

EPISODE 3: 1988: LILY

Unit focus: English Year level: Years 3–6

EPISODE CLIP: FOOD AND CHORES

ACTIVITY 3: RICE-PAPER ROLL RECIPES

Subthemes: Celebrations; Food; Multiculturalism

Discover

The rice-paper rolls in this clip are made with specific ingredients. Ask students to list the
ingredients they see in the clip. Make a class list and add any key ingredients students may have
missed. Locate Vietnamese recipes online, in a cookbook or by asking friends and family, and
discover what ingredients are needed to make rice-paper rolls.

Reflect

- Ask students to find and adapt recipes for rice-paper rolls.
- Students can create a procedural text highlighting the ingredients and method in making their own
 rice-paper rolls. Encourage students to adapt some of the ingredients to suit their own tastes; a
 student who is vegetarian may choose a selection of vegetables to fill their roll. Students should
 also be encouraged to create a name for their personalised roll. Conduct a master chef
 competition to see who creates the best roll.

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Student Activity Sheet E3.3: My recipe

EPISODE 6: 1958: MICHAELIS

Unit focus: English Year level: Years 3–6

EPISODE CLIP: A GREEK GARDEN

ACTIVITY 4: GREEK GARDENING

Subthemes: Chores, business and employment; Food; Multiculturalism

Discover

 Michaelis's family places great importance on keeping an extensive domestic garden to meet the family's needs. Discuss this with the class, focusing on why having a garden is an important



aspect of this story. What relationship does this garden have with Michaelis's family's Greek culture?

- Find out how many students have vegetable gardens at home. These students can tell the class about their garden, what they grow in it and why they have it.
- Explain to the class the concept of the 'kitchen gardens' now found in schools and community areas.

Reflect

Have students find out more about the 'Kitchen gardens program' established by Stephanie
 Alexander. Discuss the possibility of setting up a kitchen garden at the school and have students
 design their ideal kitchen garden. What would they grow? Why have they made these choices?

EPISODE 2: 1998: MOHAMMED

Unit focus: History Year level: Years 3–6

EPISODE CLIP: RAMADAN

ACTIVITY 5: FASTING

Subthemes: Culture; Customs and traditions; Food

Fasting is an important part of religious observances during the month of Ramadan. Participants eat before the sun comes up and after it goes down for an entire month. Families must prepare special foods that will sustain them throughout the day.

Discover

- Encourage students to find out more about the special foods prepared for Ramadan. Ask them to research recipes and list the ingredients. Find the origin of any unknown ingredients and if they are used by any other cultures for special occasions.
- Discuss 'fasting' and its effects on people, particularly young people. Ask the class if they know of other religions and cultures that observe fasting.
- List other Islamic customs. Some suggestions could be women wearing a veil, pilgrimages to Mecca, and praying rituals. Compare these with practices from other cultures.

Reflect

- Ask students to respond to the following focus questions:
 - 1 What types of foods are eaten during Ramadan?
 - 2 Who prepares the food for Ramadan?
 - **3** Why are there restrictions on the times food can be eaten?
 - 4 When can people break their fast? (This question relates to Mohammed's grandmother asking whether he will be able to eat before his cricket tryouts.)
 - 5 How do families celebrate the end of Ramadan?
- Students share their findings in an oral presentation to the class.



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Student Activity Sheet H2.5: Fasting during Ramadan

EPISODE 3: 1988: LILY

Unit focus: History Year level: Years 3–6

EPISODE CLIP: FOOD AND CHORES

ACTIVITY 2: VIETNAMESE FOOD

Subthemes: Chores, business and employment; Customs and traditions; Food

Vietnamese food is diverse, colourful, creative and very inspirational. The cultural diversity of the regions of Vietnam is reflected in the food. Most Vietnamese dishes are created with five main tastes: spicy, salty, sweet, sour and bitter.

Discover

- Ask students to investigate the unique styles of Vietnamese cooking. Refer to 'Vietnamese cuisine' on Wikipedia, http://en.wikipedia.org/wiki/Vietnamese cuisine
- Ask students to find at least three Vietnamese recipes, online or in cookbooks. They should
 research the origins of these recipes and share their research with the class. In the clip, Lily and
 Phoung are making rice paper rolls for the restaurant. Ask students to find the recipe for this dish
 and make some to share.

