

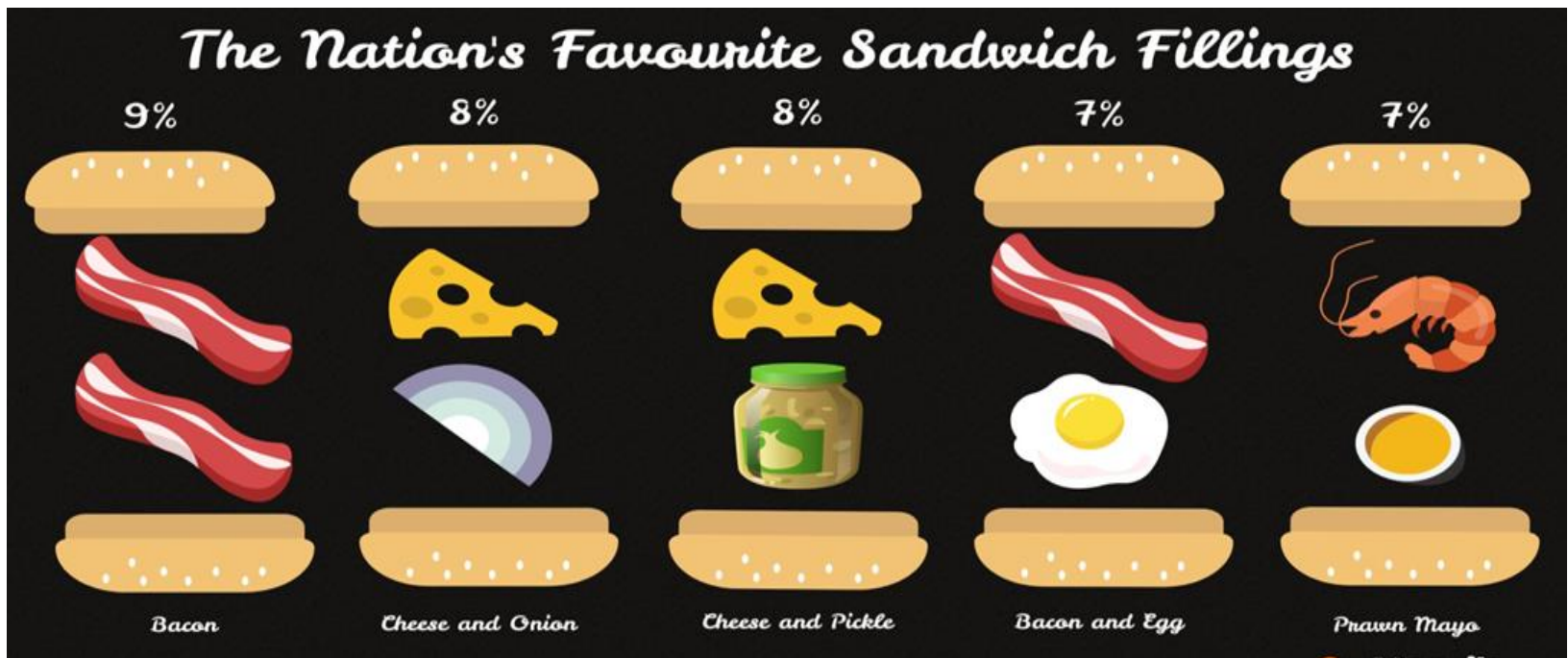
UNIT 2: Create Sandwiches from Around the World



**Class 3:
Sandwiches DIY**

2021 Chongming Junior High

Build Your Own Sandwiches



Mission Impossible

**Make your sandwich in
20 minutes!**

1. Choose one plate for your group
2. Choose the best sandwich for plating
3. Bring finished product to the grading table



Present your Sandwiches

Hello everyone! We are group _____.

This is our sandwich from
_____ (name of country).



Clean-up:

 Wash all equipment

 Dry all equipment

 Clean work area

 Sweep the floor

 Sort trash accordingly

Next week:

Group Presentation Preparation



UNIT 2: Create Sandwiches from Around the World



**Class 4:
Group Presentation
Preparation**

2021 Chongming Junior High

Group Presentation





Group Discussion:

- **Person 1: Host** (Introduction in English)
- **Person 2: Chef** (Explains procedures in English)
- **Person 3: Assistant** (Follow Chef's instructions to make the sandwich)
- **Person 4: Food artist** (Food plating and props)
- **Person 5: Historian** (History of your country's sandwich in Chinese or English)

Cooking Show



Presentation
Sample



Cooking Show Presentation Template

Everyone

1. Hello (country's language) everyone!
2. We are Group _____.



Person 1: Host



1. My name is _____ (name of host) and I will be your host.
2. Next to me is Chef _____ (name of chef).
3. _____ (name of chef), what type of sandwich will you be teaching us how to make today? What country is this sandwich from?

Person 2: Chef



1. Hi everyone! My name is _____ (name of chef).
2. Today, we will be showing you how to make a _____ sandwich (name of sandwich) from _____ (name of

Person 1: Host



That sounds exciting! What do we need to prepare?

