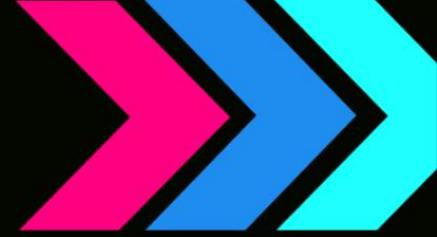


# MAKE LEARNING FUN!



## 10 high-interest passages & activities themed to make learning engaging!

**HISTORY OF THE TAMALE**  
The history of tamales dates back to 8000 BC. These little bundles of corn were not just tasty; they were easy to carry. The Aztec warriors carried tamales into battle and used them as an energy-packed food that could be portable. Mayan and Incan civilizations also loved tamales for feasts and festivals.

**HISTORY OF THE TAMALE**  
Name: \_\_\_\_\_

1. How do historians believe tamales arrived in the US?  
a) They were brought in through Spanish explorers.  
b) Mexican migrants brought them while picking cotton.  
c) Soldiers from the US-Mexican War introduced them.  
d) Both B and C.

2. According to the list of events, which came first in the history of the tamale?  
a) Soldiers returning from the US Mexican War brought them.  
b) People picking cotton from while picking cotton.  
c) Mary Sue Milliken started making them.  
d) Aztecs ate tamales fighting wars and.

3. What does the word portable most likely mean in the passage?  
a) Heavy and difficult to move.  
b) Able to be carried easily.  
c) Needing to be refrigerated.  
d) Cooked in a special way.

4. Why did some cities ban street vendors selling tamales in the early 1900s?  
a) Tamales were too expensive.  
b) Vendors were selling too many tamales.  
c) Tamales were considered unhealthy.  
d) They were not popular enough.

5. What is the main idea of the article?  
a) Tamales have an interesting history and are still around today.  
b) Tamales were banned from some cities.  
c) The Aztecs ate tamales in battle.  
d) Grinding corn makes delicious tamales.

6. Why did Aztecs carry tamales into battle?  
a) They were used as weapons.  
b) They were easy to carry and provided energy.  
c) They were used for celebrations.  
d) They were good for families.

Write A, B, C, or D in each box.

**CALIFORNIA CUISINE**  
California Cuisine changed how people think about food and encouraged chefs to use fresh, locally grown ingredients instead of processed or frozen foods. It promoted sustainable farming. This protects the soil, replaces what's lost, and treats animals fairly. This movement began as a response to food changes after World War II. By the 1950s and 1960s, better refrigeration made frozen meals and TV dinners popular.

**CALIFORNIA CUISINE**  
WORD BANK:  
• sustainable  
• organic  
• local  
• convenient

**CROSSWORD:**  
Across: PHILOSOPHY, SUSTAINABLE, ORGANIC, CONVENIENT  
Down: RESTAURANT, LOCAL, ORGANIC

**KFC IN JAPAN?**  
When you think of KFC, you probably picture an American fast-food chain. But in Japan, it's a Christmas tradition! Every December 24th, KFC restaurants have their busiest day of the year. They sell 5-10 times more than usual. Families pre-order months in advance to get a bucket of fried chicken. But how did this tradition start?

It began in the 1970s. Colonel Sanders, the founder of KFC, visited Japan. He saw that Christmas wasn't celebrated the same way as in America. Takeshi Okawara, a Japanese man who worked for KFC, was an American truck driver. He thought fried chicken would be even better because it was easy to eat. Another reason was that fried chicken was rare, fried chicken, salad, and cake. Today, 3.6 million people still use its famous bucket. Takeshi Okawara's sales idea turned into a Christmas tradition.

**KFC IN JAPAN?**  
Match up each question with the correct answer by coloring each match a different color.

1. Why do KFC restaurants in Japan sell more food on December 24th?	4. Why did fried chicken become Japan's Christmas meal instead of turkey?	A. His white beard and glasses made him look like Santa Claus.	D. Turkey was rare in Japan, so fried chicken was the next best option.
2. How did Takeshi Okawara convince people that KFC was a Christmas tradition?	5. How did KFC encourage people to order Christmas meals?	B. They introduced special holiday meal packs with chicken, salad, and cake.	E. He claimed it was an American tradition and dressed as Santa Claus.
3. Why did Colonel Sanders' appearance help KFC's Christmas marketing?	6. How did Takeshi Okawara's idea impact KFC in Japan?	C. KFC became a Christmas tradition, and he later became CEO.	F. Eating KFC for Christmas became a popular holiday tradition.

Name: \_\_\_\_\_

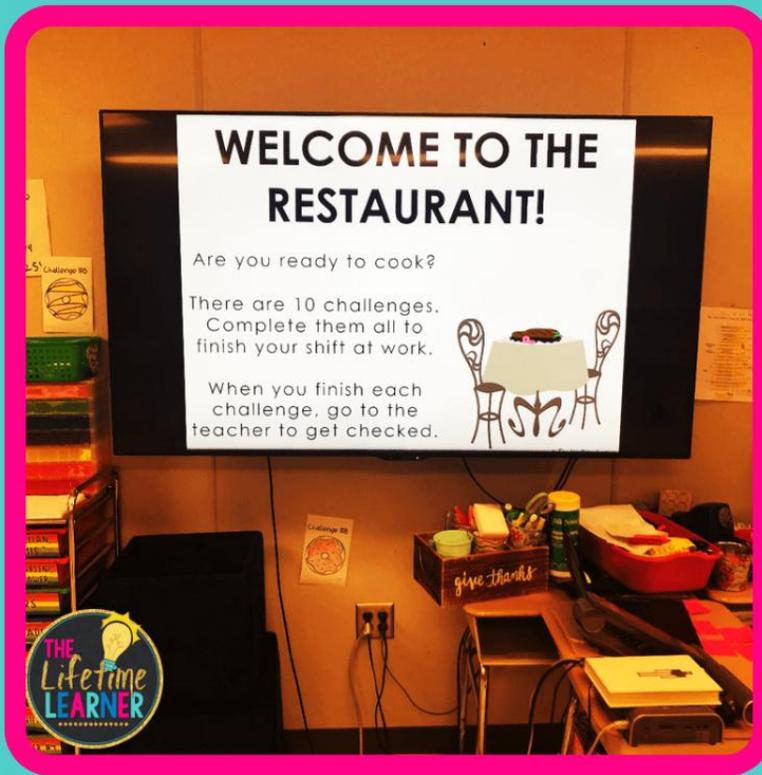
THE LIFETIME LEARNER

You can use these passages:

