**ISWC, MATHS IN MY CUISINE**

**LESSON PLAN – FIFTEENS**

**(UK)**

|  |  |
| --- | --- |
| **Grade:** | KS1 & KS2 |
| **Subject:** | HOME ECONOMICS |

|  |  |
| --- | --- |
| **Topic:** | Preparing fancy fifteens cake for special occasions |
| **Materials:** | 15 digestive biscuits, 15 marshmallows, 15 glace cherries, 160ml condensed milk, coconut for rolling, |
| **Introduction:** | The program will be opened with an attention getting skit. Students will be instructed to take a piece of paper and divide it into three sections and told to write down descriptive words for each of three sections of the skit. A participant will be chosen to assist the instructors in this exercise and told to respond each time with the words, "Thanks, I see you put a lot of thought into this". The instructor will tell the participant to close their eyes as he has a surprise for them. The instructor will do this, three times and present the participant with fifteens cake each time. The first time will be a store bought commercial fifteens cake, the second a dimly decorated home-made, and the third a large fancily decorated home-made. The rest of the students will then engage in a discussion on what descriptive terms they wrote for each example and discuss how they felt. The purpose of this exercise is to engage the students affectively and motivate them to want to be creative and participate. |
| **Development:** | -The instructors will demonstrate how to break the digestive biscuits into small pieces. - The instructors will demonstrate how to add the condensed milk and stir it well. -The instructors will demonstrate how to form the cake by hand. -The instructors will show different decorating items such as candies etc and suggest how they may be used. |
| **Practice:** | -students will be divided into pairs for the exercise -students will be provided all the ingredients needed per pair -students will demonstrate how to prepare all the ingredients as shown earlier, -students will demonstrate team work. |
| **Accommodations:** | N/A |
| **Checking For Understanding:** | -Students will be walked through the process and each step and will be checked along the way. Students will be asked to show progress and ask questions. |
| **Closure:** | -the finished fifteens cake will be evaluated by teacher (!) then students are asked eat and enjoy their work with the exception of the team submission for evaluation |
| **Evaluation:** | -Digestive biscuits broken into small enough pieces -the can of condensed milk is opened -glace cherries and marshmallows are cut to small(er) pieces – fifteens are inspected to make sure that coconut completely covers the tops -all submission will be judged for originality and creativity |
| **Teacher Reflections:** | recap on how easy the project was and why this skill is of benefit |

**Fifteens**

These sticky rounds, kissed with coconut and bejewelled with glistening cherries and chunks of yielding marshmallow, are a traditional favourite.

Made from 15 each of digestive biscuits, marshmallows, and glace cherries, they are bound together with condensed milk and rolled in desiccated coconut resulting in a tooth-achingly sweet treat, which may not be for the calorie conscious.



Link: <https://youtu.be/2KvfixBAJ8I>