

Unit 5: Kitchen Math

Content Area: **Family and Consumer Science**
Course(s): **Single Survival**
Time Period: **2 weeks**
Length: **Weeks**
Status: **Published**

Unit Overview

Students will be able to understand why their success in the kitchen depends on proper and accurate measurements.

Transfer

Students will be able to independently use their learning to:

- Accurately measure ingredients for recipes.

Meaning

Understandings

Students will understand:

- How to identify measuring tools.
- The process of accurately measuring liquid and dry ingredients.
- How to identify measuring abbreviations and equivalents.
- The process of altering recipes based on the number of people being served.

Essential Questions

Students will keep considering...

- Why success in the kitchen depends on properly and accurately measuring ingredients.

Application of Knowledge and Skill

Students will know...

Students will know:

- How to identify various measuring tools
- The procedure to accurately measure liquid and dry ingredients
- Measuring abbreviations and equivalents
- How to alter recipes based on the number of people being served.
- How to time cooking based on serving time and foods being prepared

Students will be skilled at...

Students will be skilled at:

- Identifying measuring tools
- Accurately measuring liquid and dry ingredients
- Identifying measuring abbreviations and equivalents
- Altering recipes based on the number of people being served.

Academic Vocabulary

Learning Goal 1

Students will demonstrate knowledge of proper measuring techniques.

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MA.8.4.2.8 D.1	Solve problems requiring calculations that involve different units of measurement within a measurement system (e.g., 4'3" plus 7'10" equals 12'1").
MA.8.4.2.8 D.2	Use approximate equivalents between standard and metric systems to estimate measurements (e.g., kilometers is about 3 miles).
MA.8.4.2.8 D.B	What we measure affects how we measure it.
CRP.K-12.CRP2	Apply appropriate academic and technical skills.
CRP.K-12.CRP4	Communicate clearly and effectively and with reason.
CRP.K-12.CRP8	Utilize critical thinking to make sense of problems and persevere in solving them.
CRP.K-12.CRP11	Use technology to enhance productivity.
HOSP.9-12.9.4.12.I.12	Use correct grammar, punctuation, and terminology to write and edit documents.
HOSP.9-12.9.4.12.I.17	Listen to and speak with diverse individuals to enhance communication skills.
TECH.K-12.1.1	Empowered Learner
TECH.K-12.1.2	Digital Citizen
TECH.K-12.1.3	Knowledge Constructor
TECH.K-12.1.4	Innovative Designer
TECH.K-12.1.5	Computational Thinker
TECH.K-12.1.6	Creative Communicator
TECH.K-12.1.7	Global Collaborator

Target 1

Identify measuring tools

- Identify measuring tools

Target 2

Accurately measure liquid and dry ingredients

- Accurately measure liquid and dry ingredients

Target 3

Identify measuring abbreviations and equivalents

- Identify measuring abbreviations and equivalents

Target 4

Alter recipes based on the number of people being served.

- Alter recipes based on the number of people being served.

Proficiency Scale

Summative Assessment

Presentations

Portfolios

Production assignments

Projects

Unit Test

Formative Assessment and Performance Opportunities

Chapter review questions

Class Discussion

Class participation

Computer simulation activities

Exit Tickets

Homework

Internet activities

Section review questions

Self-Assessment

Teacher Directed Q&A

Teacher Observation of computer use

Workbook activities

Accommodations/Modifications

- provide additional labeling for kitchen tools
- color code measuring tools
- post charts of kitchen tools
- Pair struggling student with student experts for cooking activities
- tier activities into appropriate levels

Unit Resources

Textbooks and Workbooks

Food for Today – textbook

Food for Today – student workbook

Food for Today – Re-teaching activities

CD/DVD/VHS/TV

Exam view Pro CD-ROM

Food Network's Good Eats – Alton Brown

Food Network's Unwrapped – Marc Summers

Discovery Channel's The Colony: S2

Food Network's Ace of Cakes

Super-Size Me

Food Inc.

Ratatouille

Magazines/Periodicals/Newsletters

Food Network Magazine

HGTV Magazine

Taste of Home Magazine

Internet

www.google.com

www.bankrate.com

www.choosemyplate.gov

www.cdc.gov

www.myfitnesspal.com

www.prezi.com

www.powtoons.com

www.voki.com

<https://sites.google.com/a/monroetwp.k12.nj.us/mrs-lolli-facs/>

www.googleclassroom.com

www.Food.com

<http://topsecretrecipes.com>

<https://www.bettycrocker.com/>

www.kidswithfoodallergies.org

<https://allergicliving.com/recipes>

www.foodallergiesrecipebox.com

www.wholesomebabyfood.momtastic.com

<http://jessicaseinfeld.com/recipes>