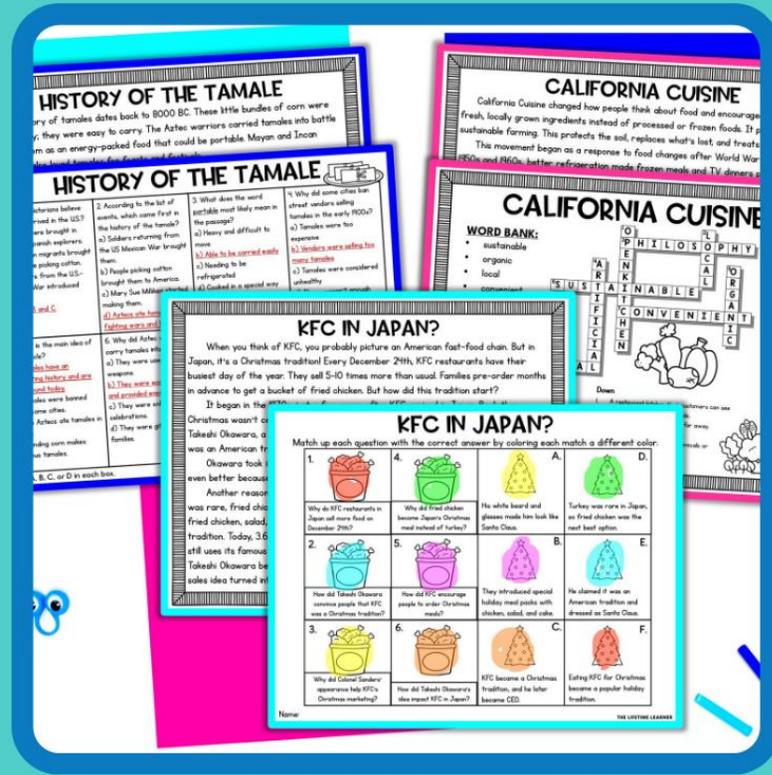
- for classroom transformations
- during your ELA block
- as partner/small group activities
- skill practice
- as assessments
- for test prep
- remediation
- enrichment
- themed days
- fast finisher activity
- and more!

# WHAT'S AN ADD-ON PACK?

You can use this resource two ways:



Use the reading passages to supplement your Chef Room Transformation



OR use these reading passages for students to enjoy during your ELA block on a regular day

**You don't have to do a room transformation to use this resource. These 10 passages are no-prep and print & go. Use them anytime during your ELA block!**



# 2 Versions of Every Passage Included for Students

## CALIFORNIA CUISINE

California Cuisine changed how people think about food and encouraged chefs to use fresh, locally grown ingredients instead of processed or frozen foods. It promoted sustainable farming. This protects the soil, replaces what's lost, and treats animals fairly.

This movement began as a response to food changes after World War II. By the 1950s and 1960s, better refrigeration made frozen meals and TV dinners popular, especially as more women entered the workforce. While convenient, these meals lacked flavor and nutrition. Some chefs rejected them and pushed for high-quality cooking.

Alice Waters, founder of *Chez Panisse* in 1971, led this movement. She worked with local farmers to get the freshest ingredients and taught young chefs to respect food. Her philosophy? Fresh ingredients don't need artificial flavors or heavy seasoning.

Wolfgang Puck helped make California Cuisine mainstream. His restaurant, *Spago*, introduced the open kitchen. It was where diners could watch their food being prepared. He also added global flavors from around the world to his dishes.

## CALIFORNIA CUISINE

One of the most important food movements is known as California Cuisine. This movement changed the way people think about food and encouraged chefs to use locally grown ingredients. Instead of relying on processed or frozen foods, chefs focused on sustainable farming. This means taking care of the soil, replacing what is lost, and treating animals humanely.

The movement didn't happen overnight. It was actually a reaction to how food had changed after World War II. During the 1950s and 1960s, advances in refrigerator technology made it easy to freeze and store food for long periods. At the same time, more women entered the workforce. This led to the rise of TV dinners and prepackaged meals. While these frozen meals were convenient, they lacked flavor and nutrition. Some chefs rejected this idea and wanted to bring back fresh, high-quality cooking.

The California Cuisine movement began with Alice Waters. She was a chef who believed in cooking with fresh ingredients. In 1971, she opened *Chez Panisse*, a restaurant in Berkeley, California. Waters connected with farmers to get ingredients at the peak of ripeness. She also trained young chefs, teaching them how to respect food. Her philosophy was simple: If you start with fresh ingredients, you don't need to add a lot of extra seasonings or artificial flavors. This idea inspired chefs across the country to move away from processed foods.

Wolfgang Puck was the first chef to make California Cuisine mainstream. He introduced the concept of an open kitchen. This is where diners could watch their food being prepared. Puck also added global flavors from around the world to his dishes. His restaurant, *Spago*, became one of the most famous restaurants in Los Angeles.

Thomas Keller took California Cuisine to the highest level. His restaurant, *The French Laundry*, has been named the best restaurant in the world twice! Keller's dishes are known for being beautifully plated, creative, and made from the best ingredients available. He proved California Cuisine wasn't just about freshness; it could be elegant too.

Today, the ideas of fresh and local food are more popular than ever. Many restaurants work closely with farmers, and grocery stores offer organic options. Chefs continue to fine-tune their cooking to make sure that food is not only delicious but also good for the environment.

THE LIFETIME LEARNER

## SOUP STARTED THE RESTAURANT BUSINESS

For as long as people have eaten, someone has been selling food. In ancient times, travelers stopped at inns for meals, while people in cities gathered at taverns for drinks and food. Cafés became popular for serving coffee and tea. But none of these places focused on full meals. The idea of a restaurant changed everything.

