

A School Kitchen Teaches Life Skills

ARTICLE READING

Some schools are adding cooking lessons to the weekly timetable. Students learn how to read a recipe, measure ingredients, use kitchen tools, and clean the work area. They may cook simple dishes such as soup, noodles, sandwiches, or fruit salad. Cooking also gives students a chance to practice math, science, and teamwork. One group may prepare the food while another group checks the time or washes the dishes. Teachers say the lessons can help students become more independent at home. Students also learn that a recipe does not always work perfectly. A cake may rise too much, or a soup may need more salt. In the kitchen, mistakes can become useful lessons.

If students had to create a new school dish from five random ingredients, what would they make?

1. What food should every student learn to prepare?
2. Which cooking job would you enjoy most: cutting, mixing, cooking, or cleaning?
3. What can a failed recipe teach people?

4. Should cooking class be required for all students? Why or why not?
5. What funny name would you give to a new school dish?
6. How can cooking help students practice English or another school subject?