



THE PALEY CENTER FOR MEDIA

PALEY EDUCATION @Home
presented by **citi**

What We're Watching

N

TACO CHRONICLES



Greetings from The Paley Center for Media's Education Department!

Welcome to the latest installment of “What We’re Watching,” a weekly Paley Education@Home guide. During this unprecedented time, we are continuing to reach out to our community with tips and ideas for consuming media with kids! We know that screen time has increased and so we’re here to help. Each week we are highlighting a different theme that connects to two selected programs, one for younger viewers and one for older viewers, each with related activities and resources.

Consuming media with your kids is a perfect jumping-off point to making media literacy a part of your everyday lives. Familiarizing yourself with the basics is a great first step. In case you missed it, you can view [our first edition about media literacy best practices](#). We also recommend the National Association for Media Literacy Education’s Parents Guide—it’s a terrific introduction!

Weekly Zoom Meet-ups

Thursdays, 3:00 to 3:30 pm ET

Students Grades 3+ can join us for a weekly Zoom Meet-up, Thursdays from 3:00 to 3:30 pm ET, to chat about the week’s theme and engage in some hands-on learning led by a Paley Educator. Parents and teachers are welcome to join as well!

For connection details, please RSVP to eduny@paleycenter.org.

Hispanic Heritage Month Kickoff!

In honor of The Paley Center for Media’s Hispanic Heritage Month celebration, for four weeks “What We’re Watching” will focus our attention on Hispanic culture as illustrated through media. For our first edition, we will be focusing on one of our favorite topics - food! So often, food is an entry point for cultural exchange and understanding. Food is not just the things we eat; it can be used as a lens to view history, migration, and the environment. As [chef Geraldo Gonzalez said](#), “I believe that the whole history of the world can be traced in the foods of the Americas and Caribbean — be it through indigenous

traditions, Asian trade routes, the strong cultural ties through Africa and the Middle East, and, lastly, from European colonialism.” We hope you enjoy our viewing recommendations and use them to better understand the importance of culinary stories as a means of appreciating Hispanic cultural heritage.

Para leer en español, haga [clic aquí](#).

This Week's Recommendations for Younger Viewers

Nina’s World: “Nina Dances with Nico / Nina Bakes Bread” (Season 1, Episode 15)

Recommended for Grades PK+

Available to stream on Hulu

Nina’s World follows the daily adventures of Nina, a Mexican-American girl growing up in Chicago with her family and friends (both real and imaginary!). In this episode, Nina’s father shows her and her friend Chelsea how to make conchas, Mexican sweetbreads, in the family’s bakery. Nina and Chelsea learn about tradition and improvisation.

Viewing Questions

- Why is Nina excited for the day? What will she be doing?
- Which family members of Nina’s do we meet? Can you describe them?
- What is a concha? Why is it called a concha?
- What steps do Nina and Chelsea take to make their conchas?
- Do Nina and Chelsea always agree? What is the solution that Nina’s dad comes up with when they disagree? Is it a good solution? Why?
- Why is baking so important to Nina?

Taco Chronicles: “Carnitas” (Season 1, Episode 2)

Recommended for Grades 5+

Available to stream on Netflix

Taco Chronicles is a Spanish-language documentary series that spends each episode tracking the tradition and technique that goes into a different taco style. In this episode, viewers learn more about the rich history of carnitas, one of the most iconic taco fillings.

Viewing Questions

- The main ingredient in carnitas is pork. How is it prepared, especially for carnitas?
- When did pigs arrive in the Americas? How did they arrive?
- What connection does carnitas have to the Aztecs?
- Where was the "modern" origin of carnitas?
- What is special about carnitas from Michoacán? What local industry supports the traditional method of cooking the pork? What has happened to this industry?
- How does this story of carnitas represent larger questions of tradition vs. modernity?



This Week's Recommendations for Older Viewers

Street Food: Latin America: "Bogata, Colombia" (Season 1, Episode 5)

Recommended for Grades 7+

Available to stream on Netflix

Street Food: Latin America is a documentary series that highlights the culture of street food across a variety of Latin American countries. In this episode, viewers travel to Bogata's Plaza de Mercado La Perseverancia to learn more about the diversity of Colombian people and their food.

Viewing Questions

- What stereotypes of Colombia are mentioned early on in this episode?

Why do you think that is? Why are stereotypes like these frustrating for Colombian people?

- What are some of the reasons that people migrate from other parts of Colombia to Bogata?
- Who is Luz Dary? What do we find out about her life?
- Where did Luz Dary grow up? Where does she live and work now? How does this influence the food that she makes?
- Who is Mary Renteria? What do we find out about her life?
- Where did Mary Renteria grow up? Where does she live and work now? How does this influence the food that she makes?
- Who is Doña Bertha Segura? What do we find out about her life?
- Where did Doña Bertha Segura grow up? Where does she live and work now? How does this influence the food that she makes?
- Who are Pilar and Patricia Delgado? What do we find out about their lives?
- Where did Pilar and Patricia grow up? Where do they live and work now? How does this influence the food that they make?
- How does this episode help explain the cultural and environmental diversity of Latin American countries like Colombia?

Taste the Nation: “Dancing in Little Lima!”

Recommended for Grades 7+

Available to stream on Hulu

Viewing Questions

- Where is “Little Lima”? In the 1970s and 1980s, why did many Peruvians emigrate from their home country to the United States? What challenges did they face? What challenges did their children face?
- How does the Little Lima community bridge the gap between the traditions of Peru and the lives of the Peruvian-Americans?
- What did Chef Erik Ramirez learn about Peruvian cuisine when he visited the country?
- How do the microclimates of Peru impact the ingredients and cooking styles of the country?
- How do the culinary traditions of Africa, Europe, and Asia influence the food of Peru? Why are these traditions present in the food of Peru?
- How does Rosa’s story affirm the contributions and influence of immigrants to the United States?

Extension Activities: Get Cooking!

Get inspired by these programs and make some of the delicious food you’ve seen at home! Cooking with kids is not only a great way to spend quality time

together, it's also an excellent opportunity to work on math skills, following directions, and creativity.

[Conchas by Mely Martinez](#)

[Carnitas by Rick Martinez](#)

[Ajiaco by Erica Dinho](#)

[Ceviche Classico by Erik Ramirez](#)

More Resources!

Read

[Learn about Cesar Chavez.](#)

[Buzzfeed: We Spoke To 10 Chefs About Latino Representation In The Food World](#)

[Gran Cocina Latina: The Food of Latin America by Maricel Presilla](#)

[L.A. Taco](#)

[NPR: Without Federal Protections, Farm Workers Risk Coronavirus Infection To Harvest Crops](#)

Watch

Chef's Table: "Enrique Olvera" Season 2, streaming on Netflix

Chef's Table: "Virgilio Martinez" Season 3, streaming on Netflix

Like Water for Chocolate, streaming on HBO 16+

Tortilla Soup, streaming on Amazon Prime 10+

Listen

[Bite: The Real Problem with Chipotle Burritos](#)

As always, if you have any questions, thoughts, or ideas, don't hesitate to reach out to us at eduny@paleycenter.org.

Happy viewing,

Rebekah Fisk, Director of Education

Caroline Quigley, Senior Manager of School & Family Programs

Photos—*Taco Chronicles*: Netflix; *Taste the Nation*: Hulu

Support The Paley Center for Media

We hope this inspires you to watch and learn together in a new way at home! The Paley Center is here for you and, now more than ever before, we would deeply appreciate your support. Please consider making a donation:

\$25

\$50

\$100

\$250



THE PALEY CENTER FOR MEDIA