

Julia Child Unit Study



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Subjects:
Reading, Chemistry, Cooking,
French, Following Directions,
Geography, Writing



Teacher Instructions

Thank you for downloading our Julia Unit Study! It was created to be used with the book: *Who Was Julia Child?*. You may incorporate other books about Julia Child, as well. Here is what is included in the study:

- Pages 3-7:** **Facts about Julia Child:** Notetaking sheets with answer key.
- Pages 8-12:** **Timeline of Julia Child's Life:** Students may write on timeline or cut and glue events provided.
- Pages 12-13:** **Compare and Contrast** French and American foods.
- Pages 14-15:** **Following Direction Activity:** Learn about the places Julia lived.
- Page 16-20:** **French Vocabulary:** Learn some French words for food and use the matching cards to play *Go Fish* or *Memory*. Print cards onto cardstock.
- Page 21-24:** **Recipes to Learn about Chemistry:** Print and fold in half. If you print on cardstock then you can stand them up.
- Page 25:** **Writing Prompt:** Finding Your Gift.

Also refer to our post: [Julia Child FREE Unit Study](#) for:

1. Videos of Julia's cooking show.
2. Videos about chemistry and cooking.
3. Links to cookbooks.
4. Tips for cooking with kids.

Credits
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Facts about Julia Child

Birth (date and place): _____

Known For: _____

Family: _____

Schooling: _____

What was her first job?

What did she do during World War II?

Name: _____

Facts about Julia Child (cont.)

Who did she become friends with during the war and how did they spend their time?

After they got married, what did Julia decide to do?

Where did the Childs move to two years later?

What did Julia go to school for there?:

What did she do with this knowledge?

Name: _____

Facts about Julia Child (cont.)

How did Julia end up with her own cooking show?

Why do you think Ms. Child was so successful at what she did?

Name: _____

Facts about Julia Child

(Answer Key)

Birth (date and place): August 15, 1912 in Pasadena, CA

Known For: Being a chef who wrote cookbooks and had one of the first cooking shows on TV.

Family: Her parents were John McWilliams and Julia Carolyn Weston. She had a younger brother, John, and a younger sister, Dort. They were a wealthy family who had a maid, a nurse, and someone to cook for them.

Schooling: Julia went away for high school to the Katherine Branson School. She was not the best student, but was popular. She went to Smith College in Massachusetts where she did not work that hard and didn't know what she wanted to do when she graduated.

What was her first job?

She worked for a furniture company in NYC setting up photography shoots, writing press releases (information that would be in the newspaper) and other odd jobs.

What did she do during World War II? She worked for the Office of Strategic Services, which was a spy agency for the US government during the war. She organized information from top secret reports. She lived in Sri Lanka and China for her work.

Who did she become friends with during the war and how did they spend their time? Paul Child, her future husband. They explored the areas they were living in, seeing ancient temples and exotic animals. They also tried lots of different foods.

Facts about Julia Child (cont.)

(Answer Key)

After they got married, what did Julia decide to do?

She wanted to be a housewife and learn how to decorate and cook. She had difficulty with the cooking!

Where did the Childs move to two years later? Paris, France

What did Julia go to school for there?: She attended Le Cordon Bleu, which was THE cooking school to take classes at.

What did she do with this knowledge?

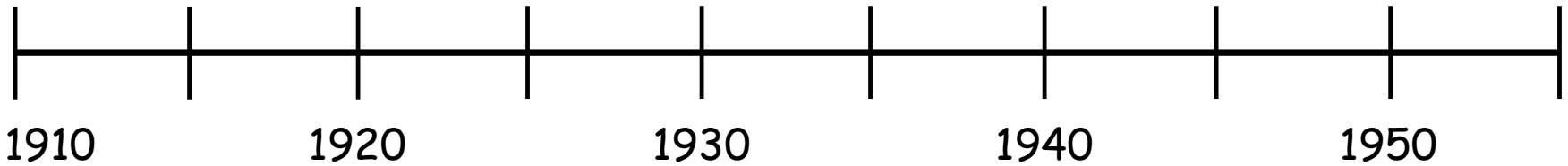
She worked in her kitchen for hours each day perfecting her skills. She joined some other women to open their own cooking school in her kitchen. She also worked with them on a French cookbook, which she later finished on her own after 10 years of work.

