

Kindergarten Kitchen Careers

Overview

This event provides kindergarten students with basic knowledge of the responsibilities of a school chef and the layout of a large-scale foodservice kitchen to support their learning of the role of jobs and economics. This lesson will encourage interaction, critical thinking, and discussion to enhance students' understanding of kitchen tasks and the chef as a service worker in the economy.

Standards of Learning K.8: The student will match simple descriptions of work that people do with the names of those jobs.

Associated Performance Assessment Task: Workers and jobs Act-it-Out. Students select cards with images of workers and act out the job using words, actions, and tools that the worker would use. Students identify the job based on the actions of the actor. (Unit 3, P1)

Materials

Manager:

- Thermometer + other small kitchen utensils
- Kitchen utensils and equipment to play I-Spy game

Teacher:

- Aprons
- Paper chef hats

Procedure

Have the lesson start in the classroom with a teacher and student discussion. Follow the script below to present the lesson, modifying to suit the audience and school.

Teacher: Start a discussion about jobs in the classroom, such as what jobs are, what kind of jobs there are, and who works in a job. Lead into discussing what a chef is, including the roles and responsibilities of a chef and what they provide. What character traits a chef needs to have as a worker who is in a service job (kindness, respect, etc.). Ask them what tools are and what kind of tools chefs need to complete their job. (Pass out aprons and chef hats for them to decorate and put on)

Manager: Meet the class outside the kitchen and ask them a few questions about what a chef has to do before he goes into the kitchen (put on cap, apron, and wash hands then put on gloves). Ask students if they know the proper handwashing method and have them explain it (if time and class size permitting, have them all wash hands in the kitchen handwashing sink; can count out loud for each other).

Take students to the delivery/receiving area and ask what the most important thing a chef needs to do his job (food). Explain how a school chef gets all the food he needs for the kids and what he has to check when it gets to the delivery area (temp, open boxed, etc.). Have a thermometer

and a few other small pieces of equipment/utensils on a table and have students identify which is the thermometer. Show them how to check delivery temperature.

Take them to the storage area of the kitchen to show them what the chef has to do when all the food arrives. Show them dry, cold, and freezer storage. Ask what types of food might go in each type of storage area.

Take them to the main kitchen area and ask what actions the chef performs here (cooking actions—stirring, baking, boiling, etc.). Play I-Spy with the kids and have them identify different kitchen equipment or utensils (can make it harder by having them identify objects based on what they are used for—oven for baking, etc.).

Teacher: Once the class has returned to the classroom have them share what they learned about the kitchen and the job of a chef. Have the children discuss what was similar and what was different about the school kitchen and their kitchen at home.