

# Weekly Learning Challenge

## 6-10th April

### Baking!



This weeks challenge is to get into the kitchen and do some baking, You could use any recipe you would like. Perhaps you could try out something new or maybe stick with an old favourite. It can be sweet or savoury, let your imaginations run wild. As long as it involves you and your child having fun while learning in the kitchen!

## Stages of completion

### 1. Planning

- Searching for and deciding on a recipe
- Checking pantry and fridge for all necessary ingredients and equipment

- Making a shopping list if required

## 2. Completing the task

- Please see 'Potential Learning Outcomes' for ideas on how to engage and extend your child's learning during this experience to maximise the learning

## 3. Reflection

- Which parts were difficult and which were easy?
- What was the most interesting stage?
- What new skills or information did you learn?
- What could we have done differently to improve the end product?

Please place documentation of these stages in the corresponding 'Weekly Learning Challenge' plan located on Storypark.

Your documentation may include photos, videos, written recounts of events, a recreation of the recipe in poster format, painting/drawing/model of the finished product etc. These can be easily organised by stage in the boxes along your child's row of the plan.

You may like to use this space to gain ideas from other families and to share images and work samples of your child's friends with them in an effort to maintain a sense of connectedness.

# Potential Learning Outcomes

Please use the following to give you ideas and to help guide your conversations and progress with each challenge

## Literacy (VEYLDF Outcome 1 & 4)

### Recipes as a text

- Recipes communicate information
- Recipes have a sequential order to be followed
- Differences between a list (ingredients) and instructions (method)
- Letter recognition

## Numeracy (VEYLDF Outcome 4)

### One to one correspondence

- Counting out the number of spoons and cups of each ingredient

### Fractions

- Discussing the measurements of each ingredient used eg  $\frac{1}{2}$  teaspoon, or  $\frac{3}{4}$  cup

### Measurement

- weight, volume, time

### Number recognition

- On the pack of ingredients, on the recipe, on timers and scales

## Science (VEYLDF Outcome 4)

### Changes in state

- Liquid vs solid vs gas (melting butter, boiling water, raw vs baked batter etc)

### Making predictions

## Gross & Fine Motor (VEYLDF Outcome 4)

### Strength

- Mixing thick batters or doughs
- Wrist strengthening when pouring and kneading
- Balancing ingredients on a spoon and tipping into the mixture
- Separating and putting in place cupcake patty tins

## Intrapersonal Skills (VEYLDF Outcome 1)

## Patience

- Waiting for cakes to bake, things to set etc
- Waiting for turn-taking with siblings, or waiting for adults to complete a step

## Resilience

- A first attempt may be unsuccessful or the product may not look the same as anticipated.

# Some Tips For Success

- Allocate some time specifically for completing this challenge so that you and your child are able to concentrate and engage with it. It is likely to take longer than you might anticipate and having to rush to meet time constraints will likely take away from both the enjoyment and the learning outcomes for everyone involved. Please allocate a large block of time.
- This experience can easily be spread over a few days. For example, you could complete the planning stage on one day, actually bake the next day, and complete the reflection stage on the following day. For many children, this approach will allow them the time they need to engage deeply with each stage rather than 'going through the motions' to complete it.
- If in doubt, assume your child is capable of a task, to begin with, and then try to find ways to support them when they are actually struggling, rather than pre-empting their challenges.
- This is a great learning experience but it is also designed to be fun. Try not to take it all so seriously that it becomes a chore for you. If you need to, take a break and get some fresh air before coming back to the task.

