

Food Experience Exercise- Value is 10% of Class Total of 100 points

Part I

- **Eat something from the geographic region which is highlighted the week you are chef.** This food should be something you have not eaten before and is not part of the menu you will prepare for dining room service (review the class recipes before you do this assignment). Write one paragraph about the new food you tried and describe how it tasted. Describe its texture, color, smell, or any unusual properties. Food from a restaurant is OK but its acquisition is still to be documented (photos of restaurant, menu, plate design, etc.).
- Document this experience. Post a photo or video of this item in its various stages of how it was acquired. (Example: photos of a produce stand in China Town, of whole dragon fruit, cut dragon fruit and then a photo of you eating dragon fruit salad). These are original photos featuring you, created by you, not from the internet.

Part II

- **Find and post (or create) one of the following from the same geographic region:**
 - a video clip of a traditional song or dance performance (YouTube OK, must be cited)
 - a video clip of a traditional festival or religious ceremony (YouTube OK, must be cited)
 - a homemade video of a walking tour you have made of your trip to an ethnic neighborhood or grocery store
 - photos of traditional costumes or handicrafts(internet OK, must be cited)
 - a cooking demonstration by a knowledgeable member from this community (participants need to be over 18, you must have their approval, and they must be aware they are being recorded)

Role and Audience

- Your role is that of the educator. You are teaching your classmates about an unusual food item and sharing your experience. The audience is your classmates who log onto OpenLab. The site will be closed to participants other than the instructor and the class.

Expectations

- Your findings are being shared with the class community and it is expected that you check for spelling errors and use a professional tone.
- This assignment is due no later than one week after you have acted as chef. If you were chef week 3, then your posting should be posted by class time week 4.
- Reply to at least three posts (more are welcome) made throughout the semester. Replies should be thorough and thoughtful, reflecting on your student chef experience while relating it to your personal dining experience.

Student Learning Outcomes

Gen Ed Knowledge

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

Gen Ed Knowledge and Skill

- Analyze and produce international flavors through menu preparation