



**Go for liquid gold this Akshaya Tritiya!**

# Introducing Skills by Nature - Churn Edition



*Skills by Nature: Churn Edition* is a high-octane 'Kitchen Apprenticeship' where students transform raw milk into **liquid gold**. By mastering the alchemy of pasteurization, curding, and churning, high schoolers don't just make Desi Ghee—they decode the fundamental laws of Math, Science, and Ecology through hands-on Biona heritage.

# Registrations Open Now!

## Experiential Learning for High School Students

- Format: Self-paced practical activities at home supported by virtual learning through curated contents delivered into your inbox daily. Participants learn in a cohort with interactive engagements.
- Fee: ₹499/- to be paid on arecapot@okicici
- Start Date: Sunday, 19 April 2026
- Duration: 1 week



To revive "**Grandma's Science**"—transforming a daily household staple into a high-level research project.

**The Core Belief:** True mastery of Math and Science doesn't happen in a classroom; it happens at the intersection of nature, tradition, and observation.

**So What?:** We aren't just making ghee; we are cultivating "Life Competencies" like patience, precision, and ecological mindfulness.

**Skills by Nature** creates a bridge between respect for tradition and scientific curiosity.

## **Science** (The Molecular Journey)

- Thermal Dynamics & Pasteurization
- The Bio-Chemistry of Fermentation (Curding)
- Centrifugation & Phase Separation (Churning)
- Clarification & Maillard Reaction

## **Mathematics** (The Quantitative Ledger)

- Percentage Yield & Mass Balance
- Ratio, Proportion & Dilution
- Costing & Value Addition Geometry

## **Ecology & Life Competency (The Holistic View)**

- The Carbon Footprint of Dairy
- Zero Waste & Circular Economy
- Microbial Management & Hygiene
- Sensory Evaluation & Documentation
- The Synthesis (Final Presentation)

Of course, there are more practical lessons!!

*The "Churn Edition"* a specialized module of **Skills by Nature** transforms raw local milk into aromatic "liquid gold" (Desi Ghee). India is the world's largest milk producer. This is an opportunity for every student to involve in the growth story and our proud heritage!

**Enroll today!!**

**WhatsApp 9871107526 or**

**Email at [arecapot@gmail.com](mailto:arecapot@gmail.com)**



Pic source: <https://www.facebook.com/himalayannativesIndia>