

Topic and Discussions with Q & A



Sherry the Pastry Chef

The Professional Chickens Series



Entertaining Book on having a clean kitchen (Cooking Etiquette)

Sherry the Chef is a playful story about a chef who loves to bake but often makes a big mess. Her messy habits catch up with her when she enters a baking contest. She has to spend extra time cleaning and almost misses her chance to bake! In the end, Sherry learns that cleaning as you go helps prevent problems and keeps you on schedule. It's a humorous story kids enjoy with lots of surprises!

Book Topics

- Cooking etiquette with cause and effect
- Importance of keeping a clean kitchen
- Time management or organization skills

Ideas for how to review this book with Preschool kids: Engage little learners with simple, interactive questions:

- What was the message of the story?
- Retell the story in your own words.
- Go back to each page and describe what is going on. *(Let the child share what they remember. It helps with comprehension and expression.)*
- What does Sherry love to do? *(Sherry loves to bake pies and cook.)*
- What happens when Sherry makes a big mess? *(Her kitchen gets very messy, and later bugs appear because she didn't clean up.)*
- What did Sherry learn at the end of the story? *(Sherry learned that it's important to clean up while you cook. It helps keep things neat, stops problems like bugs, and gives you more time to make yummy pies!.)*

More Ideas for how to use these books with your Kindergarteners to 2nd Graders.

- Why did Sherry have to clean so much the next day? *(She didn't clean after baking the day before, so the mess got bigger and she found bugs in her kitchen.)*
- What can you do when you cook or play to keep your space clean? *(You can clean up as you go, put things away, and not leave a big mess for later.)*
- How many pies did Sherry get to make for the contest? And why? *(She only had time to make one pie because she spent more time cleaning than cooking.)*
- What is the main message to the story? *(Cooking is fun, but it's important to clean up as you go. And to be organized because it helps you finish your work on time.)*



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Discussions on Sherry the Pastry Chef

Discussion Topics, For Preschoolers

Discussion Topics: These are the Life Lessons that Sherry the Pastry Chef teaches kids: Cleaning while you work keeps your space safe and neat. Trying your best matters more than how many things you make. Cleaning as you go saves time and keeps bugs away.

1. What Sherry Loves

Question: What does Sherry like to do?

Answer: She likes to bake pies and cook yummy food!

2. Messy Kitchen

Question: What happens when Sherry makes a big mess?

Answer: Her kitchen gets very messy, and bugs come!

Discussion on the topic:

- *What do you see when there's a big mess?*

(Let kids answer: 'Toys everywhere!' or 'Crumbs on the floor!')

- *What can we do to stop bugs from coming?*

(Guide them to say: 'Clean up!' or 'Put food away!')

3. Cleaning Up

Question: Why did Sherry have to clean so much the next day?

Answer: She didn't clean after cooking, so the mess got bigger.

Discussion on topic:

- *What happens when we don't clean up our toys?*

(Let kids answer: 'It gets messy!' or 'We can't find our toys!')

- *What can we do to keep our space clean like good helpers?*

(Guide them to say things like 'Pick up toys,' 'Put things away,' or 'Wipe the table.')



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4. Baking Time

Question: How many pies did Sherry get to make for the contest?

Answer: She only had time to make one pie.

Discussion on the topic:

- *Why did she only have time to make one pie?*

(Guide them to say: 'Because she had to clean!')

- *That's why it's important to focus on what you are doing; It helps you finish it well!*

Closing Statement: But One pie can still be great when you try your best!

5. Lesson Learned

Question: What did Sherry learn at the end of the story?

Answer: She learned it's important to clean while you cook so things stay neat and you have more time to bake.

Discussion on the topic:

- *"What does it mean to clean while you cook?"*

(Let kids answer. Suggestions: 'Put things away!' or 'Wipe the table!')

- *"Why is it good to clean up?"*

(Encourage answers like: 'So it's not messy!' or 'So we can find things!')

- *"What happens when we don't clean up?"*

(Guide them to say: 'It gets messy!' or 'Bugs come!')

Closing Statement: Messes Can Cause Problems. *Leaving things messy can make problems happen, like bugs in Sherry's kitchen.*



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Discussion Topics, For Preschoolers

6. Topic: Keeping Things Clean

Question: What can you do when you play or cook to keep your space clean?

Answer: You can put toys or kitchen things away and clean as you go.

Discussion on the topic:

- *“What can we do with our toys when we are done playing?”*
(Let kids answer: ‘Put them away!’ or ‘Clean up!’)
- *“What can we do with kitchen things when we finish cooking or pretending to cook?”* (Guide answers: ‘Wash them!’ or ‘Put them back!’)
- *“Why do we clean while we play or cook?”*
(Encourage answers like: ‘So the floor is not messy!’ or ‘So we don’t lose our toys!’)

Closing Statement: Helping yourself stay organized is important. *Putting things away while you play or cook makes it easier to do more fun activities later.*

7. Topic: Trying Your Best

Question: Did Sherry win the contest even with one pie?

