Tiens, je peux cuisiner!

French Cooking Project

Scenario:
You have a French exchange student coming to your house and eating dinner with you and your family. You want to impress your exchange student by cooking traditional French food, but you have never fixed French food before.

Directions:
1. Do research to find a traditional dish from a specific region of France (not a francophone country).
   You may use cook books that you have at home (or that you borrow from someone) or try these sample websites:
   •  http://www.francemonthly.com/recipes/
   •  http://frenchfood.about.com/
   •  http://www.france-property-and-information.com/easy-french-food-recipes.htm
   •  http://www.aftouch-cuisine.com/french-recipes.htm
   •  http://www.recipesource.com/side-dishes/cheese/fondue/
   •  http://www.ffcook.com/
   You may NOT make a drink, French toast, French fries, hotdog, hamburger, ice cream, sandwich, omelet or waffles.

2. Get the recipe of the dish.
3. Go to the grocery store to get the ingredients.
4. Prepare the dish for your exchange student. (Pretend your family is your exchange student.)
5. Take pictures of you as you make the various stages of the dish AND one of you and the completed dish.
6. Enjoy the dish with your exchange student (= your family).
7. Complete the reflection sheet.
8. Organize your project and turn in on MONDAY, FEBRUARY 6th.

Your project must include (in this order):
1. Cover sheet: write the name of your dish, en français, a color picture of you with the completed dish, your name and the due date en français.
2. Recipe of the dish with the resource (write the website or cookbook bibliographic information).
3. A minimum of FIVE pictures of the dish (with you included) in various stages of preparation. You must be clearly evident in each of these pictures.
4. Reflection sheet.
5. Rubric sheet (this handout).
Reflection Sheet
French Cooking Project

Answer the questions in complete sentences. Please write neatly.

1. Why did you decide to cook this dish?

2. What region of France does this dish come from?

3. How or why is this dish typical of the region?

4. Was it easy or difficult to prepare? Why?

5. What changes would you or did you make to the recipe? Why?

6. Did you like the dish? Why or why not?

7. Did you find any similarities to American/Mexican/Indian (what you normally eat at home) dishes (taste, appearance, etc...) with the French dish you prepared?

8. Did you find any differences between the dish you prepared and the food you normally eat at home?

9. Do you want to try making another French dish? Why or why not?
10. Interview your exchange student (= your family). What was their reaction?

11. Do they want you to cook French food again? Why or why not?

Ask your exchange student (= your family) to fill out the next part.

Reaction from your “Exchange Student” (your family)

Parents/guardians: Merci beaucoup for providing your time and money to support this project. Cultural practice is an important part of language learning and without your support, this project would not have been successful. I hope that your child had fun with this cultural project…and I hope that you enjoyed his/her cooking!

Please circle either YES or NO to evaluate your child’s performance.

YES NO 1. Did s/he plan for this project well and ask for your support in advance? (If s/he waited to ask you at the last minute before the deadline, please mark NO.)

YES NO 2. Did s/he make the shopping list and go to the grocery store with you?

YES NO 3. With your help, did s/he prepare most of the dish? (If s/he asked you to cook, please put NO.)

YES NO 4. Did s/he help you clean up after the meal? (If s/he made a big mess and expected you to clean up everything, please put NO.)

5. How many minutes total did s/he spend preparing/cooking the meal? __________ minutes

Any additional comments?

Parent’s signature:

_________________________________________________________________________ date: __________

EXTRA CREDIT: You may bring in the dish that you made to share with the class on MONDAY, February 6th. Students who bring in their dish to share with the class will receive 25 bonus points on the project.
<table>
<thead>
<tr>
<th></th>
<th>0-2 Stars</th>
<th>3 Stars</th>
<th>4 Stars</th>
<th>5 Stars</th>
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</thead>
<tbody>
<tr>
<td><strong>Cover Page</strong></td>
<td>Missing 3 or more requirements.</td>
<td>Two requirements are missing.</td>
<td>One requirement is missing.</td>
<td>Includes all of the requirements.</td>
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<tr>
<td>(name of dish in French, your name &amp; date in French)</td>
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<tr>
<td><strong>Cover Page</strong></td>
<td>No photo, internet photo or student drawing.</td>
<td>Includes an unclear or black/white photo.</td>
<td>Includes a clear color photo of either the student or the dish.</td>
<td>Includes a clear color photo of the student with the dish.</td>
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<td>(picture)</td>
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<tr>
<td><strong>Recipe</strong></td>
<td>Not included.</td>
<td>Includes the source without the recipe or only a partial recipe.</td>
<td>Includes the complete recipe without the source.</td>
<td>Includes the complete recipe with the source.</td>
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<tr>
<td><strong>Pictures</strong></td>
<td>Includes 2 or fewer pictures OR pictures are taken from the internet/magazine.</td>
<td>Includes three picture of dish OR pictures are in black and white OR student is not clearly visible in all 5 pictures OR 5 different stages of making the dish are not presented OR 5 or more pictures but their small size hinders visibility.</td>
<td>Includes 5 color pictures of dish in various stages of preparation. Pictures are large enough so that the viewer can easily and clearly see the images. Student is clearly visible in all 5 pictures, taken at various stages of preparing the dish.</td>
<td>Includes 6 or more color pictures of dish in various stages of preparation. Pictures are large enough so that the viewer can easily &amp; clearly see the images. Student is clearly visible in 5 different pictures, taken at various stages of preparing the dish.</td>
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<td>(not counting the cover)</td>
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<tr>
<td><strong>French Dish</strong></td>
<td>Prepared instant or very simple dish (5 minutes or less to prepare) or didn’t cook.</td>
<td>Prepared very simple dish (5 – 15 minutes) or incomplete dish.</td>
<td>Prepared side dish or simple main dish (15-24 minutes).</td>
<td>Prepared main dish (25+ minutes).</td>
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<td><strong>Reflection Sheet</strong></td>
<td>Did not complete.</td>
<td>Partially completed and/or answers are not written in complete sentences.</td>
<td>All completed with appropriate answers. Answers are written in complete sentences.</td>
<td>All completed with appropriate, detailed answers. Answers are written in complete sentences.</td>
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<td><strong>Reaction from “exchange student” (your family)</strong></td>
<td>3 – 4 &quot;No&quot; answers.</td>
<td>2 &quot;No&quot; answers.</td>
<td>1 &quot;No&quot; answer.</td>
<td>All &quot;Yes&quot; answers.</td>
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<td><strong>Neatness &amp; Creativity</strong></td>
<td>Project is not neat, colorful or interesting in appearance; very hard to read; not in order.</td>
<td>Handwriting is difficult to read; either neat or colorful but not both; plain looking presentation; in correct order.</td>
<td>Project has some color, is neat in appearance; has some interesting elements; Handwriting is legible; in correct order.</td>
<td>Project is neat, colorful and creative in appearance, in correct order and is written with clear and neat handwriting or typed.</td>
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* Recipe means both the ingredients and the steps to cook them

Total: ................ / 45 points