

A Living Laboratory: Activity

Activity Title:	Food Exploration Exercise
Your Name:	Claire Stewart
Department:	HMG T
Course:	HMG T 4965 International Cuisine
Email:	<u>cstewart@citytech.cuny.edu</u>

Activity Description:

Part 1.

Students are to taste a foreign food item they have never tasted before. If the food is not already prepared, they are to document the food before it is cut or cooked by taking an original photo or video, and then to provide more documentation after it has been prepared. If it is from a restaurant, document with photos of the restaurant, menu, and plate designs. Photos of food item must be original and taken by the student, not taken from the internet. Students are to share their perceptions of this food. How did it taste? How was the texture etc.?

Part 2.

Students are to further explore the culture from where this cuisine arose, posting videos or photos from religious ceremonies, dance performances, marketplaces, etc. Students will post and share on OpenLab.

Part 3.

Students will be required to participate in discussion and respond to a minimum of posts

Learning Goals:

What do you aim to achieve with this activity?

1. to encourage students to develop a palate that can identify flavors typical of various cuisines
2. to increase culinary vocabulary
3. to encourage class conversation and increase class preparedness on days other than when class is meeting

Timing:

At what point in the lesson or semester to you use this activity? How much classroom time do you devote to it? How much out-of-class time is expected?

This activity is intentionally geared to be done outside the classroom. International Cuisine is a production class with scant time for lecture. In this course, every student is assigned a week to be the head student chef, and each week a different regional cuisine is highlighted. The region that the student is working as chef will be the region in which that the student will explore. The week they are chef is a busy and stressful time for them, so I will ask their posting be done the week after they are chef in hopes they have more fun with the project rather than simply just want to “get it done.”

Logistics:

What preparation is needed for this activity? What instructions do you give students?

Students will be given a separate handout with specific instructions

A Living Laboratory: Activity

General Education SLOs:

Which of City Tech's [GenEd Education Student Learning Outcomes](#) does this activity address?

(From course syllabus)

Gen Ed Knowledge

- a) Demonstrate understanding of international and regional foods through the production and consumption of various cuisines
- b) Distinguish proper usage of culinary vocabulary

Gen Ed Knowledge and Skill

- c) Analyze and produce international flavors through menu preparation

High Impact Educational Practices:

Which of [George Kuh's High Impact Educational Practices](#) does this activity incorporate? Does it use the [OpenLab](#) for [open digital pedagogy](#)? Does it include [place-based learning](#)? Choose all that apply and/or add your own.

- X Collaborative assignments and projects
- X Diversity and global learning
- X Place-based learning
- X Open digital pedagogy (the OpenLab)

Assessment:

How do you assess this activity? What assessment measures do you use? Do you include your evaluation in grade calculations?

Assessment is based on full completion of assignment within the allotted time.

Reflection:

How has this assignment impacted your teaching? What challenges did you encounter and how did you address them? What feedback did students provide? How would you imagine this activity being used in different disciplines?

Fall 2014 will be the first time I use this assignment