The first true restaurant appeared in Paris, France. In 1765, A. Boulanger opened a shop serving soups and broths. Lamb leg soup was a favorite. The idea of dining out was exciting and new. The word "restaurant" comes from the Latin "*restaurare*," meaning "to renew." That's exactly what restaurants do: they refresh and renew people.

In 1782, *La Grande Taverne de Londres* became Paris's first fancy restaurant. It was opened by Antoine Beauvilliers, a chef and writer who made Paris a fine-dining destination. Even today, Paris is home to some of the world's most famous restaurants.

Restaurants have evolved in many ways. Some focus on quick, casual meals, while others offer multi-course dining. There are even entire restaurants dedicated to soup,

## SOUP STARTED THE RESTAURANT BUSINESS

For as long as people have eaten meals, someone has been selling food. In ancient times, travelers stopped at inns for a warm meal. Meanwhile, people in cities gathered at taverns to enjoy drinks with food on the side. But these were both places where you would sleep at and stay the night. Cafés became popular for serving coffee, tea, and small bites to snack on. However, these places did not serve full meals. The idea of a dedicated restaurant, where people went just to enjoy a good meal, was a game-changer.

That first true restaurant appeared in Paris, France, which makes sense since the French are still famous for their restaurants today. In 1765, a man named A. Boulanger opened a small shop that specialized in soups and broths. His most famous dish was lamb leg soup, and it became a customer favorite. At the time, many people ate meals at home or in taverns. This made the idea of a place just for dining out new and exciting. Many people wanted to try it out.

The word "restaurant" comes from the Latin word "*restaurare*," which means "to renew." That's exactly what restaurants do. They renew people's energy while filling their bellies.

**Differentiate and give your students the version best for them!**

# CENTER 1

## Multiple Choice

**HISTORY OF THE TAMALE**  
 The history of tamales dates back to 8000 BC. These little bundles of corn were so tasty, they were easy to carry. The Aztec warriors carried tamales into battle and used them as an energy-packed food that could be portable. Mayan and Incan civilizations also loved tamales for feasts and festivals.  
 So, what is it? It starts with masa: a dough made from ground corn and water. The masa is spread onto a wrapper (a corn husk or banana leaf) and stuffed with fillings. Tamales are filled with meats, spices, and vegetables. There are also sweet tamales filled with fruits, cinnamon, or chocolate. Once wrapped, tamales are steamed until soft.

### HISTORY OF THE TAMALE

Name: \_\_\_\_\_

1. <b>D</b> 	2. <b>D</b> 	3. <b>B</b> 	4. 
5. 	6. 	7. 	8. 

THE LIFETIME LEARNER

- How do historians believe tamales arrived in the US?
- They were brought in through Spanish explorers.
  - Mexican migrants brought them while picking cotton.
  - Soldiers from the US-Mexican War introduced them.
  - Both B and C.

1.



- According to the list of events, which came first in the history of the tamale?
- Soldiers returning from the US Mexican War brought them.
  - People picking cotton brought them to America.
  - Mary Sue Milliken started making them.
  - Aztecs ate tamales when fighting wars and battles.

2.



Hands-On Center:

Students choose A, B, C, or D on each card.



No Prep Printable Worksheet!

# CENTER 2

## Crossword Puzzle

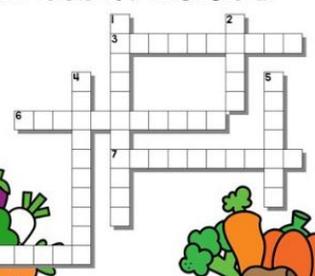
### CALIFORNIA CUISINE

How people think about food and encouraged chefs to use fresh ingredients instead of processed or frozen foods. It promoted local farmers to get the freshest ingredients. This protects the soil, replaces what's lost and treats animals fairly.

**WORD BANK:**

- sustainable
- organic
- local
- convenient
- artificial
- open kitchen
- philosophy
- global

**CALIFORNIA CUISINE**





THE LIFETIME LEARNER

**1 DOWN**

A restaurant kitchen that customers can see while their food is being made.

**3 ACROSS**

A set of ideas or beliefs about how something should be done.

**6 ACROSS**

Using resources in a way that does not harm the environment and can continue for a long time.

Hands-On Center:

Students use the clue cards to fill in the crossword puzzle.



No Prep Printable Worksheet!

# CENTER 3

## Compare & Contrast

### WORKING IN A RESTAURANT

When you work in a restaurant, you'll find there are many different jobs. Two "back-house" positions are the host/hostess and the server. While they have different abilities, they must work together to create a great experience. The host/hostess is the first person guests see when they walk in. They greet guests, take reservations, and walk them to the table with menus. They also manage wait lists and check to make sure tables are given out fairly to servers. Servers also handle payments and customer payments before guests leave. They may take reservations, and assist with seating requests. Once guests are seated, the server (waiter or waitress) takes over. They take orders, deliver meals, and check on guests. Servers also handle payments when customers finish. Their job requires attention to detail because they work closely with the kitchen, and provide service to the people eating. Hosts and servers provide great customer service, solve problems, and communicate with customers. Hosts take that is organized checks that tables are seated evenly. This prevents the restaurant from getting overwhelmed. In turn, servers keep things moving so that guests can be seated quickly. When hosts and servers work together, the restaurant runs smoothly. Guests get their food faster, and everyone has a good time.

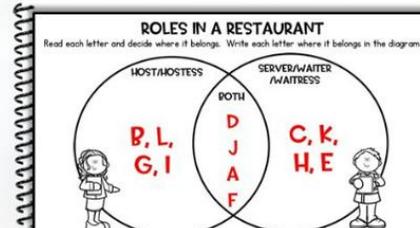
Host / Hostess	Server	Both
		
Welcomes guests as they enter the restaurant B.	Communicates with the kitchen A.	Writes down or enters customer food and drink orders C.
Takes reservations and answers customer questions I.		Makes sure customers are satisfied and refills drinks E.

### Hands-On Center:

Students sort the details where they belong by comparing and contrasting.