How did Julia end up with her own cooking show? She was asked to come on the news to talk about her book. She showed up with what she needed to cook an omelet and cooked it on air. Viewers started calling in asking to see Ms. Child cook more on TV. So the station gave her a cooking show.

Why do you think Ms. Child was so successful at what she did? Answers will vary. She was very passionate about cooking. She worked very hard to learn her skill and spent lots of time doing so. She worked hard to sell her book after it was finished. She chose to demonstrate cooking on the news instead of doing a regular interview. She wasn't afraid to show her mistakes to her audience. She was likable. She always had time for her fans.

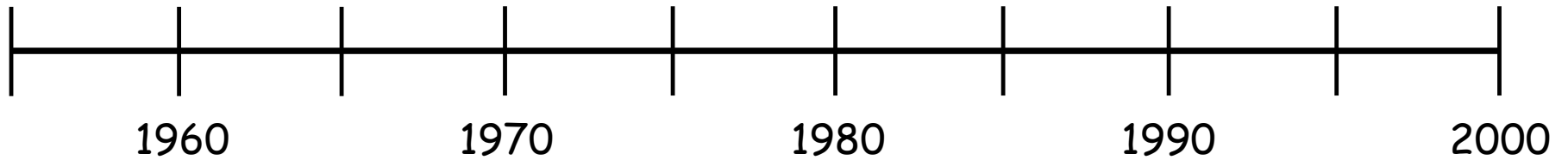
Timeline of Julia Child's Life

Cut out and glue the events where they go on the timeline or write in the events you want to include.



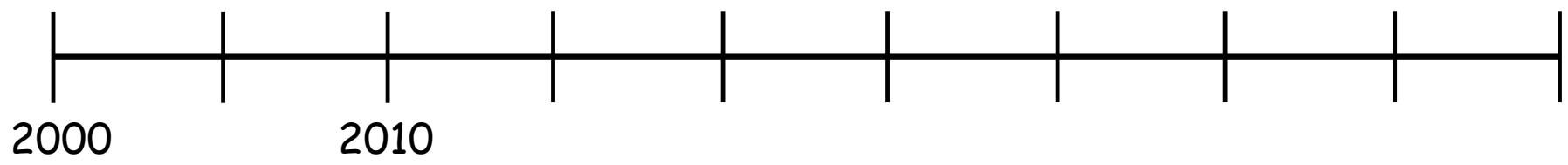
Timeline of Julia Child's Life

Cut out and glue the events where they go on the timeline or write in the events you want to include.



Timeline of Julia Child's Life

Cut out and glue the events where they go on the timeline or write in the events you want to include.



Events for the Timeline

1912 Julia McWilliams is born in CA.	Julia McWilliams is born in CA.
1934 Graduated from Smith College.	Graduated from Smith College.
1935 Moves to NYC and gets her first job.	Moves to NYC and gets her first job.
1937 Moved back to CA.	Moved back to CA.
1937 Julia's mother dies.	Julia's mother dies.
1941 US joins World War II.	US joins World War II.
1942 Julia joins the Office of Strategic Services.	Julia joins the Office of Strategic Services.
1944 She goes to Sri Lanka for her job.	She goes to Sri Lanka for her job.
1945 She is reassigned to Kunming, China.	She is reassigned to Kunming, China.
1945 The war ends and Julia returns home.	The war ends and Julia returns home.
1946 She marries Paul Child.	She marries Paul Child.
1948 The Childs move to Paris.	The Childs move to Paris.
1949 Julia starts attending Le Cordon Bleu.	Julia starts attending Le Cordon Bleu.
1951 Ms. Child graduates cooking school.	Ms. Child graduates cooking school.
1951 Starts her own cooking school.	Starts her own cooking school.
1961 <i>Mastering the Art of French Cooking</i> is published.	<i>Mastering the Art of French Cooking</i> is published.
1961 The Childs move to Massachusetts.	The Childs move to Massachusetts.
1963 <i>The French Chef</i> TV show premieres.	<i>The French Chef</i> TV show premieres.
1966 The French Chef wins an Emmy.	The French Chef wins an Emmy.
1981 Launches the American Institute of Wine and Food.	Launches the American Institute of Wine and Food.
1994 Paul Child passes away.	Paul Child passes away.

