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| *Afterschool Program Name* Lesson Plan(Sample) |
| Teacher: F. Brown | Lesson Date: 7-21-15 |
| Lesson Title: The Quest for the Perfect Cookie | Grade Level: 3rd |
| Integrated Subjects: [ ]  Reading [x]  Math [x]  Language Arts [x]  Science [ ]  Social Studies [ ]  Art [ ]  PE  |
| Integrated Learning Objectives: Oklahoma Academic Standards – * Science & Engineering Practices
* Patterns
* Math Process Standards: Problem Solving, Reasoning, Connections
* Vocabulary

Culinary Objectives* Experiment with recipes and ingredients to develop different culinary outcomes.

**SAMPLE*** Learn and use baking skills.
* Understand that through practice and understanding of recipes they can alter them for different results.
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| Materials Used:* 1 large mixing bowls
* 1 large mixing spoons
* 1 or more cookie baking sheets
* 1 sets of measuring cups
* 1 sets of measuring spoons
* 1 electric mixer (optional)
* 1 cooling racks (optional)
 | * 2 1⁄4 cups all-purpose flour
* 1 teaspoon baking soda
* 1 teaspoon salt
* 1 cup (4 sticks) butter, softened
* 3⁄4 cup granulated sugar
* 3⁄4 cup packed brown sugar
 | * 1 teaspoon vanilla extract
* 2 large eggs
* 2 cups semi-sweet chocolate morsels
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| Teaching Concept:The kitchen is a common arena where people engage in the scientific method. Students will work through the scientific method, become familiar with dependent and independent variables and control groups, and will become more comfortable experimenting with recipes. They will also learn about how to analyze and report scientific error. The specific focus is on variables – independent, dependent and controlled variables. |
| Activity:Students will work in groups, each group with a slightly different recipe based off of a basic recipe that is handed out. Each group will decide on a variable they want to change in their cookies and why. “Changes” will be charted on the board and each group will write a hypothesis about how the change will affect the outcome of the experiment. While cookies are baking, the instructor will lead discussions around variables and students will determine how to measure the dependent variable. Students will then regroup as a class and make a collective decision on how they are going to judge and scale their cookies - what qualities should they judge each cookie on? On a chart, students will rate each cookie based on the qualities and scale they chose. |
| Reflection Activity:Students will draw a picture comparing two types of cookies and discuss their findings as a class. |

http://youngchefsprogram.org/curriculum/lesson-plans/