

# Unit 5: Kitchen Math

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

## Unit Overview

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

## Transfer

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Students will be able to independently use their learning to:

- Accurately measure ingredients for recipes.

## Meaning

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## Understandings

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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**

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Students will keep considering...

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

## **Application of Knowledge and Skill**

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### **Students will know...**

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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...**

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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

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### Learning Goal 1

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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

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Identify measuring tools

- Identify measuring tools

### Target 2

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Accurately measure liquid and dry ingredients

- Accurately measure liquid and dry ingredients

### **Target 3**

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Identify measuring abbreviations and equivalents

- Identify measuring abbreviations and equivalents

### **Target 4**

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Alter recipes based on the number of people being served.

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

### **Proficiency Scale**

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### **Summative Assessment**

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Presentations

Portfolios

Production assignments

Projects

Unit Test

### **Formative Assessment and Performance Opportunities**

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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**

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- 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**

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#### **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](http://www.google.com)

[www.bankrate.com](http://www.bankrate.com)

[www.choosemyplate.gov](http://www.choosemyplate.gov)

[www.cdc.gov](http://www.cdc.gov)

[www.myfitnesspal.com](http://www.myfitnesspal.com)

[www.prezi.com](http://www.prezi.com)

[www.powtoons.com](http://www.powtoons.com)

[www.voki.com](http://www.voki.com)

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

[www.googleclassroom.com](http://www.googleclassroom.com)

[www.Food.com](http://www.Food.com)

<http://topsecretrecipes.com>

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

[www.kidswithfoodallergies.org](http://www.kidswithfoodallergies.org)

<https://allergicliving.com/recipes>

[www.foodallergiesrecipebox.com](http://www.foodallergiesrecipebox.com)

[www.wholesomebabyfood.momtastic.com](http://www.wholesomebabyfood.momtastic.com)

<http://jessicaseinfeld.com/recipes>