La Cuisine du Monde Francophone

For this project, you and a partner will be making a dish from somewhere in the French-speaking world. Because this unit focuses not only on food, but also on food preparation, you’ll also be expected to explain the ingredients and mode of preparation *in French* to the rest of the class. You’re going to have to be very specific! We need to be able to leave class and recreate the dish.

Think about the following questions:

How much of each ingredient is present in the dish? How long did you need to cook/bake/cool your dish? How should the dish be served- hot or cold? Is the dish an appetizer, main dish, dessert?

This is also a cultural activity, so be able to explain where the dish comes from, who eats it, and when? Is it a special occasion dish or something most people often eat.

Rubric

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| Criteria | Excellent! 10-8pts | Pas Mal 7-5pts | Pas d’Effort 4-0pts |
| Presentation and Taste of Dish | Looks delicious and tastes good! | Looks pretty good; tastes a little strange.  A little disorderly or sloppy. | Looks edible. Very sloppy. Little to no flavor. |
| Explanation of Ingredients | Both partners speak.  No English is used.  Amounts are given. | One partner speaks.  Little English is used.  Most amounts are given. | One partner speaks a little. English used 3+ times. No amounts given. |
| Mode of Preparation | Both partners speak.  No English is used.  Instructions are easily understood and recreatable. | One partner speaks.  Little English is used.  Instructions are a little confusing, but mostly OK. | One partner speaks a little. English used 3+ times. No preparation instruction given. |
| Total points |  |  | /30 |