Imagine that you will write a narrative, or story, about your first encounter with a new food. The narrative will include details about the circumstances, your first reaction, and how the experience has affected your current feelings about the food. Create an outline for this narrative. Your outline should consist of three to five main points, each supported by two to three details.

**Writing Tips**

Follow these steps to create an outline for writing:

- Make a list of the three to five main points you plan to address in your narrative.
- Beneath each main point, list supporting details.
- Organize your outline exactly as you plan to organize your narrative.

---

**Caption Answer**

Encourage students to share their responses. Examples may include tacos, pad thai, ravioli, or matzo ball soup.

**Discussion**

Ask students: Can you think of a food from one culture that is also common in another culture’s cuisine? (Answers may include: pasta and noodles, rice, and fish.)
Read to Learn

Key Concepts
- Explain culture and its relationship to food.
- Summarize influences on cuisines and customs.
- Identify similarities in global cuisines.
- Explain food customs today.
- Describe food customs in the United States.

Main Idea
People from all over the world maintain their traditional food customs and share them with other cultures, creating great diversity at the table.

Content Vocabulary
You will find definitions for these words in the glossary at the back of the book.
- culture
- ethnic
- cuisine
- custom
- staple
- fasting
- fusion

Academic Vocabulary
You will find these words in your reading and on your tests. Use the glossary at the back of this book.
- provide
- impact

Graphic Organizer
Use a graphic organizer like the one below to note food preparation methods that are common to different cultures and the cultures that share them.

<table>
<thead>
<tr>
<th>PREPARATION METHOD</th>
<th>CULTURES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasta/Noodles</td>
<td></td>
</tr>
<tr>
<td>Raised Breads</td>
<td></td>
</tr>
<tr>
<td>Flatbreads</td>
<td></td>
</tr>
<tr>
<td>Dumplings with Filling</td>
<td></td>
</tr>
<tr>
<td>Cured Meats</td>
<td></td>
</tr>
</tbody>
</table>

Explore Cuisines
Obtain restaurant menus representing a variety of cultures. Distribute the menus to students, and ask them to circle ingredients or dishes that they recognize and associate with the cuisine of that culture. Ask students to name ingredients and dishes that help to define or describe the culture's cuisine. Ask volunteers to share their responses. Discuss what factors influenced students' choices.

Preteaching Vocabulary
Read the definitions of the vocabulary aloud. As you read each definition, ask students to write a sentence using each vocabulary word.

Graphic Organizer
The graphic organizer is also on the TeacherWorks CD.

(Answers should explain the combination and origins of ingredients as well as cooking methods.)
What Is Culture?

Culture is a set of customs, traditions, and beliefs shared by a large group of people. Food, language, religion, history, style of dress, and form of government are all aspects of culture.

When people move around the world, they carry their culture with them. Immigrants from Germany, Japan, Italy, Mexico, and many other countries have brought their cultural traditions to North America. Many immigrants adopt some of the customs of the new culture while still preserving the culture of their former home. In a strong society, people value these cultural differences.

Food and Culture

Thanks to the many cultures in North American society, we can enjoy a range of ethnic foods. Ethnic means relating to a specific culture. The entire last unit of this book will take you around the globe to learn about foods of the world.

Regional Cuisine

Each cuisine has typical or representative foods. Indian food often features rice, lentils, paneer cheese, and flatbreads and meats cooked in a tandoor oven. What is the difference between a cuisine and a food custom?

Different cultures have more than individual ingredients and dishes—they have entire cuisines. A cuisine is a culture’s foods and styles of cooking. A cuisine may be particular to a country or a region, or it may be a blend from different areas. Tex-Mex cuisine combines foods from Texas and Mexico to create such specialties as tacos, burritos, and nachos. Most nations have different regional cuisines in their different geographic areas. Each regional cuisine is unique in its own way.

Different cultures also have different food customs. A custom is a group’s specific way of doing things. Food customs include how and when foods are eaten. In some cultures, food is eaten with chopsticks, while in other cultures food is eaten with the fingers. In some cultures, the main meal is served at midday, while in other cultures the main meal is served in the evening. Different cultures also have different table manners.

