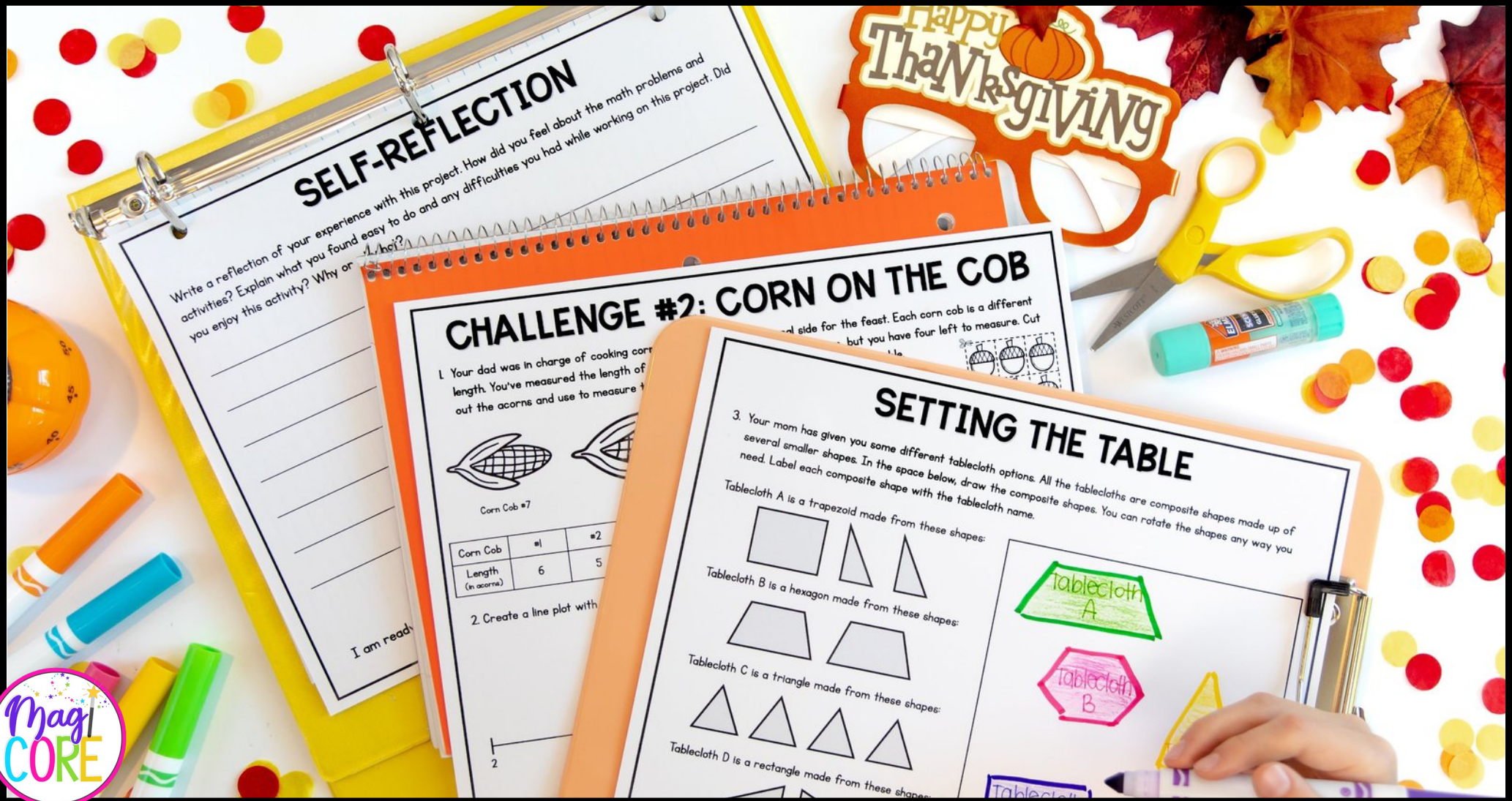
THANKSGIVING FEAST

Project Based Learning

1st Grade Print & Google Slides



Happy ThaNksgiViNg

BAKING ROLLS

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

Ingredients

…lts and 8 children at your Thanksgiving… dinner roll for each person. How ma… eed? Draw a model to show your

