Assignment 3

Agriculture and Food Origins

**Purpose:** To develop awareness of the origins of popular American and ethnic foodstuffs available at regular supermarkets.

**Outcomes:** The student will be able to:

1. Identify at least two popular American, and two popular ethnic food products at a supermarket shelf, and become knowledgeable about their geographic and agricultural origins.
2. Discuss their geographic and agricultural origins, and illustrate these with maps.
3. Present and discuss his/her findings in class.

**Methods:**

a) Go to your regular supermarket and choose TWO agricultural food items regularly used in the contemporary American diet, and TWO food items from an ethnic group of your choice (Chinese, Thai, Japanese, Mexican, Hebrew, Jamaican, etc.). You may have these products at home already.

b) Read the corresponding labels carefully, taking notes if necessary, and identify in each of the four different items WHERE the item or its main ingredient was grown (geographic origin), and HOW it was grown and processed. (IT IS NOT REQUIRED OF YOU TO PURCHASE THESE FOOD ITEMS FOR THIS ASSIGNMENT).

c) Research, using FCC Library resources and the Internet, the following:
   I. The specific geographic and agricultural origin of each item.
   II. The use and specific dietary role (staple, supplement, condiment, etc.), especially of those ethnic items of your choice, by the corresponding ethnic group. Give examples of dishes prepared with these items.

d) Summarize the main elements of your findings in NO MORE than two typed pages, but include MAPS of the states, countries, or regions where the food was produced.

e) Refer to the bibliographic sources you consult as citations in the APA format.

**Timeline:**
The student will present the completed typed summary to the instructor on **April 28, 2003**.
Contact the instructor by e-mail if you have a question about this assignment.

**Grading:**
This assignment will be graded on the merit of the written material, to a maximum of 20 points towards the maximum score of 500 points possible in this course.

*Late submissions will reduce the number of graded points, as indicated in the Syllabus.*