

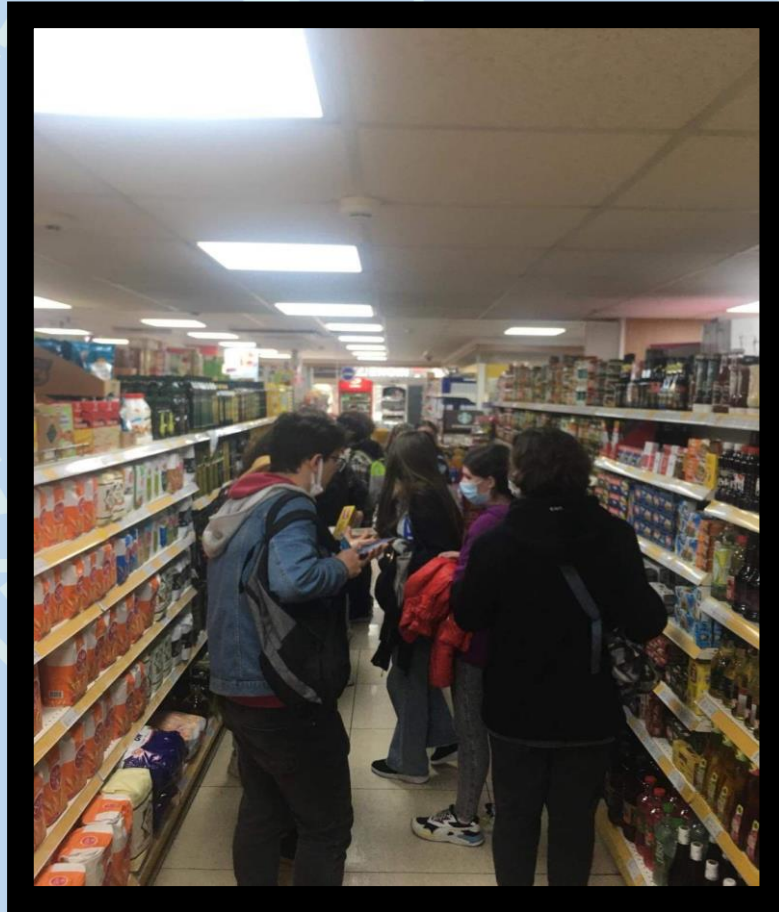
Between 5th-10th April 2022, we had the second mobility of our Project MORE (*Motivation Rules Education*) The name of the Mobility was 'School subjects in our kitchen'.

During the mobility, students prepared national dishes by using knowledge of proportions, percentages and fractions, all with applying measures and weights and chemical processes. Students showed how to prepare a national dish in international groups of 6 in a limited time and with a limited budget. The workshops were conducted under the supervision of Mathematics and Chemistry teachers.

The mobility had 3 stages;

STAGE ONE

How much should I spend today? The simple answer to such type of question is maths. They prepared their budgets based on simple calculations with the help of simple mathematical concepts like Ratio and Percentage, Basic mathematical operations (*addition, subtraction, multiplication, and division*).



STAGE TWO

In the kitchen also, the combination of maths and Chemistry was performed. For cooking or baking anything, a series of steps were followed, telling us how much of the quantity to be used for cooking, the proportion of different ingredients, methods of cooking and how it is related to Chemistry. For example, sugar melting in water is a Physical reaction, but caramelizing sugar is a chemical reaction.



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STAGE THREE

They presented the dishes they had cooked giving information about the reactions and proportions.

