

<p><b>Course Description:</b></p> <p>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.</p>	<p><b>Level:</b> Mixed (University/College)</p> <p><b>Credit Value:</b> 1.0</p> <p><b>Pre-requisite:</b> None</p> <p><b>Department:</b> Social Science</p>
	<p><b>Course Fees:</b> None</p>

<p><b>Textbooks &amp; Resources:</b></p> <ul style="list-style-type: none"> <li>• Growing Success: Assessment, Evaluation and Reporting in Ontario Schools</li> <li>• The Ontario Curriculum Grades 11 and 12: Social Science and Humanities (2013)</li> <li>•</li> </ul>
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<p><b>Course Evaluation:</b> Student Evaluation consists of three components...</p>			
<p><b>1) Learning Skills &amp; Work Habits:</b> Students are evaluated on 6 Learning Skills &amp; Work Habits. They are:</p> <ul style="list-style-type: none"> <li>• Responsibility</li> <li>• Organization</li> <li>• Independent Work</li> <li>• Collaboration</li> <li>• Initiative</li> <li>• Self-Regulation</li> </ul>	<p>These six attributes are evaluated on a scale of Excellent (E), Good (G), Satisfactory (S) &amp; Needs Improvement (N) and reported on the report card. They <b>are not</b> included in the course mark, unless specified in the curriculum expectations.</p>		
<p><b>2) Term Mark (Assessment of Learning):</b> Student performance standards for knowledge and skills are described in the curriculum Achievement Chart. The curriculum is assessed in four categories:</p> <ul style="list-style-type: none"> <li>• Knowledge and Understanding 25%</li> <li>• Thinking and Inquiry 25%</li> <li>• Communication 25%</li> <li>• Application 25%</li> </ul>	<p>Evaluation of these four categories generates the term mark. The term mark accounts for 70% of the final mark.</p> <p><b>It is the student's responsibility to submit evidence of learning.</b></p>		
<p><b>3) Final Evaluation (Assessment of Learning):</b> The final evaluation, administered at or towards the end of the course is based on the evidence shown to the right. The final evaluation accounts for 30% of the final mark.</p>	<p>The final evaluation consists of:</p> <table style="width: 100%; border: none;"> <tr> <td style="text-align: center;">Summative Project</td> <td style="text-align: right;">30 %</td> </tr> </table>	Summative Project	30 %
Summative Project	30 %		
<p><b>Final Mark = 70% Term Mark + 30% Final Evaluation</b></p>			
<p>For a detailed description on Course Evaluation, see "How Did I Get That Mark!" at <a href="http://www.satec.on.ca">www.satec.on.ca</a></p>			

<p><b>Course Conduct Policies:</b> See Student Agenda.</p>
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**Please retain this page in the front of your notebook for future reference.**



**Scarborough Academy for Technology,  
Environment & Computers @ WA Porter CI**

40 Fairfax Crescent, Scarborough, Ontario, M1L 1Z9  
Phone: (416) 396-3365 Fax: (416) 396-3371

**Course Outline:**

<b>Unit</b>	<b>Description</b>	<b>Approximate Length</b>	<b>Major Unit Evaluation</b>
Food Safety and Kitchen Basics	Kitchen safety and sanitation Food borne illnesses Recipe reading and measurement Food preparation skills Kitchen equipment	3 weeks	Tools and Safety Test, Practical Evaluation
What is Culture?	Exploration of topics related to food and culture How culture affects personal and societal food choices Origins and development of food traditions Special occasion foods Dining and etiquette patterns from various cultures	4 weeks	Factors Project, What the World Eats
Canadian Food and Culture	World food guide comparison Food production practices around the world Food availability around the world Origin of foods eaten in Canada	4 weeks	Food Guide comparison, Culture in Canada
Our Global Kitchen	Global cuisine and influence Explore the flavours of the world Herbs and spices Variations of food preparation, eating practices and food production across countries and cultures	3 weeks	Staples map, Culinary tourism
Summative Project	Country profile	3 weeks	Summative

**Note: The order of the units of study may change due to student needs and resources available during the course.**

**General Information:**

Food labs will be assessed and evaluated throughout the course.

Unit summatives will vary based on class needs.

Extra help is available before and after school in room 102.