Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period \_\_\_\_\_\_\_\_\_\_\_\_

Foods of the World. Final Study Guide 2015.

Concepts that you will need to know?

Be aware of what Gastronomy means.

Characteristics of Italian regional food. i.e. Tuscany, Naples

Someone that wanted to study Italian food would go to who? And why?

What are some examples of French style cooking?

Be able to compare French cooking to Spanish and Italian cooking.

You need to know one traditional food for each country we studied. Be able to list general characteristics of food from the countries you studied.

You need to be able to list the factors that determine what foods an area or a country would eat and why.

Be able to explain world hunger issues from countries you studied.

Review the following Food safety concepts.

 The three categories of food safety hazards

 The temperature danger zone.

 The keys to food safety.

 People at risk for food borne illness?

What is a food borne illness?

 What is time temperature abuse, and cross contamination.

 What does F.A.T. T.O.M. mean and what does it stand for.

 What are the four types of pathogens?

 What is the leading cause for food borne illness?