

COOKBOOKS FOR VARIOUS CUISINES

Name _____ Period _____ Assign # _____

1. Name of bookstore or library researched.
2. List cookbooks found and identify the cuisine represented.

| <u>Cookbook Title</u> | <u>Cuisine</u> |
|-----------------------|----------------|
| 1. _____ | |
| 2. _____ | |
| 3. _____ | |
| 4. _____ | |
| 5. _____ | |
| 6. _____ | |
| 7. _____ | |
| 8. _____ | |
| 9. _____ | |
| 10. _____ | |

Choose **one** of the cookbooks and identify various preparation methods and ingredients for the following:

Name of cookbook _____

Country or cuisine represented _____

Breads: Include unique ingredients, shapes, leavening, baking methods, serving techniques.

Vegetables and fruits: Include preparation techniques, serving customs, combinations, etc.

Meats, fish, or poultry: Include cuts, organs used, preparation for slaughter, cooking techniques, serving customs, accompaniments, etc.

Cakes, Pies, Cookies: Include ingredients used, preparation methods, decorating customs, serving customs, etc.

Beverages: Include serving customs, alcohol content, seasonal uses, etc.

Salads: Include fruits or vegetables, preparation methods, dressings or other accompaniments, etc.

Soups: Include ingredients, cooking techniques, serving customs, etc.

Holiday Foods: Include ceremonial foods, if any, serving customs, local or cultural habits, etc.