



Ontario Curriculum Connections

Grades: 11

Subject: Food and Culture

Course Code: HFC3M

Features

Curriculum Expectations

Education Ring and Education Centres throughout The Fair including Farm to Table Discovery Zone, The Burnbrae Farms™ Food & Lifestyle Stage, Commercial Vendors, Royal Food Court	A1.1	explore a variety of topics related to food and culture Attend Champions Day and try some of the best cheese, jams, honey and discover the secrets that make a Royal Champion.
	A4.2	use terms relating to food and culture correctly (e.g., culture, acculturation, herbs, spices, cuisine, food-borne illness, tajine, bamboo steamer) The Burnbrae Farms Food and Lifestyle Stage and watch a chef demonstration. Discuss how the food vocabulary used in the demonstration.
	B1.1	explain how various factors influence personal and societal food choices Ask students to discover the food offered at the Fair and whether the food offered is nutritionally dense and influencing healthy food choices or is not.
	B3.1	describe foods from other cultures that are available in Canada (e.g., samosa, sushi, pizza, fried rice, pita, nachos, tortillas, dhal, bannock) Explore the Royal Food Court and discuss what cultures each cuisine available comes from
	B3.2	describe responses by the food industry to consumer demand for greater diversity in food products (e.g., international aisles and greater variety of imported foods in grocery stores, exotic fruits and vegetables in the produce section, culture-specific grocery markets. Discover the various food vendors at the Royal. Discuss whether the ingredients in the food come from local or

		international sources.
	C1.4	explain how food-acquisition practices vary among people who live in rural and urban environments. Discuss how might shopping for food at the Royal differ from shopping in a rural or urban grocery store/ food market?
	C2.1	describe the origins of various foods eaten in Canada (e.g., potatoes, breads, corn, rice, bananas, tofu, various cheeses, various herbs and spices) Explore the Farm to Table Discovery Zone and determine where each food comes from.
	C3.3	describe some characteristic flavours and aromas of the cuisines of various countries/cultures. Watch a chef demonstration at the he Burnbrae Farms Food and Lifestyle Stage and discuss the origin of the meal prepared and what aromas one can expect when preparing that cuisine.
	D3.1	identify the tools and equipment used for preparing, serving, and eating foods from a variety of cultures Watch a chef demonstration at the he Burnbrae Farms Food and Lifestyle Stage and discuss the tools used when preparing the dish.