Events for the Timeline

1996 Starred in TV show <i>Baking with Julia</i> .	Starred in TV show <i>Baking with Julia</i> .
1999 Starred in TV show <i>Julia and Jacques Cooking at Home</i> .	Starred in TV show <i>Julia and Jacques Cooking at Home</i> .
2001 Moves to a retirement home in CA.	Moves to a retirement home in CA.
2003 First woman inducted into the Culinary Institute of America's Hall of Fame.	First woman inducted into the Culinary Institute of America's Hall of Fame.
2003 Awarded the Presidential Medal of Freedom	Awarded the Presidential Medal of Freedom
2004 Ms. Child passes away at age 91.	Ms. Child passes away at age 91.

Foods for Compare and Contrast

corn flakes	omelet	pumpkin pie
oysters	apple tart	cassoulet
baguette	coq au vin	Nicoise salad
ratatouille	quiche	hamburger
escargot	soufflé	eclair
onion soup	croissant	Brie

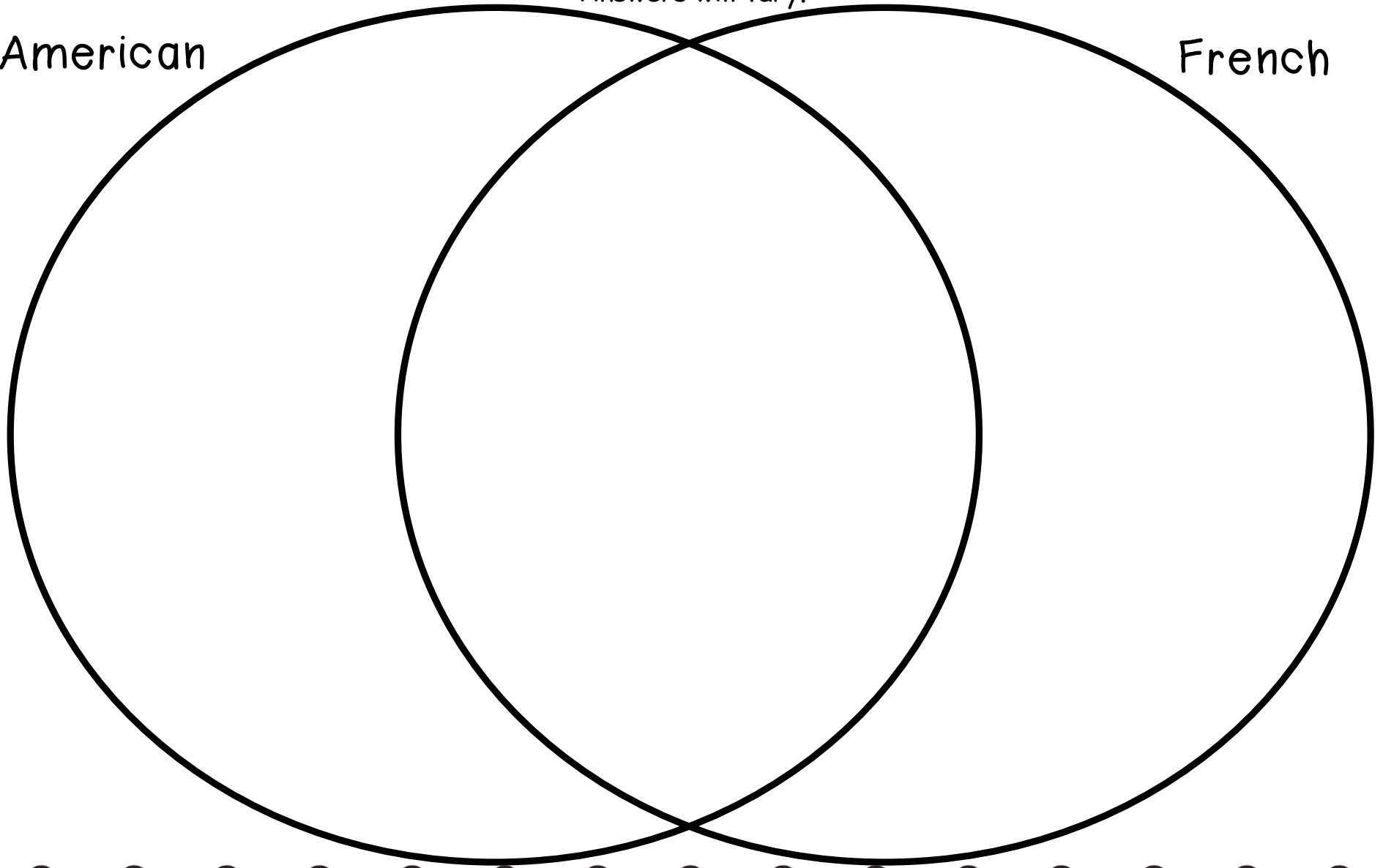
Compare and Contrast Food

Using the list of foods on the previous page, write in or glue on the foods that could be American or French in the middle of the Venn diagram. Put the foods that are only American on the left side and the foods that are only French on the right side. Research unknown foods to figure out where you might put them.

Answers will vary.

American

French



Julia Child's Travels: Directions

1. First, draw a blue star where you live.
2. Julia McWilliams was born in California, which is on the west coast of the United States. Draw a green star on the west coast of the United States.
3. When she finished high school, she went to college in Massachusetts and then worked in New York City. These are both along the northeastern coast of the United States. Draw a red star along the northeastern coast of the United States.