Explore the Photo

Caption Answer A cuisine is a culture’s foods and styles of cooking, while a food custom is a way of doing things. A food custom includes table manners and how and when foods are eaten.

Discussion Ask students to identify the foods in the photo that are representative of Indian food and also common in another culture or cuisine. (Answers will vary, but may include rice, lentils, flatbreads.)
Influences on Cuisines and Customs

Why do different cultures have such different cuisines and food customs? A culture’s history, its geographic origin, its contact with other cultures, and even its beliefs provide, or give, the answer.

Geography

For much of history, geography determined people’s diet. Geography includes the climate, type of soil, elevation, temperature, and amount of sunlight. Different plants and animals thrive in different geographic regions. These local plants and animals became a culture’s staple foods. A staple food is the most widely produced and eaten food in an area.

Geography and Staple Grains

Almost all cultures have a staple grain. Different grains grow well in different geographic areas. The primary grain in southeastern Asia is rice, which is ideally suited to the hot, humid conditions in much of that area.

Sorghum grows well in the hot, dry regions of Africa, India, and China. Wheat, rye, barley, and oats are the main grains in the cooler parts of Europe, Asia, and Africa. Corn, or maize, is the staple grain of most of the Americas.

Geography and Animal Foods

Geography also influences how people hunt or raise animals. In regions near oceans and rivers, people depend on fish for food. Salmon, cod, and other cold-water fish are staples in Finland and Norway. In the islands of the Pacific Ocean, such as Japan, meals may include squid, octopus, sea urchins, shark, and seaweed.

Historically, the woods and meadows of North America have been populated by large and small game, from squirrel to larger animals, like boar, deer, and elk. Inhabitants of the African plain hunted zebra and antelope for food. Where grazing land was good, people raised cattle. Where pasture was scarce or the land was hilly, as in the eastern Mediterranean, people raised sheep and goats. Camels, yaks, or llamas are suited to harsher climates.

Staple Foods

Different cuisines rely on different staple foods that grow well in their local area. In coastal areas of the Americas, seafood is a staple. How does geography play a role in determining a culture’s staple foods?
CHAPTER 2

TEACH cont.

S1 Skill Practice
Guided Practice
Identify Have students write a sentence to identify a recipe created out of economic necessity and explain why they think it was created out of necessity. (Answers will vary. Sample answer: Spaghetti with marinara sauce is a meal that is inexpensive to prepare and is made of easy-to-achieve ingredients.) [1]

Explain Have students write a paragraph to explain why certain kinds of ingredients are commonly used in recipes created out of economic necessity. (Answers will vary but may include: With fewer choices, many people had to “make do” and be creative with the ingredients at hand, which were typically the edible odds and ends of animals and whole or coarsely ground grains.) [2]

Apply Ask students to think about a situation where they needed to create a meal that was both inexpensive and made from easy-to-acquire ingredients. Have students write a paragraph describing the ingredients they used and the success or failure of the recipe they came up with. (Paragraphs will vary depending on students’ recipes.) [3]

Explore the Photo
Caption Answer The rich had greater access to foods such as meat and fresh vegetables. The poor had fewer food choices. They often developed creative uses for less expensive ingredients.

Discussion Tell students that lobster was once considered a poor man’s cuisine because they were so plentiful. Ask students if they can think of other foods that may have experienced an economic class shift? (Answers will vary.)

Humble Origins
Bouillabaisse is a highly seasoned stew made with at least two kinds of seafood. This celebrated and festive dish from France has its origins in an economical peasant stew. Why did the rich and the poor develop different cuisines in many countries?

Geography and Food Preparation
Geography also affected the food-preparation methods of different cultures. Cooking required fire. If fuel was easy to come by, as in the forested areas of Europe, foods could cook slowly. Meals might feature long-simmering stews, for example. Frying in small amounts of fat and steaming were faster than roasting and baking.

Economics
Until relatively recent times, most societies had two classes, the wealthy and the poor. They ate differently and developed different cuisines. The wealthy had more access to meat, poultry, and fresh fruits and vegetables. They could also afford to refine grain into white flour.

