

**Guelph Collegiate Vocational Institute
Upper Grand District School Board**

Course Outline



Department: Family Studies

Course Title: Food and Culture

Course Type: University/College

Grade: 11

Course Code: HFC3M

Credit Value: 1.0

Department Head: Marsha Maharaj

Teachers: Andrea Kidnie

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Date of Development:

Curriculum Document:

<http://www.edu.gov.on.ca/eng/curriculum/secondary/ssciences9to122013.pdf>

Course Prerequisites/Corequisites:

None

Course Description:

This course focuses on the flavours, aromas, cooking techniques, foods, and cultural traditions of world cuisines. Students will explore the origins of and developments in diverse food traditions. They will demonstrate the ability to cook with ingredients and equipment from a variety of cultures, compare food-related etiquette in many countries and cultures, and explain how Canadian food choices and traditions have been influenced by other cultures. Students will develop practical skills and apply social science research methods while investigating foods and food practices from around the world.

Term Work (70% of the final mark)

Unit Title, Big Ideas, and Unit Culminating Tasks

Unit 1: Kitchen Fundamentals

Big Ideas

- Preparing food in a safe manner is important to prevent kitchen accidents and food-borne illnesses
- Recipes should be followed carefully to ensure a high quality product

Unit Culminating Tasks

- Cooking Demo
- Unit 1 Test

Unit 2: Food in Canada

Big Ideas

- There is a relationship between geography and the foods available in a country
- Many factors influence food choices in Canada and the world.

Unit Culminating Tasks

- Wild Canadian Edibles
- Unit 2 Test

Unit 3: Food and Flavours of the World

Big Ideas

- Foods eaten in Canada have their origins from around the world.
- Culture influences how people obtain, prepare, serve and consume food
- Some foods take different forms around the world
- Food labels are different in different countries

Unit Culminating Tasks

- Unit 3 Test
- The Globalization of Food

Unit 4: A Worldly Food Journey

Big Ideas

- Food practices, customs, and traditions of a country reflect the unique cultures of that country
- Different countries have different tools and equipment to prepare, serve, and eat foods

Unit Culminating Task

- Food and Celebrations

* Weekly food labs during each unit

Culminating Tasks/Exams (30% or the final mark)

Course Culminating Task/Exams and Description

- A culminating assignment where students will demonstrate their knowledge of the diverse cultures studied over the semester. **15% of final grade**
- Final Exam. **15% of final grade**

Based on the range of students' learning needs, a selection from the strategies listed below may be utilized. Refer to [list of teaching and assessment strategies](#).

Teaching Strategies:	
SCAFFOLDING i.e. frontloading; graphic organizers; modeling; tap into prior knowledge; think-pair-share; asking questions	A variety of strategies that provide students with the tools needed to complete a task. Tasks are broken down into achievable chunks and a tool is provided to complete each chunk. Tools include clear instructions and expectations, visuals or graphic organizers, mnemonic devices, and exemplars.
EXPLICIT INSTRUCTION i.e. literacy and numeracy skills embedded in each course/subject	The teacher clearly states the learning goal of the lesson and the skills/information that will be learned in order to achieve that goal.
GUIDED PRACTICE i.e. "I do, we do, you do"	An approach that releases the learning responsibility from the teacher to the students. The teacher begins by modelling the learning, and then moves to collaborative practice, and finally independent student effort. This gradual release of responsibility can occur over a short time frame (within one period) or over a longer time frame depending on the complexity of the skill or concept.
Assessment and evaluation strategies:	
<ul style="list-style-type: none"> ● FORMATIVE ASSESSMENT (Assessment "for" learning and "as" learning) ● SUMMATIVE ASSESSMENT (Assessment "of" learning) 	

Textbooks/Learning Resource Materials (align with Policy 603)
Food for Today, Food in Society

Fees for Learning Materials/Activities

Learning Materials/Activities	Cost
Course enhancement fee	\$10

Please refer to the [GCVI Student Handbook](#) for our school policies on:

- academic integrity
- late and missed assignments