

# Wallenpaupack Area School District Planned Course Curriculum Guide

## Department

World Languages

## Name of Course

Culinary French

### Course Description:

This course will explore the influence of France and French language and culture on international cuisine, cooking terms and techniques used. The regional approach to French cuisine will be taken, with emphasis on techniques and vocabulary associated with these specialties. The French language will be used in naming the techniques and other elements of international cuisine.

### Initial Creation Date:

August 23, 2023

Wallenpaupack Area School District Curriculum	
<b>COURSE: Culinary French</b>	<b>GRADE/S: 9-12</b>
<b>UNIT 1: Île de France, Champagne &amp; Picardy</b>	<b>TIMEFRAME: ~5 classes</b>

**PA COMMON CORE/NATIONAL STANDARDS:**

ACTFL: Cultures, Connections, Comparisons  
[ACTFL | World-Readiness Standards for Learning Languages](#)

**UNIT OBJECTIVES (SWBATS):**

To learn the foods which originate from these regions and the French culinary terms associated with these foods/preparations.  
 To learn the “why” behind certain ingredients from these regions.  
 To prepare and/or taste a dish native to these regions.

**INSTRUCTIONAL STRATEGIES/ACTIVITIES:**

Lecture, use of maps and images.  
 Hands-on activity to reinforce what was discussed in class.

**ASSESSMENTS :**

- Unit Quiz
- Journaling of cultural comparison
- Class Participation

**DIFFERENTIATED INSTRUCTION**

Hands-on activity- Preparation and/or tasting of food from region  
 Written, oral, and audiovisual materials used

**RESOURCES:**

Texts: Culinaria France; Larousse Gastronomique: The World's Greatest Culinary Encyclopedia;  
 Escoffier: The Complete Guide to the Art of Modern Cookery

Café Chelsea : <https://www.cafechelseanyc.com/menus/>

Balthazar: <https://balthazarny.com/menus/>

Paris Bistros:

[https://www.nytimes.com/2023/07/06/travel/paris-bistros-best.html?unlocked\\_article\\_code=jNo2qPounzEOBhqAOEmuGFx9JfrQbRund6rh-QwibVp8M3XqoTMN8k3xPjoa0AmD0mgdT0gGUEQ31mIUvY4sT7cbCvkxUMhxpflqWpWdAI\\_bK1s6xSvZvKTqLlvEYbim2zNsEIURAWN43FgCc\\_GwA3AQew9VWYYahkqg9rcZ-BiKqAX-8-NoX9-55jXDKI3q43KmHv60AeZM770HMoq4kTR2TD\\_zyrUj3r3pzdlnfToBw46a4fgq7zHN-sA2PKP8q3niCHj7u6zYHBXkP1yxPJdgK6v4jNLX1\\_IqTM9RX8AbFwMGg23Fmf1iQu57LRKf5fKNq-B6HC-7OQ&smid=url-share](https://www.nytimes.com/2023/07/06/travel/paris-bistros-best.html?unlocked_article_code=jNo2qPounzEOBhqAOEmuGFx9JfrQbRund6rh-QwibVp8M3XqoTMN8k3xPjoa0AmD0mgdT0gGUEQ31mIUvY4sT7cbCvkxUMhxpflqWpWdAI_bK1s6xSvZvKTqLlvEYbim2zNsEIURAWN43FgCc_GwA3AQew9VWYYahkqg9rcZ-BiKqAX-8-NoX9-55jXDKI3q43KmHv60AeZM770HMoq4kTR2TD_zyrUj3r3pzdlnfToBw46a4fgq7zHN-sA2PKP8q3niCHj7u6zYHBXkP1yxPJdgK6v4jNLX1_IqTM9RX8AbFwMGg23Fmf1iQu57LRKf5fKNq-B6HC-7OQ&smid=url-share)