The poor had fewer food choices. They often relied on porridges and dark breads made from whole or coarsely ground grains. Soups and stews were based on whatever a family could hunt, catch, or raise. Wild berries and dried fruit satisfied the sweet tooth. Some people grew food, but had to sell most of the harvest.

Cooks grew resourceful in adding variety to meals. Edible odds and ends, from pig’s feet to oxtails, were cooked into zesty stews along with starchy, filling root vegetables. Meat from animals’ feet, head, and organs was ground and stuffed into casings made from hog intestines—the recipe for sausage.

Cooks were equally inventive with grains. Oats, corn, and barley could be baked into breads, steamed into puddings, cooked with milk, and sweetened with raisins.

As a middle class developed, “rich” and “poor” cooking merged. In southern France, for example, simple fish stew grew into a rich dish known as bouillabaisse (bo-yah-bahz), which features costly shellfish, a tomato-based broth, and herbs.

Be a Smart Consumer
Recipes created out of economic necessity are still very popular today. Some of today’s favorite comfort foods started as “peasant” foods, including meatloaf, chicken noodle soup, rice pudding, and mashed potatoes. While they may not be peasants, most people today have to budget the amount of money they spend on food. Myra’s budget for her upcoming dinner party is $50. She is deciding between two lamb recipes to prepare for the main course: roasted rack of lamb and lamb stew. The cost of rack of lamb to feed her 12 guests is $35. The cost of lamb stew meat, which can be combined with other ingredients such as vegetables to make a stew for 12, is $15.

Challenge Considering her budget, which recipe would you suggest Myra prepare and why? Write a paragraph explaining your reasoning.

Be a Smart Consumer
Answer Myra would be better off buying the lamb stew meat. This way, she will have enough money left over to purchase other ingredients for the stew and for other things to serve at her party, such as salad, bread, and beverages.
Cultures absorb new foods through immigration, through travel, and through trade with other peoples. Tea, for example, came to Europe from China in the seventeenth century. Before long, it was the national beverage in both England and Russia.

European explorers who reached the Americas brought back beans, corn, peanuts, vanilla, tomatoes, potatoes, sweet potatoes, peppers, and chocolate. European colonists introduced Native Americans to wheat, barley, chickpeas, and cattle.

Many foods that are part of our daily lives are actually recent imports. Bagels, cheesecake, and corned beef came to the United States with Jewish immigrants around 1900. Italian immigrants brought Pizza to the United States around the same time.

War and conquest can have a big impact, or effect, on a culture’s cuisine. From the twelfth to the seventeenth century, the Ottoman Turks swept through the Mediterranean and southeastern Europe. From the Persians they learned the art of making delicate, tissue-thin leaves of dough. The Turks layered this dough with spiced, ground nuts and steeped it in honey to make baklava (bahr-kla-vah). As the Ottoman Empire spread into Hungary around 1535, the Hungarians adapted the technique to make a fruit-filled pastry roll called strudel.

Technology

In every age, advances in technology have changed the way people eat and cook. The stove was a great advance over open fire because it allowed cooks to control the strength of the heat. Refrigerators and freezers made it possible to store leftovers and other perishable foods such as fresh eggs and cream. Today, cooking can be as simple as using a microwave oven.

Religious Beliefs

Many religions teach about the use of food, and these teachings affect a culture’s food practices. Hindus do not eat beef because they consider cattle sacred. Jews and Muslims do not eat pork. Buddhism urges mindfulness about one’s diet, which leads some followers to vegetarianism. Seventh Day Adventists often choose vegetarianism to express the value of simplicity and respect for the body.

Fasting, or abstaining from some or all foods for a period of time, is a practice in many religions. Catholics fast or refrain from eating meat on some holy days. During the month of Ramadan, Muslims do not eat or drink during daylight hours. Jews fast on Yom Kippur, the Day of Atonement.

Food Practices

In the sixth century, a cook had to simmer beans over a fire for a whole day and night. Today, those same beans can be prepared in minutes. Why have technological advances led to new cooking techniques and recipes?
Similarities in Global Cuisines

Different cuisines and food customs often have remarkable similarities. Chinese rice noodles are similar to Italian spaghetti. Greek feta cheese is not so different from Mexican queso fresco. In fact, the same principles of preparing food apply in every culture.

