

## Core Skills Analysis

### Math

- The 6-year-old student learned about measurements while following the recipe to bake the cake, understanding the importance of precise quantities.
- Through dividing or sharing the cake after it was baked, the student grasped concepts of division and fractions in a practical manner.
- By counting the number of ingredients used and the time taken to bake the cake, the student practiced basic arithmetic skills.
- The student learned about shapes and geometry by recognizing different shapes of baking pans and decorations used on the cake.

### Tips

To further develop math skills through baking activities, encourage the child to measure ingredients independently, introduce them to the concept of ratios while adjusting recipes, and practice multiplication and division by doubling or halving recipes. Additionally, involve the child in measuring the diameter and height of cakes to calculate volume, reinforcing geometric concepts.

### Book Recommendations

- [Cake Pop Crush](#) by Suzanne Nelson: A delightful story about a young girl's baking adventures with a magical twist, perfect for young bakers.
- [Baking with Kids: Make Breads, Muffins, Cookies, Pies, Pizza Dough, and More!](#) by Leah Brooks: A cookbook specially designed for children to explore the joys of baking with easy-to-follow recipes and fun activities.
- [The Best Chef in Second Grade](#) by Katharine Kenah: A charming book following a second-grade student who discovers a passion for baking and cooking, promoting resilience and creativity.