



WHAT IS...

KOSHER



RESTAURANT MAKEOVER

The owners of the Yum Yum Restaurant thought they figured out how to make tons of money. They were in an area with lots of Jews and lots of Jewish restaurants. All the Jewish restaurants were busy with customers. So they looked online for traditional Jewish recipes, and learned how to make them very well.

The restaurant is run by three talented chefs: Chef Chalav, Chef Basar and Chef Dagim. They make all sorts of traditional Jewish foods – like cheese blintzes, pastrami on rye, cheese cake and matzah ball soup. The Yum Yum Restaurant is a 'Jewish style' restaurant. They figured that they'd be packed with all types of Jews too. But they weren't.

The Chefs cannot understand why. After all, they make delicious food and they are all old traditional Jewish recipes. They need your help!



Chef Basar

This is Chef Basar. Chef Basar, whose name comes from the Hebrew word *basar* meaning meat. Chef Basar has recipes for Kugel, pastrami and rye, stuffed cabbage, matza ball soup and Chinese stir fry from his Jewish next door neighbor and his favorite cookbooks.

Chef Chalav

Meet Chef Chalav. Chef Chalav's name comes from the Hebrew word *chalav* which means milk. Chef Chalav makes a vegetable Pizza that is well known throughout the area. Chef Chalav also loves to make delicious pastries and breads. He studied in Israel.





Chef Dagim

And meet Chef Dagim. Chef Dagim's name comes from the hebrew word *dagim* which means fish. Chef Dagim loves to make incredibly scrumptious fish and chips along with gefilte fish and bagels with lox and cream cheese.

The Chefs decide to call in a team to give their restaurant a makeover. Maybe that will bring in new customers. The makeover will overhaul the entire restaurant– the menu and the eating area. You are part of the team to help improve the restaurant.



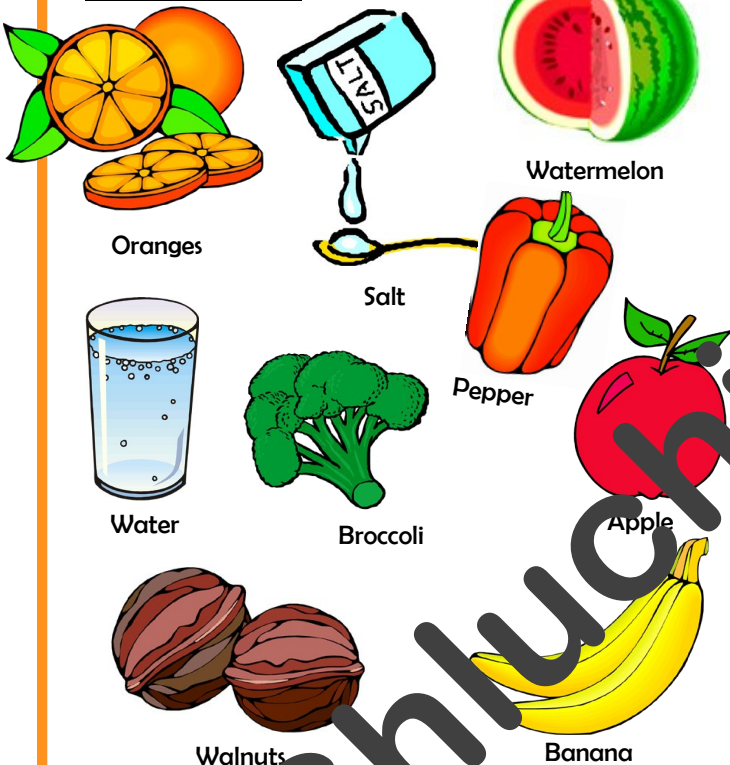
Basics of Kosher

Kosher Facts

- Many foods are always kosher in their natural form.
- Most foods may be kosher depending on how they are prepared.
- Some foods are never kosher.

