

# Our Jewish holiday cooking project

2 . part :Pessach

age: 6th grade

subject: Hebrew language

Jewish school Rome

lesson: 1 hour , 2 x week

context: argument: Food in general

following school programation grammar: verbs of activities in present and past

1.step

make photos / film about preparation of a traditional Seder dish

holiday assignment:



examples of what the kids brought back

1. SLIDE

OUR JEWISH HOLIDAY COOKING PROJECT - 2 .part PESSACH  
explaining students age : 10/11 years in 6th grade  
JEWISH school in Rome

lesson 2x week 1 hour , 3 weeks ( 6 lessons )

lesson subject Hebrew language

argument : food in general / in grammar : simple verbs of activities in present and past

instead of studying the text in our textbook which was about " breakfast in Israeli hotels " not a very interesting argument for 6th graders anyway )

the larger context was talking about family traditions and roots

1.step of the project :

I gave an holiday assignment before Pessach : while your mothers / grandmothers prepare the traditional dishes for the Seder meal make a film or shoot photos of 1 particular dish you always have for the Seder meal

\*\*at the bottom of the slide are several examples of what the students brought to school after the holiday



## 2.step

presenting, evaluating and choosing 1 representative dish



## 3.step

elaborating the presentation and the text in groups

### Planning and working together



### Planning and working together



2.SLIDE

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2.step of the project = first lesson

- everyone presented to the class his photo or film
- the class together selected the ONE dish they all agreed on as the most representative for

roman Jewish Pessach tradition

3. step

- the class decided on how to present the dish = a big poster of photos and text
- we took screen shots of the preparation process of the selected dish
- the class got divided in groups
- every group got a part of the photos showing the preparation and was to elaborate the presentation and the text

\*\*at the bottom of the slide are 2 collage of photos I took during their work to show how involved everyone was

# 4.step

the final result

" Pizzarelle con Miele "

## Nostro piatto tradizionale di Pessach

התבשיל המסורתי של

# פסח

7. Mix everything together  
לערבב את כל הדברים יחד

8. mix until everything is mixed  
לערבב הכל טוב

9. add a little mazza flour if there is too much umidity  
שמים קצת קמח מצה אם זה רטוב מדי

10. mix the mazza flour carefully with the rest  
לערבב את קמח המצה עם כל היתר

11. fry little heaps of the mixture in hot oil  
לעגן בשמן חם

12. Put the fried pieces on a plate and pure honey on top  
אחרי הטיגון שמים אותם על לוחת חמשים ודבש ממש

1. בקערה עם מים יש מנת  
1. put a mazza in a bowl with water

2. שמים את המצה במסננת  
2. drain the water from the mazza

3. שמים בתוך קערה את המצה ואיבקה ביצים  
3. put the mazza crumblers in a bowl together with the eggs

4. שמים צנוברים  
4. add pine nuts

5. שמים סוכר  
5. add sugar

6. שמים אפקת שוקולד  
6. add chocolate powder

..... and this is the final result .... our traditional Pizzarelle con miele you will find them in every house during Pessach

3. SLIDE

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shows the 4. step = the final poster



assessment :

final result : the poster

acquired knowledge and linguistic abilities

what worked well :

working in groups,

sharing and discussing ideas

using all their technological and manual artistic abilities

using all their senses

using acquired vocabulary and grammar skills

getting interested in traditional food

learning Hebrew language in a more interesting way

by working on the project the children's mothers got interested as well and asked for the recepy

might do different:

only my English language colleague got involved and collaborated a few times - next time I like to involve more colleagues

trying to investigate the origins of these tradition

#### 4. SLIDE

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gives in short several explanations

- about assessment
- what worked well
- what I might do different

