

Date

Subtheme

Start Time: Choose a start time.
End Time: Choose an end time.

Curriculum Area:
Conceptual Knowledge - Numeracy
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- Materials:**
- Different measuring cups
 - Mac and cheese visuals
 - Kraft mac & cheese boxes
 - ingredients
 - adapted pourer
 - timer
 - fraction number line

Objective(s):

1. Students will demonstrate the ability to double an adapted recipe to make the correct amount of food needed for a given number of diners during a school-based adapted cooking lesson.
2. Students will expand and generalize addition/subtraction/multiplication/division skills to complete an adapted cooking activity.
3. Students will identify what comes first, next, last in order to complete an adapted cooking activity.

Introduction:

- Make connection between menu planning and cooking.
- Ask if one box of mac & cheese is enough to feed entire class.
 - show spoonful vs. bowl → which would you rather eat?
- What do you think the 'serving size' means?
- Check serving size on box
 - 3 → so that means there are 3 portions of mac&cheese in this box
- Ask if that is enough to feed class
- How many boxes of mac&cheese will we need to feed our class?

Body:

- Teacher will pass out boxes of kraft mac and cheese to small groups of students.
- "Ok lets look at the recipe and see if we can figure out how much more of our ingredients we will need double this recipe of mac & cheese."
- Have students point to, touch, read the different ingredients (milk, butter, water, kraft mac and chesse box).
- Pass out differentiated worksheets and complete with students.
- How much _____ do we need?
 - ½ cup of milk → get two half cups, fill with water and pour into a larger measuring
 - use adapted number line for butter to show $\frac{1}{2} + \frac{1}{2} = 1$ tablespoon

Closing:

- Why is it important to know how to double a recipe?
 - If you are cooking for/feeding **more** people.
 - larger **servng size**
- What if you are cooking for **less** people?
- Ok now that we know how to double our recipe, we will split into small groups and practice cooking a doubled recipe.
- Before we start cooking, lets review our recipe (adapted recipe or recipe on box).

Accommodations:

Objects
Picture supports
Visual directions
Adapted text
Switch adapted equipment
Communication system
Differentiated material

Multiple Intelligences:

<input checked="" type="checkbox"/> Linguistic	<input checked="" type="checkbox"/> Bodily Kinesthetic	<input checked="" type="checkbox"/> Logical-Mathematical
<input checked="" type="checkbox"/> Visual-Spatial	<input type="checkbox"/> Musical	<input checked="" type="checkbox"/> Interpersonal
<input checked="" type="checkbox"/> Intrapersonal	<input type="checkbox"/> Naturalist	

Common Core Standards (<http://www.corestandards.org/read-the-standards/>):

CCSS.MATH.CONTENT.HSN.O.A.1
CCSS.MATH.CONTENT.HSN.CN.B.5

LCCE Competencies ([Link to LCCE Competencies](#)):

[Link to LCCE Competencies](#)

Doubling Mac & Cheese



1. How many cups of water will we need?

6 12

2. How many tbsp of butter will we need?

$\frac{1}{2}$ 1

3. How many tbsp of milk will we need?

$\frac{1}{2}$ 1

Doubling Mac & Cheese



1. How many cups of water will we need? _____

2. How many tablespoons of butter will we need? _____

3. How many cups of milk will we need? _____

Doubling Mac & Cheese



1. How many cups of water will we need?

3

6

12

2. How many tablespoons of butter will we need?

$1/2$

1

3. How many cups of milk will we need?

$1/2$

1

2



Kraft
macaroni & cheese
 DINNER

sooooo
 mmmmm
 "thick & creamy"

PER 1/3 BOX (UNPREPARED)

250 CALORIES	1g SAT FAT 9% DV	570mg SODIUM 24% DV	8g SUGARS
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SEE NUTRITION FACTS PANEL FOR AS PREPARED

thick 'n creamy

MACARONI & CHEESE DINNER NET WT 7.25 OZ (206g)

suggested prep

6 cups water 

1/2 tsp unsalted butter 

1/2 cup fat-free milk 

cooking instructions

1 boil water

 7:00
 stir in macaroni; cook 8 1/2 to 11 1/2 min. or until macaroni is tender, stirring occasionally.

2 drain

 do not shake; return to pan.

3 add the rest

 butter, milk and cheese sauce mix well.

* THIS PRODUCT HAS MORE CHEESE, AS PREPARED, AND BIGGER SHAPES COMPARED TO OUR SPIRALS MACARONI AND CHEESE DINNER.

1

2

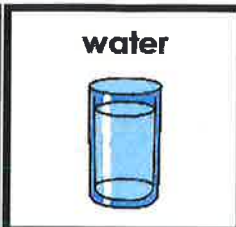
6

12

$1/2$

$1/2$

Macaroni & Cheese



1. Bring water to a boil.

boil



in



2. Pour in macaroni.

pour



in



3. Cook for 7-8 minutes.

stir



4. Drain water.

put



in



5. Put in cheese and stir.

stir



Original Recipe



Mac & Cheese

Serving size: 3

6 cups water

1/2 tbsp butter

3 tbsp milk

Doubled Recipe



Mac & Cheese

Serving size: 6

_____ cups water

_____ tbsp butter

_____ tbsp milk

***Print, cut out and ask students**
Would you rather eat this or this?



