

Cha Guo Workshop

(24 April and 28 April 2026)

On 24 April 2026 (Friday) and 28 April 2026 (Tuesday), the Citizenship and Social Development Department of our school organised a ‘Cha Guo Workshop’ for all S4 students. Through the experiential learning activity, students were given the opportunity to gain a deeper understanding of traditional Chinese culinary culture and heritage food craftsmanship, fulfilling the learning goals of cultural preservation and values education.

The workshop was conducted during regular class time, with professional instructors invited to provide live demonstrations and step-by-step guidance. Each student made one basic type of cha guo, choosing from four fillings — red bean paste, dried mung bean, peanut, or black sesame — as well as either one Jishiteng cake or one mugwort cake. Upon completion, students were able to taste their own handmade products in class and savour the flavours of traditional snacks.

Throughout the activity, students participated enthusiastically and attentively. Under the instructors’ clear explanations, students learned about the historical background of cha guo, its cultural significance, and the symbolic meanings of different ingredients. By engaging directly in the making process, students experienced traditional craftsmanship firsthand. They listened attentively, asked questions actively, and collaborated with one another, creating a lively yet well-organised classroom environment that reflected respect for traditional culture and a positive learning attitude.

Through the ‘Cha Guo Workshop’, students were able to learn by doing, thereby deepening their interest in and understanding of Chinese culture while cultivating respect for intangible cultural heritage. Our school will continue to organise diverse learning activities that allow students to experience Chinese culture in an authentic way, broaden their horizons, and strengthen their sense of cultural identity and confidence.



Students of Class 4A happily take a group photo with the cha guo instructor, capturing an enjoyable and fulfilling learning moment.



Students of Class 4B focus attentively on learning the methods of making Hakka-style cha guo.



Students of Class 4C smile brightly as they pose for a group photo with the cha guo instructors.



Students of Class 4D take a group photo with the cha guo instructors, preserving fond learning memories.



Students of Class 4E happily pose with the cha guo instructors, sharing the outcome of their cultural learning experience.



Students work collaboratively during the cha guo workshop, concentrating on kneading dough and preparing wrappers while experiencing traditional Chinese culinary craftsmanship firsthand.



The instructor provides live demonstrations and guidance as students gather around to observe and learn cha guo-making techniques attentively.



Students carefully prepare the ingredients for mugwort cakes during the workshop, learning about traditional food materials through teamwork.



Students are able to enjoy the cha guo they make themselves immediately after completion.



Students showcase their handmade cha guo, capturing a meaningful moment of learning and practising traditional Chinese food culture.



Students actively participate in the cha guo workshop, working together and enjoying a hands-on experience of traditional Chinese food culture.



Students enjoy the activity and gain rich learning experiences throughout the workshop.



Students display their handmade cha guo products, experiencing the joy of traditional Chinese culinary culture through hands-on practice.