

Have you ever wondered what it would be like to try food from all over the world for lunch? Well in “Cafeteria Craze” by Lynette Samuel, a group of people from different cultures come together and take over the cafeteria. Then, they would assign a different person to each day, and that person would oversee what the rest of the people would eat for lunch. After a few days of doing this, they found out a lot of people didn’t like the food. A parent then suggested that they could mix the foods from all the cultures into a menu for the students to choose from. That idea worked well, and a lot of people got to try new foods. Syd, the main character came up with the plan to give the kids a new culture to experience every day. The plan didn’t go to plan, and the kids didn’t like the food they got. Mr. Allen, along with the other parents, decided to step it up by combining the cultures into a big menu with the grownups dressed like their culture. The plan ends up working and a lot of kids try something new. Experiencing new foods from different cultures can be something that brings everyone together. They can become closer to each other because they can learn from each other and share similarities and differences in their cultures.

Syd’s original plan was to take over the cafeteria and each day someone would share food from their culture. On the first day, a boy named Max took over. He made liverwurst and Limburger cheese sandwiches. They were full of mayonnaise, slices of raw onion, and slices of pickles. Of course, no one liked the food. The second day a girl named Lily went next. She had different types of sushi and matcha-flavored mochi decorated on a plate. Surprisingly for me, no one ate a bit. On the third day, a boy named Zach came. He put sweets and candy on the plate with nothing else. The cafeteria lady didn’t like it because there was nothing healthy on it. They got called over to the principal’s office the next day to work out a different plan.

The parents of these children also came to lunch and created a better plan to introduce new foods to others. They decided to dress up in their national clothes and serve some of the food from that culture. The plan turned out to be successful and a lot of people ate something new. Also, a lot of people stopped being mean to people from different cultures because they tried the food and they liked it. Lily ended up trying to teach a bunch of girls how to use chopsticks. Syd was vegetarian and so was his family, so his mom made vegetarian dishes that a lot of people ended up liking.

Food from different cultures can bring people together because when you try something new and you like it, you might try to find other types of food like it and that creates a connection between people. Also, people might want to learn more about the culture through food. For example, if someone liked dumplings after trying them, you could try opening up about that culture. Not only would they try new foods, but they would also learn more about that culture and maybe even more about that particular person.

In conclusion, Syd’s plan didn’t work because no one wanted to eat the things from other cultures. After all, it sounded or looked weird. The parents then came up with a plan for the people to slowly try new foods by putting some dishes from their culture onto one big menu and letting the students choose from it. That plan ended up working a lot better and many students tried something new. Food can bring people together because it can spark a conversation or let people learn new things from that culture. If your school did this one day, what type of food would you try and why?