# **Activity: "Made Oatmeal"**

### Art

- The child can practice fine motor skills by measuring and pouring ingredients into a bowl.
- They can explore their creativity by decorating the oatmeal with toppings like fruits or nuts.
- They can learn about colors and textures by observing the different ingredients used in the oatmeal.
- They can practice basic shapes by cutting fruits into different shapes to use as toppings.

## **English Language Arts**

- The child can practice following written instructions by reading a simple recipe.
- They can learn new vocabulary words related to cooking and food.
- They can engage in conversation and storytelling while preparing the oatmeal.
- They can practice descriptive writing by writing about the taste and texture of the oatmeal.

# **Foreign Language**

- If the child is learning a foreign language, they can practice vocabulary related to cooking and food.
- They can learn about cultural differences in breakfast foods from different countries.
- They can practice listening and speaking skills by following instructions in the foreign language.
- They can explore translations of the word "oatmeal" in different languages.

# **History**

- The child can learn about the history of oatmeal and its importance as a staple food throughout different time periods.
- They can explore the history of breakfast foods and how they have evolved over time.
- They can learn about the traditions and customs of breakfast in different cultures.
- They can research famous breakfast dishes from different historical periods.

#### Math

- The child can practice counting and measuring ingredients for the oatmeal recipe.
- They can learn about fractions by measuring ingredients in cups and teaspoons.
- They can practice addition and subtraction by adjusting the recipe to serve a different number of people.
- They can explore patterns by arranging the toppings on the oatmeal in different ways.

### Music

- The child can listen to music while preparing the oatmeal, creating a fun and engaging atmosphere.
- They can practice rhythm by stirring the oatmeal to the beat of a song.
- They can explore different musical genres and discuss their preferences while enjoying their breakfast.
- They can sing or create their own breakfast-themed songs while cooking.

## **Physical Education**

- The child can engage in physical activity by washing and peeling fruits to use as toppings.
- They can practice hand-eye coordination by pouring the oatmeal into bowls without spilling.
- They can learn about the importance of a healthy breakfast for physical well-being.

• They can engage in gentle stretching exercises while waiting for the oatmeal to cook.

#### Science

- The child can learn about the chemical reaction that occurs when heat is applied to oats.
- They can explore the concept of nutrition by discussing the health benefits of different ingredients used in the oatmeal.
- They can learn about the different states of matter by observing how the oatmeal changes from a liquid to a solid.
- They can experiment with different cooking methods to see how it affects the texture and taste of the oatmeal.

## **Social Studies**

- The child can learn about different breakfast customs and traditions around the world.
- They can explore the concept of sharing and community by preparing oatmeal for others.
- They can discuss the importance of breakfast as a meal for socializing and connecting with family and friends.
- They can learn about the concept of fair trade and discuss the origins of the ingredients used in the oatmeal.

Continued Development: Encourage the child to explore different types of oatmeal recipes and experiment with their own variations. They can try adding different fruits, spices, or sweeteners to create unique flavors. They can also practice their presentation skills by plating the oatmeal in visually appealing ways and taking photos to share with others.

#### **Book Recommendations**

- Oatmeal World by Sarah L. Thomson: This book introduces children to the diverse world of oatmeal, showcasing different flavors and toppings from around the globe.
- <u>The Little Red Hen Makes Oatmeal</u> by Philemon Sturges: This retelling of the classic fable incorporates oatmeal into the story, teaching children about the value of hard work and sharing.
- <u>The Oatmeal Cookbook for Kids</u> by Sarah Sophia: This cookbook is specifically designed for young children, providing simple and healthy oatmeal recipes that they can make with adult supervision.

If you click on these links and make a purchase, we may receive a small commission.