Exploring Kitchen Classroom Systems and Structures
Virtual Summer Training - Exploring Kitchen Classroom Systems and Structures

Session goals

In this session we will identify and discuss the 3 key elements of our kitchen space:

- Accessibility
- Inclusivity
- Safety

And the Systems and Routines created to support those
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Agenda for the day

- Welcome
- Review Session Goals
- Kitchen Tour Video
- Accessibility
- Inclusivity
- Safety
- Systems and Routines
- Reflection Time
- Padlet
- Q & A
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6th Grade Kitchen Orientation Video
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Accessibility

- Labeling
- Color Coding
- Chalkboard
- Open Shelving
- 3 Groups
- Visual Aides
- Signs
- Art
- Labels and Recipes in Braille
- Handwritten Recipes
What do you notice in the video that makes you feel welcomed into the space?
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Inclusivity

- 1000 students > 22 different languages
- Aprons
- All recipes are Vegetarian
- Art, decor, cultural elements - oil cloths, curtains, enamelware
- Participation definition and alternative options - Making tea, flower bouquets, sign-making, drawing, coloring
- Inclusive Practices
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Knife Safety

- Tone
- Physical safety and emotional safety
- Trust
- Common Sense
- Habits, Rules and Skills
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Systems

- 3 Tables
- Organization of tools and equipment
- Labels and Signs
- Cleaning
- Reflection
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Routines

- Greeting students outside
- Stash items in cubbies
- Aprons
- Chef’s meeting
- Check in
- Clean as you go
- **Clean up sheet**
- Set the tables to eat (before covid) vs. eating outside
- Tables take turns doing the Dishwashing
- Closing with reflection
Reflection

When thinking about your cooking classes, what systems and routines could support ACCESSIBILITY, INCLUSIVITY and SAFETY?
Q & A
Thank you!