**Cultural Food Day – el 16 de noviembre**

Spanish 2 Cultural Food Day will be on **Friday, Nov 16**.

Requirement: Students must research a food that is Hispanic in origin, and then make the food for the class to share. Students should bring enough food for a family of 2-3 adults. This will be enough for all students to have a sample. Sra. Erwin will provide plates, utensils and water to drink. Students should provide their own beverage if they do not wish to have water.

Students must make the food (NOT PURCHASE IT) in order to receive credit for the assignment. The food should also be as authentic as possible and not the Americanized version.

Students must also bring in a completed recipe in English that is typed or neatly hand written on a standard 8x11 sheet of paper. All ingredients should be listed, with all measurements and steps are in order.

No credit will be given for the following: store-bought chips and dip, food purchased from a restaurant, or food that is not Hispanic in origin.

Credit would be given for the following: Student purchases tortilla chips to go with homemade salsa; Student cooks and seasons meat to go in authentic style tacos, but purchases other ingredients for the tacos; Student purchases a sauce go to on enchiladas, but cooks the meat, stuffs the tortillas and bakes the dish.

Students that do not bring food will not be allowed to eat. Those that do not bring food must complete the following alternative assignment in order to receive culture grade for the unit.

**Alternative Assignment – You will receive a 0 on food day if you don’t bring food OR do this assignment.**

Write a 500 word paper and include at least 5 of the following foods. Include at least the origin of the food and how it is made/the ingredients **(Please provide a summary, not an actual recipe).** This report should be completed in English and the student should not COPY someone else’s work. Plagiarism will result in a 0 on the assignment.

tamales pollo pibil

paella pozole

horchata ropa vieja

carnitas flan

mole chimichurri

chiles rellenos arroz con pollo

ceviche arepas

tapas