

**Lesson Plan for Baking Chocolate Chip Cookies**

<p><b>Learning Point</b></p>	<p>The learning point of this session is for the students to make the classic cookie. They will be making it from scratch and therefore learn about the different ingredients and method:</p> <ul style="list-style-type: none"> <li>• They will learn that you weigh the dry ingredient first.</li> <li>• They will learn the method of creaming</li> <li>• How to use a different way to measure ingredients (teaspoon)</li> <li>• Why they need to sieve the flour (to get out any lumps)</li> <li>• The importance of taking their time when pouring the eggs into the mixture</li> <li>• But also the importance of acting fast to make sure the mixture does not curdle</li> <li>• To measure out each spoonful carefully, using one spoon to pick the mixture up and then another to scrape onto the baking tray, leaving space between</li> <li>• That the baking trays are placed in the oven until the cookies are brown</li> <li>• The children will wash and dry all the equipment they used, wipe the table clothes, sweep the floor</li> <li>• Working as a team</li> <li>• When the cookies are ready, the children can collect them from staff who will put them in the child's box.</li> <li>• They will take their aprons off and fold them</li> </ul> <p>Because the cookies will be home made, the students will be making a biscuit that is a lot healthier than the shop bought type.</p>
<p><b>Activities</b></p>	<p>2.30 pm - Welcome, register and reminder to wash hands, health and safety. Oven put on preheated by adult. Children sort out their cooking area and put on aprons.</p> <p>3.30 pm – Health and safety talk. Students wash hands. Aprons and equipment are given out.</p> <p>3.40 pm – Turn the oven on, grease the baking trays.</p> <p>The Children weigh out the flour and put it in a bowl to the side, then they will weigh sugar, then the butter and place both in their mixing bowl. Cream together with a spoon until mixture looks white, then they will add the half teaspoon of bicarbonate of soda, 1 teaspoon of vanilla extract, sieve the flour in and add chocolate chips into the mixture. The children will then beat the eggs together and slowly add the eggs to the mixture, making sure that they beat the mixture.</p> <p>3.55 pm – Spoon the mixture onto the baking trays, making sure that they leave space between each bit of mixture. Cook and pop into the oven.</p> <p>4.15 pm – Once the cookies have been removed from the oven and cooled, they are then handed out to the students.</p> <p>4.20 pm - Clean up</p> <p>4.30 pm - Close</p>

<b>Props /equipment</b>	Baking trays Mixing bowls Wooden spoons Plain flour Butter Sugar Caster sugar Chocolate chips Bicarbonate of soda Vanilla extract	Scales Teaspoons Knives Aprons Table clothes Sponges Washing up liquid Cleaning spray Spare boxes
<b>Plenary</b>	From this session, the students would have learned how to make an item of food that is mostly shop bought. They would have discovered a healthier alternative to the much-loved chocolate chip cookie.	