

Project Summary

Fun Topic	Family Cookbook	
Product that Matters	Cooking	
Learning Goals	Connected to	Cambridge Public Schools Learning Expectations
1. How do we use measurement tools for cooking?	→ Math:	Develop the process of measuring and concepts related to units of measurements
2. Children will be a leader of their own cooking activity.	→ Language	Learn role of leader, scribe, and reader in self-run small groups
3. Children will learn about different family traditions.	→	
4. Children will be able to work independently and collaboratively.	→	
Learning Activities		To Achieve Goal #
1. Discussion		3,4
2. Recipe 1: Pecan Nut Squares		1,2,3,4
3. Recipe 2: Stuffed Shells		1,2,3,4
4. Recipe 3: Chocolate Mousse		1,2,3,4
5. Recipe 4: Butterkuchen		1,2,3,4
6. Recipe 5: Brownie Sundaes		1,2,3,4
7. Recipe 6: Peppermint Pie		1,2,3,4
8. Recipe 7: Deviled Eggs		1,2,3,4
9. Recipe 8: Pao De Queijo		1,2,3,4
10. Recipe 9: Double Decker Confetti Brownies		1,2,3,4
11. Cookbook Assembly and display		1,2,3,4

Learning Activity Sheets

2006-07 Program: Morse 2-6

Name: Yvonne, Julie, Barbara

Grade: 2-6

Date: Dec 2006

Activity: Planning, Discussion and organization

Date: Dec 06

Preparation/Materials:

Paper, marker, blank calendar, sample recipe.

Steps:

Planning and discussion:

In meeting we talked to the children about making a class cookbook. We then took a count of which children would be interested in contributing a recipe for the cookbook. Once we had a list made of children wanting to participate, we then put a calendar together outlining for the children what day they were responsible for leading their recipe. Also the children had the opportunity in meeting to talk about their recipe. We asked them questions like: Why they chose that recipe to share? Does it represent a tradition within their family? What they liked about it?

Learning Goal(s) for this Activity:
2,3,4

Tips for Running the Activity & References Used:

Learning Activity Sheets

2006-07 Program: Morse 2-6 Name: Yvonne, Julie, Barbra Grade: 2-6 Date: November 2006

Activity: Cooking (Pecan Nut Squares)	Date: November 2006
Preparation/Materials Bowl, Spoon, Pot holder, 13x9x2 inch baking dish, Fork, Knife, Flour, Salt, Butter, Egg, Lemon rind, Corn syrup, Sugar, Dark Brown Sugar, Whipping Cream, Pecan nut halves, Measuring Cups.	Steps <ol style="list-style-type: none"> 1. Discussion: Talk to children in meeting about which recipe we will be cooking and who will be leading the activity. Split class into cooking group of 4 children. 2. Prep table by laying out all cooking materials and ingredients. 3. Have children wash their hands. 4. Go over recipe and different measuring tools needed. See recipe pecan nut squares in the appendix. 5. Make pecan nut squares by assigning kids to different parts. 6. Wash dishes and tables. 7. Serve pecan nut squares to class and parents.
Learning Goal(s) for this Activity: # 1,2,3,4	Tips for Running the Activity & References Used: Make sure crust is fully cooked and cooled before putting the filling in.

Learning Activity Sheets

2006-07 Program: Morse 2-6 Name: Yvonne, Julie, Barbara Grade: 2-6 Date: Dec 2007

Activity: Cooking (stuffed shells)	Date: Dec 2006
<p>Preparation/Materials</p> <p>Pot, Spoon, Baking Dish, Pot holder, bowl, Colander, Measuring cups, Large pasta shells, Ricotta Shells, Mozzarella cheese, Sauce, Plastic wrap</p>	<p>Steps:</p> <ol style="list-style-type: none"> 1. Discussion: Talk to children in meeting about which recipe we will be cooking and who will be leading the activity. 2. Prep table by laying out all cooking materials and ingredients. 3. Have children wash their hands. 4. Go over recipe and different measuring tools needed. See recipe stuffed shells. 5. Make stuff shells by assigning kids to different parts. 6. Wash dishes and tables. 7. Serve stuffed shells to class and parents. <div data-bbox="613 919 1195 1285" data-label="Image"> </div>
<p>Learning Goal(s) for this Activity: #1,2,3,4</p>	<p>Tips for Running the Activity & References Used: Make sure you don't over cook the pasta shells, it will be hard to stuff with cheese mixture.</p>

