

International Cooking

Mrs. Reed
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welcome

to International Cooking

In this course, you will analyze different countries and their culture, customs, traditions, celebrations, and history. You'll get to sample and learn how to prepare some of the country's most popular dishes and snacks using their unique culinary style.



Herbs, spices, and even holiday celebrations will also be explored, all while learning the importance of working together as a team in the kitchen setting.



expectations



be on time



bring your pencil and chromebook each day



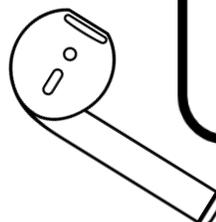
help with clean up daily
(even if it's not your mess!)



respect yourself, your peers
(this includes opinions and property!)
and school staff & property



take responsibility for your own learning
ie. ask for help or ideas, Stay focused during
work time given



You must ask permission to use cellphones in class.

Cell phones need to be put into the classroom holder at the beginning of class.

You are allowed to listen to music with headphones only during "student work time". You are not allowed to listen during presentations, demos, or any group instruction time.

Airpods may not be worn during instruction. Please remove them from your ears.

Misuse of cell phones or headphones will result in loss of privilege.

cell phone policy

grades

and how they're weighted

25%

Group Participation,
Online Assignments and
Written Classwork

25%

Food Labs ~ Cooking,
Prepping
and Plating

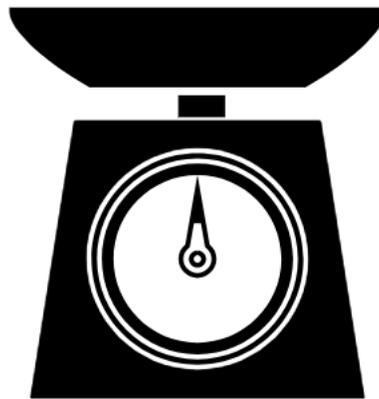
25%

Formal and Informal
Assessments and
Quizzes

25%

Projects and Class
Participation

This course is designed to introduce students to different cultures and cuisines from around the world, where laboratory practice will parallel class work. Fundamental techniques, skills and terminology are covered and mastered with an emphasis on basic kitchen and dining room safety, sanitation, equipment maintenance and restaurant operation procedures.



commonly asked questions

What if I miss a lab day?

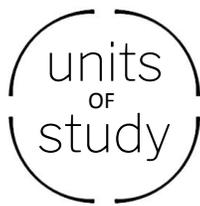
If you are absent for a lab day you must notify the teacher. There will be an alternative written assignment in place of a lab day. That assignment is to be completed in the amount of days absent. For example, if a student is absent three days, they have three days to complete the missed work.

Do I lose points for late work?

Yes. Each online assignment, project, or lab day will be posted in the weekly agenda on our Google Classroom stream. These all come with due dates. It is your responsibility to keep track of lab days and assignment due dates. Make sure you turn your work in on time!

I'm not the best cook... will I struggle?

Not at all! Culinary skill is learned, not inherited (& science will back me up). No one enters a math class expecting to receive a grade for what they already know & an 'F' if they don't understand the next semester's worth of material they haven't yet heard about! You will be fine!



Introduction to Culture & Culinary Techniques

Culture Assessment & Appreciation

Safety & Sanitation

Kitchen Tools & Equipment

Time Management

Regional & Culinary Study

Characteristics of a country (ex. history, attractions, spoken languages, climate, etc.)

Cooking Equipment & Techniques

Foods, Cooking Styles & Influences

Traditional Recipes & Preparation

Regional Herbs & Spices

Projects & Events

Holiday Celebrations & Reenactments

International Buffet ~ Final!

allergies

Throughout this course, students will prepare, taste and season a variety of foods. If your student has allergies, please list them in the space provided below.

signature

Share this syllabus with your parents and let them know what you'll be up to this year, and return with your parent or guardian's signature as well as your own for credit. It's important to include your family in your education to ensure you get the help, reminders, and support you need to succeed.

your signature

your parent/guardian's signature