Preparation Methods

Many cuisines share similar food-preparation methods. For example, all cultures learned to grind grains into flour. Cooks work the flour with water to make dough, which they shaped into breads, rolls, and noodles. Raised, or leavened, breads were popular throughout Europe and parts of Asia. Flatbreads, which are rolled or patted into a circle and cooked on a griddle, were found in southwest Asia, North Africa, and Central and South America. Noodles, which are made from a dough that is rolled out and sliced to form different widths and lengths, are widely consumed in Europe, Asia, and North America.

Filled dumplings also appeared in cuisines worldwide. Thin sheets of noodle dough were made into pockets stuffed with cooked chopped meat, seafood, or vegetables. They were sealed and then steamed, boiled, or baked. Italians called them ravioli (ra-vé-ō-î), the Chinese called them wontons (wàn-tón), and Jews named them kreplach (krep-lách).

Many cuisines preserved meats by drying and smoking. This is how the Italians made pepperoni and the Chinese produced lap chong (lap chung). A Spanish version is chorizo (chor-é-zó), and a Polish variety is kielbasa (kiel-bá-sa).

Unless forbidden by religion, thrifty cooks in many cultures saved the blood of butchered animals as a food ingredient. In parts of Europe, highly seasoned blood sausages combined animal blood with barley, oats, or rice. The English called their version blood pudding. In Poland, a nutritious soup, czernina (char-né-na), was made with duck blood and dried fruits. All of these foods are still eaten today.

Social Meanings

Food has symbolic meanings around the world. Food is a universal sign of hospitality. Sharing food is a way to show friendship and acceptance. In some cultures, hosts have a duty to offer food to their guests, and guests have a duty to accept the offer.

Food is an important part of religious, family, and cultural events around the world. In some countries, for example, Easter is celebrated with a feast of lamb and spring vegetables. The Scottish harvest festival of Lammas features breads made with flour from the first cutting of wheat. In the Czech Republic, people celebrate the fall harvest with sauerkraut and a cheese-filled pastry called kolacke (kó-á-lák).

Quiz

Ask students to answer the following questions:

1. Define both culture and ethnic. (Culture is the set of customs, traditions, and beliefs shared by a group of people. Food, language, and history are aspects of culture. Ethnic means relating to a specific culture.)

2. What is a staple food, and how does geography play a role in a culture's staple food? (Different plants and animals thrive in different geographic regions. When a particular food thrives in one area, it is called a staple food and is typically the most widely eaten food in the area.)

3. What religious belief involves abstaining from some or all foods for a period of time? (fasting)
Food Customs Today

Food customs change slowly. Tradition, cultural pride, and enjoyment keep our food customs stable from generation to generation.

Maintaining Food Customs

Many food traditions continue because people enjoy them. Chocolate remains a staple in Mexican cuisine, as it has been since the time of the Aztecs. People enjoy it over fried bananas, in hot chocolate, and in mole (‘mó-lə), a spicy sauce for meat or eggs.

Some food customs are handed down as a matter of cultural pride. The custom is part of a people’s tradition and identity.

In the Central American tradition, for example, tamales are made by spreading dough onto corn husks and then folding the husks over the filling. Today, you can also fold tamales using aluminum foil and coffee filters. Taking the time to learn and teach the original skill shows pride and respect for cultural heritage.

Keeping food customs can also provide a sense of security. Food traditions help people feel that they belong to something larger than themselves.

Changing Food Customs

Technology is changing what and how people eat. New methods for processing, transporting, and storing foods allow us to sample tastes from around the globe. We are no longer limited to foods that are grown locally or only in a particular season. Florida oranges are sold fresh in Norwegian groceries and Norwegian cod is served in restaurants in New York City. Unfortunately, transporting food over such long distances contributes to global warming. The cost of fuel also affects the price of food.

