# **Core Skills Analysis**

### Science

- The student learned about the states of matter by observing the transformation of ingredients from liquid to solid while making the Turkish delight.
- They explored the concept of heat energy and how sugar melts at a specific temperature during the cooking process.
- Understanding of chemical reactions was enhanced as they observed the mixture changing color and texture when adding different flavors.
- They practiced kitchen safety rules when handling hot ingredients and equipment, learning the importance of caution in a scientific setting.

### Mathematics

- The student applied fractions and measurements to follow the recipe accurately, understanding the importance of precise quantities.
- They practiced basic arithmetic while adjusting ingredient proportions when doubling the recipe.
- Understanding of time and temperature was enhanced as they followed cooking instructions and waited for the Turkish delight to set.
- The student developed problem-solving skills by adjusting cooking times based on the consistency of the mixture.

### **Cultural Studies**

- The student explored Turkish culture and cuisine, understanding the significance of Turkish delight in traditional celebrations.
- They learned about the history of Turkish delight and its cultural importance as a symbol of hospitality.
- Understanding of diverse culinary traditions was enhanced by creating a dish from a different culture.
- The student practiced respect for cultural heritage by following traditional recipes and cooking methods.

## Tips

To further enhance the learning experience, encourage the student to research and discover variations of Turkish delight from different regions. They can explore the cultural significance of sweets in various societies and compare the ingredients and techniques used. Additionally, organizing a mini cultural fair where they can share their Turkish delight cooking experience with friends and family would provide an opportunity for public speaking and presentation skills.

## **Book Recommendations**

- <u>Lily Takes the Cake: Making Turkish Delight</u> by Samantha Hill: Follow Lily on her adventure to discover the secrets of making Turkish delight with her grandmother. A delightful tale blending culture, family, and confectionery.
- <u>The Sweet Secrets of Istanbul</u> by Farida Winters: Join Mia and her friends as they unravel mysteries while exploring the vibrant markets of Istanbul, including a sweet journey to learn the art of making Turkish delight.
- <u>Cooking Around the World: Turkish Delight Edition</u> by Emma Clarke: A colorful cookbook tailored for young chefs to explore global flavors. Dive into the world of Turkish cuisine with easy-to-follow recipes, including the famous Turkish delight.