



Five Senses for Four Names

Chag Hamatzot – Touch

Materials needed

- Bowls for mixing dough
- Gloves for kneading dough
- Flour & Water
- Parchment Paper
- Baking Sheets
- Mobile Device with Timer
- Oven

Background Notes

Students will be making matzah that they will taste later. If you do not have access to an oven, students can still experience the sense of touch by kneading the dough. However, students will need to experience the sense of taste by eating store-bought matzah.

Make sure that you have options for all food sensitivities in your class.

- An example of a classic matzah recipe can be found [here](#).
- If necessary, gluten-free flour can be switched for regular flour. However, gluten-free flour often contains ingredients that are not for *Pesach*.

Keep in mind that many people have a tradition not to eat matzah for up to a month before Seder. If this is an issue for your class, set a timer to make sure that the process takes longer than 18 minutes. Note that some students still might not want to eat this bread because the experience still feels like eating matzah.

Description of Station

1. Make the matzah.
2. While the matzah is baking, try one of the following activities with students:
 - Students sing *Mah Nishtanah*. How many times can they sing it before the matzah is finished baking?
 - Students pantomime their reactions to each of the 10 plagues. Which is the ickiest? Which is the scariest?
 - Students reflect on working the dough for the matzah in the oven.
 1. What does the dough feel like?
 2. What did you think about while kneading the dough?
 3. How do you feel more connected to your food, if at all, by having been so closely involved in making it?
3. When the matzah is done baking, show it to students and set it aside for the *Chag Hamatzot* station.