**Baking with children is one of the best ways to incorporate math/English skills for the children to learn and for yourself as well as learning about the ingredients and nutrition! Please use the activity below to plan a baking activity with the children, you can adapt the activity to celebrate events or festivals. You can experiment and use vegetables in with baking such as carrots and sweet potatoes. The websites below have some good ideas to help you work with functional skills and learning about healthy eating.**

[**https://www.crazyforcrust.com/teaching-math-with-baking/**](https://www.crazyforcrust.com/teaching-math-with-baking/)

[Best EYFS Healthy Eating Activities to Promote Food in Early Years (learningbook.co.uk)](https://www.learningbook.co.uk/get-children-interested-in-food-and-healthy-eating/#:~:text=Introducing%20EYFS%20Healthy%20Eating%20and%20Food%20Activities%201,...%203%20Try%20foods%20from%20around%20the%20world)

 **Please ensure you show all your working our and use the right annotation eg mls, g. Try to not use a calculator where possible to practice your skills.**

**Name:**

**Date/time of activity:**

**Ingredients needed:**

Please list your ingredients here with weights and measurements needed:

**1: How much does the recipe make? (12 biscuits, 1 one cake)**

**2: How many children and staff are in the setting? Work out how much you need to make for everyone. (show your working out)**

**3: How will it take to bake everything?, talk to the children about time.**

**15 minutes to bake one batch**

**15\*4= 1 hour**

**4: Work out the percentage of vegetables/fruit in your bake to the rest of ingredients**

**5: Ask the children open questions about the activity, “What does it smell like, feel like, where does the ingredients come from?” (Adapt for babies and young children by allowing them to explore the ingredients and learning new words such as squishy, sticky)**

**5: Complete an observation of a child in your activity to track their learning and development during the activity.**