Unit 4 Project
“Recipe for Revolution”

Task Description: Based on what you learned about the stages of revolution and the key events of the French Revolution, you must create a recipe for the French Revolution that is similar to an actual food recipe that may be found in a traditional French Restaurant. In addition, you are required to write a Continuity and Change Over Time Essay explaining the French Revolution and the impact the key events you utilized in your recipe.

PART 1. RECIPE FOR REVOLUTION (100 Points Possible) - The Recipe must include all of the following elements:
a. A list of ingredients (Essential Elements required to cause the French Revolution to occur between 1789-1795)
b. The steps for preparing the recipe (Translation of Historical Information into a traditional Recipe Format)
c. The expected yield of the recipe (Overall impact or results of the Revolution)
d. A Visual graphic representation of the recipe and finished product (A Laminated Professional looking Poster)

Elements Necessary for a Successful Revolution:

1. At least two opposing sides
   a. Conservatives
   b. Moderates
   c. Liberals
   d. Radicals
   e. Reactionaries

2. Conditions or Ailments
   a. Political Problems (Abuses of Power, Foreign Controls, etc.)
   b. Social Class Conflict (Unequal rights, Minority persecution, etc.)
   c. Economic Crisis (Extreme debt, heavy taxes, poverty, etc.)
   d. Intellectual Influences (Enlightened Philosophy, Reforms)
   e. Time of Development

3. Philosophical or Political Goals with:
   a. Clearly Defined Publications (Declarations, Manifestos, etc.)
   b. Corresponding Slogan(s)

4. Accomplished Leadership
   a. Key Individuals
   b. Organized Groups (Coalitions, Unions, Factions.)

5. Critical Events (Important Steps or Stages)
   a. Symbolic Action (Big event that makes everyone mad)
   b. Significant Crisis (Violence, Terror, Punishments, or Abuses)
   c. Spread of Ideologies (Call for Freedoms, Equal Rights, etc.)
   d. Supply of Weapons
   e. Reactionary Forces

Poster Presentation: The recipe must be presented on a standard sized Poster using creative graphics, lettering, and pictures to demonstrate historical understanding, accuracy, and completeness (in accordance with the rubric). The final product must be void of any grammatical / spelling errors and be laminated. NOTE: An example of a proper recipe is provided in the lesson slide presentation.

Evaluation: Each Recipe will be graded based on the rubric and given one of the following award categories:

<table>
<thead>
<tr>
<th>Award Category</th>
<th>Points</th>
<th>Percentage</th>
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<tbody>
<tr>
<td>The Cordon Bleu Award</td>
<td>29-36</td>
<td>96% - 120%</td>
</tr>
<tr>
<td>The Food Channel Award</td>
<td>25-28</td>
<td>83% - 93%</td>
</tr>
<tr>
<td>The Betty Crocker Award</td>
<td>21-24</td>
<td>70% - 80%</td>
</tr>
<tr>
<td>The McDonalds Award</td>
<td>15-20</td>
<td>50% - 67%</td>
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PART 2. CONTINUITY AND CHANGE OVER TIME ESSAY (100 Points Possible):

The French Revolution occurred in France, between 1789 – 1795, due to a variety of influences. While the revolution solved some issues, it failed to resolve others, leading France into the Napoleonic Wars. Utilizing the key facts and information about the war, discuss the continuities and changes that occurred during the revolution, emphasizing the importance of key people and events, and explain the reasons for continuing troubles long after the revolution ended.