Answer: Yes! The judges loved her pie, and she won!

(Guide answers: ‘Happy!’ or ‘Proud!’)

Discussion on the topic:

- *“Even with just one pie, did she do a good job?”*
(Encourage: ‘Yes!’ or ‘She tried her best!’)
- *“Have you ever tried something and done your best even if it wasn’t perfect?”*
(Let kids share short answers: ‘I drew a picture!’ or ‘I built a tower!’)
- *“How do you feel when you try your best?”*

Closing Statement: Try Your Best. *Even if you don’t get to do everything you planned, doing your best can still make you proud.*



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Discussions on Sherry the Pastry Chef

Discussion Topics, For Kindergarten to 2nd Grade

Discussion Topics:

1. Topic: Sherry's Favorite Thing

Question: What does Sherry love to do?

Answer: Sherry loves to bake pies and make tasty food in her kitchen.

Closing Statement: *"Just like Sherry, it's fun to do what we love!"*

2. Topic: Messy Cooking

Question: What happens when Sherry makes a big mess?

Answer: Her kitchen gets very messy, and bugs show up because it isn't clean.

Discussion on the Topic:

- *"Why do you think bugs came to Sherry's kitchen?"*
(Guide answers: 'Because it was messy!', 'There was food on the floor!')
- *"What did Sherry learn from making a big mess?"*
(Encourage: 'She learned to clean while cooking!', 'She learned to be more careful!')
- *"Is it okay to make mistakes?"*
(Guide answers: 'Yes!', 'We can learn and do better next time!')

Closing Statement: Learning from mistakes: Sherry made a mistake by not cleaning, but she learned from it. It's okay to make mistakes if you learn and do better next time



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Discussion Topics, For Kindergarten to 2nd Grade

3. Topic: Cleaning Up

Question: Why did Sherry have to clean so much the next day?

Answer: She didn't clean up after baking, so the mess got bigger and harder to clean.

Discussion on the Topic:

- *"What happens when we don't clean up after playing or cooking?"*
(Guide answers: 'The mess gets bigger!', 'It takes longer to clean!', 'It's harder to find things!')
- *"How could Sherry have made cleaning easier?"*
(Encourage: 'Clean as she baked!', 'Pick up spills right away!', 'Put things away after using them!')

Closing Statement: Sherry learned that cleaning while cooking helps keep things neat and saves time later.

4. Topic: Time Management

Question: How many pies did Sherry get to make for the contest?

Answer: She only had time to make **one pie**.

Discussion on the Topic:

- *"Why did Sherry only make one pie?"*
(Guide answers: 'She spent too much time cleaning up the big mess!', 'She didn't plan her time!')
- *"What could Sherry have done differently to have more time?"*
(Encourage: 'Clean as she went!', 'Organize her kitchen before baking!', 'Work step by step!')
- *"Why is it helpful to stay organized and clean while working?"*
(Guide answers: 'We can finish faster!', 'It's not stressful!', 'We can have more fun!')

Closing Statement: About Time Management. Sherry ran out of time because she didn't clean up first. Kids can learn that staying organized helps them finish their tasks and not feel rushed



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Discussion Topics, For Kindergarten to 2nd Grade

5. Topic: Lesson Learned

Question: What did Sherry learn at the end of the story?

Answer: Sherry learned that cleaning while you cook keeps things neat, stops problems like bugs, and gives you more time to bake.

Discussion on the Topic:

- *“What does it mean to be responsible?”*
(Encourage: ‘Taking care of our things!’, ‘Cleaning up our messes!’, ‘Helping out!’)
- *“How do we show respect for our things and space?”*
(Guide answers: ‘Put toys away!’, ‘Take care of our books!’, ‘Wipe up spills!’)
- *“Can mistakes help us learn?”*
(Encourage: ‘Yes!’, ‘Sherry didn’t clean first, but she learned to do better next time!’)

Closing Statement: About being responsible: When you make a mess, it’s your job to clean it up. Taking care of your space shows responsibility and respect for your things.

6. Topic: Staying Organized

Question: What can you do when you cook or play to keep your space clean?

Answer: You can *clean up as you go*, put things away, and not leave a big mess for later.

Discussion on the Topic:

- *“What does it mean to clean up as you go?”*
(Guide answers: ‘Put toys away while playing!’, ‘Wipe spills while cooking!’, ‘Take care of our things right away!’)
- *“Why is it easier to clean a little at a time instead of a big mess at the end?”*
(Encourage: ‘It’s faster!’, ‘It’s not as hard!’, ‘We can play or bake more!’)
- *“How do we show responsibility and respect for our things?”*
(Guide answers: ‘By cleaning up!’, ‘By keeping our space neat!’, ‘By taking care of toys, books, and art supplies!’)

Closing Statement: About being responsible: When you make a mess, it’s your job to clean it up. Taking care of your space shows responsibility and respect for your things.



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Discussion Topics, For Kindergarten to 2nd Grade

7. Topic: Cause and Effect

Question: What happened because Sherry didn't clean up right away?