4. When the Japanese bombed Pearl Harbor, pulling the United States into World War II, Julia McWilliams joined the US government. Pearl Harbor is in the Hawaiian Islands in the Pacific Ocean. Circle them in red.
5. Eventually, Julia was asked to work in Sri Lanka, an island off the southern coast of India. Color this island yellow.
6. It was here that she met her future husband, Paul Child. Draw a red heart to the right of Sri Lanka.
7. Then they were both asked to work in Kunming, China, which is in the Southern part of China. Draw a yellow star in southern China.
8. They enjoyed trying different Chinese foods while they lived there. Draw a blue bowl above your yellow star.
9. After the war, the Julia and Paul were married and lived back in the United States for a little while. Then they moved to Paris, France. Color France blue.
10. This is where Julia learned to cook and started writing cookbooks. Draw a book to the left of France.
11. Eventually, the Childs moved back to Massachusetts and that is where Ms. Child started her cooking show on TV. Draw a black rectangle next to your red star.



French Food Vocabulary

Egg Oeuf

Bread Pain

Chocolate Chocolat

Cake Gâteau

Cheese Fromage

Cookie Biscuit

Ice Cream Crème glacée

Milk Lait

Apple Pomme

Noodles Nouilles

Chicken Poulet

Banana Banane

Potato Patate

Carrot Carotte

Salad Salade

Fish Poisson

oeuf

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nouilles

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poulet

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banane

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patate

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carotte

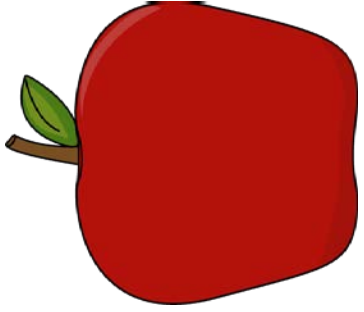
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salade

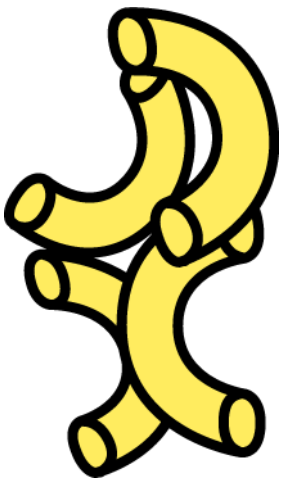
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poisson

