

THANKSGIVING FEAST

Project Based Learning

4th Grade Print & Google Slides

SELF-REFLECTION

Write a reflection of your experience with this project. How did you feel about the math problems and activities? Explain what you found easy to do and any difficulties you had while working on this project. Did you enjoy this activity?

BAKING ROLLS

Your first step in preparing the feast is to bake dinner rolls. You are following the recipe on the recipe card below. Use the recipe card to answer the question.

CHALLENGE #2: CORN ON THE COB

1. Your dad was in charge of cooking corn on the cob as an additional side for the feast. Each corn cob is a different length. You've measured the length of most of the corn cobs, but you have five left to measure. Cut out and use the ruler to measure the corn cobs below. Fill in their lengths on the table to the nearest quarter inch.

Corn Cob	#1	#2	#3	#4	#5	#6	#7	#8	#9	#10	#11	#12	#13
Length (in inches)	6 $\frac{3}{4}$	8 $\frac{1}{2}$	9 $\frac{1}{4}$	8 $\frac{3}{4}$	10	9 $\frac{3}{4}$	10 $\frac{1}{4}$	7 $\frac{3}{4}$	9	9 $\frac{1}{2}$	1 $\frac{1}{2}$	1 $\frac{3}{4}$	1 $\frac{7}{8}$

2. Create a line plot with the corn cob length data from the table. Fill in the missing numbers along the axis. Draw Xs to plot the corn cob lengths. Finally, give your line plot a title in the space below.

Line plot axis: 6 $\frac{1}{2}$ 6 $\frac{3}{4}$ 7 7 $\frac{1}{4}$ 7 $\frac{1}{2}$ 7 $\frac{3}{4}$ 8 8 $\frac{1}{4}$ 8 $\frac{1}{2}$ 8 $\frac{3}{4}$ 9 9 $\frac{1}{4}$ 9 $\frac{1}{2}$ 9 $\frac{3}{4}$ 10 10 $\frac{1}{4}$ 10 $\frac{1}{2}$ 10 $\frac{3}{4}$ 11 11 $\frac{1}{4}$ 11 $\frac{1}{2}$ 11 $\frac{3}{4}$ 12 12 $\frac{1}{4}$ 12 $\frac{1}{2}$ 12 $\frac{3}{4}$ 13 13 $\frac{1}{4}$ 13 $\frac{1}{2}$ 13 $\frac{3}{4}$ 14 14 $\frac{1}{4}$ 14 $\frac{1}{2}$ 14 $\frac{3}{4}$ 15

Mag CORE

BAKING ROLLS

10. You're able to find 6 baskets to serve the rolls. Use the factor pairs you found to determine how many rolls will go in each basket. Draw dots in the baskets to show how many rolls go in each.



rolls

11. Some of your c to reorganize basket? Will t

12. To add a seeds as

13. You t



rolls

ON THE SIDE

You are making some tasty side dishes for your Thanksgiving feast. You calculate the masses of each side dish to ensure that there will be enough to go around for everyone. Answer the questions below.

1. The table below shows the masses of all the ingredients you use to make a dish of macaroni and cheese. Round each number as a number name and in expanded form. Then, round each number to the nearest 10.

Ingredient	Macaroni	Butter	Flour	Milk
Mass (in grams)	908 grams	95 grams	82 grams	144
Number Name	nine hundred and eight	ninety five	eighty two	one hundred forty four
Expanded Form	$900 + 8$	$90 + 5$	$80 + 2$	$100 + 40 + 4$
Rounded Mass (in grams)	910	100	80	140

2. What is the mass of all the dairy ingredients in the macaroni and cheese put together? Find the total actual mass and the mass when rounded to the nearest 10.

$$908 + 95 + 82 + 144 + 276 = 1505 \text{ total actual mass}$$

$$910 + 100 + 80 + 140 + 280 = 1510 \text{ total rounded mass}$$

3. What is the total mass of the macaroni and cheese? Find the total actual mass and the mass when rounded to the nearest 10.

$$908 + 144 + 276 = 516$$

$$910 + 140 + 280 = 520$$

CHALLENGE #1: FEAST NUTRITION

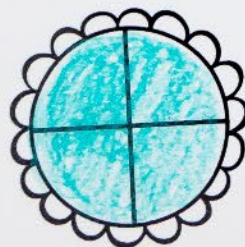
Some of your relatives are health-conscious and have asked you to calculate the number of calories in one serving of the different dishes at your feast. The data is on the clipboard. Plot the data on the bar graph by shading each bar.