**KEY VOCABULARY:**

Glace

Dessert

Rive Gauche

Arrondissement

Homard

Pris Fixe

Charcuterie

Haricot

Mouton

Choufleur

Champignons

Citrouilles

Grenouilles

Truite

Eau de vie

La methode Champanoise

Pâte à choux

Lapin

Pré-salé

Pommes frites

Gougères

À la Parisienne

Café

Bistro

Wallenpaupack Area School District Curriculum	
<b>COURSE: Culinary French</b>	<b>GRADE/S: 9-12</b>
<b>UNIT 2: Alsace Lorraine</b>	<b>TIMEFRAME: ~5 classes</b>

<p><b>PA COMMON CORE/NATIONAL STANDARDS:</b></p> <p>ACTFL: Cultures, Connections, Comparisons  <a href="#">ACTFL   World-Readiness Standards for Learning Languages</a></p>
<p><b>UNIT OBJECTIVES (SWBATS):</b></p> <p>To learn the foods which originate from these regions and the French culinary terms associated with these foods/preparations.  To learn the “why” behind certain ingredients from these regions.  To prepare and/or taste a dish native to these regions.</p>
<p><b>INSTRUCTIONAL STRATEGIES/ACTIVITIES:</b></p> <p>Lecture, use of maps and images.  Hands-on activity to reinforce what was discussed in class.</p>
<p><b>ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):</b></p> <ul style="list-style-type: none"> <li>• Unit Quiz</li> <li>• Journaling of cultural comparison</li> <li>• Class Participation</li> </ul>
<p><b>DIFFERENTIATED INSTRUCTION (Remediation/Extension) (Process, Product or Content)</b></p> <p>Hands-on activity- Preparation and/or tasting of food from region  Written, oral, and audiovisual materials used</p>
<p><b>RESOURCES:</b></p> <p>Texts: Culinaria France; Larousse Gastronomique: The World's Greatest Culinary Encyclopedia;  Escoffier: The Complete Guide to the Art of Modern Cookery</p> <p>Tarte flambée: <a href="#">(2) The Modern's "Tarte Flambee" - Untouchables - YouTube</a>  Choucroute Garnie- <a href="#">(1) Choucroute, oct 2013 - YouTube</a></p>
<p><b>KEY VOCABULARY:</b></p> <p>Chou  Quiche  Lardons  Oie  Foie gras  Choucroute  Graisse de porc  Graisse d'oie</p>

Saucisson

Saucisse

Groseilles

Concasser

Oeuf

Braiser

Charcuterie

Terrine

Saucisson Strasbourg with sauerkraut

Tarte flambée

Wallenpaupack Area School District Curriculum	
<b>COURSE: Culinary French</b>	<b>GRADE/S: 9-12</b>
<b>UNIT 3: Bourgogne</b>	<b>TIMEFRAME: ~5 classes</b>

<p><b>PA COMMON CORE/NATIONAL STANDARDS:</b></p> <p>ACTFL: Cultures, Connections, Comparisons  <a href="#">ACTFL   World-Readiness Standards for Learning Languages</a></p>
<p><b>UNIT OBJECTIVES (SWBATS):</b></p> <p>To learn the foods which originate from these regions and the French culinary terms associated with these foods/preparations.  To learn the “why” behind certain ingredients from these regions.  To prepare and/or taste a dish native to these regions.</p>
<p><b>INSTRUCTIONAL STRATEGIES/ACTIVITIES:</b></p> <p>Lecture, use of maps and images.  Hands-on activity to reinforce what was discussed in class.</p>
<p><b>ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):</b></p> <ul style="list-style-type: none"> <li>• Unit Quiz</li> <li>• Journaling of cultural comparison</li> <li>• Class Participation</li> </ul>
<p><b>DIFFERENTIATED INSTRUCTION (Remediation/Extension) (Process, Product or Content)</b></p> <p>Hands-on activity- Preparation and/or tasting of food from region  Written, oral, and audiovisual materials used</p>
<p><b>RESOURCES (Websites, Blogs, Videos, Whiteboard Resources, etc.):</b></p> <p>Texts: Culinaria France; Larousse Gastronomique: The World's Greatest Culinary Encyclopedia; Escoffier: The Complete Guide to the Art of Modern Cookery</p> <p>Daniel Boulud: Chef and owner of Le Gratin NYC – food of the Burgundy. Menu review.  Chef Georges Blanc – “Vonnasienne” – PowerPoint. Includes Bresse chicken.</p> <p>Escargots: <a href="https://www.youtube.com/watch?v=wTnqY5O9IkM">https://www.youtube.com/watch?v=wTnqY5O9IkM</a>  Pommes de terre Lyonnaise: <a href="https://www.youtube.com/watch?v=tCLTVqoSGkc">https://www.youtube.com/watch?v=tCLTVqoSGkc</a>  Mustard in Dijon: <a href="https://www.youtube.com/watch?v=CPVISXQTkaA">https://www.youtube.com/watch?v=CPVISXQTkaA</a></p>
<p><b>KEY VOCABULARY:</b></p> <p>Lapin  Herbes  Oignon  Gratinée  Pommes de terre</p>

