



If You're Eager to Learn We're Eager to Deliver

Lounge Access

KCA-ASE Methodology

The need of the hour is – A pattern; Effective Learning process needs to be undertaken by an 'Open mind' with clear 'Visions' most importantly a 'Definite Pattern' which after perfection and execution can be repeated to Acquire new Learnings

K nowledge

 ${f C}$ omprehension

A pplication

A nalysis

S ynthesis

 ${f E}$ valuation

At English Lounge, the Educators emphasize on retention and application of the Units/lessons/New concepts. It is only after its assimilation that the concepts are converted to theory and the Learner can have a satisfaction of using a new technique to have a richer experience and a step forward towards his Goal.





K --- Knowledge --- Learning Materials - is the core of any Learning and especially when it comes to Language Acquisition you have to be selective about it, choosing wisely from the pool of never-ending source of information, processes, techniques and learning devices

Baker – To bake a Chocolate cake, One must have the awareness of the prerequisites – right Ingredients, Oven, handling tools etc.

'You win half the battle, if begin well'

C --- Comprehension ---Meaning of the Materials – The next step after the right guiding source, is to understand its worth. You need to fix a broader goal initially, and then, try to use the current material to achieve a short term goal in path of achieving the ultimate one. This is nothing but Comprehending the result out of the materials at hand before starting to work with it.

Baker – To bake the desired cake, one needs to visualize the end product before mixing the ingredients. With the available items baker can now imagine the colour(dark brown/light brown), texture & design(single or double layer), shape(circle/square/heart shaped)

'Use the tools well to get the right outputs'

A ---- Application ---- Material execution in new circumstances – Where do you lack? When is that awkward moment? You know these situations and with this awareness, you need to start applying the learnings and techniques from the materials. Trial & Error is the best way to go forward, as to a new technique will always take some time to be used in the right form. One needs to find the right sync between idealistic and practical situation and bring them closer **Baker** – The instructional manuals assume ideal conditions, which is far away from the Real-kitchen. The right proportions of ingredients, correct Oven temperature and mould now needs to be calmly put in action.

'Stop Thinking, Start Acting"

Stay tuned for the next steps