

20: 7th WorldLanguage Salsa MaterialsInt

Teacher: Today was fresh food, chips, and cooking utensils. Because it's a 45 minute lesson, there are others that, if it was a block schedule, about 90 minutes, there would have been a better, I feel, leeway into the cooking in the sense I could have added on materials such as let's brainstorm, do a little bit more thinking before, then we go to cook the salsa and then afterwards, I was really surprised that they finished so quickly. I could have had something, or should have had something, better prepared for that last 10 minutes. Today was just a lot of cooking.

Teacher: I love cooking with the students. There is definitely a fear factor for me in it because the students can get hurt and I do fully believe that as an educator, I need to first make a safe classroom and keep my students safe over just teaching them. The balance, I think there's more worth that they can learn from cooking than shying away from it because it's too scary or it takes too much time. Prep being for a cooking day does take a lot of time, I was actually here at six in the morning getting the vegetables washed and cleaned because when I plan I have to think that it's only 45 minutes and so, what can we do in 45 minutes versus what could we have done in an hour class or a 90 minute class. Definitely a lot of extra preparation, [00:02:00] but I definitely think that what they learn from cooking is a lot more valuable.

Teacher: It's hand on. It's extremely engaging. Students need to know the foods of the cultures that they're studying. Cilantro is one that they always are like, what? Then, I think a lot of the local kids also, they know it as Chinese Parsley. They're like, oh, this is cilantro? Of course I know it. To all of a sudden see them own it and be like, oh, of course we eat this, and it begins to take away this, 'you're different', or 'this is different'. We do share a lot more. I think one of the overarching goals of being a global citizen is really helping kids to see right now that everyone is a lot more similar than we are different and we can really begin to enjoy things that come from all parts of the world around us.

Teacher: Cooking. I think this age group is definitely ... It's interesting always when I cook to see what kids do have experience, and you can kind of tell that they're able to cook. They know exactly how to do it. Other kids are approaching the tomato or the onion very cautiously like 'how am I going to even cut this?' Or 'what am I going to do?' 'Am I sure I'm doing it correctly?' They don't have experience.

Definitely in middle school, this is the time when they start to learn how to cook, where mom and dad are not going to get up anymore and cook them breakfast, especially before they get into high school. I do like to cook because I think it's something valuable for them.

I've actually, in previous years, I don't know about this lesson, but I've actually had students come back and say '[Profe 00:03:53], we went home and we made quesadillas. You showed us how to take the tortilla, put the cheese inside. I made that dinner [00:04:00] for my family.' That was one of the most rewarding comments that a student

once brought back to me. I was like, wow, cooking really does begin to spill over into their lives.

Something that they are taking home and then sharing and hopefully also giving them confidence, because they need to grow in their independence. I don't know if it's because I'm a parent myself, but sometimes separating seeing your child as an independent individual instead of just your child that you need to take care of is hard. I think as a teacher, now I'm able to bring that in, telling kids even if your parents aren't cooking you dinner, you can go home and cook this for them now.