

Title: Culinary Adventure in Grade V: Students learn food preservation

Yet another hands-on experience for the Grade V students of The Orchid School as they dived into culinary adventure. Food preservation activity for Grade V students unfolded as they learned the art of making tomato ketchup. Under the guidance of their dedicated class teacher, the students embarked on a hands-on journey to not only create a delicious condiment but also to grasp the essential concept of food preservation.

The activity offered a dynamic educational experience aimed at blending practical knowledge with theoretical understanding. The students, filled with curiosity and enthusiasm, and eagerly explored the learning of food preservation along with cooking.

Guided by their class teacher and helped by maushi's these young children delved into the intricacies of crafting tomato ketchup. Equipped with natural ingredients, the students actively participated in each stage of the ketchup-making process. From washing and chopping tomatoes to measuring vinegar and incorporating the perfect blend of spices, every step was a lesson in precision and teamwork.

As part of the learning experience, the class explored the concept of using natural ingredients for preservation. Vinegar, a time-tested preservative, became a crucial component of the ketchup. The students learned not only about its role in enhancing flavor but also in preserving the condiment for extended shelf life.

A highlight of the activity was the introduction to pasteurization, a key technique employed in the food industry for microbial control. The students witnessed firsthand how controlled heat treatment ensures the safety and longevity of the product, deepening their understanding of the science behind food preservation.

Beyond the joy of creating a tasty treat, the food preservation activity left a lasting impact on the students. They not only acquired practical culinary skills but also gained insights into the significance of preserving food naturally. The activity seamlessly integrated science, home economics, and teamwork, making learning a multi-faceted and enjoyable experience.



## FOOD PRESERVATION ACTIVITY



## FOOD PRESERVATION ACTIVITY



## FOOD PRESERVATION ACTIVITY



## FOOD PRESERVATION ACTIVITY

