Core Skills Analysis

Math

- The 10-year-old practiced multiplication and division by adjusting ingredient quantities in recipes.
- They learned about fractions by following recipes that required measuring ingredients like 1/2 or 1/4 cups.
- Through timing different cooking processes, they improved their understanding of units of time and elapsed time.
- The student applied basic addition and subtraction skills while calculating recipe servings or adjusting cooking times.

Tips

For continued development post-cooking activity, encourage the student to explore the mathematical concepts in kitchen measurements further by introducing them to recipe conversions. They could also practice division and multiplication through scaling up or down the recipe quantities. To enhance their learning, engage them in budgeting for ingredients or calculating cooking time for multiple dishes simultaneously.

Book Recommendations

- <u>Kitchen Science Lab for Kids: 52 Family Friendly Experiments from Around the House</u> by Liz Lee Heinecke: This book offers hands-on experiments that combine science and cooking for curious young minds.
- <u>Baking Class: 50 Fun Recipes Kids Will Love to Bake!</u> by Deanna F. Cook: A colorful guide introducing children to the world of baking with easy-to-follow recipes and techniques.
- <u>The Complete Cookbook for Young Chefs</u> by America's Test Kitchen Kids: A comprehensive cookbook designed specifically for kids aspiring to become confident and capable young chefs.