Learning Activity Sheets

2006-07 Program: Morse 2-6 Name: Yvonne, Julie, Barbra Grade: 2-6 Date: Feb 2007

Activity: Cooking (Chocolate Mousse)		Date: Feb 2007
<p>Preparation/Materials</p> <p>Bowl, Saucepan, Spoon, Electric mixer, Measuring cups, Butter, Hot water, Instant coffee, Heavy cream, Sweeten condensed milk, Cocoa powder.</p>	<p>Steps</p> <ol style="list-style-type: none"> 1. Discussion: Talk to children in meeting about which recipe we will be cooking and who will be leading the activity. Split class into a group of 4 children. 2. Prep table by laying out all cooking materials and ingredients. 3. Have children wash their hands. 4. Go over recipe and different measuring tools needed. See recipe chocolate mousse. 5. Make mousse by assigning kids to different parts. 6. Wash dishes and tables. 7. Serve mousse to class and parents. <div style="text-align: center;">  </div>	
<p>Learning Goal(s) for this Activity: # 1,2,3,4</p>	<p>Tips for Running the Activity & References Used: Make sure the bowl that you use to whip the heavy cream in is chilled prior to whipping it, makes the process go much faster.</p>	

Learning Activity Sheets

2006-07 Program: Morse 2-6

Name: Yvonne, Julie, Barbra

Grade: 2-6 Date: Jan 2007

Activity: Cooking (Butterkuchen)		Date: Jan 2007
Preparation/Materials Bowl, Spoon, Measuring cups, Cookie sheet, Pot holders, Butter, Flour, Sugar, Salt, Milk, Yeast, Eggs, Lemon Zest.	Steps <ol style="list-style-type: none"> 1. Discussion: Talk to children in meeting about which recipe we will be cooking and who will be leading the activity. Split class into cooking groups of 4 children. 2. Prep tables by laying out all cooking materials and ingredients. 3. Have children wash their hands. 4. Go over recipe and different measuring tools needed. See recipe Butterkuchen. 5. Make Butterkuchen by assigning kids to different parts. 6. Wash dishes and tables. 7. Serve Butterkuchen to class and parents. 	
Learning Goal(s) for this Activity: #1,2,3,4	Tips for Running the Activity & References Used: Make sure you let the dough rise before putting on cookie sheet.	

Learning Activity Sheets

2006-07 Program: Morse 2-6

Name: Yvonne, Julie, Barbra

Grade: 2-6

Date: Jan 07

Activity: Cooking (Brownie Sundaes)		Date: Jan 07
<p>Preparation/Materials</p> <p>Bowl, Spoon, Pot holders, Electric mixer, 13x9x2 baking pan, knife, Measuring cups, Brownie mix, eggs, oil, water, Ice cream, Whipped Cream, Cherries, Ice cream scoop.</p>	<p>Steps</p> <ol style="list-style-type: none"> 1. Discussion: Talk to children in meeting about which recipe we will be cooking and who will be leading the activity. Split class into cooking groups of 4 children. 2. Prep tables by laying out all cooking materials and ingredients. 3. Have children wash their hands. 4. Go over recipe and different measuring tools needed. See recipe brownie sundaes. 5. Make brownie sundaes by assigning kids to different parts. 6. Wash dishes and tables. 7. Serve 8. Brownie sundaes to class and parents. 	
<p>Learning Goal(s) for this Activity: #1,2,3,4</p>	<p>Tips for Running the Activity & References Used: Make sure to take ice cream out of the freezer so it will be easy to scoop for the children.</p>	

Learning Activity Sheets

2006-07 Program: Morse 2-6

Name: Yvonne, Julie, Barbra

Grade: 2-6

Date: Feb 07

Activity: Cooking (Peppermint Pie)

Date: Feb 07

Preparation/Materials

Bowl, Spoon, Wire Whisk, Measuring cups, Graham cracker crust, Mini marshmallows, Peppermint candies, Peppermint bark, Cold milk, Jell-o pudding, cool whip.

Steps

1. Discussion: Talk to the children in meeting about which recipe we will be cooking and who will be leading the activity. Split class into groups of 4 children.
2. Prep tables by laying out all cooking materials and ingredients.
3. Have children wash their hands.
4. Go over recipe and different measuring tools needed. See recipe peppermint pie.
5. Make Peppermint Pie by assigning kids to different parts.
6. Wash dishes and tables.
7. Serve Peppermint Pie to class and parents.