CALORIES IN THANKSGIVING DISHES

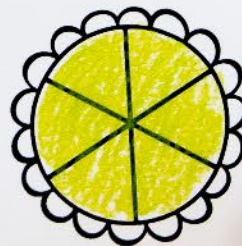
Dish	Calories per Serving
Turkey	150
Apple Pie	250
Stuffing	100
Mac & Cheese	200
Sweet Potatoes	120

PIES GALORE

You have a pie extravaganza planned for dessert! All the pies you baked are the same size, but you cut each a different number of pieces, as shown below. Answer the questions.



Apple



Pumpkin

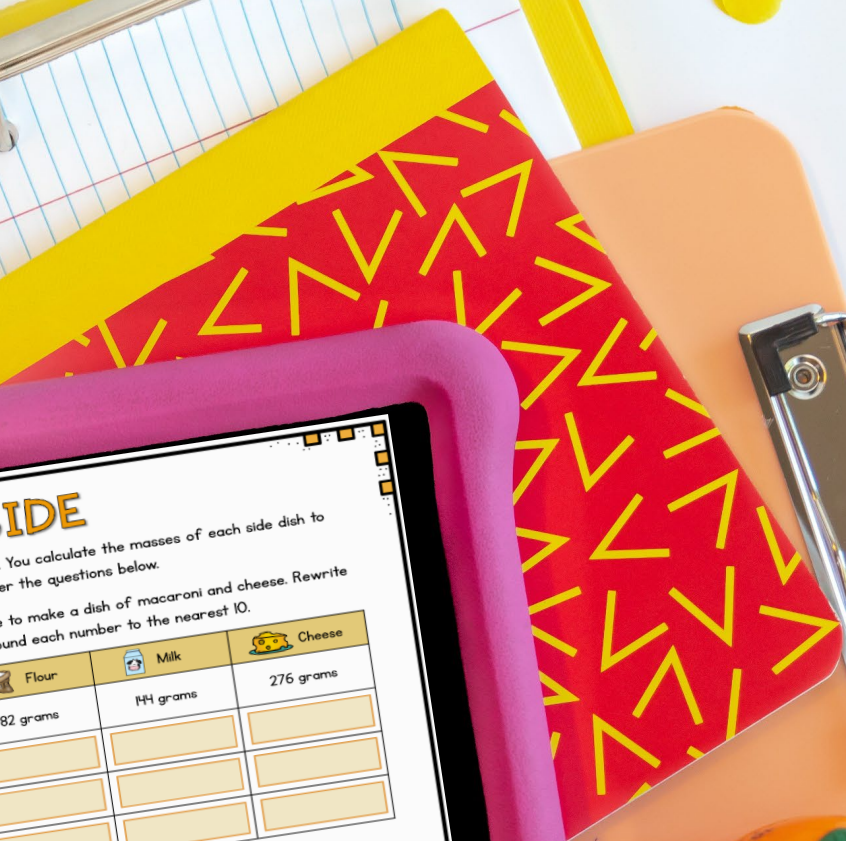


1. One slice of apple pie is $\frac{1}{4}$. Name two equivalent fractions.

$$2/4 = 1/2$$

2. Three slices of pumpkin pie is $\frac{3}{6}$. Name two equivalent fractions.

$$3/6 = 1/2$$



ON THE SIDE

You are making some tasty side dishes for your Thanksgiving feast. You calculate the masses of each side dish to ensure that there will be enough to go around for everyone. Answer the questions below.

