## **Core Skills Analysis**

## Math

- The 5-year-old student practiced counting while measuring ingredients for the recipe.
- Understanding fractions was enhanced as the student followed recipe instructions for measurements like 1/2 cup of flour.
- Basic addition skills were reinforced when the student needed to add up cooking times for different components of the dish.
- Concepts of shapes were applied while cutting ingredients into different geometric shapes like squares and triangles.

## **Tips**

For continued math development, integrate cooking activities that involve measuring and counting. Encourage the child to estimate quantities before measuring, enhancing their understanding of basic math concepts. Incorporate games like 'Recipe Math' where the child needs to calculate ingredient amounts for different serving sizes, making math fun and practical.

## **Book Recommendations**

- <u>Pretend Soup and Other Real Recipes: A Cookbook for Preschoolers and Up</u> by Mollie Katzen, Ann Henderson: This book offers simple, engaging recipes that children can help prepare, introducing them to basic cooking skills and encouraging creativity in the kitchen.
- <u>Cook Me a Story: A Treasury of Stories and Recipes Inspired by Classic Fairy Tales</u> by Bryan Kozlowski: Combining storytelling with cooking, this book sparks imagination and culinary exploration in young children, making cooking a magical experience.
- Bread Baking for Beginners: The Essential Guide to Baking Kneaded Breads, No-Knead Breads, and Enriched Breads by Bonnie Ohara: Introduce children to the art of bread baking with simple recipes and step-by-step instructions, fostering a love for creating delicious baked goods from scratch.