

Food on the Homefront WWII Food Tour

Student tasks

1. Using www.wartimecanada.ca you are to **find a recipe** from the Second World War that you want to create and present to the class. Once you have decided upon it, you must inform the instructor as to your choice to get approval.
2. You must **create a context** for your recipe by answering the following questions:
 - What was your recipe primarily use for? Family meals, students or parents lunch, reusing leftovers?
 - How did your recipe help the family best utilize their rations?
 - How did your recipe fall into the nutritional expectations that the government created? See Foods for the Post-War Family to get an idea of these nutritional expectations.
 - What is your opinion on your recipe? Rate it based on two categories: flavour and nutritional value. Explain.
 - What is included in your recipe? Provide the list of instructions.
3. **Create your recipe!** Stay as true to the ingredients as possible. This may require a bit of “extra” research online to define some of the terms that are less common for food products.
4. **Present** your recipe and write up to the class. Each student will get a desk, or table, to present their material. If possible, you may make your presentation edible, (this would be the best presentation effort). However, **recipes with potential allergens are not to be shared**. Presentation should include the answers to the questions above and any additional material you came across.

	Level 4 (80-100%)	Level 3 (70-79%)	Level 2 (60-69%)	Level 1 (50-59%)
Creating a context (knowledge and application)	Questions were answered with a high degree of accurately and clear connections were made between recipe chosen and WWII experiences.	Questions were answered with a considerable degree of accuracy and connections were made to WWII experiences.	Questions were answered with some accuracy and few connections were made to WWII experiences.	Questions were answered with little accuracy and tenuous connections were made to WWII experiences
Recipe choice and research (inquiry)	Choice of recipe fit well into the context of our lesson and required research was done to fully accomplish creating the recipe	Choice of recipe fit into the context of our lesson and some additional research was done.	Choice of recipe had difficulty fitting into the context of our lesson and no additional research was done.	Choice of recipe does not fit well into the context of rationing and proper research was not conducted.
Presentation (communication)	Presentation of recipe and information is attractive and clearly laid out showing extensive understanding of their choice of food.	Presentation of recipe and information is organized and shows a good understanding of their choice of food.	Presentation of recipe and information is somewhat organized and attractive with some understanding displayed.	Presentation of recipe and information is somewhat disorganized, and little effort was put into making it attractive.