1. The table below shows the masses of all the ingredients you use to make a dish of macaroni and cheese. Rewrite each number as a number name and in expanded form. Then, round each number to the nearest 10.

Ingredient	Macaroni	Butter	Flour	Milk	Cheese
Mass (in grams)	908 grams	95 grams	82 grams	144 grams	276 grams
Number Name					
Expanded Form					
Rounded Mass (in grams)					

2. What is the mass of all the dairy ingredients in the macaroni and cheese put together? Find the total actual mass and the mass when rounded to the nearest 10.

3. What is the total mass of the macaroni and cheese? Find the total actual mass and the mass when rounded to the nearest 10.



TURKEY TIME

Now for the most important task of the day: preparing and cooking the turkey! Use the clocks to answer questions below.



Prepare turkey



Put turkey in oven



Rotate turkey



Take turkey out of oven

1. What time do you start preparing the turkey? Write the time in the space under the clock.
2. It takes you 28 minutes to prepare the turkey. When you finish, you do a couple other tasks in the kitchen that take you 9 minutes. Then, you put the turkey in the oven. At what time do you put the turkey in the oven? Use the number line below to solve. Drag the vertical lines to partition, the textboxes to label, and the semicircles to show your hops. Fill in the time under the clock.

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6. Pies Galore (Fractions, Decimals)
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9. Challenge #2: Corn on the Cob
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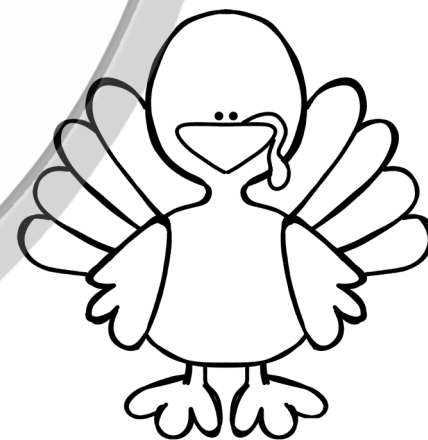
FOR THE TEACHER

THANKSGIVING FEAST is a project-based learning task that involves using fourth grade math standards to plan for a Thanksgiving feast. It was created for students in fourth grade. The following standards are addressed:

- 4.OA.A.1 Interpret a multiplication equation as a comparison.
- 4.OA.A.2 Multiply or divide to solve word problems involving multiplicative comparison.
- 4.O.A.A.3 Solve multistep word problems posed with whole numbers and having whole-number answers using the four operations.
- 4.OA.B.3 Find all factor pairs for a whole number in the range 1-100.
- 4.OA.C.5 Generate a number or shape pattern that follows a given rule.
- 4.NBT.A.2 Read and write multi-digit whole numbers using base-ten numerals, number names, and expanded form.
- 4.NBT.A.3 Use place value understanding to round multi-digit whole numbers to any place.
- 4.NBT.B.4 Fluently add and subtract multi-digit whole numbers using the standard algorithm.
- 4.NFA.A.2 Compare two fractions with different numerators and different denominators.
- 4.NF.C.6 Use decimal notation for fractions with denominators 10 or 100.
- 4.MD.A.1 Know relative sizes of measurement units within one system of units.
- 4.MD.A.2 Use the four operations to solve word problems involving distances, intervals of time, liquid volumes, masses of objects, and money.
- 4.MD.A.3 Apply the area and perimeter formulas for rectangles in real world and mathematical problems.

DIRECTIONS:

1. Assign students to work alone or in small groups.
2. Preview the activity with your students.
3. Allow students class time to complete the activity. This can span several days.
4. Allow students an opportunity to complete extra challenge activities (Optional).
5. Allow students to complete the self-reflection and evaluation rubric.
6. Allow students an opportunity to share their completed projects.



THANKSGIVING FEAST

Thanksgiving is here, and your extended family has gathered at your house to celebrate the holiday! You are in charge of planning, preparing, and serving a magnificent and delicious Thanksgiving feast for your relatives to enjoy.

