

Core Skills Analysis

Science

- The 7-year-old student is learning about chemical reactions through the process of combining ingredients to bake, understanding how different substances interact with each other.
- They are also gaining awareness of the states of matter, observing how the ingredients shift from solid to liquid and gas forms as they mix and bake.
- The activity enhances the child's understanding of measurement and proportions as they follow a recipe, reinforcing math skills in a practical setting.
- Through baking, the student learns about the impact of heat energy on food, comprehending the transformation of raw ingredients into a cooked dish.

Tips

To further enhance your child's learning experience when baking, consider introducing them to the concept of food science. Explore how different ingredients interact, conduct simple experiments to observe the effects of temperature on baking, and encourage them to create their recipes by experimenting with flavors and textures.

Book Recommendations

- [Baking Class: 50 Fun Recipes Kids Will Love to Bake](#) by Deanna F. Cook: This book provides easy-to-follow recipes tailored for kids to learn baking techniques while having fun.
- [Kitchen Science Lab for Kids: 52 Family Friendly Experiments from Around the House](#) by Liz Lee Heinecke: Explore the science behind cooking and baking through simple, hands-on experiments suitable for kids.
- [How to Bake Everything: Simple Recipes for the Best Baking](#) by Mark Bittman: A comprehensive guide to baking that introduces various recipes and techniques suitable for young aspiring bakers.