

Supplemental Activity: Kitchen Conversions

Supplies Needed:

- 3.3_SW_Kitchen-Conversions-Worksheet
- Writing utensils (pencils, crayons, colored pencils)

Length of Time to Complete:

- 5 minutes to introduce activity
- 10 minutes to complete activity

Audience (grades): 3rd

Common Core Standards Taught:

- Math: Measurement and Data: 3.2
 - Measure and estimate liquid volumes and masses of objects using standard units of grams (g), kilograms (kg), and liters (l). Add, subtract, multiply, or divide to solve one-step word problems involving masses or volumes that are given in the same units, e.g., by using drawings (such as a beaker with a measurement scale) to represent the problem.
- Math: Number and Operations in Base Ten: 3.2
 - Fluently add and subtract within 1000 using strategies and algorithms based on place value, properties of operations, and/or the relationship between addition and subtraction.

Lesson:

Raise your hand if you can think of a breakfast that would give you long lasting energy?
(*Eggs and toast; cereal and fruit; bagel and nut butter etc.*)

There are a lot of great Go breakfast foods that will give you long lasting energy.

How many of you have ever helped make breakfast? What did you help make?

No matter what you cook in the kitchen, there will come a time when you have to do math! Chefs and bakers are always doing math! They have to count, convert, measure, add, subtract, multiply, and divide! If a chef makes a math mistake, it could be disastrous! Can you imagine if a baker put 12 dozen eggs (144 eggs) in a bagel mix instead of 12 eggs (1 dozen)?!

Today, we are going to solve some kitchen conversion problems.