### ROLES IN A RESTAURANT

Read each letter and decide where it belongs. Write each letter where it belongs in the diagram.



Communicates with the kitchen A.	Welcomes guests as they enter the restaurant B.	Writes down or enters customer food and drink orders C.	Makes sure guests have a positive dining experience D.
Makes sure customers are satisfied and refills drinks E.	Helps handle complaints, incorrect orders, or requests F.	Keeps track of how long tables take and updates waiting guests G.	Gives guests their check and collects payment H.
Takes reservations and answers customer questions I.	Can handle seating arrangements, assign tables or add extra seats J.	Brings meals and beverages from the kitchen to the table for servers K.	Decides where customers will sit and balances tables for servers L.

## No Prep Printable Worksheet!

# CENTER 4

## Puzzles

### STARTING THE RESTAURANT BUSINESS

When people have eaten, someone has been selling food. In ancient times, people ate at inns for meals, while people in cities gathered at taverns for drinks and food. Cafés became popular for serving coffee and tea. But none of these places served full meals. The idea of a restaurant changed everything. The first true restaurant appeared in Paris, France. In 1765, A. Boulanger opened a serving soups and broths. Lamb leg soup was a favorite. The idea of dining out was new. The word "restaurant" comes from the Latin "restaurare," meaning "to renew." That's exactly what restaurants do: they refresh and renew people. In 1782, La Grande Taverne de Londres became Paris's first fancy restaurant. It was opened by Antoine Beauvilliers, a chef and writer who made Paris a fine-dining destination. Even today, Paris is home to some of the world's most famous restaurants. Restaurants have evolved in many ways. Some focus on quick, casual meals, while others offer multi-course dining. There are even entire restaurants dedicated to soup, serving warm bowls for a comforting lunch. It's amazing to think that one small soup shop in 1765 led to an entire industry. Now, in every country and serve every type of food possible. Whether you're craving pizza, sushi, or burgers, there's a restaurant ready to serve you!

#1 What types of places did people go to for food before restaurants existed?	Inns, taverns, and cafés E.
#2 Where and when did the first true restaurant open?	In Paris, France, in 1765 C.
#3 What was A. Boulanger's restaurant known for serving?	Soups and broths, especially lamb leg soup. G.

### Hands-On Center:

Students put each 2-piece puzzle together.

### SOUP STARTED THE RESTAURANT BUSINESS

Write the correct letter in each box.

#1 What types of places did people go to for food before restaurants existed?	E	#7 What is an example of a restaurant that focuses on one type of food?	B
#2 Where and when did the first true restaurant open?	C	#8 What is amazing about how restaurants have grown since 1765?	F
#3 What was A. Boulanger's restaurant known for serving?	G	Choose a letter that goes in each blank.	
#4 What does the word "restaurant" mean, and where does it come from?	A	A. It comes from the Latin "restaurare," which means "to renew."	
#5 Who opened Paris's first fancy restaurant and what was it called?	H	B. Zoupi, which serves soups for a quick and comforting meal.	
#6 How have restaurants changed over time?	D	C. In Paris, France, in 1765	

D. Some focus on quick meals, while others offer multi-course dining.  
 E. Inns, taverns, and cafés  
 F. A single soup shop led to restaurants in every country.  
 G. Soups and broths, especially lamb leg soup.  
 H. Antoine Beauvilliers opened La Grande Taverne de Londres in 1782.

## No Prep Printable Worksheet!

# CENTER 5

## Fill in the Chart

### UNION OYSTER HOUSE

...there's a restaurant for everyone. Some have been around for decades, while others are new eateries to try pop up every month.

...is famous for its cured meats. After 30 days of curing, the meat is sliced and served. (meat by using salt and spices over time to make it taste better). The pastrami and corned beef become delicious. Founded in 1888, the Katz family later became the owners. With a huge Jewish population in the Lower East Side, Katz's Deli became a hotspot for the next generation. It was popular after it was in the movie *When Harry Met Sally* in the 1980s. You can even get them shipped to you from New York City. You can even get them shipped to you from New York City.

The Union Oyster House, America's oldest restaurant, has served customers since 1826. Guests love their oysters. Colonialists gathered there after arriving in Boston. Some of Boston's political agreements took place within its walls. Records exist of how it was built which adds to its mystery. The building was a goods store before becoming the restaurant it is today. Famous guests include John F. Kennedy and John F. Kennedy have dined here.

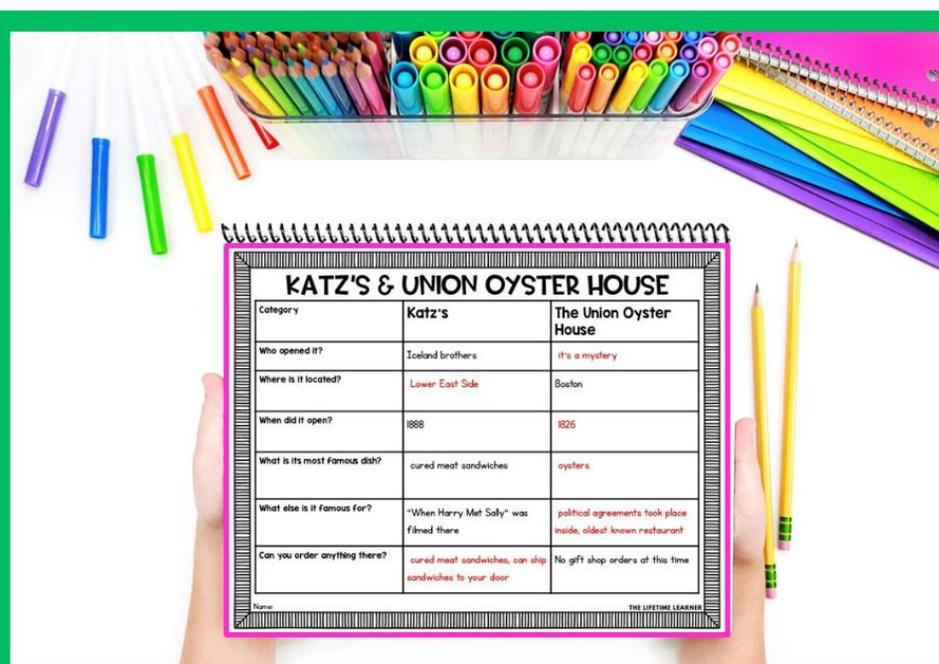
Across the country, restaurants cater to every taste. Katz's Deli and the Union Oyster House are two standout choices that will serve their dishes for you.