Reflect

- The recipes and introductions could be collated into a class Vietnamese recipe booklet to
 celebrate Tét, which falls during the full moon prior to the spring planting, usually in late January
 to mid-February. Tét began as a festival to pray for a good year.
- The booklet can be presented electronically or on paper and shared.

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• Student Activity Sheet H3.2: Three recipes



EPISODE 11: 1908: EVELYN

Unit focus: History Year level: Years 3–6

EPISODE CLIP: MR WONG'S EMPORIUM

ACTIVITY 7: THE PRICE OF BREAD

Subthemes: Currency; Food

Discover

- What did a loaf of bread cost back then? In pairs, students research the cost of everyday
 essential items like bread and milk in the early 1900s, and compare it to the cost of the same
 items today. Ask students to conduct an online search and utilise reference books in the library.
- Students can develop a cost-comparison chart by listing the items they have researched and
 converting the pre-decimal amounts into decimal currency. They can use the list on the template
 provided in Student Activity Sheet H11.7 and add other items if they wish. On the chart, include
 images of actual advertisements for these commodities.

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• Student Activity Sheet H11.7: Comparing prices

EPISODE 13: 1888: VICTORIA

Unit focus: History Year level: Years 3–6

EPISODE CLIP: VICTORIA'S FAMILY SUPPER

ACTIVITY 6: FOOD FOR THOUGHT

Subthemes: Food; Social order and education

Self-sufficiency is depicted in the story of Victoria's family through the freehold they maintain in their backyard. What they grew and nurtured is what they ate.

Discover

- 'What is in their garden and what is in your garden?' A comparative look at the type of food available in 1888 and in present times. Discuss the contents of Victoria's family garden. Using an A3 sheet of paper divided into four parts labelled:
 - 1 Garden
 - 2 Store bought
 - 3 Livestock



4 Other.

- Ask students to write the type of food grown, commodities available for purchase, livestock kept in residential areas and other items necessary for life in 1888.
- Make a similar poster to depict where and how students obtain their food today.

Reflect

What are the obvious differences in food origins and food consumption between the two eras?'

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• Student Activity Sheet H13.7: Where does food come from?



Name:	

Student Activity Sheet E3.3 Activity 3: Rice-paper roll recipes Episode 3: 1988: Lily Clip: Food and chores

My recipe

	ter viewing the clip, list the ingredients that Lily and Phoung use to make e-paper rolls.
_	
Fir	nd a recipe for rice-paper rolls. Adapt some of the ingredients to suit your owreste. Create a name for your personalised rice-paper roll.
Ti	tle of recipe:
In	gredients:
_	
_	
_	
_	
— Pr	rocess:
_	
_	
_	
_	



Name:	

Student Activity Sheet H2.5 Activity 5: Fasting Episode 2: 1998: Mohammed Clip: Ramadan

Fasting during Ramadan

а	What types of foods are eaten during Ramadan?
b	Who prepares the food for Ramadan?
С	Why are there restrictions on the times food can be eaten?
d	When can people break their fast? (This question relates back to Mohammed's grandmother asking whether he will be able to eat before his cricket tryouts.)
е	How do families celebrate the end of Ramadan?



Name:	

Student Activity Sheet H3.2 Activity 2: Vietnamese food Episode 3: 1988: Lily Clip: Food and chores

Three recipes

- 1 Research online or in cookbooks to locate at least three different Vietnamese food recipes.
- **2** Find out about the origins and cultural significance of these recipes and make some fact cards about Vietnamese food.
- **3** Your three recipes can be presented as an online booklet or on paper. Use the table below to draft your recipes and diagrams.

Recipe 1	Recipe 2	Recipe 3



Name:	

Student Activity Sheet H11.7 Activity 7: The price of bread Episode 11: 1908: Evelyn Clip: Mr Wong's Emporium

Comparing prices

Check the cost of the items below by researching online or at your school or local library.

Item	Cost in 1900	Cost in 2009
Loaf of bread		
Carton or bottle of milk		
Chocolate bar		
Bag of flour		
Packet of sugar		



Student Activity Sheet H13.7 Activity 6: Food for thought

Episode 13: 1888: Victoria Clip 2: Victoria's family supper

Where does food come from?

What are the commonalities and differences between food origins of 1888 and 2010?

Food origins	Commonalities: 1888–2010	Differences: 1888–2010
Garden		
Store bought		
bougin		
Livestock		
Other commodities		