ALWAYS KOSHER

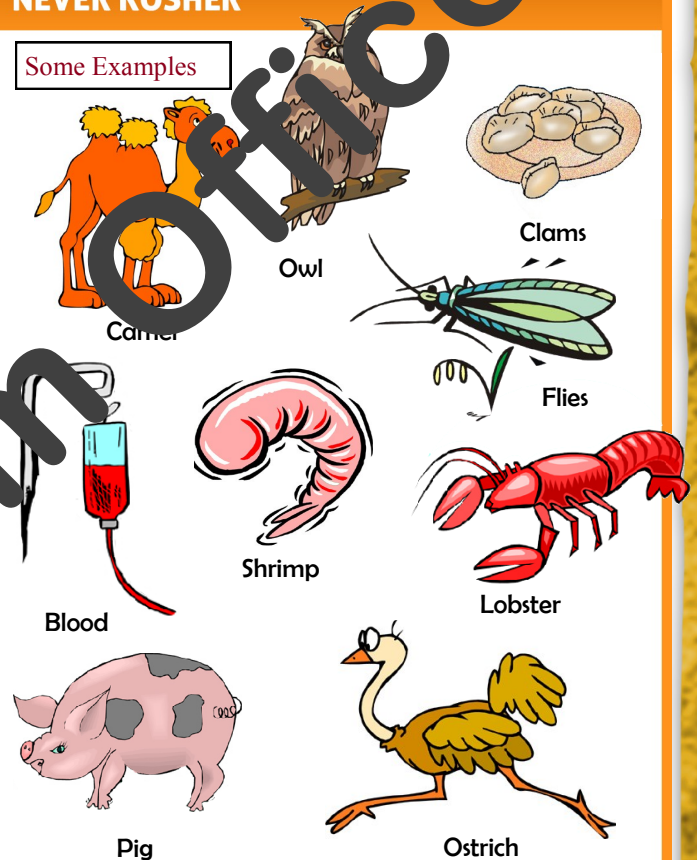
Some Examples



List your own examples

NEVER KOSHER

Some Examples



List your own examples

The Torah talks about what makes an animal kosher in two places: in Leviticus and in Deuteronomy. The wording is slightly different in each place, but the message is the same—there are some animals that may be eaten and others that may not be eaten.

IT'S IN THE TORAH!

You may eat any animal which has a split hoof (cloven hoof) – which is completely split into two hooves if it chews its cud. (Deut 14:6)

These are the animals that you may eat:

Ox, sheep, goat, gazelle, deer, and yachmor, ibex, antelope, buffalo and giraffe.
(Deut 14: 4-5)

But amongst those that chew the cud and those that have a cloven hoof, you must not eat these: (Lev 11:4)

- The **camel** – because it chews the cud, but does not have a (completely) split hoof. It is impure for you. (Lev 11:4)
- The **hyrax** – because it chews the cud, but does not have a (completely) split hoof. It is impure for you. (Lev 11:5)
- The **hare** – because it chews the cud, but does not have a (completely) split hoof. It is impure for you. (Lev 11:6)
- The **pig** – because it has a split hoof which is completely split, but does not chew the cud. It is impure for you. (Lev 11:7)

The Torah states that in order to be kosher, the animal must chew the cud and have split hooves. This means that any animal with paws is definitely not kosher. Similarly, if the animal has no feet at all, such as a snake or an alligator it is definitely not kosher.

Common names for kosher meat are beef and veal.




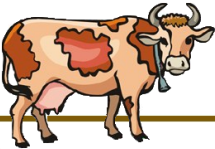

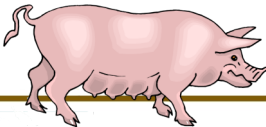



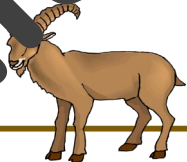

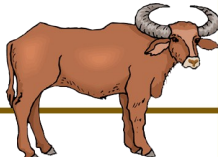
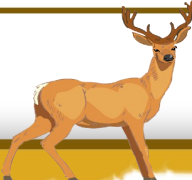
Basics of Kosher

Which animals are Kosher?

The Torah states that in order
for an animal to be kosher it must: 1.

2.

Is it
Kosher?

Zebra		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cow		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Tiger		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Pig		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sheep		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Camel		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Hare		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Goat		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Monkey		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Buffalo		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Deer		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Basics of Kosher

DAIRY PRODUCTS

- If an animal is kosher, then its milk is also kosher.
- Be careful that nothing else is being mixed into the milk.



MILK PRODUCTS

Define Milk Products:

NOT OK

NOT OK

OK TO MIX

Parve PRODUCTS

Define Parve Products: