6.2 World Potato Recipes

# Instructions

**Materials Needed:**

* Internet access or books for research
* Paper and pens for notes
* Poster boards or presentation software (optional) for visual aids

**Setup:**

1. Introduce the activity by explaining how the potato is used in various cuisines around the world, highlighting its versatility and global reach.
2. Provide a list of different countries and cultures known for their potato-based dishes (e.g., Italy, India, Jewish cuisine, etc.), or allow students to choose their own.
3. Emphasise the importance of understanding how different regions have adapted the potato to suit local tastes, traditions, and resources.

**Activity Instructions:**

1. Assign or allow students to choose a country or culture and research a popular potato-based dish from that region (e.g., gnocchi from Italy, aloo gobi from India, latkes from Jewish cuisine, poutine from Canada, or patatas bravas from Spain).
2. Students should gather information on the dish's history, ingredients, preparation method, and cultural significance.
3. Ask students to note any variations of the dish or how the potato is incorporated differently across different regions of the same country.
4. Students can then create a presentation or a recipe card that includes the following:
   * The name of the dish
   * A list of ingredients
   * A step-by-step recipe or cooking method
   * Interesting facts about the dish (e.g., cultural or historical importance)
5. If time allows, students can prepare a simple version of their chosen dish for the class to try or present a visual demonstration.

**Safety Note:**

* Remind students to use reliable sources for their research and be mindful of cultural sensitivities when presenting information.
* If students are cooking or preparing food, ensure safety guidelines for handling food and equipment are followed.

**Learning Outcomes:**

* **Cultural Understanding**: Students will gain an understanding of how potatoes have been incorporated into various global cuisines, fostering cultural awareness and appreciation.
* **Research Skills**: Students will practice researching and gathering information from diverse sources to learn more about food and traditions from different parts of the world.
* **Culinary Knowledge**: Students will learn new recipes and cooking techniques, broadening their culinary knowledge and experience.
* **Presentation Skills**: Through sharing their research, students will enhance their public speaking and organisational abilities.

By exploring potato-based dishes from around the world, students will develop a deeper appreciation for the potato’s global role in cooking and culture.