

Curriculum Map Template

I. Course Outline

Unit	Current Arkansas SS Standards Alignment	Timeframe	Assessments/Activities	Big Idea	Essential Questions	Core Resources
Introduction	HS.5.G.2 HS.5.G.3 HS.6.G.2 WSP.1.G.1 WSP.1.G.4 PR.3.G.1	2 weeks	Regional Cookbook Analysis Recipe evaluation Regional natural resource mapping Demographic data analysis (language, ethnicity, religion, etc.) The Multicultural Meal lab	Food Cultures are often tied to natural resources and migration patterns.	How does the natural environment often determine the culture of food in a given region? What role does migration play in developing a unique food culture?	<i>The American Plate: A Culinary History in 100 Bites</i> <i>Ultimate American Cookbook</i> www.foodtimeline.org/usa http://teachinghistory.org
Objectives: SWBAT (students will be able to) identify the various food cultural regions of the United States and explain their development by creating geographical representations of the 6 major food regions, their natural resources and demographic data. Further, students will identify recipes associated with each region based on the ingredients and preparation methods.						