Here are your tasks:

- Read through the entire packet before beginning.
- Determine the ingredients and baking time for dinner rolls and arrange them on the baking sheets.
- Calculate the masses of all the ingredients to make your side dishes, like macaroni and cheese and sweet potato casserole.
- Time how long you need to cook the turkey.
- Bake and divide five types of pie into equal parts and compare the sizes of the different pieces of pie.
- Use geometry, area, and perimeter to set the tables for the feast.
- Complete the challenge pages. (Optional)
- Complete the self-reflection and evaluation rubric.



BAKING ROLLS

Your first step in preparing the feast is to bake dinner rolls. You are following the recipe on the recipe card below. Use the recipe card to answer the questions below.

yummy dinner rolls

Ingredients

4 cups of flour

1 cup sugar

3 eggs

2 cups butter

2 tsp. salt

___ tsp. yeast

Directions

- Preheat oven to 325 degrees.
- Put all ingredients into a large bowl. Mix well.
- Knead dough on floured surface. Form into 8 dinner rolls.
- Bake until golden brown.

1. You need three times as much yeast as you do salt. Fill in the amount of yeast needed in the recipe.
2. You decide you need to make 6 times as many rolls as one recipe produces. How many rolls do you need?

3. Use multiplication to fill in the table with the amount of each ingredient you will need to make all your dinner rolls.

Ingredient	 Flour	 Sugar	 Eggs	 Butter	 Salt	 Yeast
Amount Needed						

4. There are 20 people at your feast. How many rolls will each person get? How many will be left over?
5. You bake your rolls in batches in the oven. Each batch is 3 rows and 4 columns of rolls on a baking sheet. How many batches do you bake in all?

ON THE SIDE

You are making some tasty side dishes for your Thanksgiving feast. You calculate the masses of each side dish to ensure that there will be enough to go around for everyone. Answer the questions below.

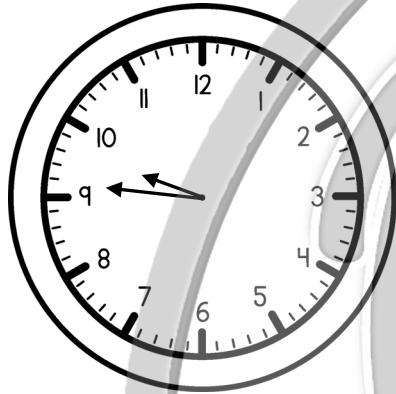
1. The table below shows the masses of all the ingredients you use to make a dish of macaroni and cheese. Rewrite each number as a number name and in expanded form. Then, round each number to the nearest 10.

Ingredient	 Macaroni	 Butter	 Flour	 Milk	 Cheese
Mass (in grams)	908 grams	95 grams	82 grams	144 grams	276 grams
Number Name					
Expanded Form					
Rounded Mass (in grams)					

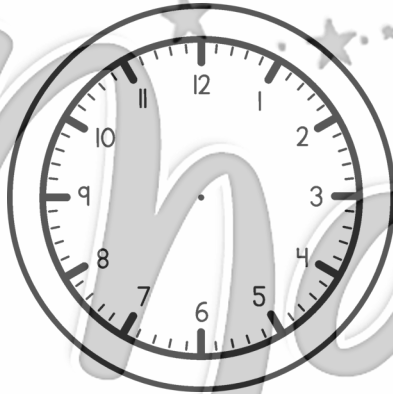
2. What is the mass of all the dairy ingredients in the macaroni and cheese put together? Find the total actual mass and the mass when rounded to the nearest 10.
3. What is the total mass of the macaroni and cheese? Find the total actual mass and the mass when rounded to the nearest 10.

TURKEY TIME

Now for the most important task of the day: preparing and cooking the turkey! Use the clocks to answer questions below.