…nake sure you have enough rolls

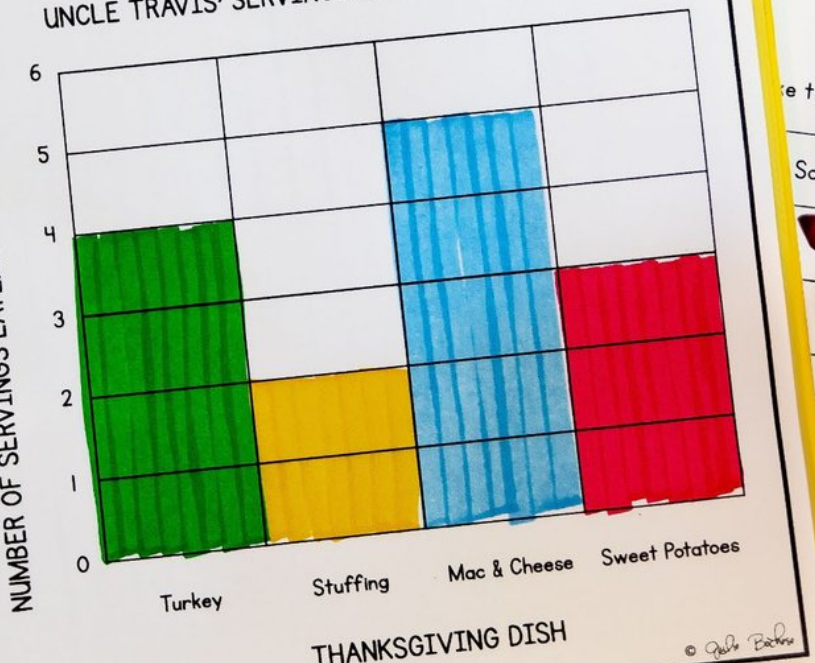
…e two recipes of dinner roll…

	Salt

CHALLENGE #1: UNCLE TRAVIS' PLATE

Uncle Travis has been waiting all year for the Thanksgiving feast! He is so hungry that he has several servings of his favorite Thanksgiving dishes. The data about how many servings of each food Uncle Travis eats is on the clipboard. Plot the data on the bar graph by shading each bar.

Dish	Servings Consumed
Turkey	4
Stuffing	2
Mac & Cheese	5
Sweet Potatoes	3



© Rachel Bachman

BAKING ROLLS

8. You decide to make your rolls extra special by adding different kinds of seeds to the top. You put poppy seeds on 5 rolls. You put sesame seeds on 3 more rolls than you put poppy seeds on. How many rolls have sesame seeds? Draw a model to show your thinking.

9. You put pumpk
Solve with an

10. How ma

11. Yo

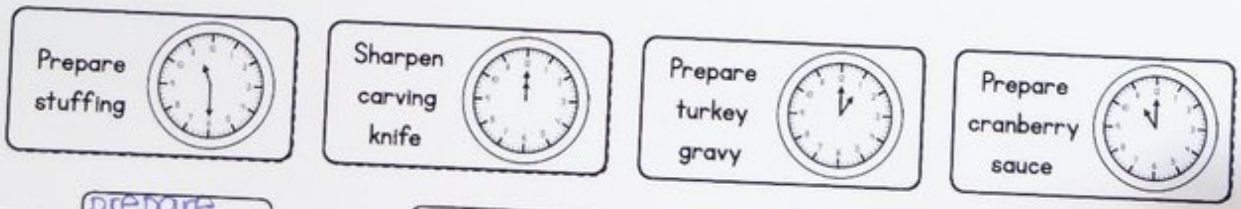
od some of the math but
d help to complete
of the problems.

uble understanding
way to solve many
math problems.

need assistance
k on similar
problems.

TURKEY TIME

6. While the turkey was cooking, there were some other tasks you completed. The tasks are shown on the shapes below, along with the time at which you began each task. Put into chronological order by writing the name of each task in the correct space.