The trend of experimenting with foreign cuisines has given rise to a new school of cooking called fusion cuisine. Fusion cuisine is the practice of creating new recipes by mixing the influences and preparation techniques of different food traditions. For example, you might find French crepes filled with Caribbean-style shrimp in a coconut-lime sauce. Tex-Mex cuisine fuses ingredients not typical in Japanese food.

Explaining Why Food Customs Are Important

Why do you think sharing food shows hospitality and acceptance? Why do people choose to maintain their food traditions?

Critical Thinking

Assess Fuel and Food Costs

Share this statement with students: New methods for processing, transporting, and storing foods allow us to sample foods from around the world, but requires more fuel, which drives up the price of food. Have students write one paragraph in response to the statement. Paragraphs must include at least two specific, thoughtful reactions to support how the student feels about this statement. To initiate a class discussion, have volunteers share their feedback and reasoning with the class. (Responses will vary, but may include that people can support smaller stores that sell produce from local farmers. Others may say maintaining customs and cultural diversity is more important.)

Outlining

Promote Food Traditions

Ask students to imagine that they work for a multicultural center in their town and that the center’s director has asked them to create a press release for the city’s upcoming multicultural festival. The director wants the release to focus on how pride, tradition, and enjoyment are the key to keeping food customs alive from generation to generation. Have students create an outline for the press release. (Refer to page 26 for outline writing tips. Outlines should indicate the main points and their supporting points, and present them in a logical order. Outlines should demonstrate that, in their press releases, students plan to: introduce the topic; explain how pride, tradition, and enjoyment are important to maintaining food customs; and conclude.)
Food Customs in the United States

The United States is home to people of countless ethnic backgrounds. The cuisines of each group add to the variety of American cooking. Some recipes retain their cultural identity. Hummus is still considered a Middle Eastern dish, for example. Others have become as American as apple pie. Pretzels, doughnuts, and coleslaw, for example, were contributed by the Dutch.

Many dishes blend ingredients and techniques from different cuisines. Pizza was originally an Italian dish. Now you can order a Tex-Mex pizza topped with refried beans and salsa, or a Creole pizza covered with shrimp, eggplant, and hot pepper sauce.

You might even enjoy foods from different cuisines at the same meal. At a food court, you could sample food from two continents by ordering a mango lassi and a bowl of gumbo.

If you eat curried chicken and rice followed by a slice of Black Forest cake, you’ve sampled foods from India, China, and Germany.

Holiday foods from different cultures also have an influence on American food customs. Today, people may eat tamales at Christmas, rice dumplings around the Chinese New Year, or corned beef and cabbage on St. Patrick’s Day.

Many respected American cookbooks have been written by chefs originally from other countries. There are many cook books that apply cooking techniques from foreign countries to foods found in abundance in America. Those authors found an opportunity to fuse their cooking knowledge with the wide assortment of foods available in America. It’s no wonder that many people see American cuisine as a work in progress, a continually updated cookbook that blends the best of all cultures.

American cuisine is constantly evolving, and it may be compared to a continually updated cookbook that blends a variety of cultures because each culture introduced to America has influenced the food eaten here.

### Navy Beans Slow-Baked in Syrup

**Ingredients**

- 3 cups Navy beans
- 1 Tbsp. Corn oil
  - 1 Chopped small onion
- ½ cup Tomato sauce
- ¼ cup Corn syrup
- ¼ cup Brown sugar
- ¼ tsp. Salt
- ¼ tsp. Pepper

**Directions**

1. Cover the beans with water and soak overnight. Drain and rinse the beans.
2. Preheat oven to 275 degrees.
3. Pour corn oil into a pan and add onions. Cook onions until tender and add to the pot with the beans.
4. Add remaining ingredients to the pot with the beans and cook, covered, for 5 hours.
5. Check beans frequently, adding water when necessary to keep mixture from drying out.

