

Core Skills Analysis

Mathematics

- Learned basic addition and subtraction by measuring ingredients and calculating quantities needed for making candy.
- Applied fractions when dividing recipes to make smaller or larger batches of candy.
- Developed an understanding of weight and volume by measuring out ingredients using scales and measuring cups.
- Explored concepts of time management by timing the candy-making process and ensuring timely delivery to customers.

Business and Economics

- Gained insights into customer service by interacting with customers and understanding their preferences.
- Learned the basic principles of supply and demand while helping to prepare candy stock based on customer orders.
- Understood pricing strategies by assisting in setting prices for different candy products.
- Developed negotiation skills through meeting and discussing orders with customers and suppliers.

Science

- Explored the physical and chemical changes that occur during the candy-making process, such as melting and cooling.
- Investigated the properties of different ingredients, such as sugar and gelatin, and how they interact with heat.
- Demonstrated cause and effect by experimenting with cooking times and temperatures to achieve desired candy textures.
- Learned about hygiene and food safety practices while preparing ingredients and making candy.

Tips

Further exploration in this activity could include researching different candy recipes or experimenting with flavor combinations, which can enhance their understanding of ingredients and promote creativity. Improvement can also be made in customer interaction skills by practicing communication techniques and learning about handling customer feedback effectively.

Book Recommendations

- [Candy Making for Kids](#) by Alyssa Davis: This book provides simple and fun candy recipes designed specifically for children, encouraging creativity in the kitchen.
- [The Berenstain Bears' Trouble with Money](#) by Stan and Jan Berenstain: A charming story about the Berenstain Bears learning the value of earning and saving money, relatable to young entrepreneurs.
- [The Science of Candy: A Fun Guide to Understanding Science Concepts in the Kitchen](#) by Kathy Brenner: This book introduces kids to the scientific principles behind candy making in a fun and engaging way, with projects to try at home.