

KIDS WORLD SCHOOL

SESSION 2025-2026

CULINARY CLUB

CLASS- III

Day	Name of Activity	Activity Details	Learning Outcomes
Day 1	Basic Table Etiquette	<ul style="list-style-type: none">- Proper hand washing technique- Setting a basic place setting (plate, napkin, fork, spoon, glass)- Sitting correctly at the table- Please and thank you at mealtimes- Using napkins properly- Chewing with mouth closed	<ul style="list-style-type: none">*Recognize the importance of good manners at the table.*Learn basic rules of table etiquette (e.g., sitting properly, using utensils correctly).*Practice using a napkin appropriately.*Learn how to hold and use a fork, knife, and spoon properly.
Day 2	Social Dining Skills	<ul style="list-style-type: none">- Passing food to others first- Waiting until everyone is served- Basic conversation skills during meals- Cleaning up after themselves- Thanking the cook/host	<ul style="list-style-type: none">*Recognize cultural differences in dining etiquette.*Demonstrate gratitude (saying “please,” “thank you,” and “excuse me”).Show openness and adaptability when experiencing new dining traditions.*Build self-awareness about body language and tone during meals.
Day 3	Simple Food Presentation FRUIT SALAD	<ul style="list-style-type: none">- Creating fun fruit faces on plates- Basic fruits cutting- Simple garnishes- Arranging fruits	<ul style="list-style-type: none">* Identify and name different types of fruits.*Understand the nutritional benefits of eating fresh fruits (vitamins, minerals, fiber).Wash, peel, and cut fruits safely using appropriate tools.*Measure quantities and mix ingredients correctly.Arrange fruits attractively by color, shape, or pattern.*Experiment with combinations of flavors and textures.Describe differences in texture (crunchy, juicy, soft).

Day 4	Fireless Cooking CHOCOLATE TRUFFLES	<ul style="list-style-type: none"> - Learning simple food assembly and presentation - Basic knife skills (with safe knives appropriate for age) - Creating balanced flavor combinations 	<ul style="list-style-type: none"> *Recognize ingredients (crushed biscuits, cocoa powder, condensed milk, chocolate chips, toppings). *Identify simple kitchen tools (mixing bowl, spoon, gloves). Shape and roll truffles evenly. *Decorate truffles creatively using coatings like cocoa powder, nuts, or sprinkles. *Work cooperatively in pairs or small groups. *Share tasks and help each other complete the recipe. Build confidence in following step-by-step instructions.
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