

KIDS WORLD SCHOOL

SESSION 2025-2026

CULINARY CLUB

CLASS -V

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 MAKHANA BHELPURI	<ul style="list-style-type: none">- Creating fun fruit faces on plates- Basic vegetable cutting (cucumber rounds, carrot sticks)- Simple garnishes- Arranging food	<ul style="list-style-type: none">*Recognize makhana (fox nuts/lotus seeds) and other ingredients (e.g., roasted peanuts, puffed rice, chopped vegetables, spices).*Understand their nutritional benefits (protein, calcium, fiber). Measure quantities accurately using cups/spoons.*Count and compare ingredient portions.
Day 4	Fireless Cooking OREO BISCUIT DONUTS	<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">*Learn what doughnuts are and how they can be prepared without yeast (quick dough).*Understand the main ingredients (Oreos, flour, milk, sugar, etc.) and

			<p>their functions.</p> <p>*Crush and prepare Oreos properly to mix into dough or toppings.</p> <p>*Measure and combine ingredients accurately.</p> <p>*Shape doughnuts evenly by hand or with cutters.</p> <p>*Decorate doughnuts creatively using glaze, icing, or crumbled Oreos.</p> <p>*Explore different decorating techniques (drizzling, sprinkling, dipping).</p> <p>*Arrange finished doughnuts attractively for serving or gifting.</p> <p>*Work together to share tasks: mixing, shaping, decorating, cleaning up.</p>
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