

# Study Guide

## Foods of South America, Latin America, & the Caribbean

**Directions:** Read chapter 47, and answer the following questions. Later, you can use this study guide to review.

1. Name the three native cultures that dominated the early history of Latin America. List foods they enjoyed.

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2. List three staple foods the Europeans contribute to this cuisine.

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3. Describe salsa.

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4. Explain the differences between chorizo and ceviche.

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5. How is corn used in Mexican cooking? List other frequently used ingredients.

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6. What are some of the dishes made from tortillas? What else is in these dishes?

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7. Describe mole.

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Chapter 47 Study Guide (continued)

8. Name at least three foods enjoyed in all Central American countries.

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9. Name the two main culinary influences on Brazilian cuisine and some typical dishes.

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10. Describe Argentina's cuisine.

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11. What are some of the common foods eaten in the Andean countries?

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12. Which cuisines fused with the foods eaten by the indigenous people of the Caribbean Islands?

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13. Name four ingredients typical of the Caribbean cuisine.

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14. List the main cultural influences on dishes in Jamaica, Haiti, and Cuba.

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# Activity 1

## Foods of South America, Latin America, & the Caribbean

### Lunch Latin-American Style

**Directions:** Foods from Latin American countries include a wide variety of interesting, flavorful dishes. Write the names of the following foods in the country or region on the map where they are found. Plan a lunch menu using one or more of these foods. Write your menu on a separate sheet of paper and attach it to this activity sheet.

Ceviche	Frijoles refritos	Feijoada completa	Mole poblano
Cassava	Salsa	Adobo	Escabèche
Pollo con arroz	Empanada	Albondigas	Chorizo
Sopas	Masa harina	Carbonada criolla	Moqueca
Cocido	Quesadillas	Flautas	Pollo pepian
Pupusa	Gallo pinto	Arepa	Farofa
Aji	Charqui	Arroz con tuna	Nacamatal
Posole	Menudo	Yerba mate	Chimichurri
Ajiaco	Anticucho		



# Activity 2

## Foods of South America, Latin America, & the Caribbean

### Caribbean Cuisine

**Directions:** Caribbean cuisine has a number of cultural influences, including African, French, Spanish, British, and Dutch. Use Internet or print resources to locate recipes for each of the Caribbean countries listed below. Describe the recipes and the foods used in them. Also, list the culture that influenced the cuisine. List your resources on a separate sheet of paper.

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2. **Jamaica:** \_\_\_\_\_

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3. **Cuba:** \_\_\_\_\_

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