

## Core Skills Analysis

### Mathematics

- Understood fractions better by measuring ingredients such as  $\frac{1}{2}$  cup of sugar and  $\frac{3}{4}$  cup of flour accurately.
- Practiced adding and subtracting fractions when adjusting the recipe to make more or fewer cookies.
- Explored the concept of ratios by adjusting the ingredients to maintain the right balance for taste and texture.
- Applied the concept of percentages when converting ingredients from grams to cups.

### Science

- Learned about chemical reactions by observing how the cookie dough transformed into cookies in the oven.
- Understood the role of different ingredients like baking soda and butter in the cookie-making process.
- Explored heat transfer and convection in the oven while baking the cookies.
- Learned about food safety and hygiene practices while handling raw ingredients.

### Home Economics

- Developed cooking skills by following a recipe and understanding the importance of precise measurements.
- Learned about kitchen safety practices when using kitchen appliances and handling hot trays.
- Explored creativity and personal taste by adding personal twists to the basic cookie recipe.
- Understood the concept of food presentation and plating while arranging the freshly baked cookies.

### Tips

To further enhance learning after trying a new cookie recipe, encourage the student to experiment with different flavor combinations, textures, and shapes. They can also research the science behind baking to understand how ingredients interact and how to troubleshoot common baking problems. Additionally, organizing a bake sale or sharing their creations with friends and family can help develop confidence and communication skills while receiving feedback on their baked goods.

### Book Recommendations

- [The Complete Baking Book for Young Chefs](#) by America's Test Kitchen Kids: A comprehensive guide for young bakers with easy-to-follow recipes and baking tips.
- [Baking Class: 50 Fun Recipes Kids Will Love to Bake!](#) by Deanna F. Cook: A hands-on baking book that teaches kids essential baking techniques through fun recipes.
- [The Science Chef: 100 Fun Food Experiments and Recipes for Kids](#) by Joan D'Amico and Karen Eich Drummond: A book that combines cooking and science, engaging kids with food experiments and delicious recipes.