





Culinary Art (Bag less Day- 2)

	SDGs covered	 
		SDG 2, 4
1.	Title	Master chef ITL with Priti Bali
2.	Class	VIII
3.	Subject involved	Art
4.	Facilitator	Chef Priti Bali
5.	Brief description of the learning objectives, content of the activity	<p><u>Learning Objectives-</u></p> <ul style="list-style-type: none"> ● Cognitive - Learners will be involved in preparation steps ranging from meal planning to adding that last garnishing touch, building on the knowledge and skills ● Socio-emotional - Learners will be able to understand and integrate multiple life roles and responsibilities in family, career, and community roles and responsibilities. ● Behavioral - Learners will be able to integrate knowledge, skills, and practices required for careers in food science, dietetics, and nutrition. <p>● <u>Brief description of the Workshop</u></p> <p>In sync with the vision shared by NEP 2020 and Education 4.0 reforms, ITL Public School launched its program of 10 bagless days on May 11, 2022. To underscore competency based education that promotes experiential, holistic, inquiry-driven learning and an entrepreneurial mind-set, an interactive session in the art of cooking was organized with Chef Priti Bali. Students explored their creative side and discovered the beauty of collaboration and teamwork. This not only enhanced their culinary skills but also reiterated learning of basic mathematical concepts like ratio and proportion. The event Mystery Magic Box integrated vocational education with mainstream education and instilled problem solving & critical thinking skills, transforming ITLeens into catalysts for a sustainable future.</p>

		<p><u>Competencies acquired-</u></p> <ul style="list-style-type: none"> □ Research, analytical skill, innovation, craftsmanship, art, training, tradition, entrepreneurship, Ability to Skilfully Multitask
6.	Time period of the session	<p>12th May 2022 1:00 pm -2:00 pm</p>
7.	Evidences included	