

Primary Cooking Show



JUNIOR CHEFS IN THE KITCHEN

Primary FoodTech Lesson in NatureTech Class: Nurturing Young Culinary Talents

In the innovative NatureTech class at Dwi Emas International School, Biosphere primary students have been diving into the world of food technology, exploring essential topics such as food safety, food preservation, the emotional connection to food, and the significance of food in traditions and celebrations. This comprehensive FoodTech lesson aimed to provide students with both theoretical knowledge and practical skills, making learning an engaging and enjoyable experience.

To bring their lessons to life, the NatureTech class incorporated a cooking show segment titled "Junior Chefs in the Kitchen." Led by the enthusiastic and talented teachers: Teacher Nisha, Teacher Tracy, and Teacher Liannie, this segment allowed students to practice what they had learned by preparing various dishes in the school's state-of-the-art food tech room. Each student group had the opportunity to decide on the dishes they wanted to prepare, making the experience highly personalized and exciting.



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Here are the highlights of the cooking shows held in March 2024:

7 March 2024

- Group 1: Callum, Bradley, Ammar, and Wyman delighted their classmates with a savory fried rice dish, showcasing their ability to handle ingredients and cooking techniques confidently.
- Group 2: Sid, Aiden, and Josh presented a hearty big breakfast, demonstrating their understanding of balanced nutrition and food presentation.
- Group 3: Caelyn and Jade prepared tanghulu, a traditional Chinese candy, highlighting their appreciation for cultural food traditions.

14 March 2024

- Group 1: Wei Lee, Dhanyhaa, Sage, and Jia Xuan served a delicious spaghetti dish, emphasizing the importance of food preservation and cooking safety.
- Group 2: Megan, Kate, and Isabelle blended refreshing mango smoothies, focusing on the nutritional benefits and the fun of creating healthy snacks.



yum!
yum!

Junior Chefs



18 March 2024

- Group 1: Xavier, Jeremy, Caitlyn, June, and Juliet showcased their versatility by preparing sushi, lemonade, and French toast, impressing their peers with their diverse culinary skills.
- Group 2: Evangeline, Jan, Elena, and Elizabeth delighted everyone with their s'mores and pancakes, combining elements of fun and tradition in their cooking.

Through "Junior Chefs in the Kitchen," students not only honed their cooking skills but also learned to appreciate the intricate relationships between food, culture, and emotions. This hands-on approach to learning empowered the students to explore their creativity and fostered a sense of teamwork and accomplishment. The FoodTech lessons in NatureTech class have indeed sown the seeds of culinary curiosity and competence among the young learners, preparing them for a lifetime of mindful and joyful cooking.



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The MINs Excursion

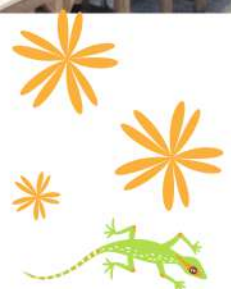


On September 20th, Biosphere secondary school students visited The Mins, a hidden gem in the heart of Kota Damansara. This charming mini petting zoo offers students the opportunity to interact with over 60 species of animals, including various reptiles in a hands-on environment. It also features farm animals like goats, sheep, rabbits, chickens, and more, allowing students to feed, pet, and learn about these animals.



Students gained several benefits from the field trip, including:

- They had the opportunity to observe reptiles and other animals up close in a controlled environment, fostering safe interaction and deeper understanding.
- They gained hands-on experience with various animals and reptiles, learning about their behaviors and care.
- The interactive exhibits and educational presentations stimulated curiosity and engagement. Students had the opportunity to ask questions and learn about the animals from the rangers in the petting zoo.
- Getting input from Prof. Rusea's presentation on phytoremediation, a process in which plants are used to remove or neutralize pollutants from the soil. Prof. Rusea is a Professor of Botany at Universiti Putra Malaysia.
- Learning how to propagate herbs



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