Person 2: Chef



We will be using _____ (type of bread), _____ (spread),
_____ (fillings), _____ (vegetables).

Person 1: Host



1. Looks great!
2. Can you show us how to make the _____ (name of sandwich)?



Person 2: Chef



1. Sure! But first, let me introduce to you my assistant, _____.
2. He/ She will be assisting me to make the _____ (name of sandwich).
3. Are you ready? Let's get started!



***Person 2: Chef & Person 3: Assistant**

Chef (give instructions) & Assistant (makes sandwich)

1. **First**, take your bread and spread _____ (name of spread) across the slice of bread.
2. **Then**, spread _____ (name of spread) on the other slice of bread.
3. **Next**, add _____ (fillings) on top of the bread.
4. **Afterwards**, layer _____ (vegetables) on top.
5. **Finally**, place your second slice of bread on top of your ingredients.



Person 4: Food artist

(Food artist completes sandwich plating presentation)

Person 2: Chef

1. Here we have the _____ (name of sandwich) from _____ (name of country).
2. While we wait for our food artist, let's have our historian, _____ (name of historian), share with us a little history on the _____ (name of sandwich).

Person 5: Historian

Here's a little history on the _____ (name of sandwich).

Everyone

Thank you!
(country's language)



Example:

Irish Ham & Cheese Sandwich

- First, take your bread and spread butter across a slice of bread.
- Then, spread honey mustard on the other slice of bread.
- Next, add ham and cheese on top of the bread.
- After that, layer tomato slices and cucumbers and on top of the ham.
- Finally, place your second slice of bread on top of your ingredients.

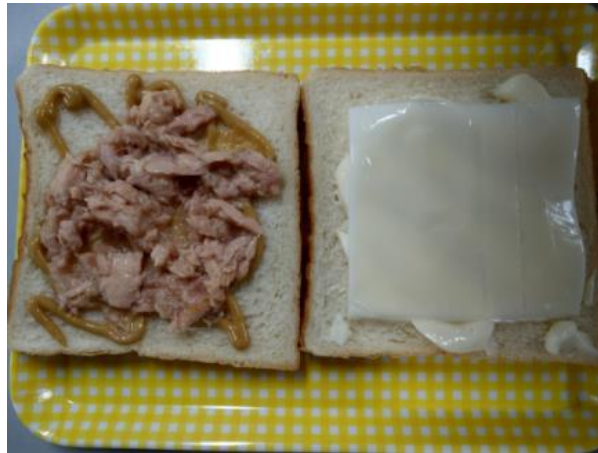
Example: Instructions

- **First**, take your bread and spread mayonnaise across a slice of bread.
- **Then, spread** honey mustard on the other slice of bread.



Example: Instructions

- **Next, add** tuna and cheese on top of the bread.



- **Afterwards,** layer the cucumbers, tomato slices, and lettuce on top of the ham.



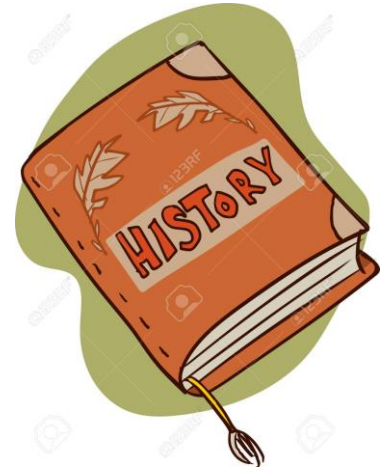
Example: Instructions

- **Finally**, place your second slice of bread on top of your ingredients.



History of our Sandwich

- Country: Taiwan
- Type of sandwich: Gua Bao
- Google the name of your sandwich to give a brief history of its origin.



Example: History of Gua Bao



Gua bao, which translates as “cut bun,” is one of the few Taiwanese specialties that are popping up on menus all across the United States.

The delicacy reportedly has its roots in Fujian, but it’s a dish most commonly associated with Taiwan.

History of Gua Bao --



“Taiwanese Hamburger”

Gua bao is essentially a hamburger — a steamed white bun with fillings from barbecued pork belly with pickles to deep-fried tofu with crushed peanuts and cilantro. The new fillings are both exciting and experimental.

It's a festival dish, loved predominantly by the Northern Taiwanese and eaten heavily during the Weiya Festival at the end of the year.

History of Gua Bao --



“Taiwanese Hamburger”

“It is also known as ‘tiger bites pig’” because the bun looks like a tiger’s mouth.

Taiwan is an island of immigrants and the diversity shines through the food. The cuisine is a wonderful conglomerate of Fujianese classics, sprinkled with regional delicacies from all throughout China. Fujian, a Southeastern province in Mainland China, is where the bulk of Taiwanese people are from.

Group Discussion

- 20 minutes



20 minute timer music

- https://www.youtube.com/watch?v=309_ssNFIOA

Homework:

- 1. Prepare & memorize your lines
- 2. Familiarize the sandwich-making procedures
- 3. Practice presenting (each group will have 3-5 minutes to present)

