Wikia in the Elementary Classroom

Math/Measurements

2nd/3rd grade lesson

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<th>Objective:</th>
<th>To learn about measurements and measurement conversions</th>
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| Materials:          | • One computer per group, around five total depending on the number of students.  
                      |   • Printer  
                      |   • Projector  
                      |   • Enough of the following for each group to make their cookies.  
                                      |   Milk  
                                      |   Sugar  
                                      |   Cocoa  
                                      |   Butter  
                                      |   Vanilla  
                                      |   Peanut Butter  
                                      |   Quick cook oatmeal  
                                      |   Hot plate  
                                      |   Double boiler  
                      | • Measuring tools (enough for each group- roughly five) |
| Note to teachers:   | Make sure to break the class up into groups of 3-5. Ask any of the students if they have allergies to any foods such as peanuts or oatmeal. If there are, make sure that group makes cookies that do not have the particular item in them. Consider sending a note to parents to make sure they are fine with their children making and eating the cookies. |
| Procedure:          | 1. Teach the lesson on measurement and measurement conversions.  
                      | 2. Have the groups go to their designated computer.  
                      | 3. Have the children pull up Wikia as you are showing them how to on a projector  
                      | 4. Tell the children to find a recipe for no bake cookies.  
                      | 5. Have students print their recipe.  
                      | 6. Move to food-prep area.  
                      | 7. Students will follow the recipe and make the cookies with the teacher and maybe a helper supervising.  
                      | 8. After they cool have the students test the cookies to make sure they turned out right! |
| Evaluation:         | Taste the cookies to see if they turned out the way they were supposed to. |

(Created by Jenny Romack & Chelsea Scott)