Dear Parent/ Guardian:

Welcome to World Cuisine! I would like to address some key factors about this class so that you know what your child will be doing every week.

We will be cooking a dish from around the world every week. Since ingredients for these dishes can be expensive and on cooking days things can get chaotic, parent volunteers are ideal and fun on cooking days!

Below is an outline of foods that we will be cooking every week for the remainder of the class and ingredients we will need to cook the entrée.

If you would like to contribute ingredients or come in to volunteer, please email me at [ms.katie@academyoflit.org](mailto:ms.katie@academyoflit.org) in advance so that I know what we have before the cooking day of each week.

Thank you so much!

Sincerely,

Ms. Katie Stewart

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| **Date** | **Country of Study** | **Food cooked** | **Ingredients needed** |
| Thursday, August 21 | Mexico | Salsa | Tomatoes, cilantro (anything that can go in salsa!) |
| Thursday, August 28 | Japan | Sushi | Seaweed, cooked (imitation is fine) crab and shrimp |
| Thursday, September 4 | Australia | Australian Fairy Bread | Bread, butter, sprinkles |
| Thursday, September 11 | Morocco | Cinnamon Oranges | Oranges, Cinnamon |
| Thursday, September 18 | France | Crepes | Fillings for the crepe |
| Thursday, September 25 | Brazil | Fried Cassava | Yucca root, deep fryer, cooking oil |