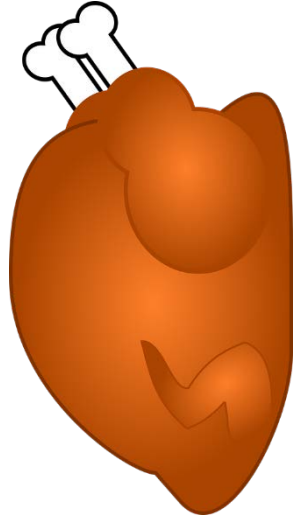
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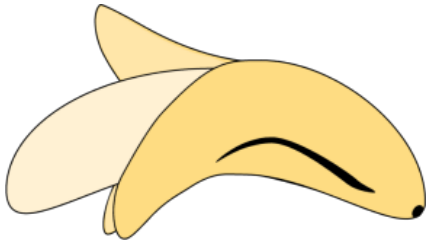
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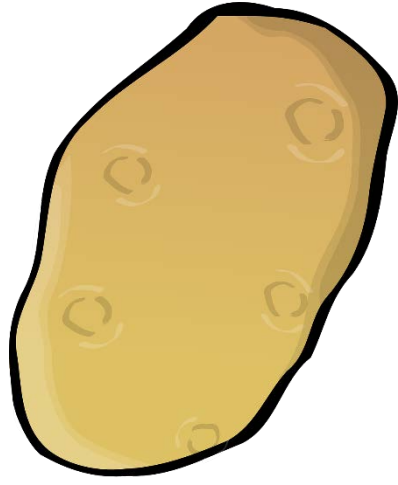
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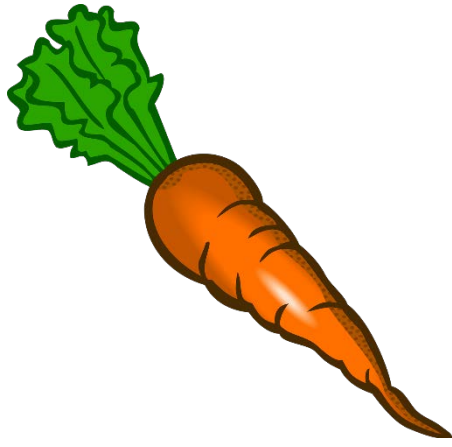
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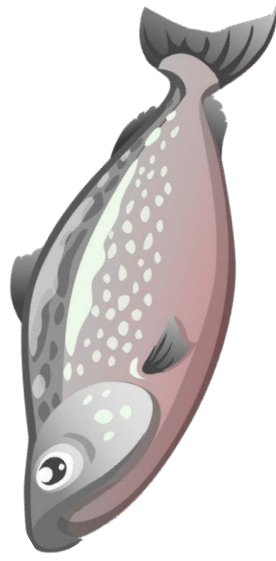
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pomme

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pain

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chocolat

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gâteau

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fromage

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biscuit

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crème
glacée

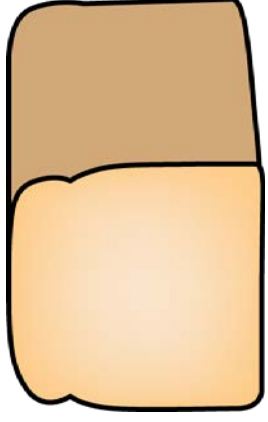
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gâteau

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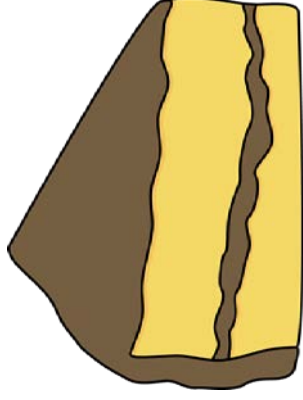
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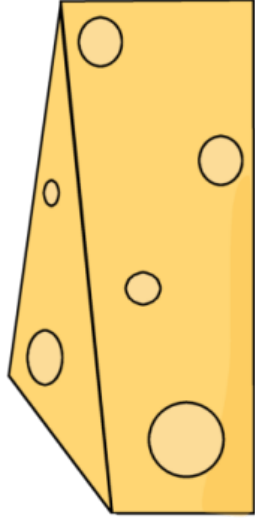
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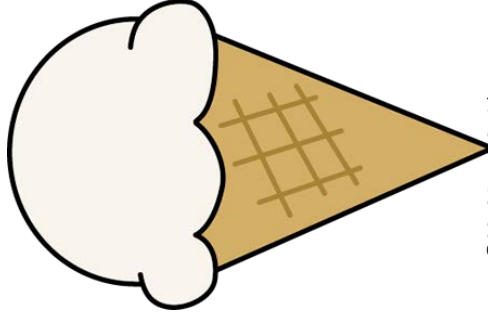
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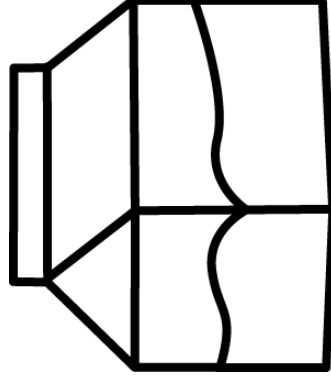
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There are three states of matter: **gas, liquid, and solid**.
When a liquid is cooled and reaches its **freezing point**, it becomes a solid.