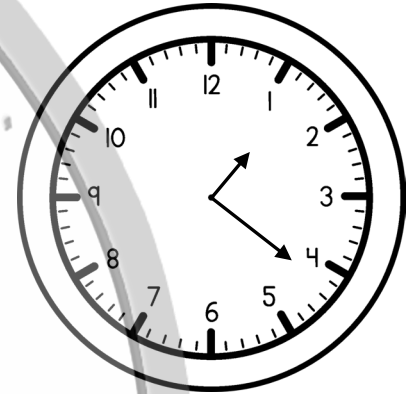
Prepare turkey



Put turkey in oven



Rotate turkey

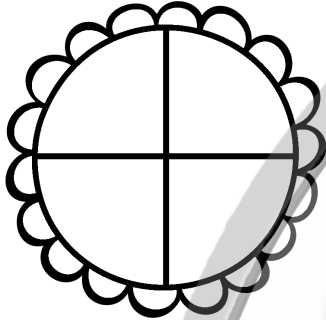


Take turkey out of oven

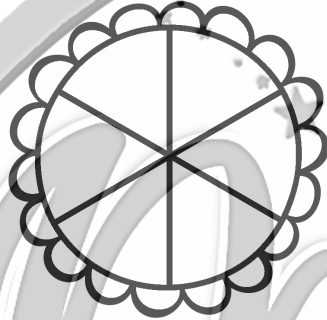
1. What time do you start preparing the turkey? Write the time in the space under the clock.
2. It takes you 28 minutes to prepare the turkey. When you finish, you do a couple other tasks in the kitchen that take you 9 minutes. Then, you put the turkey in the oven. At what time do you put the turkey in the oven? Use the number line below to solve. Then, draw hands to show the time on the clock.



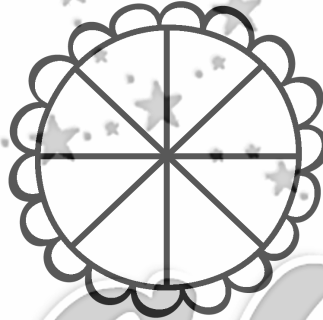
PIES GALORE



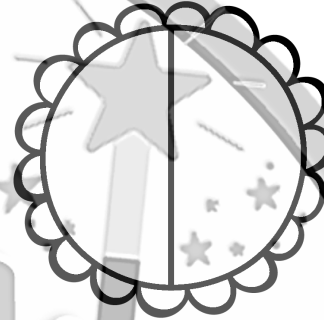
Apple



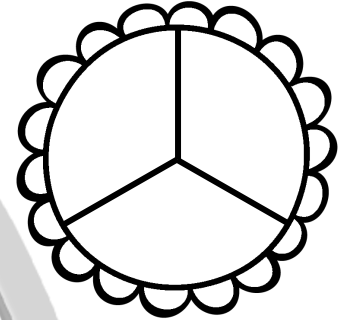
Pumpkin



Pecan

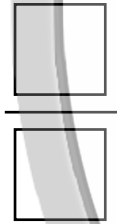


Cherry



Peanut Butter

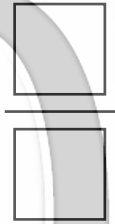
6. Compare the sizes of the slices of different pies below. Fill in the missing fraction of each pie that the given number of slices represents. Complete the comparison with $<$, $>$, or $=$.



2 slices of
apple pie



3 slices of
pecan pie



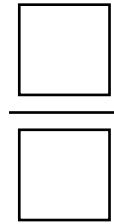
2 slices of
pumpkin pie



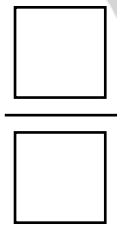
1 slice of
peanut butter pie



1 slice of
cherry pie



3 slices of
apple pie



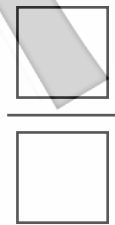
2 slices of
peanut butter pie



2 slices of
cherry pie



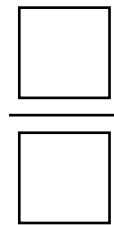
4 slices of
pumpkin pie



4 slices of
pecan pie



1 slice of
apple pie



3 slices of
pumpkin pie

SETTING THE TABLE

The feast is almost ready! You are setting the table so that everyone can take a seat and get ready to eat. Answer the questions below.

