



Task-based Activity Cover Sheet

Task Title: Estimate flour and sugar for a recipe

Learner Name:	
Date Started:	Date Completed:
Successful Completion: Yes ___ No ___	
Goal Path: Employment ___ Apprenticeship ___ Secondary School ___ Post Secondary ___ Independence ✓	
Task Description: Estimate whether there is enough flour and sugar on hand to carry out a recipe to make cookies	
Competency: C: Understand and Use Numbers A: Find and Use Information	Task Group(s): C3: Use measures A1: Read continuous text
Level Indicators: C3.2: Use measures to make one-step calculations A1.1: Read brief texts to locate specific details.	
Performance Descriptors: see chart on last page or click here.	
Links to skill building activities: see the last page or click here.	
Materials Required: <ul style="list-style-type: none">• Grandma’s Cookies recipe (included with this task)• pencil or pen	
ESKARGO: C3.2: Use measures to make one-step calculations <ul style="list-style-type: none">• Chooses and performs required operation; may make inferences to identify required operation• Selects appropriate steps to solutions• Makes simple estimates	
Attitudes: Practitioner, We encourage you to talk with the learner about attitudes required to complete this task set. The context of the task has to be considered when identifying attitudes. With your learner, please check one of the following: <input type="checkbox"/> Attitude is not important <input type="checkbox"/> Attitude is somewhat important <input type="checkbox"/> Attitude is very important	



Task Title: Estimate flour and sugar for a recipe

Cooks and home cooks need to be able to estimate if they have all the needed amount of ingredients when planning to make a recipe. Look at “Grandma’s Chocolate Chip Cookie” recipe.

Learner Information and Tasks:

Task 1: The bag of flour you have contains 6 cups when full. You used up about half the bag last week. Calculate how many cups of flour are left?

Task 2: Estimate how many full batches of Grandma’s Cookies recipe you can make if there are 5 cups of flour left in the bag of flour.

Task 3: There are approximately 4 cups of brown sugar in a small bag. Estimate how many full batches of Grandma’s cookies can be made if you have already used $2\frac{1}{2}$ cups of sugar from the bag.

Task 4: Estimate how many small bags of brown sugar you will need to triple this recipe.



Grandma's Chocolate Chip Cookies

Ingredients:

2 cups of Flour

1 Teaspoon of Soda

$\frac{1}{2}$ Teaspoon of Salt

$\frac{3}{4}$ cup of Butter

1 cup of Brown Sugar

1 egg

1 cup of Chocolate Chips

$\frac{1}{2}$ cup of Walnuts

Pre-heat the oven to 375 degrees.

Blend the first 3 ingredients together.

Add and mix the remaining ingredients.

Roll out into small balls and squish with a fork.

Bake on cookie sheet for 10-12 minutes.

Recipe makes 3 dozen cookies



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Answer Key

Task 1: Three cups of flour

Task 2: Two full batches

Task 3: One

Task 4: One bag



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Performance Descriptors		Needs Work	Completes task with support from practitioner	Completes task independently
A1.1	<ul style="list-style-type: none"> reads short texts to locate a single piece of information 			
	<ul style="list-style-type: none"> follow simple, straightforward instructional texts 			
C3.2	<ul style="list-style-type: none"> calculates using numbers expressed as whole numbers, fractions, decimals, percentages and integers 			
	<ul style="list-style-type: none"> makes estimates 			
	<ul style="list-style-type: none"> chooses and performs required operation(s); may make inferences to identify required operation(s) 			
	<ul style="list-style-type: none"> selects appropriate steps to solutions 			
	<ul style="list-style-type: none"> interprets, represents and converts measures using whole numbers, decimals, percentages, ratios and simple, common fractions (e.g. $\frac{1}{2}$, $\frac{1}{4}$) 			
	<ul style="list-style-type: none"> uses strategies to check accuracy (e.g. estimating, using a calculator, repeating a calculation, using the reverse operation) 			

This task: was successfully completed____ needs to be tried again____

Learner Comments

Instructor (print)

Learner Signature



Skill Building Activities

Links to online resources:

Create printable worksheets to practice adding and subtracting simple fractions.

<http://www.math-aids.com/Fractions/>

Compare fractions relative size with this worksheet.

<http://www.commoncoresheets.com/Math/Fractions/Comparing%20Fractions%20Relative%20Size/English/1.pdf>

Practice matching the visual amount with the written fraction.

http://www.sheppardsoftware.com/mathgames/fractions/memory_fractions3.htm

Good visual introduction to fractions.

<http://www.basic-mathematics.com/fractions.html>

Tutorials and activities on fractions.

<http://www.gcflearnfree.org/math/fractions>

Practice measuring out ingredients needed for a recipe in this virtual kitchen.

<http://www.gcflearnfree.org/foodandcooking/measure>

LearningHUB online courses available:

- **Math, Independent Study (assigned by practitioner after assessment)**
 - 100 Whole Numbers Assignment
 - 101 Addition, Subtraction Assignment 1 & 2
 - 201 Multiplication, Division Assignment
 - 301 Fractions Assignment 1 & 2
 - 302 Decimals Assignment
 - 304 Percents and Mixed Operations Assignment 1 & 2
 - 401 Measurement
- **Independent Study, Short Courses (assigned by practitioner after assessment) – Feeding a Family**
- **Live Classes (SABA) – Multiplication; Division; Fractions A; Fractions B; Fractions C; Fractions in Everyday Life; Decimals A; Decimals B; Percentages A; Percentages B.**



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***To Access LearningHUB Course Catalogue:**

<http://www.learninghub.ca/Files/PDF-files/HUBcoursecatalogue,%20December%202023,%202014%20revision.pdf>