

TOPIC : L- 25 SPICY RIDDLES

Pre-Content/content Post-Content	Learning outcomes/Objectives	
	General	Specific
<u>Pre-Content:</u> - Brainstorming session will be conducted by asking questions to check their knowledge Q1) What do we add in food for flavour ? Q2) What does your mother gives you with honey when you have cold? <u>Content:</u> - Spices - Kerala : Land of spices <u>Post Content:</u> - Uses of spices	Students will be able to: develop the concepts of spices identify commonly used spices by smell and touch explain why Kerala is known as Land of Spices suggest dishes where spices can be used	Students will be able to: enlist various spices used in the food items assess importance of spices in Indian food analyze the medicinal value of the spices justify that climate of Kerala is suitable for growing variety of spices interpret the use of spices in making food tasty

Home Work /Assignments

- Q1) Complete the textbook exercises.
Q2) Mark Kerala on the India political map.

Teacher's Activity	Student's Activity	Teacher's observation and Remedial
Teacher will : - conduct a brainstorming session with students and they will answer the questions asked by the teacher Annexure-25 (A) - conduct an activity to explain the usage of spices for making food tasty (Map Work) - show a video on spices. She will ask students to find out which spices are grown in Kerala. She will also ask them to locate Kerala on the political map of India. - ask students to make a dish using spices under their parents' supervision and share the recipe in the next class.	Student will : - answer the questions asked by the teacher Annexure-25 (a) - perform the activity and find out the shape and usage of spices - make a list of spices grown in Kerala and mark Kerala on the political map of India - make a dish using spices at home share and share the recipe next class	

Teaching Aids: You tube video , Textbook , Political map of India

Methodology/Innovative Practice: Group discussion, experiential learning , map work

Interdisciplinary Links: General Knowledge , Geography

HOD

COORDINATOR

HEADMISTRESS

PRINCIPAL

Annexure 25 (A), (a) - GUESS MY NAME ?

<u>SUBJECT</u>	EVS
<u>CLASS</u>	IV
<u>CHAPTER</u>	SPICY RIDDLES
<u>TOPIC</u>	TYPES OF SPICES
<u>TIME</u>	20-25 MINUTES
<u>NATURE OF ACTIVITY</u>	INDIVIDUAL

What will I learn ? (Learning Outcome) : To recognize different types of spices used in Indian kitchen.

Skills : Remembering , applying , analyzing , evaluating

What I have to do ? To explore different spices and their uses .

What do I require ? Different whole spices from the kitchen (students will be asked to bring whole spices one day in advance)

What do I need to know ? Names and shapes of few common spices used in the kitchen. Medicinal value of few spices which are used in case of common cold/ stomach ache.

➤ **Teacher's Activity:** Teacher will :

- (1) show a video on spices.
- (2) ask students to observe different types of spices used in their kitchen.
- (3) conduct an activity. Teacher will :
 - show students different spices one by one and ask them to recognize
 - ask students to write where it is used.
 - ask them to draw the picture of the spice as well.
- (4) guide them to complete the observation table.

How will I proceed ?

➤ **Students' Activity:** Students will :

- (1) follow the instruction given by the teacher .
- (2) perform the activity .

What have I observed : Students will complete the table.(one sample done for reference)

S.No.	NAME OF THE SPICE	DRAW AND COLOUR PICTURE OF THE SPICE	NAME OF THE DISHES WHERE IT IS USED
1.	Clove		Curry, Pulao
2.			

3.			
4.			
5.			
6.			
7.			

What have I learnt ? Spices make food tasty. Many spices have medicinal values and good for our health.

What am I curious to learn ?

- ❖ Cinnamon is a spice used in sweet as well as salty dishes. It looks like a piece of wood. Let us explore which part of the plant is used as a spice.

Let me evaluate myself :

Q1) Think and tell who am I ?

- a) I am powdered fine to make food hot and spicy. I am _____.
- b) I look like nail. I am used to soothe toothache. I am _____.
- c) I look like a leaf. I give food a nice flavour. I am _____.
- d) I am added to make your food look yellow. I am _____.

Q2) Which Indian state is known as "Land of spices".

Ans)_____.

Q3) Why do we use spices in our food ?

Ans)_____.

Q4)" Garam masala" (powdered mixed spices) is an important part of Indian kitchens. Discuss with your mother and make a list of all spices used to make it.

Ans)_____

Q5) Make a healthy sprout chaat by using powdered spices. Write down the recipe. Enjoy eating with your friends . Think if there were no spices used to make sprout chaat, how would it taste ?

Ans)_____
