

Cliffside Park Public Schools_

Grade 10 - 12 International Cuisine

Unit Name: The Cuisine of the MIddle East and North Africa

Duration: 3 weeks

Enduring Understandings The geography, climate and culture of the MIddle East are all major influences on its cuisine.

Essential Questions:

How does the geography, climate and culture of the MIddle East influence its cuisine?

What are the staple ingredients, cooking methods and meal patterns in the various regions of the MIddle East?

What types of dishes are typical in various regions of the MIddle East?

What dishes are served during the holidays?

Focus of Standards

Student Outcomes	Skills	Assessments	Resources
 I can identify and describe the staple ingredients, perform the cooking methods and describe the food customs of the MIddle East. 	Properly use the staple ingredients of a cuisine in traditional dishes	Formative: Hands-on skills practice labs and food labs	Teacher Resources
 I can explain how the geography, climate and culture has influenced the staple ingredients, cooking methods and food customs of the MIddle East. 	Properly perform the cooking methods of a cuisine in preparing traditional dishes	Summative: Quizzes, multimedia projects Alternative	Digital: YouTube videos, food-related articles and websites, teacher-made and other slide presentations, Google
	Be aware of food customs	Individual projects based	images

(for example, restrict certain foods for relig adherence) when proor serving dishes	Other Materials
---	-----------------

NJ Student Learning Standards (2016):

9.3.HT-RFB.3 Use information from cultural and geographical studies to guide customer service decisions in food and beverage service facilities RST.11-12.4. Determine the meaning of symbols, key terms, and other domain-specific words and phrases as they are used in a specific scientific or technical context relevant to grades 11–12 texts and topics.

RST.11-12.7. Integrate and evaluate multiple sources of information presented in diverse formats and media (e.g., quantitative data, video, multimedia) in order to address a question or solve a problem.

CRP2. Apply appropriate academic and technical skills.

CRP7. Employ valid and reliable research strategies.

CRP11. Use technology to enhance productivity

CRP12. Work productively in teams while using cultural global competence.

8.1 Educational Technology: All students will use digital tools to access, manage, evaluate, and synthesize information in order to solve problems individually and collaborate and to create and communicate knowledge.

Interdisciplinary Connections and Activities: ELA, Science, Math, Social Studies

Tier 2 Vocabulary: region, geography, climate, culture, influence

Tier 3 Vocabulary: cuisine, staple (ingredient), Ramadan, halal, kosher, Passover, slaughter

Core Instructional Materials/Resources/Digital Tools: YouTube videos, slide presentations, demonstrations, worksheets, food labs, reflections projects

Integrated Differentiation/Accommodations/Modifications for ELA/Social Studies (Alternate Modes of Instruction and Support)				
Modifications to Support Gifted and Talented Students	Modifications to Support English Language Learners	Modifications to Support Our Learners (Students with IEPs/504s and At-Risk Learners)		
 Curriculum compacting Homogeneous grouping for assignments Differentiating assignments through Google Classroom Allowing student choice in how to demonstrate learning Higher order questioning 	Spring WIDA or WIDA Entry test scores will be reviewed by the teacher in order to assign appropriate language tasks & provide key language uses to students.	Review student individual educational plan and/or 504 plan for instructional, assessment, and environmental supports. Pre-teach Tier 2 and Tier 3 vocabulary.		
	Native Language Supports (peer, online assistive technology, translation device, bilingual dictionary) *Also See At Risk/504 Modifications	Text to speech/Oral reading Access to word banks Modify Grading Moidify Homework Modify Assesments		
		Supply Students with Anchor Charts:		
Sauraga		*Also See ELL Modifications		

Sources:

New Jersey Student Learning Standards (2016) http://www.state.nj.us/education/cccs/2016/ela/k.pdf
New Jersey Student Learning Standards: Technology (2014) http://www.state.nj.us/education/cccs/2014/tech/8.pdf
Career Ready Practices (2014) http://www.state.nj.us/education/cccs/2014/tech/8.pdf