



Chicken Paprikash

## FOOD STORIES

**9th Grade Biology, Mary Kraybill**  
**9th-12th Grade Culinary & Hospitality, Larry Singer**  
 AMERICAN CANYON HIGH SCHOOL

Food Stories is a Biology/Culinary Collaboration Project that focuses on Farm to table food, global consumerism, and culturally significant dishes. During this project Biology classes study ecology, global/local food sources, carbon footprint, and garden production and harvesting.

Culinary's focus is cultural food and cooking techniques. Biology students create a poster and cooking video of a food dish that is special to them. Culinary students teach students of the winning videos/dishes proper technique and together they cook enough of the dish for all to share.

### Teacher Reflection

Biology: This project incorporated the school garden, ecology, culinary produce, and the importance of fresh local food. It gave a good balance of ecology study, outside garden work, and was able to tie in culturally significant food from the homes of the students. I especially enjoyed getting a glimpse into the cooking lives of my students and every year I get to share this experience with my students by making some of their special dishes in my home to share with my own family.

### Student Reflection

The project Food Stories was introduced with the following driving question: What stories does food tell us about us and our society? The main product we did consisted of a video explaining the stories behind a main dish and its ingredients.

— Jastis

This really helped me learn about the food that was made in my culture. The dish that I made was Pancit, and it is a famous Filipino dish from the Philippines. Before this project, I didn't really know about this dish until I asked my mom about it. I learned that Pancit is a popular dish for parties because the noodles represent good and long life. Overall, I really enjoyed this project because I got the chance to connect with my Filipino culture.

— Janryl