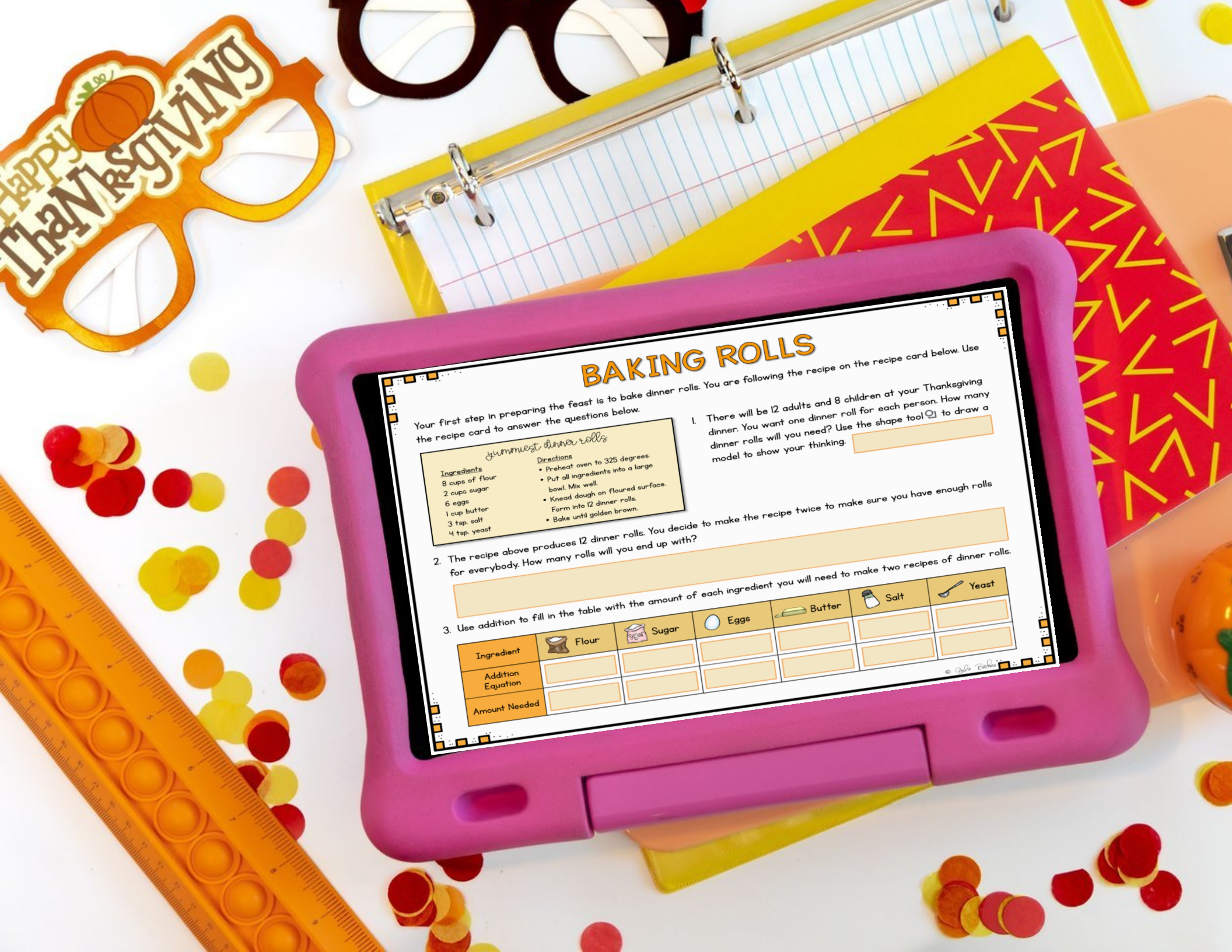
Task #1 prepare cran. sauce
Task #2 prepare stuffing
Task #3 Sharpen carving knife
Task #4 prepare turkey gr

7. Fill in the digital clocks below with the times at which you started each task, and label each task name. Go in order from the first task you started to the last task.



