

Sam's Daily Learning Adventure

Monday, October 6, 2025

Chef

Today's Career Adventure

Complete Daily Learning Plan

Sam explores being a Chef while learning:

Math: Identify numbers - up to 3

ELA: Find the letter in the alphabet: uppercase

Science: Classify objects by two-dimensional shape

Social Studies: What is a community?

Learning Story

Sam becomes a Chef Helper! They'll use all their skills - math, reading, science, and social studies - to help in the Chef's workplace.

Learning Milestones

First Achievement: Earn your Chef Helper Badge

Midway Mastery: Complete your first real Chef task

Final Victory: Receive the Chef Helper Excellence Certificate

Bonus Challenge: Become a Certified Chef Helper Expert

Why This Matters

Real-World Connection:

Your child learns K skills exactly how real Chefs use them every day

Future Readiness:

Building tomorrow's innovators through engaging career-based lessons

Engagement Promise:

Learning disguised as adventure - they won't want to stop!

What Makes Us Different:

Unlike traditional education, every minute connects to a real career, making learning meaningful and memorable

GRADE LEVEL

K

SUBJECTS

4 Core

ACTIVITIES

8 Challenges

Parent Quick Guide

This unified daily plan shows all subjects your child will learn through the lens of being a Chef. Each subject includes example challenges that demonstrate our career-based learning approach. Students can choose different careers while learning the same curriculum skills.

How Career-Based Learning Works

1. Choose your career adventure for the day
2. Complete all learning subjects as a Chef
3. Apply skills in real career contexts
4. Each day brings a new career choice with the same curriculum

Math & Language Arts

Mathematics

Identify numbers - up to 3

Setup: Hi there, Chef Sam! Let's cook up something fun and learn about numbers together!

Chefs use numbers every day to count ingredients for recipes. Today, we'll learn how to identify numbers up to 3, just like a Chef does when preparing food!

Instructional Video

Title: Number song 1-20 for children | Counting numbers | The Singing Walrus

Channel: The Singing Walrus - English Songs For Kids

Duration: 2min 12sec

Your child will watch this educational video to learn the concept before practicing.

Practice Questions

Question 1 (counting)

How many apples are on the table?

- A) 2
- B) 3
- C) 4
- D) 5

Hint: Count each apple carefully.

Question 2 (counting)

How many lemons are in the basket?

- A) 2
- B) 3
- C) 4
- D) 5

Hint: Count each lemon.

Question 3 (counting)

How many mixing spoons are on the counter?

- A) 2
- B) 3
- C) 4
- D) 5

Hint: Look carefully at the spoons.

Question 4 (counting)

How many cupcakes are on the tray?

- A) 2

- B) 3
- C) 4
- D) 5

Hint: Count each cupcake one by one.

Question 5 (counting)

How many Chef hats are on the shelf?

- A) 2
- B) 3
- C) 4
- D) 5

Hint: Count each hat.

Assessment

Assessment Question (counting)

How many bowls are on the counter?

How Chefs Use Math Skills

Now: Count toys and snacks at home just like a Chef counts supplies

Soon: Help with shopping by counting items and understanding prices

Future: Foundation for algebra, statistics, and data analysis

Chefs use math for measuring ingredients and calculating cooking times

English Language Arts

Find the letter in the alphabet: uppercase

Setup: Sage hi there, Chef Sam! Let's cook up something fun!

In the kitchen, Chefs label ingredients, write menus, and organize recipes. They need to know uppercase letters to make labels easy to read. Today, we'll practice finding uppercase letters, just like a Chef!

Instructional Video

Title: Letter Recognition and Identification- Part One: Learn Letters A to E

Channel: SandZ Academy

Duration: 3min 8sec

Your child will watch this educational video to learn the concept before practicing.

Practice Questions

Question 1 (multiple_choice)

The Chef labels a jar 'Sugar'. Which letter is uppercase?

- A) S
- B) u
- C) g
- D) a

Hint: Uppercase letters are bigger and usually at the start of the word.

Question 2 (multiple_choice)

The menu says 'Soup'. Which letter is uppercase?

- A) S
- B) o
- C) u
- D) p

Hint: Check the first letter of the word.

Question 3 (multiple_choice)

The recipe says 'Flour'. Which letter is uppercase?

- A) F
- B) l
- C) o
- D) u

Hint: Uppercase letters are the biggest in the word.

Question 4 (multiple_choice)

The Chef writes 'Milk' on a bottle. Which letter is uppercase?

- A) M
- B) i
- C) l
- D) k

Hint: Uppercase letters are at the start of the word.

Question 5 (multiple_choice)

The Chef organizes the pantry with a sign that says 'Rice'. Which letter is uppercase?

