

Fraction Power Procedural Steps

1. Divide class into groups of four. Place each group at a work station
2. Distribute activity supplies. Each activity group will need:
 - One set of measuring cups
 - One set of measuring spoons
 - One plastic knife
 - Four deli containers with lids (one for each student in the group)
 - All purpose flour
 - Baking Soda
 - Salt
 - Brown Sugar
 - White Sugar
 - Chocolate Chips
 - Uncooked Oatmeal

You may wish to place the dry ingredients on a cafeteria tray and cover each work station with table paper to help contain the mess.

3. One at a time, direct students to layer the dry ingredients into their container. An attractive-looking mix can be constructed if the ingredients are added in the order and amount listed.

Allow enough time for all students in every group to complete the measuring process before introducing the next ingredient. You may wish to keep all ingredients at a central location and distribute only one ingredient at a time to the student groups. There will be some left over ingredients in each group. This is for the class to use in case of spills and any extra ingredients can be used by the class as you see fit.

For proper measurement, the students should fill the measuring cups or spoons over-full with each ingredient first. Then, Holding the cup or spoon over the appropriate container, slide the plastic knife across the top of the cup or spoon until the top of the ingredient is level with the top of measuring cup or spoon. This measuring technique is used for all dry ingredients except brown sugar, which should be pressed firmly into the measuring cup.

4. As each ingredient is added, ask students for another name for the fraction or discuss alternate ways in which that fraction might be measured. For a more challenging exercise, you may wish to remove one or more of the measuring cups and/ or spoons from the activity supplies so that students will have to determine an equivalent fraction that uses only the cups/spoons that are available.

Cookie Mix Dry Ingredients

- 1 cup all purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/3 cup brown sugar, packed
- 1/3 cup white sugar
- 1/2 cup uncooked oatmeal
- 4 Tablespoons Chocolate chips

5. Make sure that the container lids are securely in place after all the students have completed their dry mixes. If desired, the containers may be decorated with fabric or paper lid covers and/or ribbon or raffia. Warn the students that shaking or tipping their container will damage the decorative layers of their cookie mix!

6. Make one copy of the cookie recipe card for each student and tie, tape or glue the card to the dry cookie mix container. This quarter-page card lists the remaining ingredients needed to make the cookies, and gives mixing and baking instructions.

Alternate Suggestion: Combine all individual ingredients into large bowls or plastic bins and have students go to each station one at a time like an assembly line. Measuring is easier out of larger containers.

Some teachers have changed the order of the ingredients and related them to soil layers as well.

Thank you Dillion's Deli at 5311 SW 22nd for donating the deli containers for the project this year.

Please check to make sure that ALL measuring cups and spoons are returned clean and undamaged. Because of the 4-H School Enrichment limited budget, we are unable to replace missing or damaged equipment.

Your comments are always welcome.

Thank you.

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