

# Cliffside Park Public Schools

## Grade 10 - 12 International Cuisine

Unit Name: Advanced culinary skills needed for International Foods

**Duration: 2 weeks** 

**Enduring Understandings:** Knowledge and skills needed to manage more advanced food preparation.

## **Essential Questions:**

- 1. What special kitchen equipment is used in preparing the dishes of different countries and regions, and how do we use them?
- 2. How do we perform some of the more advanced food preparation techniques, including knife cuts, used in recipes?
- 3. How do we identify the special cooking terms that are used in the recipes?

## **Focus of Standards**

Student Outcomes	Skills	Assessments	Resources
<ul> <li>I can learn to read recipes with advanced culinary terms</li> <li>I can perform advanced knife skills and food preparation skills</li> <li>I can use special kitchen equipment used in international cuisines.</li> </ul>	Advanced knife cuts (V-cut, julienne, against the grain, etc)  Advanced cooking techniques (sear, blanch, braise, sweat, etc)  Advanced food prep techniques (chiffonade, suprême, etc)	Formative: Hands-on skills practice labs, food labs, Kahoots  Summative: Written quizzes, performance tests, multimedia projects  Alternative Individual projects based on student's abilities	Mentor Texts Culinary Essentials; Teacher Resources Culinary Essentials teacher's edition  Digital: YouTube videos, food-related articles and websites, teacher-made and other slide presentations, Google images

	Other Materials Sample ingredients, models of foods, kitchen tools	
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## NJ Student Learning Standards (2016):

9.3.HT-RFB.2 Demonstrate safety and sanitation procedures 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.

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

Tier 2 Vocabulary: surface area, rate (of cooking), dissolve

Tier 3 Vocabulary: herb, spice, bain-marie, chiffonade, julienne, mirepoix, grain (directional), sear, blanch, sweat (as in vegetables)

**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)
<ul> <li>Curriculum compacting</li> <li>Homogeneous grouping for assignments</li> <li>Differentiating assignments through         Google Classroom</li> <li>Allowing student choice in how to         demonstrate learning</li> <li>Higher order questioning</li> </ul>		
		*Also See ELL Modifications

## Sources:

New Jersey Student Learning Standards (2016) <a href="http://www.state.nj.us/education/cccs/2016/ela/k.pdf">http://www.state.nj.us/education/cccs/2016/ela/k.pdf</a>
New Jersey Student Learning Standards: Technology (2014) <a href="http://www.state.nj.us/education/cccs/2014/tech/8.pdf">http://www.state.nj.us/education/cccs/2014/tech/8.pdf</a>
Career Ready Practices (2014) <a href="http://www.state.nj.us/education/cccs/2014/career/CareerReadyPractices.pdf">http://www.state.nj.us/education/cccs/2014/tech/8.pdf</a>