



# Sage Educational Trust

Sage Family Support

## Jam Tarts - Lesson Plan

<b>Learning Point</b>	<p>In this session the students will learn step-by-step how to make pastry and then transform it into the much loved 'jam tart'.</p> <p>The students will need to learn how to measure their ingredients and mix them into the correct substance.</p>
<b>Activities</b>	<p>3.30 pm – Meet and greet. Wash hands, apply aprons, lay table, take register and conduct safety talk.</p> <p>3.35 pm – Weigh out the ingredients and begin to mix the margarine, flour and butter together.</p> <p>3.40 pm – Once it turns into a breadcrumb-like mixture, begin adding water until a dough is formed.</p> <p>3.45 pm – Students should now roll out their pastry and use cutters to create the shapes for the tarts.</p> <p>3.55 pm – A small amount of jam should be added to each tart and then popped into the oven. While the tarts are baking, the students can clear up and talk about what they have discovered this session.</p> <p>4.20 pm – Jam tarts are removed from oven and left to cool.</p>
<b>Props /equipment</b>	<p>Self-raising flour Margarine Jam Sugar Water Baking Trays Cutters Wooden Spoons Mixing Bowls Rolling Pins Boards</p>
<b>Plenary</b>	<p>From this session the students will have incorporated maths, reading and following instructions to create their tarts. They will have worked together fairly and have helped each other.</p>