### KATZ'S & UNION OYSTER HOUSE

Category	Katz's	The Union Oyster House
Who opened it?	Iceland brothers	It's a mystery
Where is it located?	Lower East Side	Boston
When did it open?	1888	1826
What is its most famous dish?	cured meat sandwiches	oysters
What else is it famous for?	"When Harry Met Sally" was filmed there	political agreements took place inside, oldest known restaurant
Can you order anything there?	cured meat sandwiches, can ship sandwiches to your door	No gift shop orders of this time

### Hands-On Center:

Students fill in the chart using what they learned in the text.



## No Prep Printable Worksheet!

# CENTER 6

## Color by Code

### EATING WITH THE STARS

If you want to understand Michelin stars, you first need to think about tires. That might sound strange, but it will make sense. In the late 1800s, brothers André and Édouard Michelin started a tire company in France. Back then, only rich people had cars. The brothers wanted more people to buy cars. This would help them sell more tires. So, they created a free guidebook to help drivers. It gave tips on changing tires, finding gas stations, and picking restaurants to stop at. The restaurant section became so popular that the Michelin brothers decided to send secret inspectors to rate the food at restaurants. These people acted like regular customers but were really experts judging the meals. At first, Michelin gave only one star to restaurants. But in 1931, they created a 3 system:

- One star - A restaurant worth going to for its amazing food.
- Two stars - A restaurant worth going to for its amazing food.
- Three stars - An exceptional restaurant that people should travel to just to visit.

Today, Michelin rates over 30,000 restaurants. The inspectors stay secret and follow rules to be fair. Getting a Michelin star is a huge honor. Chefs work hard to keep them. Michelin started in France, but now awards stars worldwide. The US has only three three-star restaurants. Five are in New York City, and three are in San Francisco. Not everyone agrees with Michelin stars. Some think they favor fancy restaurants and ignore small places. Others say the pressure to earn stars is too much. But most agree that a Michelin star is special.

1. Who do some people disagree with Michelin stars?

2. Color the answer light blue.

3. In which two cities are most of the three-star Michelin restaurants in the US?

4. Color the answer yellow.

How many restaurants does Michelin rate today?

1. Color the answer red.

### Hands-On Center:

Students use the coloring task card questions to color in answers in the text.



## No Prep Printable Worksheet!

# CENTER 7

## Cut and Paste

**HISTORY OF MCDONALD'S**

The answers are at the top! Find the question to go with each answer!

1954	Hamburger University	Ray Kroc bought his first franchise.	McDonald's opened its first international locations.
1948	1948	1984	1984

1948 1955 1961 1967 1968 1984

1954: In what year did Ray Kroc first visit a McDonald's restaurant?  
 1948: He bought his first franchise in Illinois.  
 1984: He purchased the rights to the McDonald's name in 1984.

1954: What happened first: Ray Kroc buying his first franchise or McDonald's selling 100 million hamburgers?  
 1948: What year did Ray Kroc stop working at McDonald's?  
 1984: What year did Dick and Mac McDonald create the "Speedee Service System"?  
 1984: What training program began in 1967 to check McDonald's quality?

Hands-On Center:

Cut and paste each box where it belongs.

**HISTORY OF MCDONALD'S**

The answers are at the top! Find the question to go with each answer!

1954	Hamburger University	Ray Kroc bought his first franchise.	McDonald's opened its first international locations.
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1954: In what year did Ray Kroc first visit a McDonald's restaurant?  
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 1948: What year did Ray Kroc stop working at McDonald's?  
 1984: What year did Dick and Mac McDonald create the "Speedee Service System"?  
 1984: What training program began in 1967 to check McDonald's quality?

No Prep Printable Worksheet!

# CENTER 8

## Write a Sentence

**DO SERVERS MAKE ENOUGH MONEY?**

How Tipping Works

Why Servers Depend on Tips

The Other Side of the Debate

1. Some states allow restaurants to pay servers as little as \$2.13 an hour before tips.

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

5. \_\_\_\_\_

6. \_\_\_\_\_

Write the answer to each prompt on the lines.

THE LIFETIME LEARNER

Hands-On Center:

Students write the answer to each prompt on the lines.

**DO SERVERS MAKE ENOUGH MONEY?**

According to the passage, how much are servers paid per hour in some states before tips?

1. Some states allow restaurants to pay servers as little as \$2.13 an hour before tips.  
 Why do some restaurants pool tips instead of letting servers keep all of them?  
 2. In some restaurants, tips are pooled so that all staff—including servers, bartenders, bussers, and dishwashers—can share the money and benefit from good service.  
 Why do servers need to work hard and provide excellent service in order to earn a good wage?  
 3. Since servers rely on tips rather than a high hourly wage, they must hustle, handle multiple tables, remember orders, and make sure customers have a great experience to earn good tips.  
 How is the way servers are paid different from how kitchen staff are paid?  
 4. Servers rely on tips to make most of their income and are sometimes paid as little as \$2.00 per hour before tips. Kitchen staff receive a set hourly wage but usually do not share in the tip money.  
 Do you think tipping is a fair way for servers to earn money? Why or why not?  
 5. This answer will vary based on opinion. Tip: Tipping motivates servers to provide great service and allows them to earn more than a fixed wage. No: It creates pay gaps because kitchen staff don't receive tips, and servers' income depends too much on customers' willingness to tip.  
 Why do you think some customers tip more for large groups or complicated orders?  
 6. Large groups require more time, effort, and attention from the server. Complicated orders take extra work to manage, especially if there are many special requests.

Write the answers to the questions in each box in complete sentences.

THE LIFETIME LEARNER

No Prep Printable Worksheet!