1. Since there are so many people at your feast, you have three different tables set up to fit everyone. The tables are shown below. Name the shape of each table in the spaces.



Table 1



Table 2



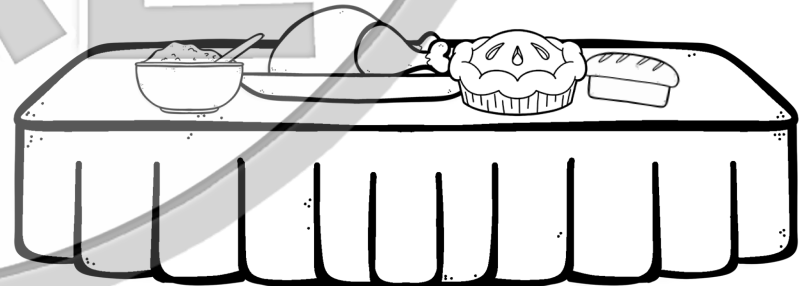
Table 3

2. You want to cover each table with a tablecloth. Your mom has a stash of tablecloths that are all folded in half. Draw all lines of symmetry on each table. Use a different color for each line of symmetry. How many lines of symmetry does each table have?

Table 1 : _____

Table 2 : _____

Table 3 : _____

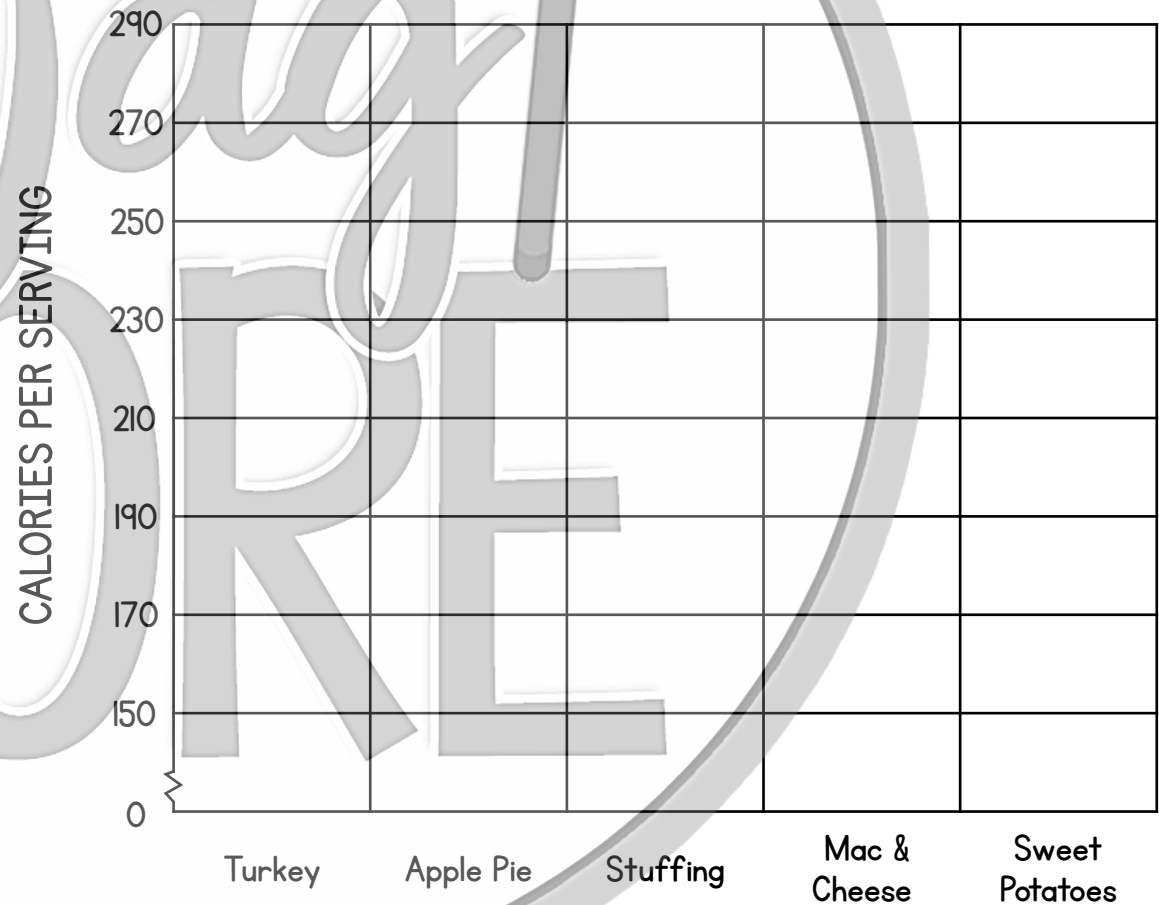


CHALLENGE #1: FEAST NUTRITION

Some of your relatives are health-conscious and have asked you to calculate the number of calories in one serving of the different dishes at your feast. The data is on the clipboard. Plot the data on the bar graph by shading each bar.

