GRADES K-2

L- 2 Exploring Palestinian Food

Lesson Overview

Objectives	- To Introduce K-2 students to Palestinian food, fostering cultural awareness and appreciation for diverse culinary traditions. - To enhance vocabulary and oral language skills through discussion and descriptive activities.
Learning Outcomes	Students will be able to- Identify and name Palestinian foods Enhance their vocabulary
Number of lessons	2
Reading Recommendation	-
Values and Skills	Global Awareness, Vocabulary Enhancement,Sensory Exploration,Social Interaction,Creativity,Collaboration, Open-mindedness
TLM	1. Large map of Palestine 2. L2 Slide Deck 3. Craft materials (colored paper, markers, glue, etc.) 4. Basic drawing and coloring supplies 5. Game 6. Pretend Play Toys/ Simple Food items (optional)

Exploring Palestinian Food

Students will identify and learn about different food of Palestinians.

Introduction

Step 1: 1. Begin with a discussion about the importance of food in our lives and how it reflects our culture.
2. Introduce the concept of special food items unique to your city and discuss the idea of regional cuisine.

Step 2: Locating Palestine on the Map

1. Ask students about their favorite foods and if they have ever tried foods from different countries.
2. Show a world map or globe and point out where Palestine is located.
3. Introduce the idea that we will be learning about some delicious foods from Palestine today.

Get set, learn!

Step 1: 1.Present L2 Slide Deck . Briefly discuss each one and mention their cultural significance.
2.Provide basic recipe cards for each item, explaining the key ingredients and cooking methods.
3.If possible, offer small tasting portions of a few items to allow students to experience the flavors.

Step 2:Discussion and Reflection

1.Facilitate a discussion about the students' impressions of the special food items.
2.Encourage students to share any personal connections they have with these dishes or if they have tried any of them before.
3.Discuss how food connects people and communities, fostering a sense of identity.Please do mention that many of these dishes are common in neighboring countries because a short while ago they were all one and united under one rule.

Step 3:Quiz Time

Teachers will use the internet and computer/smart board and play the game. Incase of non availability of web facilities in the classroom, they can take the printouts and make flash cards.

And it is He who sends down rain from the sky, and We produce thereby the growth of all things. We produce from it greenery from which We produce grains arranged in layers. And from the palm trees - of its emerging fruit are clusters hanging low. And [We produce] gardens of grapevines and olives and pomegranates, similar yet varied. Look at [each of] its fruit when it yields and [at] its ripening. Indeed in that are signs for a people who believe.(Qur'an 6:99)

Step 4: Creative Activity

1. Have a creative activity where students can draw or craft representations of their favorite special food item from the list.
2. Allow them to share their creations with the class, explaining why they chose that particular dish.
3.If possible, set up a pretend kitchen area for students to "prepare" Falafel and Hummus.

Step 5: Conclusion

1.Review the different Palestinian foods discussed during the lesson.
2.Ask students if they have learned something new or if they have a favorite Palestinian food.
3.If time allows, consider a pretend "food tasting" activity where students share what they've learned about each dish.

Step 6: Home Assignment

Encourage students to talk to their families about any special food items they enjoy at home and share their findings with the class in the next session.

Step 7:Assessment

1. Informal assessment through observations during discussions and activities.
2. Evaluate students' understanding by reviewing their drawings or coloring sheets.

Note to Teachers:

1. Adjust the time allocated for each section based on the attention span of the age group and the specific needs of the class.

2. Adapt the lesson plan based on the cultural sensitivity and dietary restrictions of the students. If tasting portions are not feasible, consider providing alternative sensory experiences, such as smelling or touching key ingredients.