

## Baking Cookies Lesson Plan

ETPT 2020-005

Team Defiance

November 8, 2012

**Session:** 3

**Date:** 11/08/2012

**Time:** 9:30-10:30am

**Session Title:** Baking Cookies

**Learning Context/Profile of Learners:** Standard Elementary Fifth Grade Home Economics Students. Students in a public school with rural and suburban surrounding areas with a full time teacher and a student teacher from a near University. The curriculum for these students include; sewing, baking, and nutrition. The Elementary school in which these students attend includes; Pre-K through sixth grade. The classroom of Home Economics Students consist of 12 students. One child has a hearing disability and wears a hearing aid. All students are taught to follow all classroom guidelines posted in the room and the guidelines that were handed to them on paper the first day of class. These guidelines ensure the safety of all students and provide order in the classroom. The Fifth Grade Home Economics Classroom contains three kitchens, supplies for baking and sewing, books on nutrition, and six lab tables (see floorplan). The classroom also includes a white board for discussion, overhead projector, and a computer for teachers use only. For this particular lesson overhead will be used to display the cookie recipe, all kitchens will be utilized, whiteboard for discussion and baking supplies from the supply cabinet.

**Sources:** <http://lincoln.d57.org/documents/>

[Home%20Economics%20Curriculum%20Grades%206-8.pdf](http://lincoln.d57.org/documents/lincoln.d57.org/documents/2012/01/11/2012-01-11-Home%20Economics%20Curriculum%20Grades%206-8.pdf)

**Learning Hierarchy For This Unit:** On separate sheet.

**Learning Goal:** To demonstrate an understanding of the rules and procedures required for baking chocolate chip cookies.

**Intended Learning Outcome(s) for This Session:** In order to demonstrate understanding of the rules and procedures required for baking chocolate chip cookies when given baker will be able to bake a batch of chocolate chip cookies according to the recipe in good quality.

**Pre- /Post-Assessment Items:** On separate sheet.

**Content To Be Learned:**

- Be able to follow rules and procedures given
- Work as a team
- Follow instructions from a recipe
- Produce a quality product (cookies)

**INSTRUCTIONAL EVENTS AND TIMEFRAMES**

**ILO for this Lesson:** To demonstrate an understanding of the rules and procedures required for baking cookies.

	Timeframe	Teacher/Learner Activities	Materials/Supplies
Motivation	3 Minutes	<ul style="list-style-type: none"><li>• Teacher will explain the activity to the class. The teacher will then proceed to ask questions to spark the students interest relating to baking cookies (Examples: “Does a member of your family member make cookies for you?” “What is your favorite type of cookie and why?”</li><li>• Teacher will explain the different cooking utensils</li></ul>	<ul style="list-style-type: none"><li>• Different cooking utensils they will encounter to demonstrate.</li><li>• Questions to spark students interest should be written on the whiteboard ahead of time.</li></ul>

		<p>that will be used here and explain rules and procedures to ensure the safety of the students since the use sharp objects may be occur here.</p> <ul style="list-style-type: none"> <li>• Teacher will pass out cookie samples he/she has made explaining this will be their final product.</li> </ul>	
Presentat ion	8 Minutes	<ul style="list-style-type: none"> <li>• Teacher will show the recipe on the overhead and go over the process with the students so there is no confusion.</li> <li>• Teacher will distribute all supplies needed to complete the activity and split the students up into groups of four.</li> </ul>	<ul style="list-style-type: none"> <li>• Overhead copy of the cookie recipe</li> <li>• Cooking supplies already evenly distributed</li> </ul>
Practice	35 Minutes	<ul style="list-style-type: none"> <li>• Students will then proceed to get into their groups of four and start the baking process.</li> <li>• Teacher will instruct the group that each member should be doing part of the activity so the work is evenly distributed. They will follow the recipe step by step by looking at the overhead projector frequently.</li> <li>• Teacher and student teacher will be floating around from kitchen to kitchen to make sure students are on the right track.</li> <li>• After students are finished baking their cookies they will set them aside in a separate container and begin the cleanup process of their kitchen. Each group is responsible for the full cleanup of their kitchen labs.</li> <li>• After each group has completed the final project, the cookies, each group will distribute their cookies to each other so the students</li> </ul>	<ul style="list-style-type: none"> <li>• Kitchen Labs</li> <li>• Baking Supplies</li> <li>• Container for cookies</li> <li>• Cleaning supplies</li> <li>• Overhead projector with recipe being displayed throughout the entire activity</li> </ul>

		<p>can taste each others final projects.</p> <ul style="list-style-type: none"> <li>• Making clear which cookie belonged to what group for further discussion.</li> </ul>	
Feedback	8 Minutes	<ul style="list-style-type: none"> <li>• Provide the students with a worksheet to reflect back on the activity they just completed. The worksheet will include the following questions;            -Did your cookies turn out like you expected them to? Why or why not?            -What will you do differently next time you bake cookies?            These questions allow the students to reflect back on the activity and help them problem solve if a problem did arise during the project. Allow a few minutes for Q&amp;A.</li> </ul>	<ul style="list-style-type: none"> <li>• Reflection worksheet</li> </ul>

**Instructional Materials / Supplies Needed:**

- Whiteboard for discussion
- Overhead projector with transparency copy of the recipe
- Baking supplies
- Utilization of kitchen labs
- Reflection worksheets

**Facilities / Equipment Specifications / Arrangements:** On separate sheet.

**Evaluation of Instructional Materials / Activities / Techniques for Future Improvements:**

**Questions:**

1. Are all the students mature enough to be handling some relatively sharp objects and is their safety being compromised at all?

2. Are all the directions clear and present on the overhead transparency so the students have a clear understanding of what is being asked of them?
3. Is there enough time allotted for the project itself and times for discussion and questions?
4. Does every student have a Partner?
5. Did students find the lab activity enjoyable?

**References and Resources:**

<http://www.verybestbaking.com/recipes/18476/Original-NESTL%C3%89-TOLL-HOUSE-Chocolate-Chip-Cookies/detail.aspx>