Name-\_\_\_\_\_\_\_\_\_\_\_ TEKS-5.3H, I, J, L

Holiday Dessert Project

Every year my grandmother made forgotten cookies and strawberry bread during the Thanksgiving Holidays. My mouth would water when I woke up Thanksgiving morning, and by the time I got ready for bed my stomach was about to explode from being stuffed to the brim. Do you have any recipes that are traditional desserts served during special family get togethers at your home? Find one to three recipes that mean something to you, and bring a copy of each recipe to class!

BY Monday and/ or Tuesday- Find 3 dessert recipes and bring them to school. At least one should be a dessert recipe that is special to you or your family. If you do not find recipes by Tuesday, you will use the provided recipes. Each recipe needs to include 4 different fractions or mixed numbers. If your recipe does not have 4 different fractions, You will bring your recipe to the teacher table to collaborate with your teacher/ peers on alternative measurements.

CUT OUT, print or copy/ paste each recipe into a google slide. Be sure to include the number of servings, ingredients and directions.

\*You may make and bring in your desserts to sell during 5th Grade Market Day on Tuesday, December 20th, already cut and packaged into individual servings. This is not required though.

\*Please remember our classroom and MARKET DAY are both NUT FREE! NO NUTS ALLOWED

Wednesday and Thursday

Pick one recipe for the “SHOWING WORK” portion of the project. Use the same recipe each time. Complete 1 and 2 of showing work

Monday and Tuesday

Complete 3 and 4 of showing work.

Wednesday and Thursday

Complete Gather Your Ingredients and show your work (5). You will need all three recipes for this portion of the project. You are adding up how much of each ingredient you will need to buy if you were going to make each recipe.

Friday

You get to come up with a new name for your dessert! Create a name and design a package or product logo using technology and print it at home or share it using the google drive.

Monday and Tuesday

Add a slide to the google slide presentation shared with you on your math google classroom. The class code is\_\_\_\_\_\_\_\_\_\_. Access this from your google drive. Your slide must include the recipe, along with ingredients and directions to make it.

Extension-

1. Research the cost of ingredients and include how much you would need to spend at the grocery store to purchase all of the ingredients.

2. Create a video clip sharing why this recipe is important to you or why you choose this recipe. SELL IT!!

3. Add a picture of the dessert to your slide.

4. Complete the page determining amount of each ingredient you would need to serve 40 people.

5. Calculate what size container you need to transport your dessert to school. Determine what size tray or platter you would need to display your dessert. What is the size of the individual portion of your dessert?

1. SHOWING WORK-Pick one recipe- USING ADDITION, draw a model and write an equation to double each fraction or mixed number in your recipe.

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| EX.  ¾ + ¾ = 6/4 =  1 2/4 = 1 ½   |  |  |  |  | | --- | --- | --- | --- | |  |  |  |  | |  |  |  |  | |  |  |
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2. SHOWING WORK-Use the same recipe, multiply each fraction or whole number by 2. Write an equation. Show your work and draw a number line to represent each equation.

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3. SHOWING WORK-Use the same recipe, write an equation and draw a model to show how you would multiply each ingredient by half (½)

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4. SHOWING WORK-Use the same recipe, write an equation and divide each fraction or mixed number by 2 to cut the recipe in half

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5. GATHER YOUR INGREDIENTS- Show your work!

Pretend you are going shopping. You are going to make all three recipes, how much of each ingredient do you need?

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| --- | --- | --- | --- | --- |
| Ingredient | Recipe 1 | Recipe 2 | Recipe 3 | Show work and circle answer! |
| Example- sugar | ¼ cup sugar | 2 ½ cups sugar | ½ cup sugar | ¼ +2 ½ + ½ = 3 ¼ cups sugar |
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**Extension-** Recipe for 30

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| Original Ingredients | Ingredients for 30 |
| 1. | 1. |
| 2. | 2. |
| 3. | 3. |
| 4. | 4. |
| 5. | 5. |
| 6. | 6. |
| 7. | 7. |
| 8. | 8. |
| 9. | 9. |
| 10. | 10. |
| 11. | 11. |
| 12. | 12. |

**Explain in complete sentences how you would adjust your recipe to feed 30 people. If quantity served is not given, estimate how many it will serve and explain what you would do to feed 30 people. Use back if necessary.**

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