

Assignment Sheet 1

Part 2

Answer the following questions concerning the trend you selected.

1. Do you feel this trend will continue long-term or be short-lived? Explain.

2. How do you think this trend will affect other areas in culinary arts and foodservice in general?

Objective 6

Assignment Sheet 2—Investigate Various Cuisines

Name _____ Overall Rating _____

Date _____

Evaluation Criteria	Rating
• Researched all cuisines listed	_____
• Listed at least five characteristics	_____
• Identified at least three menu items for each cuisine	_____

Basic Skills



Directions

Investigate the following cuisines. Use local menus from area restaurants, the Internet, interview area culinarians, or professional journals/magazines as research resources.

1. Describe at least five characteristics (such as common ingredients, cooking methods, or philosophies) that distinguish each cuisine from others.
2. List at least three common menu items for each cuisine and describe the basics of what is in each menu item.

Example:

Cuisine: Thai

Distinguishing characteristics: Fresh, seasonal ingredients
 Rice staple of most meals
 Tamarind
 Coconut milk and meat
 Fish sauces

Menu items

- Pad Gkaprow Gai—Spicy Basil Chicken
- Kao Pad Gkai Gkaprow—Spicy Chicken and Basil Fried Rice
- Miang Kam—Tidbits of several items wrapped in spinach or lettuce leaves

Assignment Sheet 2

1. Thai

- Distinguishing characteristics:

- Menu items:

2. Indian

- Distinguishing characteristics:

- Menu items:

3. Japanese

- Distinguishing characteristics:

- Menu items:

4. Chinese

- Distinguishing characteristics:

- Menu items:

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5. French

- Distinguishing characteristics:

- Menu items:

6. Greek/Mediterranean

- Distinguishing characteristics:

- Menu items:

7. Italian

- Distinguishing characteristics:

- Menu items:

8. German

- Distinguishing characteristics:

- Menu items:

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9. Spanish

- Distinguishing characteristics:

- Menu items:

10. English/Irish/Scottish (select one)

- Distinguishing characteristics:

- Menu items:

11. Middle Eastern

- Distinguishing characteristics:

- Menu items:

12. Mexican

- Distinguishing characteristics:

- Menu items:

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13. American (select three from Tex-Mex, New England, Southern, Cajun/Creole, Midwestern, or Pacific Northwest)

a. Cuisine _____

- Distinguishing characteristics:

- Menu items:

b. Cuisine _____

- Distinguishing characteristics:

- Menu items:

c. Cuisine _____

- Distinguishing characteristics:

- Menu items:

14. Spa

- Distinguishing characteristics:

- Menu items:

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15. Caribbean

- Distinguishing characteristics:

- Menu items:

16. Latin American

- Distinguishing characteristics:

- Menu items:

Objective 9

Assignment Sheet 3—Evaluate Career Opportunities within the Foodservice Industry

Name _____ Overall Rating _____

Date _____

Evaluation criteria	Rating
• Identified three career opportunities	_____
• Outlined qualifications and requirements	_____
• Listed salary and benefits	_____
• Identified working conditions and hours of work	_____

Basic Skills



Directions

Identify a career area and job in which you would like to work. Using the Internet, research job openings in that area and list three openings, including the company for which each position is available. Answer the following questions about each of the positions.

a. Job 1: _____

Company/Organization: _____

Qualifications/Education/Other Requirements: _____

Salary/Benefits: _____

Working Conditions: _____

Hours of Work: _____

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b. Job 2: _____

Company/Organization: _____

Qualifications/Education/Other Requirements: _____

Salary/Benefits: _____

Working Conditions: _____

Hours of Work: _____

c. Job 3: _____

Company/Organization: _____

Qualifications/Education/Other Requirements: _____

Salary/Benefits: _____

Working Conditions: _____

Hours of Work: _____

Objective 13

Assignment Sheet 4—Research Professional Culinary Organizations

Name _____ Overall Rating _____

Date _____

Evaluation criteria	Rating
• Researched three organizations	_____
• Explained purposes of each organization	_____
• Listed benefits of each organization	_____
• Work neat and legible	_____

Basic Skills



Reading



Writing



Interpersonal



Critical Thinking



Employability



Social Studies



Technology

Directions

Research three professional organizations that serve the culinary industry by going online and/or using professional journals/magazines. Describe the purpose of each organization and list benefits of membership. Include requirements and costs for membership.

Examples: American Culinary Federation (ACF) www.adfchefs.org
 National Restaurant Association (NRA) www.restaurant.org
 Professional Chefs Association (PCA) www.professionalchef.com
 American Hotel and Lodging Association (AHLA) www.ahla.com

a. Organization #1: _____

Purpose: _____

Year began: _____

Benefits: _____

Requirements: _____

Cost of membership: _____

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b. Organization #2: _____

Purpose: _____

Year began: _____

Benefits: _____

Requirements: _____

Cost of membership: _____

c. Organization #3: _____

Purpose: _____

Year began: _____

Benefits: _____

Requirements: _____

Cost of membership: _____

Objective 14

Assignment Sheet 5—Evaluate Trade Publications That Support Culinary Arts and the Foodservice Industry

Name _____ Overall Rating _____

Date _____

Evaluation criteria	Rating
• Listed three trade publications	_____
• Answered questions accurately and completely	_____
• Provided a thorough evaluation	_____

Basic Skills



Reading



Writing



Interpersonal



Critical Thinking



Social Studies



Technology

Key terms:

- **E-zine**—Electronic magazine; usually published on the Internet
- **Journal**—A magazine or periodical with information related to a specific subject. Example: The Journal of Culinary Science & Technology
- **Magazine**—A periodical usually containing articles, illustrations, and advertising

Directions Part 1

Select three trade publications, one of each type listed in key terms, and write the type and titles below.

Directions Part 2

Select one of the publications from your list. Using complete sentences, evaluate the publication by answering the following questions.

1. Did the publication provide material specific to the culinary industry?

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2. Do you feel it presented the information in a professional manner? Why or why not?

3. Was the information in the publication useful? Why or why not?

4. Was the information current? How could you tell?

5. Do you feel the information was accurate? Why or why not?

6. What was the most helpful, useful, or interesting information you found?

7. How will you use the information you found in the publication?