Task #1 Cranberry sauce
Task #2 stuffing
Task #3 carving knife
Task #4 turkey gravy

8. Do you think these clocks show time in the morning or at night? Explain.


Happy ThaNksgiViNg
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.
yummiest dinner rolls
Ingredients
8 cups of flour
2 cups sugar
6 eggs
1 cup butter
3 tsp. salt
4 tsp. yeast
Directions
• Preheat oven to 325 degrees.
• Put all ingredients into a large bowl. Mix well.
• Knead dough on floured surface. Form into 12 dinner rolls.
• Bake until golden brown.
1. There will be 12 adults and 8 children at your Thanksgiving dinner. You want one dinner roll for each person. How many dinner rolls will you need? Use the shape tool to draw a model to show your thinking.
2. The recipe above produces 12 dinner rolls. You decide to make the recipe twice to make sure you have enough rolls for everybody. How many rolls will you end up with?
3. Use addition to fill in the table with the amount of each ingredient you will need to make two recipes of dinner rolls.
Ingredient
Flour
Sugar
Eggs
Butter
Salt
Yeast
Addition Equation
Amount Needed


CHALLENGE #1: UNCLE TRAVIS' PLATE
Uncle Travis has been waiting all year for the Thanksgiving feast! He is so hungry that he has several servings of his favorite Thanksgiving dishes. The data about how many servings of each food Uncle Travis eats is on the clipboard. Plot the data on the bar graph. Click on each bar and drag to resize.
Dish
Servings Consumed
Turkey 4
Stuffing 2
Mac & Cheese 5
Sweet Potatoes 3
UNCLE TRAVIS' SERVINGS OF THANKSGIVING DISHES
NUMBER OF SERVINGS EATEN BY UNCLE TRAVIS
0
1
2
3
4
5
6
Turkey
Stuffing
Mac & Cheese
Sweet Potatoes
THANKSGIVING DISH


SELF-EVALUATION
Circle one box per row on the rubric that expresses how you rate yourself on this Project Based Learning Activity.
BAKING ROLLS
You decide to make your rolls extra special by adding different kinds of seeds to the top. You put poppy seeds on 5 rolls. You put sesame seeds on 3 more rolls than you put poppy seeds on. How many rolls have sesame
Draw a model to show your thinking.

TABLE OF CONTENTS

1. Teacher Directions & Standards Addressed
2. Student Directions
3. Baking Rolls (Addition)
4. On the Side (Naming & Comparing Numbers, Addition & Subtraction)
5. Turkey Time (Telling Time)
6. Pies Galore (Partitioning Shapes, Word Problems)
7. Setting the Table (Geometry)
8. Challenge #1: Uncle Travis' Plate
9. Challenge #2: Corn on the Cob
10. Challenge #3: Word Problems
11. Self-Reflection & Evaluation
12. Answer Key



THANK YOU FOR PURCHASING THIS COMMON CORE KINGDOM DIGITAL RESOURCE!

The Google Slides version of this resource requires that you make a copy of the resource to your own Google Drive.

© Julie Bochorse

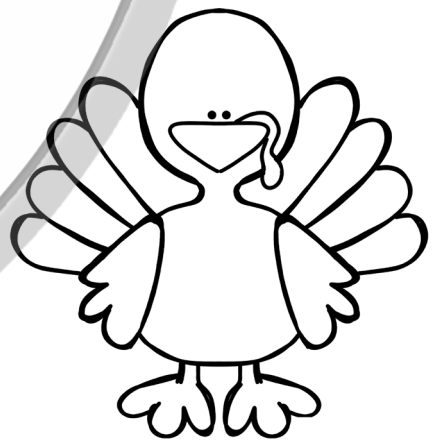
FOR THE TEACHER

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

- 1.OA.A.1 Use addition and subtraction within 20 to solve word problems.
- 1.OA.A.2 Solve word problems that call for addition of three whole numbers whose sum is less than or equal to 20.
- 1.OA.D.8 Determine the unknown whole number in an addition or subtraction equation relating three whole numbers.
- 1.NBT.B.3 Compare two two-digit numbers based on meanings of the tens and ones digits.
- 1.NBT.C.4 Add within 100, including adding a two-digit number and a one-digit number, and adding a two-digit number and a multiple of 10, using concrete models or drawings and strategies based on place value, properties of operations, and/or the relationship between addition and subtraction; relate the strategy to a written method and explain the reasoning used. Understand that in adding two-digit numbers, one adds tens and tens, ones and ones; and sometimes it is necessary to compose a ten.
- 1.NBT.C.5 Given a two-digit number, mentally find 10 more or 10 less than the number, without having to count.
- 1.MD.B.3 Tell and write time in hours and half-hours using analog and digital clocks.
- 1.G.A.2 Compose two-dimensional shapes to create a composite shape, and compose new shapes from the composite shape.
- 1.G.A.3 Partition circles and rectangles into two and four equal shares; describe the shares using the words halves, fourths, and quarters; and use the phrases half of, fourth of, and quarter of. Describe the whole as two of, or four of the shares.