**Nutrition Analysis per Serving**

- Calories
- Total fat
- Saturated fat
- Cholesterol
- Sodium
- Carbohydrate
- Dietary fiber
- Sugars
- Protein

**Recipe Prep Tip**

The cost of preparing this recipe is low because it uses dried beans. Given the amount of time the beans require to cook, you can prepare a batch ahead of time so that as students place their beans in the oven, you can present a completed version of the recipe for tasting.
CHAPTER 2
Review & Applications

After You Read

Chapter Summary
Food is as diverse as the people who produce, prepare, and eat it. Cultures have their own distinct cuisines and food customs. These are influenced by geography, economics, foreign contacts, religious beliefs, and technology. Many cultures share similarities in their food preparation methods and in their beliefs about the social meanings of food. Today, people work hard to maintain their food customs. They also change their food customs and merge them with those of other cultures. In fusion cuisine, different food traditions are combined. The United States is an example of a place where many diverse food customs coexist and merge. The world of food is truly multicultural.

Content and Academic Vocabulary Review
1. Use these content and academic vocabulary words to create a crossword puzzle on graph paper. Use the definitions as clues.

Content Vocabulary
- culture (p. 18)
- ethnic (p. 18)
- cuisine (p. 18)
- custom (p. 18)
- staple food (p. 19)
- fasting (p. 21)
- fusion cuisine (p. 23)

Academic Vocabulary
- provide (p. 19)
- impact (p. 21)

Review Key Concepts
2. Explain culture and its relationship to food.
3. Summarize influences on cuisines and customs.
4. Identify similarities in global cuisines.
5. Explain food customs today.
6. Describe food customs in the U.S.

Critical Thinking
7. Explain how studying food can help you to understand how different groups of people have migrated around the world throughout history.
8. Design two different meals that are resourceful and inventive, using the same ingredients. You have tortillas, sliced turkey, cheese, a tomato, and a can of sliced black olives.
9. Describe a situation in which food can be an introduction to another culture or region.
10. Explain the challenge created by the need to balance the availability of food items from all over the world with the cost of transporting foods long distances. Consider the cost of damage to the environment.

Critical Thinking
5. Today, many people strive to maintain their culture’s food customs because they enjoy them, take pride in them, and derive a sense of security from them. Food customs are also changing today due to technology and people’s willingness to try new things. Some people create fusion cuisine by mixing the influences of different food traditions.
6. The United States is home to a wide assortment of food customs from a variety of cultures. Some foods retain their distinct cultural identity. Other times, they merge together to form new customs, such as Tex-Mex cuisine.
7. By studying foods that are consumed in different parts of the world, we can find clues about how different cultures have crossed paths and intermingled throughout history. This is because when people move around the world, they carry their culture, including food, with them.
10. Answers should include: When eating out with a friend from India who refrains from eating beef, you can ask why and learn something about Hinduism; reading cookbooks created for practitioners of religions such as Buddhism can explain the connection between beliefs and diet.

11. Regional Foods
Regional foods are those that are grown or produced in a particular geographical area. There are many advantages to using foods from the region in which you live, including low cost, fresh taste, and less harm caused to the environment.

Procedure
Identify the foods that are grown in or near your geographical region. Then choose a recipe that features one or more foods for which your region is known.

Analysis
Evaluate the recipe. Give it between 1 and 5 stars in each of the following categories: visual appeal; taste; ease of preparation. Share your recipe with your classmates.

12. Miu can invite her friends over after school and prepare traditional Japanese food for them. Sharing her culture’s food can be a form of socializing and eating with her friends.

13. Foods that are native to the Americas vary but include corn, beans, squash, tomatoes, peppers, and sunflower seeds. Different American Indian tribes discovered these foods. They shared them with explorers and colonists, who took them to other countries.

14. Dinner Invitation
Victor has been invited to a friend’s home for dinner. The friend’s cultural background is different from Victor’s, which means the food might be quite different from what is familiar to Victor. He is concerned. How would you advise him?

15. Discuss
Follow your teacher’s instructions to form small groups. With your group, have a discussion about these questions: What will cuisines be like in 100 years? Will they be more distinct or less so? Why? How will this affect the relationship between food and culture?

16. The Cost of Technology
Technology, in the form of transportation, makes it possible to import and export food. To pay for the labor and fuel involved in transportation, this food may cost more. Visit your local supermarket’s produce department and use labels to identify ten items in the produce department that come from distant places. Then figure out how far each item had to travel in miles to reach your local supermarket.

