

Daily Life:

- The Tenakh and Talmud in daily life
- Dietary Laws and the requirements of a kosher kitchen
- Keeping Kosher - benefits and challenges

Key Sources of Authority:

- Interpretations of the Tenakh and Talmud
- Beth Din
- List of animals considered kosher - in the Torah (Leviticus 11)

Key Concepts:

Covenant	A promise or agreement between God and the Jews	Shabbat	Day of rest for Jews from Friday to Saturday sunset
Shekhinah	Place where God's presence rests and can be felt	Kosher	Foods and practices allowed
Messiah	Anointed one who will bring about a new age for mankind	Synagogue	Place of worship and learning for Jews
Mitzvot	Duties or commandments	Torah	The five books of the Tenakh

Key Practices:

The Tenakh and Torah in Daily Life	<b>Tenakh</b> is made up of the <b>Torah</b> , <b>Prophets (Neviim)</b> and <b>holy writings (Ketuvim)</b> . Although the <b>Torah</b> is the most important part, the other parts are used for study to show the history of the Jews and their relationship with <b>God</b> . The teachings from the <b>Torah</b> guide everyday practices, values and relationships.
Dietary laws: kosher/ treifah; parev; kosher kitchen	<b>Kosher</b> means something fitting and in keeping according to Jewish law and the <b>mitzvot</b> . <b>Treifah</b> describes food and practices that are not allowed e.g. pork and shellfish or not prepared in a way that complies with <b>kosher</b> regulations. Animals allowed and forbidden to eat are listed in the <b>Torah (Leviticus 11)</b> but no reasons are given. Later <b>rabbinic</b> discussions created the method of slaughter permitted ( <b>shechithah</b> ). It is believed this method of slaughter causes the least possible pain to animals. Interpretations of the <b>Torah</b> ('Do not cook a young goat in its mother's milk') has resulted in many Jews not mixing meat and milk in their meals. In the home this means that there will often be plates for food containing meat and plates for those containing milk. Many <b>Orthodox</b> Jews will wait six hours between eating something milk and meat. Some foods, e.g. vegetables and eggs, are considered neutral ( <b>parev</b> ) can be eaten with meat or milk dishes.
Benefits and challenges of keeping a kosher kitchen	Cost - <b>Kosher</b> meat must be <b>glatt</b> (without blemish) and killed according to <b>shechithah</b> regulations which is more expensive. Knowing what foods are kosher - however an app has now been created to help Jews know and the <b>Beth Din</b> certifies <b>kosher</b> shops and cafes. Legalities - In some countries the method of <b>shechithah</b> is illegal so it is difficult to get <b>kosher</b> meat. Relationship with <b>God</b> - many Jews consider they are strengthening their relationship with <b>God</b> by keeping the <b>kosher</b> regulations in the <b>Torah</b> . Identity - community of Jews is strengthened. Kindness to animals - Many Jews argue that <b>shechithah</b> is a kinder method of slaughter.

Exam Practice:

- You have to keep kosher to be Jewish. Discuss this statement showing that you have considered more than one point of view. (15)

Key Connections:

How do kosher practices relate to beliefs about the Torah?

How does the study of the Torah relate to beliefs about relationships with God?