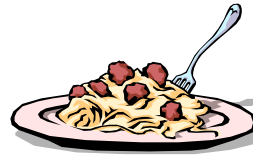




**GOURMET FOODS
FOREIGN FOODS GROUP PROJECT**



Project Requirements and Scoring Sheet—75 pts.



Website: <http://www.lkwdpl.org/lhs/foreignfoods/>

Name of country: _____

Group members:

Kitchen # _____ Period # _____

Purpose of the project is:

- to become knowledgeable about the cuisine of a specific foreign country.
- to plan a complete meal that will be prepared and served by the whole class.
- to educate the class about the history of the types of foods and eating habits identified with that country.
- to work cooperatively with a group to plan and present the information to the class.

Your project must include:

Points possible	Your points	Portion of the project
25 total		History report of the country & its foods
		Needs to include:
3 pts.		1. a map of the country and explain where it is located. (This can be used as a title page.)
2 pts.		2. a picture of the flag of the country.
2 pts.		3. the capital, population and size of the country.
3 pts.		4. any special celebrations or feasts and foods involved, and special eating habits or customs.
5 pts.		5. the typical foods of the country—explain what the dishes are if they are unfamiliar to the class.
5 pts.		6. <i>correct spelling and grammar –applies to all areas of the report.</i>
(6 & 7)		7. The length of the report needs to be at least 1-2 typed pages, not including the map & flag pictures. It should be typed in Word.
5 pts.		8. Each group will give an oral presentation of the report with the map and flag, to the class. The whole group will participate.

<p>20 total</p> <p>10 pts (for 1 & 2)</p> <p>10 pts (for 3 & 4)</p>		<p>Recipes:</p> <ol style="list-style-type: none"> 1. need to include a main dish, vegetable or salad, starch, and dessert. Beverage and/or appetizer are optional depending on the size of the class. 2. must be pre-approved by the teacher for quantity, cost, time, and availability of ingredients. 3. must each be typed on the computer with ingredient in the <i>proper amounts</i> needed for the group preparing the recipe for the class. Correct spelling and grammar are to be used. 4. need to include clear directions for 2-days for preparation as to what can be prepared in a 40-minute class period and then finished or reheated the next day for serving. Include “Day 1” & “Day 2” in the directions.
<p>10 total</p> <p>6 pts.</p> <p>4 pts.</p>		<p>Market Order</p> <ol style="list-style-type: none"> 1. is required to include all ingredients and correct amounts needed to prepare the entire meal for the class. 2. Each ingredient is to be listed in the correct category on the market order.
<p>10 total</p> <p>5 pts.</p> <p>3 pts.</p> <p>2 pts.</p>		<p>Menu:</p> <ol style="list-style-type: none"> 1. Include the name of the country, the course name, and the name of each recipe. If the dish is unfamiliar or written in the native language, explain what it is. List names of group members. 2. Menus must be written and presented attractively. Spelling is accurate. It may be done on the computer or handwritten. 3. One copy is needed for each group in the class on the day we eat. (If a copy is given to me ahead of time, I will zerox it unless you want it in color.)
<p>5 total</p> <p>3 pts.</p> <p>2 pts.</p>		<p>Buffet presentation</p> <ol style="list-style-type: none"> 1. Index cards neatly labeling each food for the buffet area are to be placed by each dish for serving and identification. (Index cards will be provided.) 2. Include a drawing of the layout of the placement of food for the buffet area. A simple diagram is fine.
<p>5 total</p>		<p>Music</p> <p>from your country will be played during the eating day of the meal. It must be brought in on a CD.</p>
<p>5 bonus</p>		<p>Centerpiece or other artifacts from the country as part of the display.</p>

Total Points	Group total	Grade
_____	_____	_____

Comments: