DIDACTIC UNIT.	ERASMUS +:	THE A	TMOSPHERIC TI	ME
CLA\$\$ GROUP:	DURATION:	PERIOD:		TEACHER\$:
Great group. All levels	2 days	All the school year		Teachers and school specialists
AREA\$ INVOLVED:		TITLE:	ta Liot	MINA
Catalan language		We cook the seasons!		
Maths				
Artistic education			-***	and the second s
LEARNING OBJECTIVE	1\$:	CAPACITIE\$/	CONTENTS OF	EVALUATION CRITERIA:
		COMPETENCES.	AREA\$:	
1. To enjoy the activity				1. Enjoy the activity
2. To behave properly during the development		C: I,II,IV	1. The ingredients	2. It behaves correctly
of the workshop		C: 2,5,6,7	2. The utensils	3. Has cleaning and hygiene habits
3. To carry out a hygiene habit before			3. Workshop planning	 Identify and prepare the ingredients Plan the exit
beginning4. To identify and prepare the ingredients			4. The seasons	 6. Identify the products
5. To plan the exit to make the purchase			5. The temperatures	7. Plan the process of preparing the recipe
6. To identify the necessary products listed in the				8. Identify and prepare the utensils
list				9. Adjust the space
7. To plan the process of preparing the recipe				10. Use the material correctly
8. To identify and prepare kitchen utensils				11. Collect the ingredients and clean the
9. To adapt the space to carry out the				utensils
workshop				12. Leave the space sorted
10. To use the appropriate material at the right time				 Write the ingredients, utensils, and the preparation of the recipe
11. To collect the ingredients and clean the				14. Experience the temperature difference
utensils				15. Associate each recipe to a station
12. To leave space in a correct state				16. Taste all recipes
13. To write the ingredients, the utensils and the				17. Establish a preference order
preparation of the recipe correctly.				18. Compare the different ingredients
14. To experiment the temperature difference				19. Relate the common ingredients
between recipes and others 15. To associate each recipe to the corresponding				20. Scheme the steps of the recipe
15. To associate each recipient	pe to the corresponding			
16 To taste all the recipes				

- To taste all the recipes
 To establish an order of taste preference
 To compare the different ingredients used in

recipes

19. To relate common ingredients to all recipes

20. To schematize the steps to make the recipe

DESCRIPTION OF THE ACTIVITIES:

1. Make a concept map with the necessary ingredients and utensils.

2. Go shopping: look at the refrigerator if we have the necessary ingredients, plan the exit, save the purchase to the corresponding place. 3. Make the recipe: put in the car everything necessary (utensils and ingredients), prepare the space to carry out the workshop, perform hygiene habits to start, prepare the recipe following the conceptual map and the steps to follow, collect All the material, leave the space collected and clean.

4. Tasting party. Eat the recipe and talk about it

MATERIALS RESOURCES

Ingredients Utensils Computer and printer Blackboard Shopping bag Job listings Concept map Fungible school supplies Photos and images Decoration of the seasons

ORGANITZATION

The school is divided into four groups, each one will make a prescription assigned a season of the specified time.

The preparation of the recipes will take place during the afternoon of Monday and Tuesday morning.

The party and sharing of all the recipes, afternoon on Tuesday.

Practicing students will decorate the tables

CAPACITIES: I. Being and acting independently // II. Think and communicate // III. Discovered and taken initiative // IV. Living and Living the World

COMPETENCES: 1.Comunicativa lingüística y audiovisual // 2.Artística y cultural // 3.Traducción de la información y competencia digital // 4.Matemática // 5. Aprender a aprender // 6.Autonomía y iniciativa personal // 7. Knowledge and interaction with the physical world // 8. Social and citizen