Poulet  
Matelote  
Meurettes  
Escargots  
Crème  
Lait  
Bœuf  
Suprême  
Escargot  
Moutarde  
à la Bourguignonne  
Lyonnaise  
Beurre Maître d'  
Pommes de terre Lyonnaise  
Suprêmes sautés avec sauce Robert

Wallenpaupack Area School District Curriculum	
<b>COURSE: Culinary French</b>	<b>GRADE/S: 9-12</b>
<b>UNIT 4: Les Alpes et le Jura (montagnes)</b>	<b>TIMEFRAME: ~5 classes</b>

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<p><b>UNIT OBJECTIVES (SWBATS):</b></p> <p>To learn the foods which originate from these regions and the French culinary terms associated with these foods/preparations.          To learn the “why” behind certain ingredients from these regions.          To prepare and/or taste a dish native to these regions.</p>
<p><b>INSTRUCTIONAL STRATEGIES/ACTIVITIES:</b></p> <p>Lecture, use of maps and images.          Hands-on activity to reinforce what was discussed in class.</p>
<p><b>ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):</b></p> <ul style="list-style-type: none"> <li>• Unit Quiz</li> <li>• Journaling of cultural comparison</li> <li>• Class Participation</li> </ul>
<p><b>DIFFERENTIATED INSTRUCTION (Remediation/Extension) (Process, Product or Content)</b></p> <p>Hands-on activity- Preparation and/or tasting of food from region          Written, oral, and audiovisual materials used</p>
<p><b>RESOURCES (Websites, Blogs, Videos, Whiteboard Resources, etc.):</b></p> <p>Texts: Culinaria France; Larousse Gastronomique: The World's Greatest Culinary Encyclopedia;          Escoffier: The Complete Guide to the Art of Modern Cookery</p> <p>Raclette – London: <a href="https://www.youtube.com/shorts/JMkI6X5xN3o">https://www.youtube.com/shorts/JMkI6X5xN3o</a>          Raclette – France: <a href="https://www.youtube.com/watch?v=vi7kmi-QLGg">https://www.youtube.com/watch?v=vi7kmi-QLGg</a>          Chamonix: <a href="https://www.youtube.com/watch?v=7Krj3tWmUJ0">https://www.youtube.com/watch?v=7Krj3tWmUJ0</a></p>
<p><b>KEY VOCABULARY:</b></p> <p>Raclette          Lapin          Herbes          Oignon          Gratinée          Pommes de terre          Truite          Champignons</p>



Fondue

Poulet

Poularde

Chou

Chou-fleur

Morilles

Cailles

Noisettes

Mincer

Poireaux

Gratin de Poireaux

Pommes de terre Dauphinois

Les montagnes

Faisan

À la dauphinoise

À la savoyarde

Wallenpaupack Area School District Curriculum	
<b>COURSE: Culinary French</b>	<b>GRADE/S: 9-12</b>
<b>UNIT 5: Provence et la Corse</b>	<b>TIMEFRAME: ~5 classes</b>

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**UNIT OBJECTIVES (SWBATS):**

To learn the foods which originate from these regions and the French culinary terms associated with these foods/preparations.  
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**INSTRUCTIONAL STRATEGIES/ACTIVITIES:**

Lecture, use of maps and images.  
 Hands-on activity to reinforce what was discussed in class.

**ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):**

- Unit Quiz
- Journaling of cultural comparison
- Class Participation

**DIFFERENTIATED INSTRUCTION (Remediation/Extension) (Process, Product or Content)**

Hands-on activity- Preparation and/or tasting of food from region  
 Written, oral, and audiovisual materials used

**RESOURCES (Websites, Blogs, Videos, Whiteboard Resources, etc.):**

Texts: Culinaria France; Larousse Gastronomique: The World's Greatest Culinary Encyclopedia;  
 Escoffier: The Complete Guide to the Art of Modern Cookery

PowerPoint – Bouillabaisse  
 PowerPoint - Bisque  
 Marseilles- [\(1\) Discovering France's regions via gastronomy: Marseille, a Mediterranean melting pot • FRANCE 24 - YouTube](#)

**KEY VOCABULARY:**

L’ail  
 Aioli  
 Aubergine  
 Barigoule  
 Courgette  
 Miel

La mer  
Ratatouille  
Chiffonade cut  
Bisque  
Riz  
Huile d'olive  
Cuire  
Couteau  
Griller  
Pâte  
Bisque  
Oignon  
Pain  
Fougasse  
Pieds  
Pissaladière  
Provençale  
La fruit de mer  
Herbe de Provence

Wallenpaupack Area School District Curriculum	
<b>COURSE: Culinary French</b>	<b>GRADE/S: 9-12</b>
<b>UNIT 6: Les Pyrénées et Languedoc</b>	<b>TIMEFRAME: ~5 classes</b>

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<p><b>UNIT OBJECTIVES (SWBATS):</b></p> <p>To learn the foods which originate from these regions and the French culinary terms associated with these foods/preparations.          To learn the “why” behind certain ingredients from these regions.          To prepare and/or taste a dish native to these regions.</p>
<p><b>INSTRUCTIONAL STRATEGIES/ACTIVITIES:</b></p> <p>Lecture, use of maps and images.          Hands-on activity to reinforce what was discussed in class.</p>
<p><b>ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):</b></p> <ul style="list-style-type: none"> <li>• Unit Quiz</li> <li>• Journaling of cultural comparison</li> <li>• Class Participation</li> </ul>
<p><b>DIFFERENTIATED INSTRUCTION (Remediation/Extension) (Process, Product or Content)</b></p> <p>Hands-on activity- Preparation and/or tasting of food from region          Written, oral, and audiovisual materials used</p>
<p><b>RESOURCES (Websites, Blogs, Videos, Whiteboard Resources, etc.):</b></p> <p>Texts: Culinaria France; Larousse Gastronomique: The World's Greatest Culinary Encyclopedia;          Escoffier: The Complete Guide to the Art of Modern Cookery</p> <p>Making Roquefort Cheese-<a href="https://www.youtube.com/watch?v=nKKahpKQCSQ">https://www.youtube.com/watch?v=nKKahpKQCSQ</a>          Roquefort, King of Cheeses-<a href="https://www.youtube.com/watch?v=IDKbioWJe0U">https://www.youtube.com/watch?v=IDKbioWJe0U</a>          Cassoulet-<a href="https://www.youtube.com/watch?v=RiSAm2XDyQo">https://www.youtube.com/watch?v=RiSAm2XDyQo</a>          Le Pays Basque (in French)-<a href="https://www.youtube.com/watch?v=qE8XMmIJAg0">https://www.youtube.com/watch?v=qE8XMmIJAg0</a></p>
<p><b>KEY VOCABULARY:</b></p> <p>à la gasconne          Béarnaise          Épaule d’agneau          Estouffade          Bâtonnet          Paysanne (cut)</p>

Rôtir

Sautoir

Bacalao (Spanish)