Answer: Bugs came, she had to spend all day cleaning, and she didn't have much time to bake her pies.

Discussion on the Topic:

- *"Why did bugs come to Sherry's kitchen?"*
(Guide answers: 'Because it was messy!', 'Food was left out!')
- *"What happened after she had to clean all day?"*
(Encourage: 'She didn't have time to bake many pies!', 'She felt rushed!')
- *"What could Sherry have done to avoid this problem?"*
(Guide answers: 'Clean as she went!', 'Put things away right away!')

Closing Statement: About Cause and Effect. Sherry's messy kitchen led to bugs and less time for baking. Kids can understand that what they do (or don't do) can have results later.

8. Topic: Trying Your Best

Question: Did Sherry do her best at the contest even though she only made one pie?

Answer: Yes! She worked hard, and the judges loved her pie, so she won the contest!

1st Discussion on the Topic: *"Even though Sherry only made one pie, she still did her best. What does it mean to try your best?"*

(Guide answers: 'Work hard!', 'Keep going!', 'Do your very best even if it's not perfect!')

Closing Statements: About doing your best: Even though Sherry only made one pie, she still did her best, and won! Kids can learn that trying your hardest is more important than being perfect

2nd Discussion on the Topic: *"Sherry didn't get to make all the pies she wanted, but she stayed positive and finished her one pie. Why is it important to stay positive?"*

(Encourage answers: 'It helps us finish!', 'It makes hard things easier!', 'We can still have fun!')

Closing Statements: About staying positive: Even when things didn't go as planned, Sherry stayed positive and finished her pie. Kids can learn to keep trying even when things are hard.



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Questions about the story

Sherry the Pastry Chef

Listen to each question carefully. Then circle your best answer.

1. What does Sherry love to do?

- A. Make chocolate chip cookies
- B. Bake pies
- C. Make banana pudding

2. What happens when Sherry cooks?

- A. She makes a big mess
- B. She burns everything
- C. She hates cooking

3. Why did Sherry have to clean her kitchen?

- A. Bugs came because it was messy
- B. She wanted to paint
- C. She was bored

4. How many pies did Sherry make for the contest?

- A. One pie
- B. Three pies
- C. Ten pies

5. Did Sherry win the baking contest?

- A. No, she didn't win
- B. Yes, she won!
- C. She forgot to go



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Questions about the story

Sherry the Pastry Chef

6. What did Sherry learn at the end?

- A. Cleaning is important
- B. Making a mess is fun
- C. Bugs are good helpers

7. What can you do when you play or cook?

- A. Leave a big mess
- B. Clean up as you go
- C. Eat as you cook

8. What did Sherry use to make her pies taste good?

- A. A pinch, a dash, and a splash
- B. Candy and ice cream
- C. She used lots of love

9. Why couldn't Sherry make more pies?

- A. She ran out of time because she had to clean
- B. She was tired and went to bed
- C. Her oven broke

10. How did Sherry feel when the judges liked her pie?

- A. Sad and upset
- B. Surprised and happy
- C. She didn't care



Questions and Answers for Sherry the Pastry Chef

Pre-K Questions

1. What does Sherry love to do?

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- B. Bake pies
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Questions about the story

Sherry the Pastry Chef

Listen to each question carefully. Then circle your best answer.

1. What does Sherry love to do most of all?

- A. Make French fries
- B. Bake pies and cook
- C. Clean the kitchen

2. What happens when Sherry cooks?

- A. She keeps everything super clean
- B. She makes a big mess
- C. She forgets what she is doing

3. Why did Sherry have to clean her kitchen the next day?

- A. Bugs came because the kitchen was messy
- B. She just wanted to clean
- C. She had friends coming over

4. How many pies did Sherry make for the contest?

- A. One
- B. Four
- C. None

5. Why didn't Sherry have time to make more pies?

- A. She was tired from baking
- B. She spent all her time cleaning
- C. She forgot her recipe



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Questions about the story

Sherry the Pastry Chef

6. What did the judges think of Sherry's pie?

- A. They didn't like it
- B. They thought it was just okay
- C. They said it was delicious

7. Did Sherry win the baking contest?

- A. Yes! She won the contest
- B. No, she didn't finish her pie
- C. She forgot to go

8. What lesson did Sherry learn?

- A. Making a mess is fun
- B. It is important to keep a clean kitchen
- C. You have to make a lot of pies to win a contest

9. What happened when Sherry didn't clean up right away?

- A. The kitchen stayed clean and she didn't have any bugs
- B. Bugs came, she had to clean and she lost baking time
- C. The pies baked faster and she made more of them

10. What can you do when you cook, play, or do crafts?

- A. Make a big mess and walk away
- B. Don't clean up when you're all done
- C. Clean a little bit as you go



Questions and Answers for Byron the Fireman

Kindergarten to 2nd Grade

1. What does Sherry love to do most of all?

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- B. Bake pies and cook
- C. Clean the kitchen

2. What happens when Sherry cooks?

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- C. Clean a little bit as you go