- A) R
- B) i
- C) c
- D) e

Hint: Uppercase letters are used at the start of the word.

Assessment

Assessment Question (multiple_choice)

The Chef writes 'Bread' on a bag. Which letter is uppercase?

- A) B
- B) r
- C) e
- D) a

How Chefs Use Reading & Writing Skills

Now: Read signs and labels just like a Chef reads important information

Soon: Write notes and stories about your day

Future: Strong communication skills for any career

Chefs read and write recipes and create new menu descriptions

Learning Approach

Each skill is practiced through the Chef career context, making learning engaging and relevant to real-world applications.

Science & Social Studies

Science

Classify objects by two-dimensional shape

Setup: Hi there, Chef Sam! Let's cook up something fun as we learn how to classify shapes, just like professional Chefs do!

Shapes are everywhere in the kitchen! Chefs use them to sort ingredients and tools. Today, we'll learn how to classify objects into groups based on their shapes, like circles, squares, triangles, and rectangles. This skill helps chefs organize their workspace and cook more efficiently!

Instructional Video

Title: Properties of 2D Shapes | Sides and Corners of 2D Shapes

Channel: Tutoring Hour

Duration: 3min 17sec

Your child will watch this educational video to learn the concept before practicing.

Practice Questions

Question 1 (multiple_choice)

What shape is this pizza slice?

- A) Circle
- B) Square
- C) Triangle
- D) Rectangle

Hint: Think about how many sides and corners this shape has.

Question 2 (multiple_choice)

What shape is this frying pan?

- A) Triangle
- B) Circle
- C) Square
- D) Rectangle

Hint: Look at the round edge of the frying pan.

Question 3 (multiple_choice)

What shape is this chocolate bar?

- A) Square
- B) Circle
- C) Rectangle
- D) Triangle

Hint: Look at the long sides of the chocolate bar.

Question 4 (multiple_choice)

What shape is this cutting board?

- A) Square
- B) Circle
- C) Triangle
- D) Rectangle

Hint: Look at the equal sides of the cutting board.

Question 5 (multiple_choice)

What shape is this cookie?

- A) Square
- B) Circle
- C) Triangle
- D) Rectangle

Hint: Look at the round edge of the cookie.

Assessment

Assessment Question (multiple_choice)

What shape is this pancake?

- A) Triangle
- B) Circle
- C) Square
- D) Rectangle

How Chefs Use Science Skills

Now: Observe and sort objects by shape and size

Soon: Conduct simple experiments at home

Future: Scientific thinking for problem-solving

Chefs use science to understand how ingredients change when cooked

Social Studies

What is a community?

Setup: Hi there, Chef Sam! Let's cook up something fun and learn about communities!

A community is a group of people who live, work, or help each other. Chefs are part of the community because they cook food for people and work with others to make meals. Let's learn how chefs collaborate with their community!

Instructional Video

Title: Your Community | Types of Community - Social Studies for Kids | Kids Academy

Channel: Kids Academy

Duration: 4min 15sec

Your child will watch this educational video to learn the concept before practicing.

Practice Questions

Question 1 (true_false)

True or False: Chefs are part of the community because they help feed people.

Hint: Think about how chefs help others.

Question 2 (multiple_choice)

What do chefs do to help their community?

- A) Cook food for people
- B) Play music for people
- C) Build houses for people
- D) Drive buses for people

Hint: Think about what chefs do in the kitchen.

Question 3 (fill_blank)

A community is _____ of people who work and help each other.

- A) answer
- B) result
- C) solution
- D) a group

Hint: Think about the word we use for people working together.

Question 4 (true_false)

True or False: A Chef's team in the kitchen is a community.

Hint: Think about how they work together.

Question 5 (multiple_choice)

Who is part of a Chef's community?

- A) Farmers
- B) Doctors
- C) Lifeguards
- D) Astronauts

Hint: Think about who grows the food chefs use.

Assessment

Assessment Question (true_false)

True or False: A community is a group of people who work and help each other.

Other Career Adventures Available

The same skills can be learned through any of these career adventures:

Doctor

Artist

Athlete

Teacher

Firefighter

Scientist

Daily Learning Goals

Complete all 4 subjects (Math, ELA, Science, Social Studies)

Explore career of Chef

Apply curriculum skills in real-world contexts

Extension Activities & Resources

EXPERIENCE: Real-World Roleplay

Use newly learned skills in narrative workplace scenarios • Make workday decisions

Chef Sam's Day at Work

You are Chef Sam, helping in the kitchen to prepare meals for hungry customers. Your job today is to work with your team, count ingredients, and make sure every recipe is perfect.