# CENTER

# 9

## Sequencing Puzzles

### CUP OF DIRT

"Cup of Dirt" may look messy, but it's simple to make and yummy to snack on. Don't worry about eating dirt; don't be fooled! It's not real dirt. Let's begin!  
You need to gather the following ingredients:

- 1 package of chocolate pudding mix
- 2 cups of cold milk
- 10-12 Oreo cookies, crushed into fine crumbs
- 8-12 gummy worms (about 2-3 per cup)
- 4 small clear cups (for serving)

Making a Cup of Dirt is easy! Follow the instructions on the package by pouring the pudding mix into a large bowl and whisk for several minutes until the mixture is smooth. Next, it's time to crush the Oreos in a Ziploc bag and seal it. Then, crush them into crumbs. Once they are fully covered, each worm into the cookie crumbs per cup is great. Now, grab your clear cups and get ready to create your Cup of Dirt!

### CUP OF DIRT

Place the puzzle pieces in order here on the mat.

Step 1	Step 2	Step 3	Step 4
F. Sprinkle the crushed Oreos over the pudding in each cup until the surface is covered, making it look like dirt.	B. Pour the pudding mix into a large bowl, add the cold milk, and whisk it until smooth and thick.	D. Once the pudding is ready, divide it evenly into four clear cups to create the base of the dessert.	
Step 5	Step 6	Step 7	Step 8

A. Place the Oreo cookies in a sealed Ziploc bag and crush them into fine crumbs.



C. Grab a spoon and enjoy your delicious Cup of Dirt!



E. Take the gummy worms and gently press one end into the "dirt".



**Hands-On Center:**

Students put the puzzle pieces in chronological order.

# CENTER

# 10

## Pairs Activity

### KFC IN JAPAN?

When you think of KFC, you probably picture an American fast-food chain. But in Japan, eating KFC is a Christmas tradition! Every December 24th, KFC restaurants have their busiest day of the year. They sell 5-10 times more than usual. Families pre-order months in advance to get a bucket of fried chicken. But how did this tradition start?

It began in the 1970s, just a few years after KFC arrived in Japan. Back then, Christmas wasn't celebrated much. Families didn't eat a specific meal on Christmas. Takeshi Okawara, a KFC manager, saw an opportunity. He said eating KFC on Christmas was an American tradition. Eager Japanese families liked the idea and tried it.

Okawara took it further by dressing as Santa Claus at KFC stores. His plan worked even better because Colonel Sanders already looked like Santa with his white beard.

Another reason for KFC's success was the lack of turkey in Japan. Since turkey was rare, fried chicken became the next best option. KFC introduced meal packs with fried chicken, salad, and cake. Families loved it, and KFC for Christmas became a tradition. Today, 3.6 million people in Japan celebrate Christmas with KFC. The company still uses its famous slogan, "Kentucky for Christmas". Thanks to his marketing genius, Takeshi Okawara became CEO of KFC Japan from 1984 to 2002. What began as a small sales idea turned into one of the most unique holiday traditions in the world!

1.  Why do KFC restaurants in Japan sell more food on December 24th?	F.  Eating KFC for Christmas became a popular holiday tradition.
2.  How did Takeshi Okawara convince people that KFC was a Christmas tradition?	E.  He claimed it was an American tradition and dressed as Santa Claus.
3.  Why did Colonel Sanders' appearance help KFC's Christmas marketing?	A.  His white beard and glasses made him look like Santa Claus.

**Hands-On Center:**

Students put the two sides together to match each question with the correct answer.

**No Prep Printable Worksheet!**

# CENTER

# 10

## Pairs Activity

### KFC IN JAPAN?

When you think of KFC, you probably picture an American fast-food chain. But in Japan, eating KFC is a Christmas tradition! Every December 24th, KFC restaurants have their busiest day of the year. They sell 5-10 times more than usual. Families pre-order months in advance to get a bucket of fried chicken. But how did this tradition start?

It began in the 1970s, just a few years after KFC arrived in Japan. Back then, Christmas wasn't celebrated much. Families didn't eat a specific meal on Christmas. Takeshi Okawara, a KFC manager, saw an opportunity. He said eating KFC on Christmas was an American tradition. Eager Japanese families liked the idea and tried it.

Okawara took it further by dressing as Santa Claus at KFC stores. His plan worked even better because Colonel Sanders already looked like Santa with his white beard.

Another reason for KFC's success was the lack of turkey in Japan. Since turkey was rare, fried chicken became the next best option. KFC introduced meal packs with fried chicken, salad, and cake. Families loved it, and KFC for Christmas became a tradition. Today, 3.6 million people in Japan celebrate Christmas with KFC. The company still uses its famous slogan, "Kentucky for Christmas". Thanks to his marketing genius, Takeshi Okawara became CEO of KFC Japan from 1984 to 2002. What began as a small sales idea turned into one of the most unique holiday traditions in the world!

