

## Maths in the World of Work: Baker

Ash and Cedar Class (Reception-Year 2)

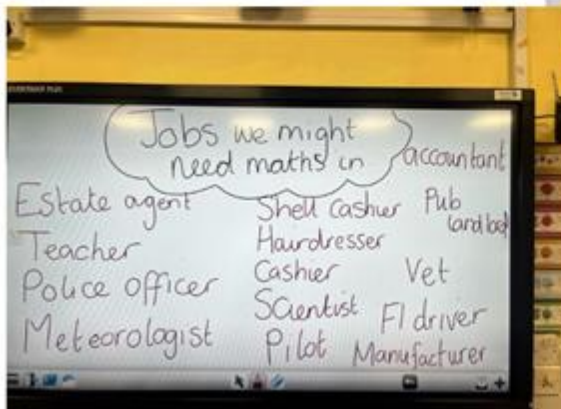
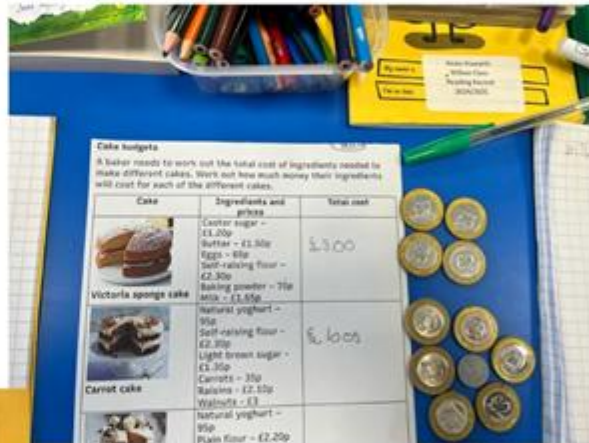
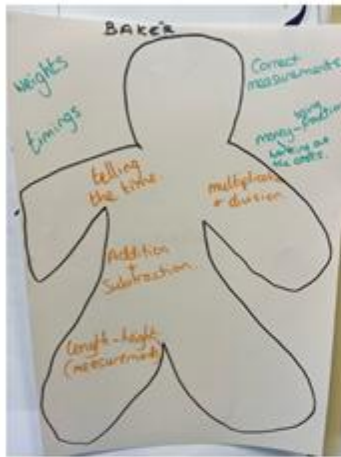
What a day of in the life of as baker! We worked hard to make no-bake granola and made links between maths and this career. The Year 2 children helped the younger children to follow and read the list of ingredients and the method to make no-bake granola. We learnt to use a range of scales to carefully count and weight out the correct ingredients. The younger children also carefully counted handfuls of chocolate chips to go on top of their granola. We also needed overcome certain issues, like accidentally adding too much of an ingredient. We worked well as a team to enjoyed the finished product!



Willow Class (Year 3 and 4)

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## Elm Class (Year 5 and 6)

In Elm class, Year 5 and 6 spent the week learning about some of the mathematical skills required to work in a bakery. The children began the week by converting units of measure. This included converting between grams and kilograms and litres and millilitres as well as converting between metric and imperial units of measure. They then went on to explore ratio and proportion, finding out how much of each ingredient they would need when multiplying the recipe. Finally, they got to put all this into practice by making their own cupcakes, with the recipe they had calculated during the week; also providing them with a further opportunity for accurate measuring.