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.



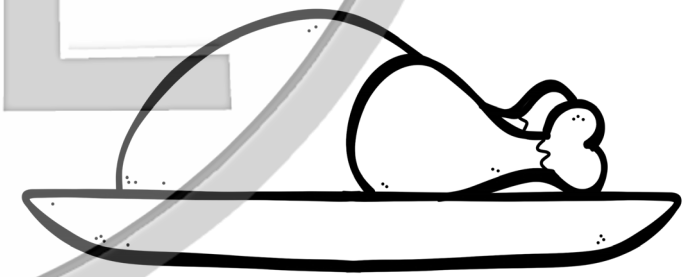
© Julie Bochorse

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 amounts 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 four types of pie into equal parts, and solve word problems about the pies.
- Use geometry to set the tables for the feast.
- Complete the challenge pages. (Optional)
- Complete the self-reflection and evaluation rubric.



© Julie Bochorse

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.

yummiest dinner rolls

Ingredients

8 cups of flour
2 cups sugar
6 eggs
1 cup butter
3 tsp. salt
4 tsp. yeast

Directions

- Preheat oven to 325 degrees.
- Put all ingredients into a large bowl. Mix well.
- Knead dough on floured surface. Form into 12 dinner rolls.
- Bake until golden brown.

1. There will be 12 adults and 8 children at your Thanksgiving dinner. You want one dinner roll for each person. How many dinner rolls will you need? Draw a model to show your thinking.

2. The recipe above produces 12 dinner rolls. You decide to make the recipe twice to make sure you have enough rolls for everybody. How many rolls will you end up with?

3. Use addition to fill in the table with the amount of each ingredient you will need to make two recipes of dinner rolls.

Ingredient	 Flour	 Sugar	 Eggs	 Butter	 Salt	 Yeast
Addition Equation						
Amount Needed						

© Julie Bochorse

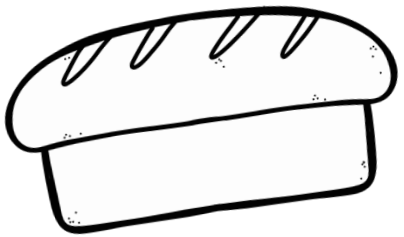
BAKING ROLLS

4. You place 10 rolls on a baking sheet and place them in the oven to bake. How many rolls are left outside of the oven? Draw a model to show your thinking.

5. You know you need to bake the rolls for 18 minutes. The rolls have already been in the oven for 13 minutes. How much longer do the rolls need to bake? Solve with an equation.

6. You notice that this batch of rolls didn't cook very evenly. For the next batch, you decide to rotate the baking sheet when there are 9 minutes left to bake. How long after putting the rolls in the oven should you rotate the sheet?

7. You place all your rolls on three wire racks to cool. There are 10 rolls on the first wire rack and 8 on the second. How many rolls are on the third wire rack?



© Julie Bochorse

ON THE SIDE

You are making some tasty side dishes for your Thanksgiving feast. You calculate the amounts of each ingredient in your side dishes. Answer the questions below.

1. The table below shows the amount of all the ingredients you use to make a dish of macaroni and cheese. Identify how many tens and how many ones make up each number.

Ingredient	 Macaroni	 Butter	 Flour	 Milk	 Cheese
Amount (in ounces)	42 ounces	12 ounces	5 ounces	9 ounces	23 ounces
How many tens?					
How many ones?					

2. Compare the amounts of the different ingredients. Complete the number comparisons below by filling in the space with the correct symbol < , > , or = .