En casserole

Gratin

Cocotte

Le maïs

Pommes de terre

Fromage

Potage

Gâteau

Jambon

Wallenpaupack Area School District Curriculum	
<b>COURSE: Culinary French</b>	<b>GRADE/S: 9-12</b>
<b>UNIT 7: The Bordeaux</b>	<b>TIMEFRAME: ~5 classes</b>

<p><b>PA COMMON CORE/NATIONAL STANDARDS:</b></p> <p>ACTFL: Cultures, Connections, Comparisons  <a href="#">ACTFL   World-Readiness Standards for Learning Languages</a></p>
<p><b>UNIT OBJECTIVES (SWBATS):</b></p> <p>To learn the foods which originate from these regions and the French culinary terms associated with these foods/preparations.  To learn the “why” behind certain ingredients from these regions.  To prepare a dish native to these regions.</p>
<p><b>INSTRUCTIONAL STRATEGIES/ACTIVITIES:</b></p> <p>Lecture, use of maps and images.  Hands-on activity to reinforce what was discussed in class.</p>
<p><b>ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):</b></p> <ul style="list-style-type: none"> <li>• Vocabulary Quiz</li> <li>• Journaling of cultural comparison</li> <li>• Class Participation</li> </ul>
<p><b>DIFFERENTIATED INSTRUCTION (Remediation/Extension) (Process, Product or Content)</b></p> <p>Hands-on activity- Preparation and/or tasting of food from region  Written, oral, and audiovisual materials used</p>
<p><b>RESOURCES (Websites, Blogs, Videos, Whiteboard Resources, etc.):</b></p> <p>Texts: Culinaria France; Larousse Gastronomique: The World's Greatest Culinary Encyclopedia;  Escoffier: The Complete Guide to the Art of Modern Cookery</p> <p><a href="#">(1) 5-star Foodie Adventure - Bordeaux, France - Truffles, Wine, History   Travel Guide   Getaway - YouTube</a></p>
<p><b>KEY VOCABULARY:</b></p> <p>Mirepoix  Julienne  Brunoise  Sauter  Sauteuse  Gastrique  Déglacer  Monter au beurre  Jambon à la paysanne</p>

À la bordelaise

Ecrevisses

Fond brun

Noisette

Canard

Oie

Confit

Huitres

Foie gras

Batterie de cuisine

Verjus

Vendage

Pourriture noble

La châtaigne

Cerises

Garbure

Canelés

Wallenpaupack Area School District Curriculum	
<b>COURSE: Culinary French</b>	<b>GRADE/S: 9-12</b>
<b>UNIT 8: Normandie et Bretagne</b>	<b>TIMEFRAME: ~5 classes</b>

**PA COMMON CORE/NATIONAL STANDARDS:**

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[ACTFL | World-Readiness Standards for Learning Languages](#)

**UNIT OBJECTIVES (SWBATS):**

To learn the foods which originate from these regions and the French culinary terms associated with these foods/preparations.  
 To learn the “why” behind certain ingredients from these regions.  
 To prepare a dish native to these regions.

**INSTRUCTIONAL STRATEGIES/ACTIVITIES:**

Lecture, use of maps and images.  
 Hands-on activity to reinforce what was discussed in class.

**ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):**

- Vocabulary Quiz
- Journaling of cultural comparison
- Class Participation
- Final project

**DIFFERENTIATED INSTRUCTION (Remediation/Extension) (Process, Product or Content)**

Hands-on activity- Preparation and/or tasting of food from region  
 Written, oral, and audiovisual materials used.

**RESOURCES (Websites, Blogs, Videos, Whiteboard Resources, etc.):**

Texts: Culinaria France; Larousse Gastronomique: The World's Greatest Culinary Encyclopedia;  
 Escoffier: The Complete Guide to the Art of Modern Cookery

**KEY VOCABULARY:**

À la dieppoise  
 À la normande  
 Chaud  
 Froid  
 Cidre  
 Pomme  
 Poire  
 Le cochon  
 Le porc  
 Échalote



Saumon  
Crevettes  
Nettoyer  
Moules  
Fromage  
Affinage  
Crêpes  
Huitres  
Pré salé  
Agneau  
Coquilles Saint Jacques