods they will consume and their safety in the classroom.**

## BIG IDEAS

**Consumer needs and preferences inform food production and preparation.**

**Social, ethical, and sustainability considerations impact design.**

**Complex tasks require different technologies and tools at different stages.**

# Evaluation:

Will be based on the curricular competencies.

**Applied design:**

**Theory**

**30%**

\*Understanding Context

\*Defining

\*Ideating

**Practical**

**50%**

\*Prototyping

\*Testing

\*Making

\*Sharing

**Applied Skills**

**And Technologies:**

**20%**

\*Safety(Food and Physical)

\*Identify, assess and refine their skills and skill levels

\*Impact of Technology

\*Choose, adapt, and learn about appropriate tools