

Scenario of Polish language lesson in class IV for the implementation of the project

Topic: In the kitchen of Mr. Kleks.

Overall objective

Student:

- can make a recipe according to the given rules.

Operational goals

Student:

- can distinguish the elements of a culinary recipe,
- read a text with understanding,
- formulate correct answers to questions,
- make a dish independently or with help according to a written recipe.

Method: tasks set to perform

Form: individual, group

Teaching aids: a fragment of Krzysztof Gradowski's TV series "Mr. Kleks Academy", informational text, interactive exercise, work sheet.

Course of the lesson

I. Introductory part

1. presentation of a fragment of the film by Krzysztof Gradowski "Mr. Kleks Academy" - kitchen

Lecturer: Today I invite you to the kitchen of Mr. Kleks. Click on the book and you will be taken to the magical academy.

II. Essential (main) part

1. Cognitive phase

A. Informational text for independent reading by the student - an excerpt from the book by Jan Brzechwa's "Mr. Kleks' Academy."

Lecturer: Read the fragment of "Mr. Kleks' Academy" and follow the instructions.

When Matthew called for dinner, all the boys ran to the dining room, where Alfred and the other Anthony were already bustling around the table, while I went to the kitchen.



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It is imperative that I describe its appearance and the appliances that Mr. Kleks had brought there. Along one wall stood on long tables tin cans, filled with glasses of various colors and shades. On the opposite side were placed vessels with edible paints and a huge collection of the strangest brushes and brushes. On the windows stood wooden boxes with brightly colored flowers, among which nasturtiums and geraniums. In the middle of the kitchen rose a large table with a metal top. On it stood a crackly glass jar, filled with candle flames, and a multitude of small jars with colored powder. Getting down to cooking dinner, Mr. Kleks put on a white kit and set about preparing the dishes. Into a huge saucepan he poured three quarts of orange slides, added a handful of white powder, added water, painted green peas on the surface with a thin brush, then to finish, he added a few candle flames, from which the water in the saucepan immediately boiled. Then Mr. Kleks mixed thoroughly the entire contents of the saucepan, poured it into a tureen and said to me:

- Take this tureen to Alfred in the dining room. I think the tomato soup will be excellent today. Indeed, I must admit that I've never eaten anything as tasty in my life, and yet after all, it didn't even take five minutes to cook the soup.

While the boys ate the first course, Mr. Kleks set about preparing the roast. To do this, he put one candle flame in a large roasting pan, placed a tiny piece of meat, threw in two slides: one red and one white, sprinkled it all with gray powder, and when the meat was already roasted and the slides were overcooked, he put a magnifying pump and pressed its bottom several times. The roasting pan immediately filled to the brim with appetizing and fragrant roast beef, draped with beets and mashed potatoes. On top of the potatoes, Mr. Kleks painted dill green. The roast could hardly fit on the platters, which I carried to the dining room.

For dessert, Mr. Kleks decided to make gooseberry compote. He cut off a few leaves of geraniums, sprinkled them with gooseberry powder and tasted them.

- I don't taste it! - he said to himself. - Better would be raspberry compote.

Without thinking long, he grabbed a thick brush, dipped it in red paint and painted gooseberry compote into raspberry compote. It was so excellent that I tried it three times, and I would have been happy to eat even more. I could afford to, because after preparing the compote, which took one moment, Mr. Kleks went to the dining room with a topping, so that he could pour the brown sauce over the roast, strengthening the gums.

When the boys got down to cleaning and other farm work after lunch, Mr. Kleks returned to the kitchen and said to me:

- Well, Adas, now it's time for us, I'm sure you are already very hungry. Tell me, what would you like to eat for dinner? You can choose any dish you have an appetite for.

I am very gluttonous by nature, so Mr. Kleks's proposal moved me a lot. I thought for a long time about what I actually had an appetite for, and finally chose an omelet with spinach.

Mr. Kleks immediately snatched a brush in his hand, dabbed it with various paints and combining them in just the right way, painted the omelet, then the spinach, threw in the flame of the candle, then deftly set everything out on a plate, saying:

- I think you will enjoy my omelet; it should be excellent. The omelet was indeed delicious and simply melted in the mouth. In a similar way Mr. Kleks prepared for me chicken with miso and blueberry dumplings.

In response to my question, Mr. Kleks took out of his pocket a box of pills for hair growth, swallowed five such pills one by one and said:

- This is quite enough for me. On the other hand, for taste I'll have my favorite colorful dish.

Saying this, he picked a nasturtium flower, dipped it first in green paint, then in blue, then in silver, and finally ate it with great taste.

- I have to explain this to you," said Mr. Kleks seeing my surprise.

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- Many, many years ago, I was in Beijing, the capital of China, and became friends there with a certain Chinese scholar, Dr. Paj-Chi-Wo. The name has surely already flashed across your ears. Well, the aforementioned Dr. Paj-Chi-Wo taught me how to make edible paints, which are the essence of various flavors. Blue paint is sour, green paint is sweet, red is bitter, yellow is salty, while various combinations of paints produce flavors of intermediate flavors. Thus, the right combination of green paint with white paint and with a little gray gives a vanilla taste, brown with yellow has a chocolate taste, paint silver, admixed with black and sprinkled lightly with celadon, tastes like pineapple. And so on and on.

2. Practice phase

Lecturer: I hope you found the reading interesting. By following the instructions, you can always go back to it. We then proceed to complete the tasks on the work sheet.

A) Worksheet (Appendix 1)

1 Answer the questions in complete sentences, using information from the text.

- What was contained in the tin cans?

.....

- What flowers were standing on the window?

.....

- On the table stood a large glass jar, what was inside it?

.....

- What kind of soup did Mr. Kleks cook for his students?

.....

- What dish did Adaś Niezgódka choose?

.....

- What did Mr. Kleks eat for dinner?

.....

2. Paint the bowls according to the information on edible paints and their flavors.

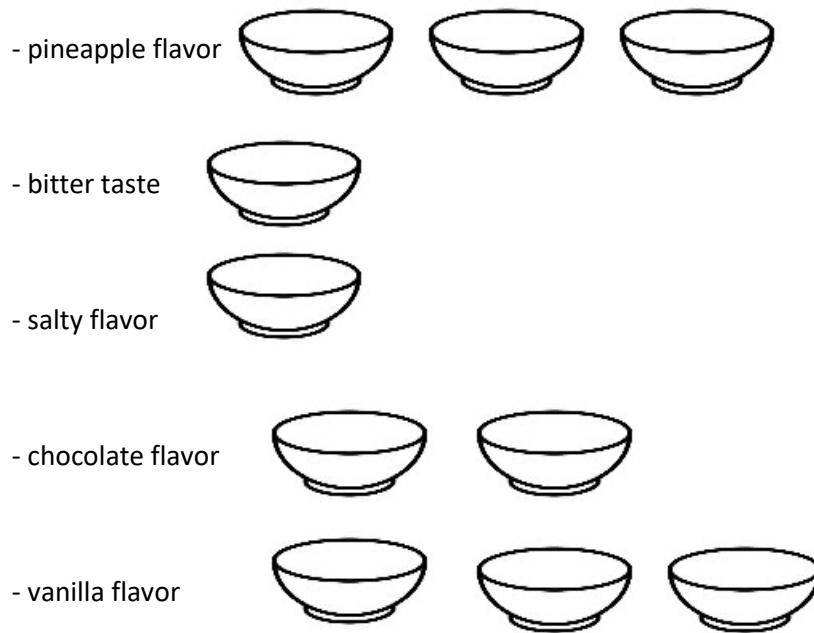
- sour taste



- sweet flavor



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B. Interactive exercise - making a recipe for Mr. Kleks' tomato soup

Lecturer: From the given elements, make a recipe for the soup that Mr. Kleks cooked.
Drag the item to the appropriate place in the recipe.

Name of the dish

Ingredients

Method of making

Elements to be dragged - shuffle them around

- three quarts of orange slides,
- a handful of white powder,
- a little water,
- painted green peas,
- a few candle flames.
- Add a few candle flames. When the soup is warm, serve.
- Prepare a huge saucepan.
- Add a handful of white powder and add water.

"Strengthening the health awareness of primary school students with the use of modern forms of education" benefits from funding worth EUR 240,000.00 received from Iceland, Liechtenstein and Norway under the EEA Funds. The aim of the project is to increase knowledge and develop habits regarding proper patterns of a healthy lifestyle among students of grades IV-VI.



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- Put three quarts of orange slides into it.
- With a thin brush, paint green peas.

Mr. Kleks' soup

C. Interactive exercise - making a recipe for cream of tomato soup

Lecturer: The students of Mr. Kleks enjoyed the soup very much, it was delicious. And do you like tomato soup? I outright love it, so I'll help you create a recipe for tomato cream soup. Drag the mixed up elements of the recipe to the right place, and you will know the ingredients and how to make a delicious and healthy soup.

Soup-cream of tomatoes

Ingredients:

Method of making:

Elements to be dragged - stir them in

- 2 cloves of garlic,
- 6 tablespoons of olive oil,
- 5 large fresh tomatoes or two cans of chopped tomatoes,
- half a cup of water,
- 2-3 basil leaves,
- a slice of bread.
- In a saucepan, heat the oil and simmer the sliced garlic in it.
- When the garlic starts to smell, add the tomatoes and water to it.
- After a few minutes, when the soup comes to a boil, add the basil.
- Blend the soup to a cream.
- Dice the bread and coat it in a mixture of oil and herbs.
- Fry for a while in a dry skillet.
- Serve the cream of tomatoes with croutons.

Lecturer: I hope you have the recipe for a healthy and delicious soup ready. And now some important information. Listen carefully and share your knowledge with others. Draw an illustration for the



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recipe with the health values of the ingredients used to prepare the tomato soup-cream. Take a picture of the illustration and post it on the platform.

Lecturer: Tomatoes are a source of vitamin C, which affects immunity. Tomatoes are low in calories, so you can eat them to your heart's content.

Garlic included in the diet is also great for boosting immunity and helping fight the cold and flu.

Basil is a plant with a unique aroma and taste. It is also used in medicine for its anti-inflammatory or antibacterial properties. Basil also supports the digestive system, relieving flatulence and stimulating the secretion of digestive juices.

The use of olive oil reduces the risk of cardiovascular disease, diabetes and hypertension.

III. Final part

1 Distribute tasks to be completed at home.

Lecturer: With the help of parents, grandparents or older siblings, cook tomato cream soup for Sunday lunch. Enjoy!

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