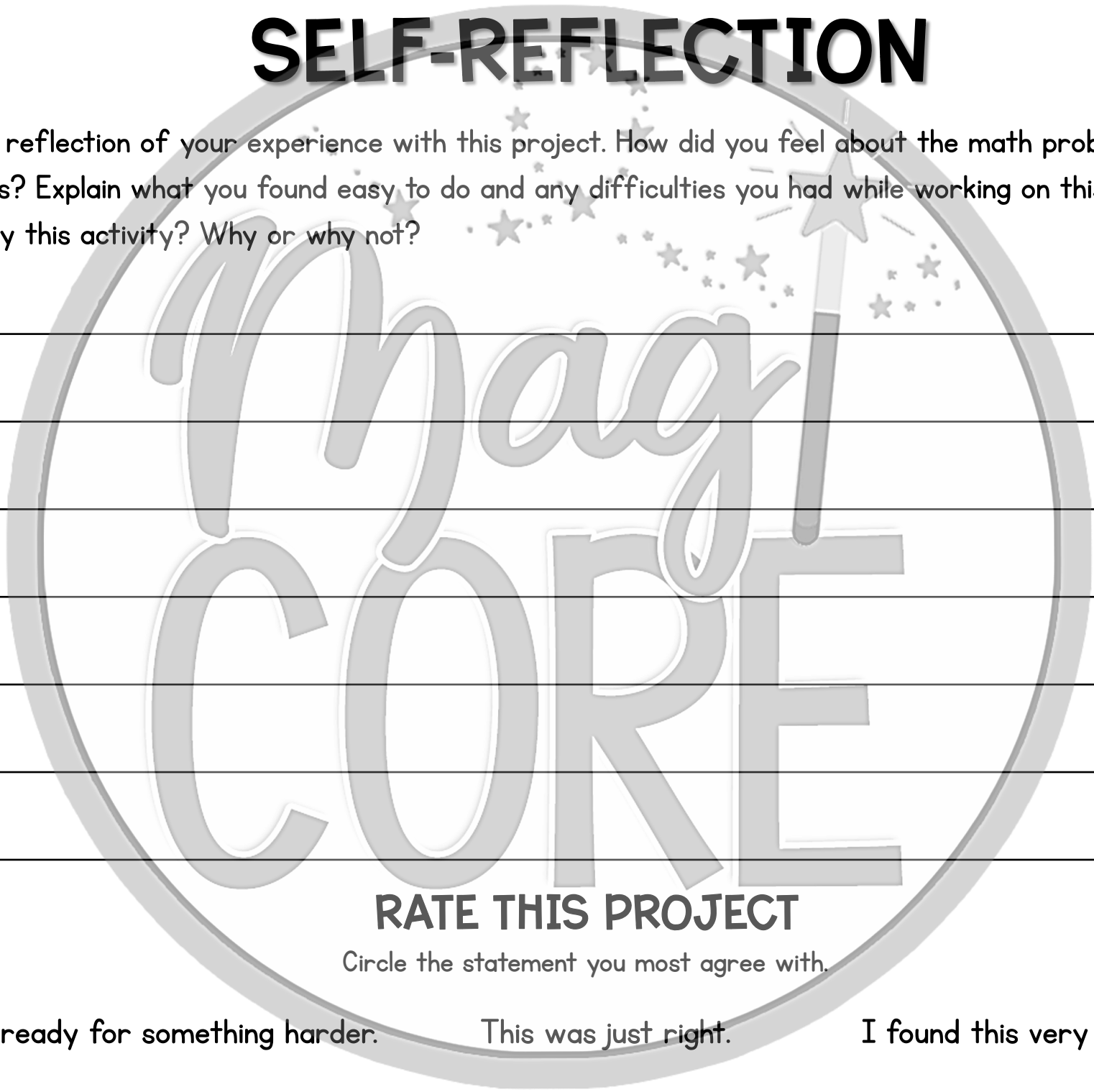
CALORIES IN THANKSGIVING DISHES

Dish	Calories per Serving
Turkey	156
Apple Pie	282
Stuffing	195
Mac & Cheese	274
Sweet Potatoes	228



SELF-REFLECTION

Write a reflection of your experience with this project. How did you feel about the math problems and activities? Explain what you found easy to do and any difficulties you had while working on this project. Did you enjoy this activity? Why or why not?



RATE THIS PROJECT

Circle the statement you most agree with.

I am ready for something harder.

This was just right.

I found this very challenging.

SELF-EVALUATION

Circle one box per row on the rubric that expresses how you rate yourself on this Project Based Learning Activity.

+	✓	-
I felt very confident about the math in this project.	I felt pretty good about my ability to complete the math in this project.	I felt a lot of the math in this project was too hard for me to do alone.
