

LESSON PLAN – KOREA
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PURPOSE:

East Asia has been called the “vegetable civilization” from the prominence of rice and other cereals in the agricultural system. Compared to Western standards, animals are kept to a minimum in the Korean diet.

RATIONAL:

Exposure of students to a diet vastly different from their own and discover the uniqueness of Korean food.

MATERIALS:

Atlases – desk maps – topographical maps

Outline maps of the Korean Peninsula

<http://asiarecipe.com/korcuisine.html>

http://www.geocities.com/ypmljulia/table_manners.htm?200517

<http://www.asiafood.org/koreafood.cfm>

<http://www.lifeinkorea.com/Food/index.cfm>

<http://iml.jou.ufl.edu/projects/STUDENTS/Hwang/character1.htm>

Teacher made handouts from “East Asia A New History” Rhodes Murphey and “Facts About Korea” Hollym

GRADE LEVEL – 6TH grade through high school

Introductory Activity

Students will research the geography of Korea and fill in the major cities and land features using outline maps of the Far East.

Activity 1

Working with the handout from “East Asia A New History” the students will outline the “Vegetable Civilization”.

Activity 2

Class will be broken down into several groups. The following topics will be researched by individual groups. Students will be encouraged to find recipes while doing their research.

- characteristics of Korean food
- soups/stews
- main dishes

- **side dishes**
- **Kimchi**
- **vegetables**
- **appetizers**
- **desserts**
- **table manners**

Each group will put their findings on a poster board and report their information to the class.

The class will then generate a menu that the class will be responsible for preparing. Volunteers from each group will take home recipes and prepare a dish to bring to class. The lesson will culminate with a Korean luncheon prepared by the group.

Assessment

- **completed maps**
- **food posters**
- **Korean luncheon**