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| Name | Making Mashed Potatoes | |
| Unit | Cultural Lesson | Student Level  4th Grade |
| Objectives | * learn what mashed potatoes are * learn and memorize necessary materials and simple instructions for making mashed potatoes * Make their own individual bowls of mashed potatoes! | |
| Materials | * bowls & spoons/forks (students bring their own) * potatoes (around 15 per class) * milk * butter * salt * paper cups or dishes to distribute materials * PowerPoint presentation (included on flash drive in document named *Liz Mashed Potatoes PowerPoint*) | |
| Teaching Procedure | | |
| Steps | | Time |
| 1 | Teachers introduce the PowerPoint, which includes what mashed potatoes are and when they are usually eaten. | 5 min |
| 2 | Teachers go through the eight materials necessary to make mashed potatoes (potato, salt, butter, milk, spoon, fork, bowl), repeating with the students several times to make sure they know the words. | 5 min |
| 3 | Teachers go through the detailed instructions for making mashed potatoes, with the LET translating into Chinese to make sure the students understand. | 5 min |
| 4 | Teachers present the simple instructions, and repeat with the students several times to help them remember. | 5 min |
| 5 | Teachers pass out the potatoes and small dishes or cups of milk, butter and salt to the students. | 2 min |
| 6 | Students make and eat their own mashed potatoes based on the instructions. Teachers circulate the room to help if students have any problems or questions. One or both teachers can also make a “sample” batch of mashed potatoes to have the students taste. | 15 min |
| 7 | Teachers test the students by having them recite the simplified instructions from memory in small groups before ending class. | 3 min |
| Reflections | | |
| This was one of several special cultural lessons I did with fourth-grade students at one of my schools. It was also one of the more successful lessons I did with them. The students really loved the hands-on aspect of this activity. I was worried that they wouldn’t like the mashed potatoes, but most of them did, even though very few of them had ever tasted mashed potatoes before.    This lesson was only possible because I had a LOT of support from my school. The school ordered the potatoes for us. We had a cooking classroom downstairs, so one of the women who cook lunch agreed to get to school early to steam and peel the potatoes for us, and she brought the potatoes up to us during the lesson.    As for the other ingredients, my LET and I took turns buying butter and milk. One stick of butter would last for about 3 classes, while a small carton of milk would last for 2 classes.  Someone at the school randomly had a big bag of salt that she let us use. | | |