Learning Goal(s) for this Activity:
1,2,3,4

Tips for Running the Activity & References Used:
Make sure the milk is cold it helps it to thicken faster.

Learning Activity Sheets

2006-07 Program: Morse 2-6

Name: Yvonne, Julie, Barbra

Grade: 2-6

Date: Feb 07

Activity: **Cooking (Deviled Eggs)**

Date: Feb 07

Preparation/Materials

Spoons, Bowl, Knife, Pot, Water, Eggs, Mayo, Salt, Pepper, Paprika, Plate

Steps

1. Discussion: Talk to the children in meeting about which recipe we will be cooking and who will be leading the activity. Split class into groups of 4 children.
2. Prep tables by laying out all cooking materials and ingredients.
3. Have children wash their hands.
4. Go over recipe and different measuring tools needed. See recipe deviled eggs.
5. Make deviled eggs by assigning kids to different parts.
6. Wash dishes and tables.
7. Serve deviled eggs to class and parents.



Learning Goal(s) for this Activity:
#1,2,3,4

Tips for Running the Activity & References Used:
Preparing the table with tools needed to make recipe saves lots of time

Learning Activity Sheets

2006-07 Program: Morse 2-6

Name: Yvonne, Julie, Barbra

Grade: 2-6

Date: Feb 2007

Repeat this page for EVERY ACTIVITY in your project.

Decide which Learning Activities you will do with the students. Use this page to write the name of one activity, the day you will do it, any preparation and materials you will need, your steps for running the activity, which learning goal(s) the students will achieve while doing this activity, and any tips you have for yourself or other staff when running the activity.

Activity: Cooking (Pao De Queijo)

Date: Feb 2007

Preparation/Materials

Bowl, Spoon, Cookie Sheet, Foil, Potholders, Pao De Queijo mix, eggs, milk, cheese, Measuring cups.

Steps

1. Discussion: Talk to the children in meeting about which recipe we will be cooking and who will be leading the activity. Split class into cooking groups of 4 children.
2. Prep tables by laying out all materials and ingredients.
3. Have children wash their hands.
4. Go over recipe and different measuring tools needed. See recipe Pao de Queijo.
5. Make Pao De Queijo by assigning kids to different parts.
6. Wash dishes and tables.
7. Serve Pao De Queijo to class and parents.

**Learning Goal(s) for this Activity:
#1,2,3,4**

Tips for Running the Activity & References Used:

Learning Activity Sheets

2006-07 Program: Morse 2-6

Name: Yvonne, Julie, Barbra

Grade: 2-6

Date: March 2006

Activity: Cooking (Double Decker Confetti Brownies)		Date: March 2007
Preparation/Materials Bowl, Spoon, Baking Pan, Oven mitts, Knife, Butter, Brown Sugar, Eggs, Vanilla, Flour, Baking Powder, Salt, Unsweetened cocoa Powder, Chocolate chips, Measuring cups	Steps <ol style="list-style-type: none"> 1. Discussion: Talk to children in meeting about which recipe we will be cooking and who will be leading the activity. Split class into cooking groups of 4 children. 2. Prep tables by laying out all cooking materials and ingredients. 3. Have children wash their hands. 4. Go over recipe and different measuring tools needed. See recipe Double Decker Confetti Brownies. 5. Make brownies by assigning kids to different parts. 6. Wash dishes and tables. 7. Serve Double Decker Confetti Brownies to class and parents. 	
Learning Goal(s) for this Activity: # 1,2,3,4	Tips for Running the Activity & References Used:	

Learning Activity Sheets

2006-07 Program: Morse 2-6

Name: Yvonne, Julie, Barbra

Grade: 2-6

Date: March 2006

Activity: Cook Assembly and display		Date: May 2007
Preparation/Materials	Steps	
Recipes and computer	<ol style="list-style-type: none"> 1. Have the staff type recipes 2. Format cookbook on the computer including pictures 3. Give hard copy to the print shop. 4. Host a parent event and pass out the cookbooks. 	
Learning Goal(s) for this Activity: # 1,2,3,4	Tips for Running the Activity & References Used: At the parent event the kids made one recipe from the cookbook.	