Real-World Skills

Problem-Solving Skills

14. Victor should accept the invitation and take advantage of the opportunity to learn about another culture. He can ask his friend ahead of time what he might expect. Victor should also be sensitive to the feelings of his friend and his friend’s family. He should be polite at his friend’s house, even if he finds that he does not care for the food.

15. Small group discussions will vary. Spend time with each group to hear ideas and ensure that students always support their points with logical reasoning and examples. Living in an increasingly global society may cause cultures to become less distinct as they continue to intermingle and merge. Conversely, this may cause cultures to work harder to maintain their unique customs and remain distinct.
Academic Skills

Food Science

17. Fat in Milk  Milk is sold with varying amounts of fat. A type of milk used in Thai cuisine is coconut milk. Compare the fats in three kinds of milk.

Procedure  Take three small paper plates and pour a different type of milk on each one so that the milk spreads to cover the bottom. Use coconut milk on one, heavy cream on another, and skim milk on the third. Add a drop of green food coloring in the middle of each plate.

Analysis  Measure and record the diameter of each dot after 5, 15, 30, and 60 minutes. Write a paragraph explaining the changes in each dot and why you think they occurred.

Starting Hint  Convert 480°C into °F by multiplying 480 by \( \frac{9}{5} \) and adding 32 to the result. Compare that number to the temperature of the pizza oven.

English Language Arts

19. Write a Narrative  Use the outline you created at the beginning of the chapter to organize and write a one-page narrative, or story, about your first encounter with a new food. Include details about the circumstances, your first reaction, and your feelings about the food today.

Test-Taking Tip  When answering a fill-in-the-blank question, silently read the sentence with each of the possible answers in the blank space. This will help you eliminate wrong answers. The best word results in a sentence that is both factual and grammatically correct.

Mathematics

18. Comparing Temperatures  Many cultures around the world use traditional cooking methods that involve very high temperatures. Such temperatures are typically obtained by burning wood in a special oven. For example, the tandoor is a clay oven used in India and elsewhere in Central Asia and the Middle East that can reach temperatures as high as 480°C. In Naples, Italy, traditional pizza preparation requires baking the pizza in a stone oven at 905°F. Which oven is hotter?

Math Concept  Converting Celsius to Fahrenheit  When comparing two temperatures, make sure the temperatures are in the same scale. Celsius temperatures \( C \) can be converted to the Fahrenheit \( F \) scale using the following formula:

\[
F = \left( \frac{9}{5} \right) C + 32.
\]

19. Comparing Temperature a. Which oven is hotter?

Test-Taking Tip  When answering a fill-in-the-blank question, silently read the sentence with each of the possible answers in the blank space. This will help you eliminate wrong answers. The best word results in a sentence that is both factual and grammatically correct.

\[
F = \left( \frac{9}{5} \right) C + 32.
\]

Academic Skills

Food Science

19. Filling in the Blank  A culture’s _______ is defined as its foods and styles of cooking.

a. ethnic
b. custom
c. staple food
d. cuisine

Test-Taking Tip  When answering a fill-in-the-blank question, silently read the sentence with each of the possible answers in the blank space. This will help you eliminate wrong answers. The best word results in a sentence that is both factual and grammatically correct.

Financial Literacy Skills

16. Findings will vary depending on students’ geographic location. Students may ask produce department managers for help in determining which products come from another country. Point out that when paying for a food item, students are not only paying for the value of the item itself, but for the cost of its transportation.

Academic Skills

Food Science

17. The food coloring is water-based and diffuses more readily through water than fat. The higher the fat content of the product, the less the color will spread.

Mathematics

18. The pizza oven, at 905°F, is hotter than the tandoor oven, at 896°F. The temperature of the tandoor oven can be converted from °C to °F by multiplying 480 by \( \frac{9}{5} \), and then adding 32.

English Language Arts

19. Narratives will vary. Point out to students that a narrative is a sequence of related events. Therefore, it is important that their narratives flow naturally, beginning with the students’ first encounter with a food, explaining their initial response, and describing their feelings about it today.

Multiple-Choice

20. d. cuisine