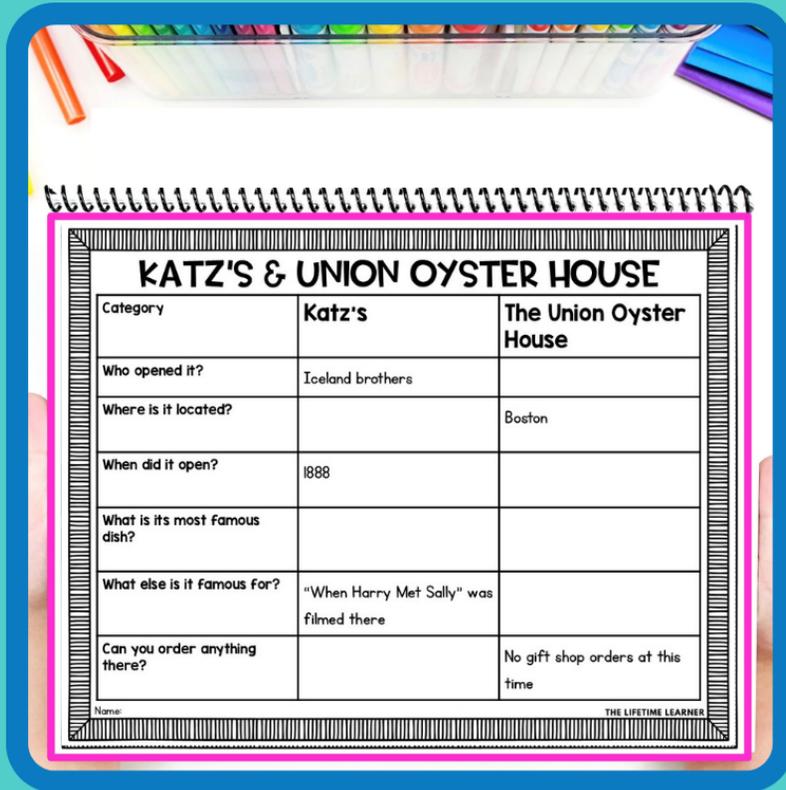
1.  Why do KFC restaurants in Japan sell more food on December 24th?	4.  Why did Colonel Sanders' appearance help KFC's Christmas marketing?	5.  How did Takeshi Okawara convince people that KFC was a Christmas tradition?	6.  How did KFC encourage people to order Christmas meals?	A.  KFC became a Christmas tradition, and he later became CEO.
2.  How did Takeshi Okawara convince people that KFC was a Christmas tradition?	3.  Why did Colonel Sanders' appearance help KFC's Christmas marketing?	4.  How did KFC encourage people to order Christmas meals?	5.  How did Takeshi Okawara's idea impact KFC in Japan?	B.  They introduced special holiday meal packs with chicken, salad, and cake.
3.  Why did Colonel Sanders' appearance help KFC's Christmas marketing?	4.  How did KFC encourage people to order Christmas meals?	5.  How did Takeshi Okawara's idea impact KFC in Japan?	6.  How did Takeshi Okawara's idea impact KFC in Japan?	C.  Eating KFC for Christmas became a popular holiday tradition.

**Hands-On Center:**

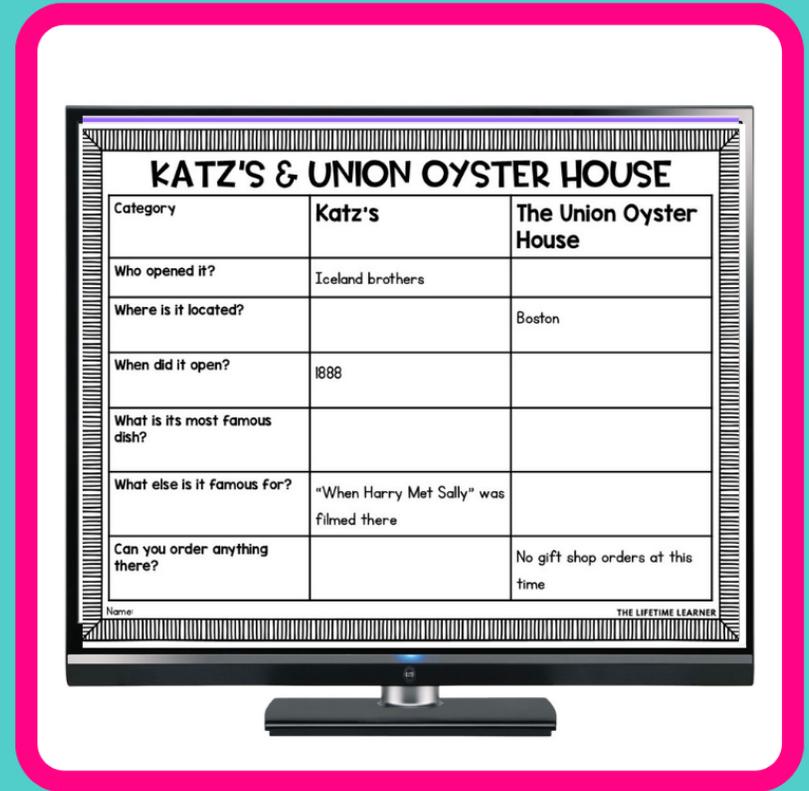
Students put the two sides together to match each question with the correct answer.

**No Prep Printable Worksheet!**

# PRINT & DIGITAL



Print & Go



Google Slides

Choose the format  
that works best for you!

# HOW TO USE THIS:

## Ideas for Implementation:

- pick and choose the centers you want to use: do what works best for your class!
- give less than 10 centers to students if you are short on time
- give students the whole day to complete all 10 centers/activities OR spread the room transformation out over a couple of days
- use the hands-on centers during your room transformation and the no-prep printables as a review during your reading block

**KFC IN JAPAN?**

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It began in the 1970s, just a few years after KFC arrived in Japan. Back then, Christmas wasn't celebrated much. Families didn't eat a specific meal on Christmas. Takeshi Okawara, a KFC manager, saw an opportunity. He said eating KFC on Christmas was an American tradition. Eager Japanese families liked the idea and tried it.

Okawara took it further by dressing as Santa Claus at KFC stores. His plan worked even better because Colonel Sanders already looked like Santa with his white beard.

Another reason for KFC's success was the lack of turkey in Japan. Since turkey was rare, fried chicken became the next best option. KFC introduced meal packs with fried chicken, salad, and cake. Families loved it, and KFC for Christmas became a tradition. Today, 3.6 million people in Japan celebrate Christmas with KFC. The company still uses its famous slogan, "Kentucky for Christmas". Thanks to his marketing genius, Takeshi Okawara became CEO of KFC Japan from 1984 to 2002. What began as a small sales idea turned into one of the most unique holiday traditions in the world!

THE LIFETIME LEARNER

**1.**   **F.**  
Why do KFC restaurants in Japan sell more food on December 24th?  
Eating KFC for Christmas became a popular holiday tradition.

**2.**   **E.**  
How did Takeshi Okawara convince people that KFC was a Christmas tradition?  
He claimed it was an American tradition and dressed as Santa Claus.

**3.**   **A.**  
Why did Colonel Sanders' appearance help KFC's Christmas marketing?  
His white beard and glasses made him look like Santa Claus.

