Numeracy in the Kitchen

Design a home-style kitchen or create a plan of the existing kitchen at your school. The plan should be drawn to scale and include a legend.

Calculate the costs of creating a kitchen in your school or adding new workspaces to an existing kitchen. Give students a particular budget to work to when doing this activity.

Organise a fundraising event based on a particular budget and with a particular financial target. Plan out what produce and quantity you will make, how much it will cost to make and how much you will need to sell the produce for to reach your financial target.

Put together a timetable for preparing a meal with a range of different dishes and then use this to answer a series of time related questions such as, if you start at 11am when will the meal will be ready? If you need the meal to be ready at 12:30 pm when will you need to start preparing?

Measure the weight or volume of the ingredients in a recipe and discuss the difference between these two types of measurement.

Put different items from the kitchen in an opaque bag and without looking feel the items and describe them based on their shape, size, weight, etc. Can you guess what the items are based on the description?

Explore decimals, multiplication and division by converting grams to kg and ml to litres.

Explore fractions by removing all of the 1 cup measures from the kitchen and then measuring a cup of flour using the ½ and ¼ cups instead.

Break a recipe down and work out the time required for each step or element of the dish. Anticipate potential problems such as how long it takes for a large pot of water to come to the boil in comparison to two smaller pots and brainstorm possible ways to speed up various aspects.

Create a business plan for a restaurant.

Examine a recipe and express the quantities in a ratio, e.g. 4 parts oil to 1 part vinegar in a salad dressing.

Use fruit and vegetables to explore cross-sections and fractions before eating the results in a delicious salad.

Take a favourite recipe and practise your division and multiplication skills by halving, doubling or tripling the quantities. Pose questions such as six more people are coming, what do we need to do? If we double this dish, what size pan will we need?