

## Chinese Food Cooking Project Guidelines

**Dining Date: 5/22 – Period 3, 5/23 –Period 2**

**PPT Due Date: 5/26** - Submit your ppt, to the dropbox on Haiku by 10:00 pm

### **A. Process:**

1. Search the recipe of the Chinese food you are making. (Take the level of difficulty and the ingredients into your consideration). Here are some links for recipes:

<http://mamachinesecooking.com/recipes/index.php?sid=96456b2f86b7cf7e36441b663d55a1ad>

<http://chinesefood.about.com/library/blrecipe.htm>

<http://www.chinesefooddiy.com/recipes.htm>

2. Purchase the materials at a Chinese supermarket. The nearest ones are both called 99 Ranch Supermarket. Here is the link of the store locator:

<http://www.99ranch.com/StoreLocator.asp>

Try your best to speak Chinese when you go grocery shopping. Many of the employees and customers there speak English. Don't rely on them, but don't panic if you do need assistance.

\* If you have some small parts of ingredients in your house, you can use them.

3. Follow the kitchen safety rules.

<http://www.clover.okstate.edu/fourh/aitc/lessons/extras/kitchen.pdf>

4. Keep the material and food fresh and clean.
5. Do everything by yourselves. \* This is your project, not your parents'.
6. Clean up thoroughly after you finish cooking.
7. Keep your food in the fridge. Warm it up before class.

## **B. PowerPoint:**

\* Put at least one photo in each slide from slide #2 to slide #12

- Slide #1: cover – chefs' names, class name, date, and food name (in Chinese)
- Slide #2: Shows you are shopping or paying in the market and the photo of your receipt / tells us how much you spend for each dish.
- Slide #3: Display of all the ingredients and materials for your dish.
- Slide #4-6 Process of cooking, with you inside of every picture.  
Insert one or more video clips of your cooking moment.  
Tell us how much time you spent on cooking.
- Slide #7 The completion!!!
- Slide #8: You are cleaning up (We do want to see you cleaning)