

## Science speakers

## Chef &amp; Culinary Arts

***Purpose of the program***

The purpose of this program is to help children connect their science curriculum to interests and careers and to stimulate their curiosity. We wish to awaken children to the wide variety of jobs that people do and help them understand the necessity of a good education to getting the jobs. By illustrating how basic science concepts are used in their work, speakers show how science is fundamental to daily life.

Chefs' careers intersect with the first grade and third grade science curriculum. Below are content points and a general outline to help you structure your talk.

***Reminders***

Plan your presentation to run about 20 minutes. Then give the children 5-10 minutes for questions.

Children love to see examples; it helps them remember and understand. Any items you can show them, from a chef's cap (toque) to pots and pans will impress and delight them.

Please arrive at the school office at least 10 minutes before you are scheduled to speak.

Call **Mary Goljenboom** at United Way of Lake County with questions: **847 775 1058**.

***What the children are learning***

**First graders** (age 6) study solids and liquids. They learn to recognize differences between solids and liquids. The science content includes the following points:

- Liquids pour and flow and take the shape of their container.
- Solid materials come in all sizes and shapes.
- Pieces of solid materials (like dried beans or fruit in a fruit salad) can pour like liquids, but maintain their shape.
- Some solids dissolve in water; others do not.
- Some liquids mix with water; other liquids form a layer above or below water

***What you could say***

Define your job. For example, *A chef is a person who has a job cooking. Most chefs have gone to school to study how to cook and to learn about food.*

Explain to the children how the science they are learning is used in your job. For example, *Many foods are solids. I cook with both solids and liquids.*

Please tell the children about the duties and responsibilities of your job. Please also tell them some of the things that you enjoy about it. As you explain and/or demonstrate, please remind the children of some of the science points above. You do **not** need to refer to all of them.

Please tell the children what kind of education is needed to do the job and how you got interested in this work.

***What the children are learning***

**Third graders** (age 8) study measurement. They learn to measure temperature, mass (weight), and volume (fluid measurement). The children are also learning the metric system but **speakers do not need to use metric**.

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The science content includes the following points:

- Temperature is a measure of how hot or cold something is.
- Volume is the three-dimensional space occupied by something.
- Capacity is the maximum amount (or volume) of fluid a container can hold.
- Mass is the amount of matter in an object. It is measured by its weight.

*What you could say*

Define your job. For example, *A chef is a person whose job is to cook. Most chefs have gone to school to study how to cook and to learn about food.*

Explain to the children how the science they are learning is used in your job. For example, *Cooking requires measuring. Recipes tell chefs how much of each food to measure. Some foods are measured by volume, like cups of flour or cups of milk. Some foods are measured by their mass, like apples sold in a store by their weight. Chefs cook food at the correct temperature to make it taste good.*

Please tell the children about the duties and responsibilities of your job. Please also tell them some of the things that you enjoy about it. As you explain and/or demonstrate, please remind the children of some of the science points above. You do **not** need to refer to all of them.

Please tell the children what kind of education is needed to do the job and how you got interested in this work.