

Korean Foods

Grades 9-12

Subjects: Geography, Global History, Social Studies

Overview of the Lesson Plan: In this lesson, students will research Korean foods. They then will use their research to create a PowerPoint/Keynote presentation.

Objectives:

Students will:

1. Consider their cultural standards of cuisine.
2. Examine the Current Korean culinary trend in watching the Video on “Hidden Korea” from PBS <http://www.pbs.org/hiddenkorea/index.htm>
3. Research Korean foods; create a plan for a presentation on Korean food

Resources/Materials

-pens/pencils

-paper

-Video “Hidden Korea”

-resources on food history including history and geography texts and computers with Internet access

-CD for burning final project

-overhead / and write on transparencies

Background

In this lesson plan, students will be asked to research the cuisine of Korea. Prior to class, you may want to search out and make available some of the resources for students.

Activities/Procedures

1. Warm Up – Students respond to the following questions: What is the most interesting food you have ever tasted? What made it so? How did this food differ from your everyday diet? Allow students to share responses briefly. You can record the answers on the board or have students write it on a overhead to share with the class.
2. As a class, view and discuss “ Hidden Korea ”
 - a. What foods define Korean culture?
 - b. How does the environment play a part of Korean food?
 - c. How does the location of Korea play a part of Korean food?
3. Students will spend 3 class periods in the library. In the library they should be gathering information from books, magazines and the internet. The information they are to gather should follow what is being asked from them by the grading rubric. (See Below)
4. When finished with their research students should begin to put it into a presentation program such as Keynote or PowerPoint. They will then share their presentation with the class.
5. Wrap-Up: As a follow-up, students may choose to create on Korean dish and bring it in for the class to sample.

Further Questions for Discussion:

- Why do certain cultures or religions have rules or taboos regarding food? Choose several examples of food laws and customs and research their origins. Write a report on your findings.
- Compare and Contrast Korean food with other foods around the world, In specific what makes each region have the foods they do.

Evaluation / Assessment

Students will be evaluated based on the research and presentation. I will have a rubric that will tell the students what they need to have in the presentation.

Korean Foods Presentation

10-9 Excellent

8-7 Above Average

6-5 Average

4-3 Below Average

1-2 Poor

0 Unacceptable

Preparation:

You have appeared to have researched content well

Bibliography and Cited Correctly (4 or more resources)

Content:

Content was well organized

Content was relative, accurate and informative

Title Card

Korean Geography and the Impact on Food

History on Korean Food

Characteristics of Korean Food

Table Settings

Korean Food Etiquette

Korean Breakfast, Lunch and Dinner

Foods for Special Occasions

Traditional Liquors and Wines

Traditional Teas

Popular Snacks

Useful Expressions

Korean Food Taboo's

Preparation of Slide Show

Your electronic slide contained a minimum of 16 Slides

Your template/use of color enhanced your brochure

Your electronic slide show contained consistent transitions and builds where appropriate

Line spacing was consistent, and fonts

_____ Your electronic slide show contained a minimum of 7 pictures, (No Clip Art Unless Permission Given By Instructor)

Presentation:

_____ Your presentation reflected that you knew what you were going to say, timed it about right, didn't have to "read" the presentation
_____ Used good presentation skills

Total Points:

_____ / 240 (Presentation Points)

Links and Resources

Other Information on the Web

Food Museum <http://www.foodmuseum.com/hughes/main.htm>

Food Resource <http://www.orst.edu/food-resource/food.html>

Asia Recipe <http://asiarecipe.com/korea.html>

[Delicious Korean Foods](#) - A handful of authentic main dishes and side dishes.

[Food Network: Korea](#) - A guide to Korean cooking, including descriptions of classic dishes, recipes, essential ingredients, and restaurant and travel tips.

[Grandma's Kitchen: Korean Homestyle Cooking](#) - A brief look at Korean culture and food, along with some traditional recipes.

[Green Onion Pancakes P'ajon](#) - Sample recipe from the cookbook "Growing Up in a Korean Kitchen."

[Julia's Cook Korean Site](#) - Offers popular recipes such as Bulgogi, Kimchi, and Bibimbab, as well as a guide to Korean etiquette and celebrations.

[Korea - Ginseng and Morning Calm](#) - Recipes and articles on Korean cuisine, from GlobalGourmet.

[Korea - Ginseng and Morning Calm](#) - Recipes and articles on Korean cuisine. From GlobalGourmet.

[Korean Cooking from Food Network](#) - Guide to Korean cooking, including descriptions of classic dishes, recipes, and essential ingredient guide.

[Korean Cuisine](#) - Offers illustrated step-by-step directions for several appetizers and main dishes, articles on Korean food and list of "survival" phrases for use in Korean restaurants.

[Korean Homestyle Cooking](#) - A brief look at Korean culture and food, along with some traditional recipes.

[Korean Kitchen](#) - More than 70 easy-to-follow recipes from appetizers to desserts, with color pictures, ingredients list, and Q&A.

[Korean Recipes at Arielle's Recipe Archives](#) - Recipes for Bulgogi, Kimchee, and a spicy fish dish.

[Korean Recipes at RecipeSource.com](#) - More than a hundred recipes for main dishes, side dishes, and desserts.

[Korean Recipes from Midorimart.com](#) - Includes appetizers, soups, desserts, sauces, and both vegetarian and meat-based main dishes.

[Korean Recipes from Sweet Baby Media](#) - About 250 recipes, from Bibim Gooksu, a noodle mix, to Young Radish Pickle.

[Korean Recipes from YumYum.Com](#) - More than three dozen traditional recipes.

[KoreanEats.com](#) - Recipes and list of Korean restaurants in the US.

[Korea](#) - Three traditional Korean rice dishes.

[Let's Try Korean Cuisine](#) - More than 30 recipes such as Kimchi Chige, Tokkuk, and Pibimbap.

[Some Korean Recipes](#) - Collection of sixteen popular recipes, as well as directions for making Kochujang, Chang, and Kimchee.

[The Secret of Korean Food](#) - The characteristics of Korean food, a look at the kimchi for which the nation is known, and recipes.

[The Secret of Korean Food](#) - The characteristics of Korean food, a look at the national condiment kimchi, and recipes.