I understood all of the math and did not need help to complete the problems.	I understood most of the math but needed a little help to solve some of the problems.	I understood some of the math but needed help to complete most of the problems.
I easily used many strategies to solve the math problems efficiently.	I needed some help to use the best strategies for solving the math problems.	I had trouble understanding the best way to solve many of the math problems.
I feel I am ready for a harder math project.	I feel I would like to spend more time practicing similar math problems.	I feel I need assistance to work on similar math problems

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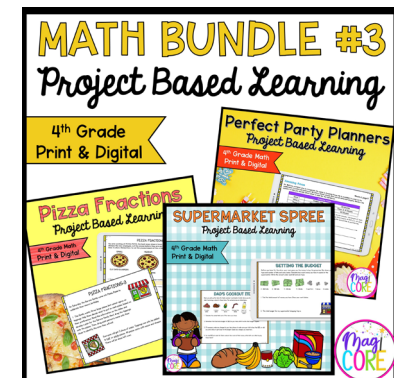
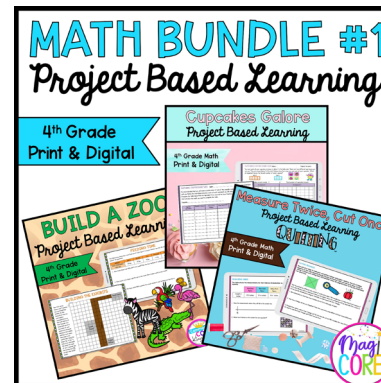
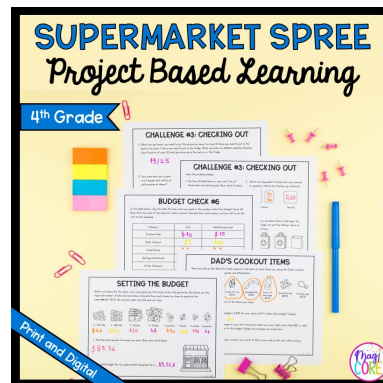


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