**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Block/Unit: \_\_\_\_\_\_ / \_\_\_\_\_\_**

**Country-of-Interest PowerPoint or Poster Mark Sheet**

***\*\* Note: This page is also your mark sheet and must be handed in***

***ON THE DUE DATE with your project.***

**CRITERIA: POINTS POSSIBLE:**

**Content:**

* Name of country & flag /2
* Map, population, languages spoken and capital city /4
* Two common sources of protein and two of carbohydrates (+ pictures) /4
* A typical daily menu of this country (+ pictures)
	+ Examples of foods/dishes commonly eaten at meal time
	+ Typical times of day when meals/snacks are eaten
	+ Common beverages /10
* Recipe you will be preparing in class/lab /2
* Two commonly used spices in this cuisine (+ pictures) /4
* Bibliography (including photo sources/web sites) /4

**Overall Design/Look & Presentation:**

* Well organized and easy to follow /5
* Colourful; includes sufficient illustrations /5
* Font colour/contrast is well chosen and clear/easy to read /5
* Presentation is thorough & thoughtful:
	+ Cue cards may be used but presenter addresses, engages and looks at the audience.
	+ Information and tidbits/trivia not included on the slides or posters are presented

(ex – meaning of flag colours and symbols; geography as it relates to foods

produced; traditions around meals and holidays, etc., etc.) /15

**TOTAL SCORE: /60**

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**Country-of-Interest PowerPoint or Poster**

**Criteria/Instructions**

***Components of poster/slide show & the presentation must include:***

1. **Labelled map** (in colour): must include major cities, surrounding countries and bodies of water. Presentation of project should include discussion of geographical features such as mountains, plains, rivers, presence or absence of water such as rivers, lakes, etc.
2. **Flag** of country (in colour). Presentation of project should include discussion of the significance of various flag features and colours.
3. **Capital city, current population and language(s) spoken.** Presentation may include discussion of traditions/celebrations in this country and the special food traditions around these events.
4. **Two (2) main sources of protein and two (2) main sources of carbohydrates.** Presentation should include discussion of why these are main sources. In other words, how are agricultural crops determined? (ex - climate/geography…) Include pictures.
5. **Two (2) commonly-used spices/herbs.** Include pictures of the spice/herb in its various forms (the plant & parts used if fresh; dried &/or ground forms, etc.) and elaborate on their use in your presentation. Are they mainly used in sweet dishes? … savoury? … are they “hot” spices?
6. **Daily menu** (breakfast, lunch and dinner or their version thereof) of dishes typically eaten by people in this country throughout an ordinary day. Give plenty of examples of various choices people might have. For example, for breakfast, people may choose from items A, B, C, D or E and for lunch they might have F, G, & H or I, J & K. Presentation could include discussion around times of day that meals are eaten, typical snack foods, popular beverages, etc.
7. Include the **recipe** that you are going to make for the class. List the ingredients and the method or instructions for preparation of the recipe. Ingredients must be given in metric/mL units only – a few specific ingredients may be listed by weight in g/kg but Imperial measures (cups/teaspoons) must not be used. Highlight special ingredients and/or cooking methods in your presentation to the class.
8. **Bibliography – ALL** of the references/works/images you have used must be cited. You must use a **minimum** of 3 references sources, **in addition to** any sites from which images were copied. Avoid use of Wikipedia – if it is used, it must be **in addition to** the 3 required sources. **NOTE:** Images used should be listed in a separate section and must not be included as part of the 3 required resources. Simply copy the URL/address of the page from which the image was copied and paste it in to a list titled “Images used” at the end of your bibliography. Try [www.easybib.com](http://www.easybib.com) for your bibliography.

A good web site to start your research is [www.foodbycountry.com](http://www.foodbycountry.com)

***“Rules” for the project:***

1. You may **NOT** choose to do the same country as your Term 2 project (Cultural Food Guide).
2. You may **NOT** choose to research Italy or France, since we have already done those in class.
3. You may **NOT** choose to research the same country assomeone else in your unit.
4. All projects will be done individually.
5. **Be creative!**
6. **ALL** projects have the same due date of **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** at 3:00 p.m. **regardless** of which week you will be presenting to the class and cooking! Projects submitted after this date will be subject to a 5% (3 marks) per **DAY** (not “per class”) penalty.

**Country-of-Interest Project Lab Evaluation**

**OF HEAD CHEF (name): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Block / Unit: \_\_\_\_\_\_ /\_\_\_\_\_\_ Lab Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

This evaluation is being prepared by the **group members** who are **assisting** the head chef in the preparation of their project recipe.

Each student who has assisted the head chef will award the head chef a mark out of 10 based on the following criteria:

* On time for the lab and prepared with any ingredients s/he offered to bring. Any needed special equipment is requested **in advance** on the market order. (3 marks)
* Familiarity with the recipe, its ingredients and preparation methods. (7 marks)
* Well organized and made good use of available assistant(s), **clearly** directing the assistant(s) to perform required duties (including clean-up) on **both** days, if needed. Participated in clean-up. (7 marks)
* **Good time management!** Ready to serve with time for tasting. (6 marks)
* Success of the recipe product. (2 marks)

|  |  |
| --- | --- |
| **Assistant’s Name**(First name, Last initial) | **Mark /25 for****Head Chef** |
| **1.** |  |
| **2.** |  |
| **3.** |  |
| **4.** |  |
| **5.** |  |

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**Country-of-Interest Project: Lab Evaluation**

**OF ASSISTANTS TO HEAD CHEF**

 **HEAD CHEF (name): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Block / Unit: \_\_\_\_\_\_ /\_\_\_\_\_\_ Lab Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

This evaluation is being prepared **by the** **HEAD CHEF** to assess their **assistants’** participation in the preparation of their project recipe.

Each student who has assisted the head chef will be awarded a mark out of 10 by the head chef based on the following criteria:

* On time for the lab and ready to start working (apron, hair, hands). (1 mark)
* Willingness to follow direction and asks questions if/when necessary. (3 marks)
* Worked quickly and efficiently; stayed on task; showed initiative. (3 marks)
* Participated in clean-up to the best of her/his ability. (3 marks)

|  |  |
| --- | --- |
| **Assistant’s Name**(First name, Last initial) | **Mark /10 for****Chef’s Assistant** |
| **1.** |  |
| **2.** |  |
| **3.** |  |
| **4.** |  |
| **5.** |  |

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