



# What Is Kosher?

## Curriculum Map

This **What is ... Kosher** program is designed to address the topic of Kosher for students with little or no exposure to its observance. It is presented in a fun and engaging manner. The What is Kosher unit is based on a theoretical story of three restaurateurs who are attempting to cater to Jewish people.

The objective of this segment is strictly to educate the students with regard to what Kashrut is—the angle that we chose to do this from promotes an objective and informative approach that students of all backgrounds can enjoy.

Lesson #	Topic	Description
1	Basic Facts of Kashrut	The meaning of kosher terminology, and interesting facts about Kosher food nowadays.
2	Some Foods are Always Kosher, Some Never Kosher	Going through categories of foods and animals that are naturally kosher, need to be koshered, or never kosher at all.
3	Which Animal Products are Kosher?	The signs of a kosher animal and how we can learn from the characteristics of a kosher animal.
4	Which Poultry Products are Kosher?	Which birds are considered Kosher in the Torah and what we are permitted to eat nowadays. Included is checking eggs for bloodspots.
5	Shechita and Preparation	A general overview of how to slaughter, check, and salt kosher animals.
6	Fish and other Animals from Water	The signs of a Kosher fish and examples of animals with one or neither of those signs.
7	Bugs, Insects, and Creepers	The signs of all bugs, insects, or creepers that make it forbidden to be eaten and the specifics that are permitted.
8	Milk Products	What makes milk Kosher and the laws of separating meat and milk.
9	Preparing Kosher Food: Kosher Ingredients	Going through the steps to preparing kosher food using the information we learned in the previous lessons.
10	Hechsher for Processed Food	The explanation for why we need a hechsher on processed foods and how to identify what's kosher in supermarket.
11	Restaurant	Brainstorming Kosher recipes for different types of foods and designing a new menu.