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| **International Cuisine - HOSP-CAII-3** |
| **Demonstrate competency in the commercial food preparation of all menu categories to produce a variety of food products.**  3.1 Define cuisine and identify elements and characteristics of each regional, ethnic, and international cuisines. Include cuisines such as but not limited to American Regional, French, Hispanic, Italian, and Asian.  3.2 Prepare cuisine recipes using a variety of menu category selections. |

This project will span three weeks and require you to work and interact with teammates outside of school hours. When it is time to create your menu in the Culinary Lab, you will be given two days to execute the menu. The required tasks are as follows:

* 1. Students will pick partners (no more than 3-4 for each group)
  2. Create a thread on the **Discussion Board** for your group. This is the main page for groups to “think” online as they plan, as well as where Chef McCarthy can monitor progress. Timelines, task assignments, recipes, and menus should all be posted to this page. All students are required to read and comment on the Discussion Board, both within their own groups and that of other groups. Feel free to post pictures, videos, and other visuals that help readers understand what the group is trying to achieve.
  3. Each group must select a country/type of cuisine (be sure to get approval from Chef McCarthy before beginning). Research the country your group has chosen. The following elements must be included in your presentation.
     1. Geographical location in the world to include agriculture (major crops) and weather.
     2. Social structure of the country (religion, ethnic classes, etc)
     3. Lifestyle, socioeconomic classes, education/literacy.
     4. Other interesting cultural influences

Be prepared to present your findings through the use of a visual. You may make a video, present a poster, or a PowerPoint (or Prezi).

* 1. Each group will then be responsible for producing a full meal of the cuisine they have chosen. The meal should include:
     1. Appetizer
     2. Main course with one side
     3. Dessert
  2. Once your group is ready to begin production of your menu, provide Chef McCarthy a detailed shopping list.
  3. On the day you will be producing your meal, your group will serve as Sous Chefs for the day. You will assign duties and see to it that your meal is executed appropriately. Be mindful of any special techniques required for your dish(es), as you will serve as the instructors to the rest of the class.
  4. Your group will then serve the meal to the class, and present your visuals.
  5. Grading: Grading will be by rubric and groups will be judged on complexity, accuracy, and execution of FOH and BOH processes. Since this project requires you to know how to make each element of the menu your group will be producing, it is highly recommended that you try out your menu beforehand. You will be expected to know how to make each dish and to be able to teach it to others.