YOUR MISSION

You arrive at your Chef job and put on your apron and chef hat. The kitchen smells delicious, and everyone is busy preparing meals. Your job today is to count ingredients, follow recipes, and help the team create tasty dishes.

Challenge 1: Count eggs for recipe

Challenge 1: Your coworker asks you to count the eggs for a recipe. You see three eggs on the table. What do you do?

CHOOSE YOUR ACTION:

- ☒ A) I would count the eggs carefully to make sure there are 3.
- ☐ B) I would ignore the eggs and look for something else.
- ☐ C) I would guess how many eggs and tell my coworker.
- ☐ D) I would ask someone else to count the eggs for me.

Hint: Think about how Identify numbers - up to 3 can help you count the eggs correctly.

Outcome: You counted the eggs carefully and confirmed there are 3. Your coworker thanks you, and the recipe is ready to go!

Key Learning: You learned that counting numbers up to 3 helps you make sure recipes are correct.

Challenge 2: Organize plates for tables

Challenge 2: You need to organize plates for a small table. Each table needs 2 plates. How do you solve this?

CHOOSE YOUR ACTION:

- ☐ A) I would put 3 plates at the table.
- ☒ B) I would put 2 plates at the table.
- ☐ C) I would put 1 plate at the table.
- ☐ D) I would leave the table empty.

Hint: Remember that each table needs 2 plates. Use your Identify numbers - up to 3 skills to solve this.

Outcome: You placed 2 plates at the table, just like the team needed. The table is ready for the guests!

Key Learning: This shows that knowing numbers helps you organize items correctly in the kitchen.

DISCOVER: Curiosity-Driven Exploration

Discover surprising ways careers use newly learned skills • Spark wonder and curiosity

Field Trip: Identify Numbers - Up to 3 at the Cooking Competition

Discover how Chefs use Identify Numbers - Up to 3 at the Cooking Competition!

WELCOME EXPLORER

Welcome to the Cooking Competition, Chef Sam! Let's cook up something fun!

Recipe Creation Station

Explore how Chefs use numbers to measure ingredients.

ACTIVITY:

Sam needs to measure ingredients to help a Chef prepare cookie dough. Count the eggs needed!

How many eggs are there?

Hint: Let's count together and point to each egg: 1, 2, 3!

HOW CHEFS USE THIS SKILL

Chefs count ingredients to make sure they use the right amount. Here, the Chef needed 3 eggs.

Order Up Station

Discover how Chefs identify numbers for customer orders.

ACTIVITY:

A customer ordered 2 salads. Sam checks how many plates of salad are prepared.

How many plates are ready?

CHOOSE YOUR ANSWER:

A) 1

B) 2

C) 3

D) 0

Hint: Count each plate and match it to the order: 1, 2.

HOW CHEFS USE THIS SKILL

Chefs need to count plates to make sure they match the order. Here, there were 2 plates for 2 salads.

Garnish Station

Help Chefs decorate dishes with the right amount of garnish.

ACTIVITY:

A Chef needs 1 sprig of parsley on each plate. Sam must count to place the right amount.

How many parsley sprigs are in the bowl?

Hint: Look for just one parsley sprig. Count: 1!

HOW CHEFS USE THIS SKILL

Chefs use counting to add the correct number of garnishes. Here, the dish needed 1 sprig of parsley.

Dessert Topping Station

Chefs need the right number of toppings for each dessert.

ACTIVITY:

The Chef needs 3 strawberries for each cake. Sam counts to make sure the right amount is used.

How many strawberries are there?

Hint: Point to each strawberry and count: 1, 2.

HOW CHEFS USE THIS SKILL

Chefs count toppings to ensure every dessert looks and tastes perfect. Here, there were 2 strawberries.

Other Career Adventures Available

The same skills can be learned through any of these career adventures:

Doctor

Artist

Athlete

Teacher

Firefighter

Scientist

Parent Resources & Success

Continue Learning at Home

- Ask Sam to show you what a Chef does
- Practice today's skills during daily activities
- Look for Chefs in your community
- Read books about Chefs together
- Discuss how different careers use the same skills

Celebrate Success!

When Sam completes this lesson, they will have:

Learned how Chefs use all 4 core subjects
Practiced real-world applications of curriculum skills
Explored a potential career path
Built confidence through hands-on learning
Connected academic concepts to real careers

Daily Learning Summary

Complete all 4 subjects (Math, ELA, Science, Social Studies)
Explore career of Chef
Apply curriculum skills in real-world contexts

Quality Assurance & Standards

Common Core Aligned
State Standards Met
STEM Integrated
Social-Emotional Learning

Assessment: Adaptive assessments that grow with your child

Progress: Real-time dashboard shows exactly what your child is learning

Subscription: basic tier • standard path • standard mode