



### Description:

Food is a fantastic vehicle to provide an exciting learning adventure that will captivate students as they are the “STARS” in these grade level programs. Students discover the exciting and incredible world of cooking, health and nutrition through the passions of a real Chef as they see how to apply Science. Students will be working with ingredients, tools and equipment in this workshop.

1st Class Kids has chef educators who are content creators. Therefore any of the desired TEKS can come to life through these cooking venues. Prior to any session or group of sessions, chef educators and classroom teachers may collaborate to insure that program meets classroom TEKS. Classroom workshop is available after assembly program. Two classes can be in 1 workshop. Residency also available to reinforce and make lesson plans come alive. Students will be working with ingredients, tools and equipment in this workshop.

Students will shine as they use scientific processes and concepts in order to engage their world as it relates to cooking, health and wellness. Age/grade appropriate exercises and demonstration of real-world scenarios using scientific concepts will help students discover and make sense of their world. Lively cooking and engaging activities; informative lessons; games; and relays allow students to develop life-skills to make healthier choices for their success.

Focus will be on scientific objectives using data collection, critical thinking, problem solving, measurements, analysis and technology to draw conclusions from information presented. Students will learn about the human body, plants, systems and processes, matter, ecosystems, weather and elementary chemistry. Kids will make observations regarding plants, animals, fruits and vegetables, spices and herbs along with how our ecosystem affects them. Kids will also observe property and matter along with their changes and the effects of man’s manipulation.

### Students will:

- ✓ gain understanding of real word connections between food and science
- ✓ identify how science functions in the world around them
- ✓ use fresh ingredients, tools, and cooking techniques - "Garden to plate" and sustainable conservation practices
- ✓ Learn how rocks, soil and water play important roles in food production
- ✓ learn about how the body digests food, kitchen safety & etiquette
- ✓ understand the planet’s ecosystems in relationship to ingredients, herbs and spices
- ✓ gain an understanding of real world connections between science and food

Multiple classes can be involved at one time. This program is tailored to be appropriate for early, middle, or upper elementary grades. It can be TEKS-adjusted if requested by the teachers. Call 972-516-0325 to discuss. Almost any TEK can be covered.

Chefsville is an animated series in pre-production here in Dallas. Worksheets and activities are themed to enhance program delivery.

Available: Monday - Friday, in-school dates only,

8:30am - 2:15pm, evenings for PTA/PTO orgs

Duration: 30 minutes - 1 hour depending upon grade level

Scheduling Deadline: 2 weeks in advance of our visit

Flat Rate: \$299 (Assembly only) | Price per Additional Workshop: \$129.00

Minimum Residency is 2 visits and up. Normal residency request is twelve sessions.