# What Skills are Included?

## Nonfiction Skills:

- Text Features
- Sequencing
- Text Structures
- Context Clues
- Text Evidence
- Point of View
- Compare & Contrast
- Main Idea
- Pages Reviewing Multiple Skills

### SOUP STARTED THE RESTAURANT BUSINESS

For as long as people have eaten, someone has been selling food. In ancient times, travelers stopped at inns for meals, while people in cities gathered at taverns for drinks and food. Cafés became popular for serving coffee and tea. But none of these places focused on full meals. The idea of a restaurant came later.

Name: \_\_\_\_\_

### SOUP STARTED THE RESTAURANT BUSINESS

 #1 What types of places did people go to for food before restaurants existed?	<input type="text"/>	 #7 What is an example of a restaurant that focuses on one type of food?	<input type="text"/>
 #2 Where and when did the first true restaurant exist?	<input type="text"/>	 #8 What is amazing about how restaurants have changed over time?	<input type="text"/>

### EATING WITH THE STARS

If you want to understand Michelin stars, you first need to think about tires. That might sound strange, but it will all make sense! In the late 1800s, brothers André and Édouard Michelin started a tire company in France. Back then, only rich people had cars. The brothers wanted more people to buy cars. This would help them sell more tires. So, they created a free guidebook to help drivers. The guidebook had stars next to the best restaurants.

Name: \_\_\_\_\_

### EATING WITH THE STARS

1. How many restaurants does Michelin rate today? Color it red. ☆	2. Why do some people disagree with Michelin stars? Color it light blue. ☆	3. Why did the Michelin brothers want more people to buy cars? Color it light green. ☆	4. In which two cities are most of the three-star Michelin restaurants in the U.S.? Color it yellow. ☆
5. Why did the Michelin brothers start sending secret inspectors to restaurants? Color it purple. ☆	6. Who started the Michelin tire company? Color it orange. ☆	7. How many three-star restaurants are there in the U.S.? Color it pink. ☆	8. Why do chefs work hard to keep their Michelin stars? Color it brown. ☆
9. What year did Michelin introduce the guidebook?	10. What were some of the tips included in the guidebook?	11. What does a one-star Michelin rating mean?	12. What country did the Michelin brothers start their tire company in?

# The no prep printable questions are **100% editable!**

Name: \_\_\_\_\_

## HISTORY OF THE TAMALE

1. How do historians believe tamales arrived in the US? a) They were brought in through Spanish explorers. b) Mexican migrants brought them while picking cotton. c) Soldiers from the US-Mexican War introduced them. d) Both B and C.	2. According to the list of events, which came first in the history of the tamale? a) Soldiers returning from the US Mexican War brought them. b) People picking cotton brought them to America. c) Mary Sue Milliken started making them. d) Aztecs ate tamales when fighting wars and battles.	3. What does the word <u>portable</u> most likely mean in the passage? a) Heavy and difficult to move b) Able to be carried easily c) Needing to be refrigerated d) Cooked in a special way	4. Why did some cities ban street vendors selling tamales in the early 1900s? a) Tamales were too expensive b) Vendors were selling too many tamales c) Tamales were considered unhealthy d) There weren't enough tamales for everyone
5. What is the main idea of the article? a) Tamales have an interesting history and are still around today. b) Tamales were banned from some cities. c) The Aztecs ate tamales in battle. d) Grinding corn makes delicious tamales.	6. Why did Aztec warriors carry tamales into battle? a) They were used as weapons. b) They were easy to carry and provided energy. c) They were only eaten at celebrations. d) They were gifts for their families.	7. Which group is NOT mentioned as enjoying tamales in ancient times? a) Aztecs b) Mayans c) Incans d) Egyptians	8. What is masa made from? a) Rice and water b) Ground corn and water c) Wheat flour and milk d) Beans and oil

Write A, B, C, or D in each box. THE LIFETIME LEARNER

Name: \_\_\_\_\_

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Write A, B, C, or D in each box. THE LIFETIME LEARNER

edit any question!

10 Pre-Made  
Centers  
(Print & Go)

10 Pre-Made  
Centers:  
Editable Version

# 2 Versions Included

# other resources this pairs well with:

Grab the 3-5 reading room transformation for additional passages!

Or, add in some math to your themed learning day!

**RESTAURANT chef** nonliteral language

EDITABLE ROOM TRANSFORMATION

GRADES 3-5 READING  
By: The Lifetime Learner

**RESTAURANT chef** equivalent fractions

EDITABLE ROOM TRANSFORMATION

3.NF.3  
3RD GRADE MATH  
By: The Lifetime Learner

**RESTAURANT chef** equivalent fractions

EDITABLE ROOM TRANSFORMATION

4.NF.1  
4TH GRADE MATH  
By: The Lifetime Learner

**RESTAURANT chef** multiply mixed numbers

EDITABLE ROOM TRANSFORMATION

5.NF.6  
5TH GRADE MATH  
By: The Lifetime Learner

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# classroom transformations

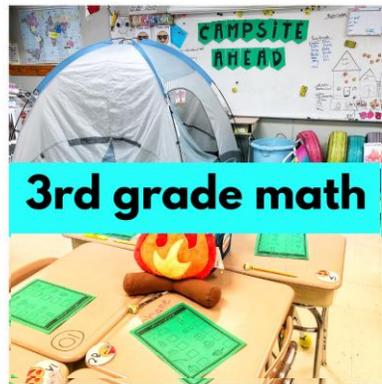
## low prep, fun, and engaging!



1st grade math



2nd grade math



3rd grade math



4th grade math



5th grade math



kindergarten math

# K-5 MATH & READING



kindergarten reading



1st grade reading



2nd grade reading



GR 3-5 reading comprehension



3-5 reading add-on packs



alphabet letters

# Please Note:

- **This is not a stand-alone room transformation.**
- **There are no decorations included.**
- **There are 10 reading passages and activities provided.**
- **The questions are editable. The passages are not.**
- **The digital version is provided in Google Slides.**
- **This Add on Pack aligns with my math & reading classroom transformations.**
- **Let me know if you have ANY questions! You can email me at [lindsaythelifetimelearner@gmail.com](mailto:lindsaythelifetimelearner@gmail.com)**