

## **"Fun Cooking Day: Third-Grade Students Turn Chefs for a Day"**

It was a delightful event for the third-grade students at The Orchid School as they recently enjoyed a memorable cooking day as the school organized a special event known as 'Chefs at Work' day. This unique activity not only provided the students with a hands-on culinary experience but also integrated concepts of science, math and languages.

To kickstart the event, each child was tasked with purchasing the raw materials needed for their culinary creations. This activity served as an excellent opportunity for the young minds to understand the basics of financial transactions.

Once they had their ingredients in hand, then started the process of pre-preparation of the meal. The menu for the 'Chefs at Work' day was finalised to be healthy and delicious 'Idli Sambar'. For it, the teachers soaked a sample of the rice and dal. This was done to show the students the process of soaking, grinding, and fermentation of the batter. This pre-preparation stage allowed them to appreciate the effort and attention to detail required in crafting a delicious meal.

On the day of the event, the students eagerly gathered in the school, ready to embark on their culinary adventures. Under the guidance of their teachers and Maushis, they donned aprons, rolled up their sleeves, and got to work. From chopping vegetables to measuring ingredients, the children actively participated in every step of the cooking process.

As the delicious aromas wafted through the air, the anticipation grew. The students had the opportunity to explore the recipes, from simple idlis to colourful healthy idlis made from spinach, beetroot, and carrot. Working together as teams, they learned valuable lessons in teamwork, cooperation, and communication.

Finally, the most awaited moment arrived when the students got to taste their culinary creations. Sitting together, they shared their dishes and relished the fruits of their labour. The joy and satisfaction on their faces were priceless, as they had witnessed the transformation of raw ingredients into a tasty meal.

This 'Chefs at Work' day was more than just a fun-filled activity; it was a holistic learning experience. The students gained insight into the world of cooking, discovering that it takes time, effort, and creativity to prepare a meal. Moreover, with this activity they were taught an important concept of science – identification and changing of the three states of matter - solid, liquid and gas. Additionally, they acquired essential life skills such as communication, planning, financial literacy, teamwork, and problem-solving, all while having a great time.

Events like these not only make learning enjoyable but also instil practical knowledge that will benefit the students throughout their lives. The 'Chefs at Work' day at The Orchid School will be remembered as a day of delicious discoveries, camaraderie, and valuable life lessons for these third-grade students. It was truly a recipe for success in both education and fun!



## Chefs at Work





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