Overview

Restaurants create menus to influence diner decisions and entice you to purchase something different. Students are encouraged to create models using various ingredients from the list below of at least six dishes with their respective prices. Students will use adjectives and descriptive language to create customized menus that reflect dishes popular in the Lowcountry. Each ingredient has an origin in which the students will need to be familiar with. The exhibits will assist in this process. The main labels are European, Native American, and West Africa. Continental origins traced back to the Spaniards or French from Europe, Cherokee of the Catawba of the Native Americans will receive extra credit.

Contents

Ingredients list, index cards, and a vivid imagination

Duration

45-60 minutes

Learning Objective

Students will create a menu that features at least four items and a dessert. Student must include a beverage. They can either draw a picture of their dish or take a photo of the dish to place on their menu template.
Activity

- Students will choose ingredients, create a menu that consist of four dishes, one dessert, and a beverage.
- Students will create a price list to accompany the meals
- Students will label the origin of the different ingredients in each dish featured.

Grading

Students will receive a score based on the Makeshift Rubric. Students will be graded on meeting their required number of dishes, the aesthetics of their menu, the origins of the ingredients.

Below are the ingredients and beverages poplar to the Lowcountry.

**Ingredients list:**

- Rice (Hoppin John, red rice, jambalaya, rice pudding)
- Shrimp and rice
- Corn (corn bread, coff off the cob)
- Sweet potatoes (yams, sweet potatoe pone)
- Pork (pork roast, pork chops, ribs/mustard sauce)
- Grits, hush puppies, shrimp, oyster, clams, crabs
- Collard greens, okra
- Catfish
- Pimento cheese

**Beverage list:**

- Lemondae, sweet tea, ginger ale

**Dessert list:**

- Banana pudding
- Peach cobbler
- Watermelon