

English

- The student learned the importance of following written instructions, enhancing their reading comprehension skills.
- By reading and understanding the recipe, the student improved their vocabulary and knowledge of food-related terms.
- Writing down their experience of making the dish in a journal or blog can help the student practice their descriptive writing skills.

Math

- Following a recipe involves measurements and fractions, allowing the student to practice math skills in a real-world context.
- The student had to calculate and adjust ingredient quantities for a different serving size, reinforcing their understanding of proportions and ratios.
- Recognizing patterns in ingredient quantities and adjusting them accordingly helped the student apply their knowledge of patterns and sequences.

Continued development can involve creating their own recipes and experimenting with different ingredient combinations to understand the science and math behind cooking. This can also involve researching historical or cultural backgrounds of dishes to enhance their writing and research skills.

Book Recommendations

- ["The Joy of Cooking"](#) by Irma S. Rombauer: A classic cookbook that combines recipes with tips and techniques for a comprehensive understanding of cooking.
- ["Cooking for Geeks: Real Science, Great Cooks, and Good Food"](#) by Jeff Potter: This book explores the science behind cooking, making the connection between math, science, and culinary arts.

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