

## Focus plan for Mathematics

(Goals for shape, space and measures) Activity - Gingerbread men Date -

### Learning intention

To begin to weigh and measure

### Resources

Recipe, scales, spoons, sieve, mixing bowl, small bowl, rolling pins and boards, cutters, baking sheets, aprons, hand washing facilities, oven gloves, cooling rack

### How the activity will be carried out

Tell the children you will be making Gingerbread men to sell at the Summer Fair. Show the recipe and emphasise the weights and measures, showing how important accuracy is for a successful result. Talk about hygiene and cleanliness - invite suggestions as to what you will need to do first.

**Recipe: 750 g plain flour, 10 ml bicarbonate of soda, 20 ml ground ginger, 250 g chopped butter, 375 g soft light brown sugar, 120 ml (8 tablespoons) golden syrup, 2 eggs, beaten, dried fruit to decorate. (this is sufficient for 30 gingerbread men)**

In small groups ask children to wash and dry hands carefully and put on aprons. Involving the children as much as possible, the dough is made up as follows: Sift flour, bicarbonate of soda and ginger into a mixing bowl, mix in the sugar. Rub in the butter until the mixture appears like breadcrumbs. In a separate bowl, beat eggs, then add and mix in the syrup. Stir the egg mixture into the flour mixture to make a firm dough. Demonstrate rolling and cutting then invite children to roll and cut out gingerbread men, decorating them with the dried fruit. Bake in a pre-heated oven, 180 C, Mark 4 for 10 minutes, cool on a rack. Store in an airtight container until needed. During the process discuss how each ingredient looks, feels and smells. Encourage children to participate in the weighing and measuring elements, talking through each part.

### Questions to ask/Language to use

What do we need to do first? Germs, clean, dirty, wash, soap, rinse, dry, apron, weigh, measure, careful, sift, stir, mix, break, beat, add, rub, breadcrumbs, gentle, firm, dough, roll, cut, decorate, oven, hot, danger, time, oven gloves, smell, taste

### Differentiation (Birth to Three)

Allow time to explore the feel and smell of the ingredients and the dough - the dough will not suffer from too much handling

### Extension

Encourage children to make a recipe card to display besides the biscuits on the stall. They could begin to make their own recipe collections for their baking activities. Count the biscuits, working out how much they might make by selling 2/4 or however many biscuits

### Evaluation