

Thursday

April 11, 2013 (4.11.13)

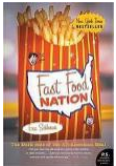
Materials



Composition Book
+ Pen or Pencil



Student Planner



Fast Food Nation

Agenda

<u>Minutes</u>	<u>Activity</u>
4-6	Warm Up
2	Homework
15	Read: <i>Food Product Design</i> (to finish)
15	Watch: <i>Food, Inc.</i> (Chicken Farming / HFCS)
Remaining	Teams: Answer EQ

Special Announcements

- Any luck finding products without **natural/artificial flavors or HFCS**? Yes, water counts...but what else did you find?

Warm Up

April 11, 2013 (4.11.13)

Volume-O: 0 (No Talking)

Time: 4 Minutes

1. Let's review yesterday: what is the difference between natural and artificial flavor? Bonus if you can cite additional information from what was read yesterday (*Food Product Design*)
2. While looking through your pantry last night, what kinds of products did you find that had corn syrup, or high fructose corn syrup in them? Were you surprised at all by your findings? Explain.

Transition



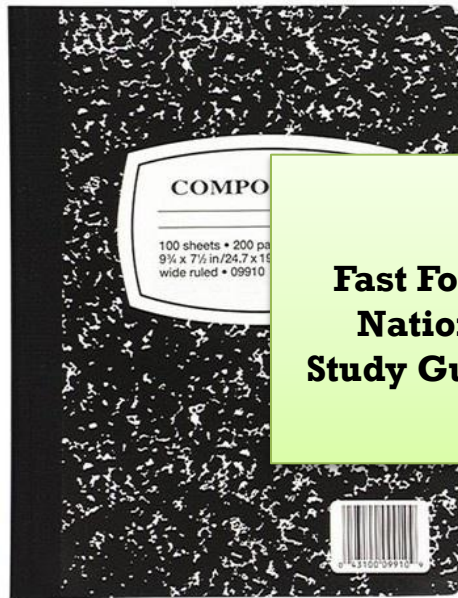
Student
Planner

Homework

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Date Given	Assignment	Due Date
Thursday 4.11	<ul style="list-style-type: none">▪ “Big Circle Discussion” tomorrow<ul style="list-style-type: none">▪ Goes in Speaking & Listening category▪ Review rubric / reading logs▪ If absent, you will receive “0” until you talk to me before or after school about the topics we covered.	Friday 4.12

Transition



**Fast Food
Nation
Study Guide**



Study Guide

The BIG Question:

How has the fast food industry impacted our culture?

Key Text(s):

Fast Food Nation (book/movie), Food, Inc., Supersize Me

Concept 1:

Origins

1. **How did the FF industry begin...and who was responsible?**
2. **How does the fast food industry market to “kids”?**

Concept 2:

The People

3. **Who is the average McDonald’s worker...and what is their life like?**
4. **What is a meatpacking facility really like?**
5. **Who is the average meatpacking worker...and what does their job entail?**

Vocabulary

Carl Karcher, carhops, speedee service, Ray Kroc

Vocabulary

Throughput, stroking, Upton Sinclair / *The Jungle*, meatpacking, Kenny Dobbins

Chapters: Founding Fathers, Trusted Friends

Chapters: Behind the Counter, The Most Dangerous Job

Concept 3:
The Food

- 6. **What exactly is involved in chicken farming?**
- 7. **Who was responsible for the “birth” of the French fry...and how did it come to be?**
- 8. **What makes food taste, smell, and look the way it does?**

Vocabulary

Chicken farming, J.R. Simplot, natural/artificial flavor, HFCS

Chapters: Why The Fries Taste Good, On The Range, What’s in the Meat

Concept 4:
Lasting Impacts

Vocabulary

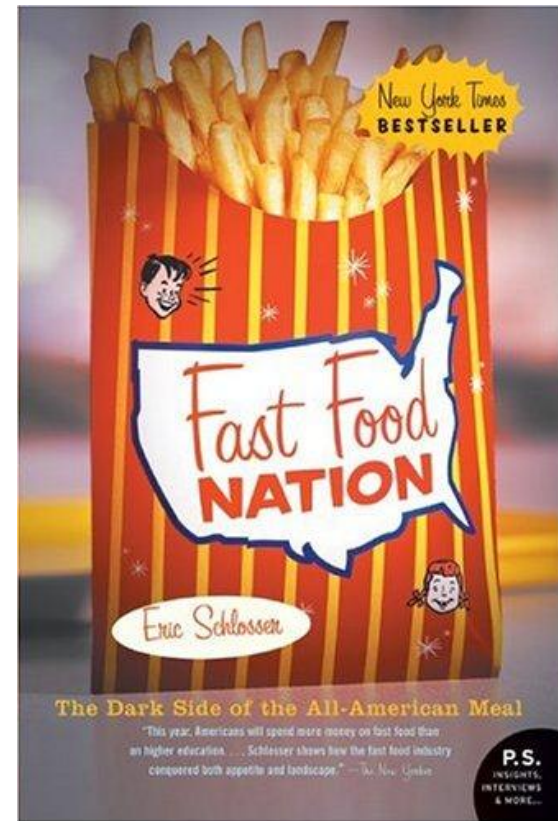
Chapters: Corporate Responsibility, Have It Your Way

Read: *Fast Food Nation*

A S S I G N M E N T

Directions:

- Finish “Food Product Design”
- Read aloud (Hampton + volunteers)



Watch: *Food, Inc.*

A S S I G N M E N T

Directions:

- Focus on: *What exactly is involved in chicken farming + what makes food taste, smell, and look the way it does?*
- Take quick notes; might help for tomorrow's discussion

