

Triton 21CCLC Program
Kids Incorporated Sweet Shop
Lesson – Chocolate Chip Cookie Jars

Unit: Baking

Duration: 2 weeks, 2 sessions

Alignment with the Frameworks

Mathematics

- 4.N.4 Select use, and explain models to relate common fractions and numbers/find equivalent fractions, mixed numbers, and decimals, and order fractions.
- 4.M.1 Demonstrate an understanding of such attributes as length, area, weight, and volume, and select the appropriate type of unit for measuring each attribute.
- 4.M.5 Identify and use appropriate metric and English units and tools to estimate, measure, and solve problems involving length, area, volume, weight, time, angle size, and temperature.

Oral Presentation

- 3.3 Adapt language to persuade, to explain, or to seek information.

Technology

- 1.17 Identify and use editing and formatting features of a word processing program.
- 1.18 Insert images (e.g., graphics, clip art, tables) from other files into word processed document.

Objective

Students will learn to use measuring cups and spoons by filling quart jars with dry ingredients needed to make a batch of chocolate chip cookies. Students will calculate the cost of ingredients and materials needed to prepare a jar for sale and determine the sale price to include profit. Students will practice sales techniques.

Materials:

- 24 quart canning jars
- 2 yards of material
- 1 roll of ribbon

24 elastics
Card stock
Cookie Ingredients: (see Appendix for recipe)
Chocolate Chips
Flour
Sugar
Brown Sugar
Baking Soda
Salt
Measuring cups and spoons
Rulers
Pencils
Protractors

Procedure:

1. Wash and dry quart jars
2. Demonstrate use of measuring cups and spoons
3. Set up stations for each ingredient and correct measurement tool (include card with amount)
4. Assign students to stations
5. Jars are passed along the assembly line until complete
6. Use a protractor to measure circles of material to cover the top of jar
7. Use ruler to measure ribbon 12"
8. Fasten material with elastic band
9. Create coordinating recipe card
10. Punch hole in upper left corner of card
11. Slide ribbon through recipe card and tie over elastic to create finished product
12. Group will determine cost of materials and ingredients
13. Discuss concept of profit
14. Set price and create promotional materials (e.g., posters, flyers)
15. Practice counting up to calculate accurate change
16. Sell the jars
17. Calculate profit of sale

Assessment:

Use Collaborative Work Skills and Math Problem Solving rubrics

Observation of measurement techniques

Appearance of final product: the jar should be filled to the top if all students measured accurately and jars should be pleasing to the eye

Students are able to utilize proper sales techniques and make correct change