The Science Behind It

Popsicles

Popsicle Instructions

Ingredients

- Juice OR Fruit (berries puree well and citrus fruits can be juiced)
- Popsicle holders (paper cups will work, too)

Method

1. If pureeing fruit, add fruits to blender and blend until they are a smooth liquid.
2. For citrus fruits, use a juicer to juice them.
3. Add your juice or puree to the popsicle holders.
4. Feel free to mix flavors together in different combinations.
5. Put popsicles in freezer. Check on them every 30-60 minutes to see how the freezing process is coming along.

Popcorn kernels have **liquid** inside them. When a liquid is heated, it turns into a **gas**. A gas is less **dense** than a liquid. This means gas molecules like to spread out and have more room. This causes the kernels to pop open.

The Science Behind It

Popcorn

Popcorn Instructions

Ingredients

- 3 Tablespoons coconut or olive oil
- 1/3 cup of popcorn kernels
- Butter and salt (optional)

Method

1. Heat the oil in a 3 quart pan over medium high heat.
2. Put a few kernels into the oil and wait for them to pop.
3. When they pop, add rest of kernels in an even layer.
4. Cover pot, remove from heat, wait 30 seconds and then return to heat.
5. As kernels pop, gently shake pan and keep lid cracked to allow steam to escape.
6. When popping slows to several seconds between pops, remove from heat.
7. Add butter and salt as desired.

Crystals are solids that form in an orderly, repeating pattern. Sugars are a type of solid that forms in crystals. You are going to mix the solid sugar with water, which is the universal solvent. The sugar will be the solute. When it dissolves, you will have a sugar-water solution, which is a liquid. The sugar will then come out of the solution and form into large crystals.

The Science Behind It

Rock Candy

Rock Candy Instructions

Ingredients

- 6 inch wooden skewers or candy sticks
- Small jars
- 3 cups of sugar
- 1 cup of water

Method

1. Earlier in the day, soak the sticks in water and roll them in sugar. Cover them well so that your sugar crystals will have something to grow on. Let them completely dry.
2. Add the sugar and water to a pan and cook over medium high heat while stirring until all the sugar has dissolved.
3. Then pour the solution into the jars and stick your sticks into the jars. You don't want the sticks to touch each other so two sticks per jar is best.
4. Watch your crystals grow over the next week. When a stick is covered you can take it out and eat!

Some substances are **acids** and some substances are **bases**. When these two types of substances interact with each other, you have an **acid-base reaction**. This creates the gas, **carbon dioxide CO₂**. CO₂ creates bubbles if it is in a liquid. In this recipe, the lemon juice is the **acid** and the baking soda is the **base**.

The Science Behind It

Fizzy Lemonade

Fizzy Lemonade Instructions

Ingredients

- 2 lemons
- 1 tsp. baking soda (do not use extra as you don't want to ingest too much)
- Same amount of cold water as you have juice from the lemons
- 1-2 tsp. of sugar

Method

1. Juice your lemons and pour into a glass.
2. Add the baking soda, stir, and watch the reaction take place.
3. Add some sugar to the water and stir.
4. Pour the sugar-water mixture into the lemon juice mixture and stir again.
5. Add more sugar if needed to achieve the taste you would like.

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