42 ounces Macaroni ◯ 23 ounces Cheese

5 ounces Flour ◯ 12 ounces Butter

9 ounces Milk ◯ 23 ounces Cheese

12 ounces Butter ◯ 9 ounces Milk

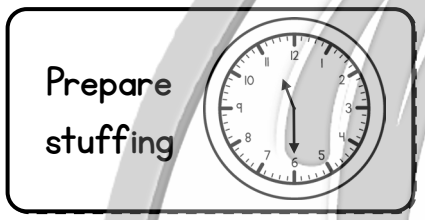
23 ounces Cheese ◯ 5 ounces Flour

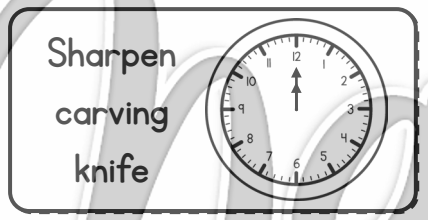
42 ounces Macaroni ◯ 12 ounces Butter

© Julie Bochorse

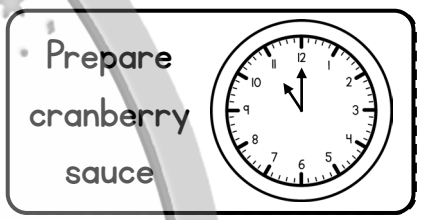
TURKEY TIME

6. While the turkey was cooking, there were some other tasks you completed. The tasks are shown on the shapes below, along with the time at which you began each task. Put into chronological order by writing the name of each task in the correct space.



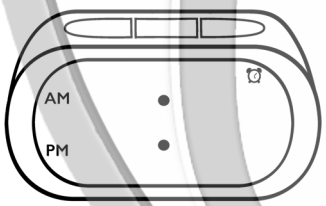




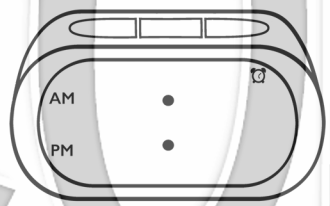


Task #1 _____ Task #2 _____ Task #3 _____ Task #4 _____

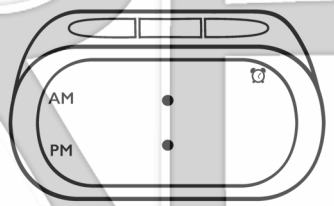
7. Fill in the digital clocks below with the times at which you started each task, and label each task name. Go in order from the first task you started to the last task.



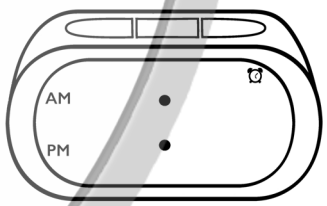
Task #1 _____



Task #2 _____



Task #3 _____



Task #4 _____

8. Do you think these clocks show time in the morning or at night? Explain.



© Julie Bochorse

PIES GALORE

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



Apple Pumpkin Pecan Cherry

1. Draw lines to the apple pie into four equal pieces. The apple pie is divided into _____. Each piece of apple pie is one _____ of the whole pie.

2. Draw lines to partition the pumpkin pie into two equal pieces. The pumpkin pie is divided into _____. Each piece of pumpkin pie is one _____ of the whole pie.

3. Draw lines to partition the pecan pie into four equal pieces. The pecan pie is divided into _____. The whole pie is made up of _____ _____.

4. Draw lines to partition the cherry pie into two equal pieces. The cherry pie is divided into _____. The whole pie is made up of _____ _____.

© Julie Bochese

SETTING THE TABLE

3. Your mom has given you some different tablecloth options. All the tablecloths are composite shapes made up of several smaller shapes. In the space below, draw the composite shapes. You can rotate the shapes any way you need. Label each composite shape with the tablecloth name.

Tablecloth A is a trapezoid made from these shapes:



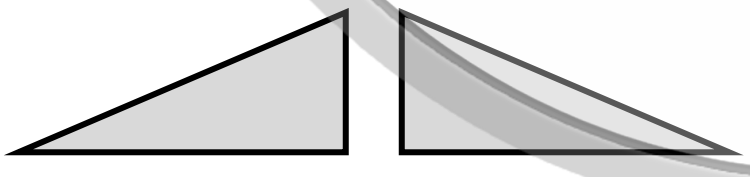
Tablecloth B is a hexagon made from these shapes:



Tablecloth C is a triangle made from these shapes:



Tablecloth D is a rectangle made from these shapes:

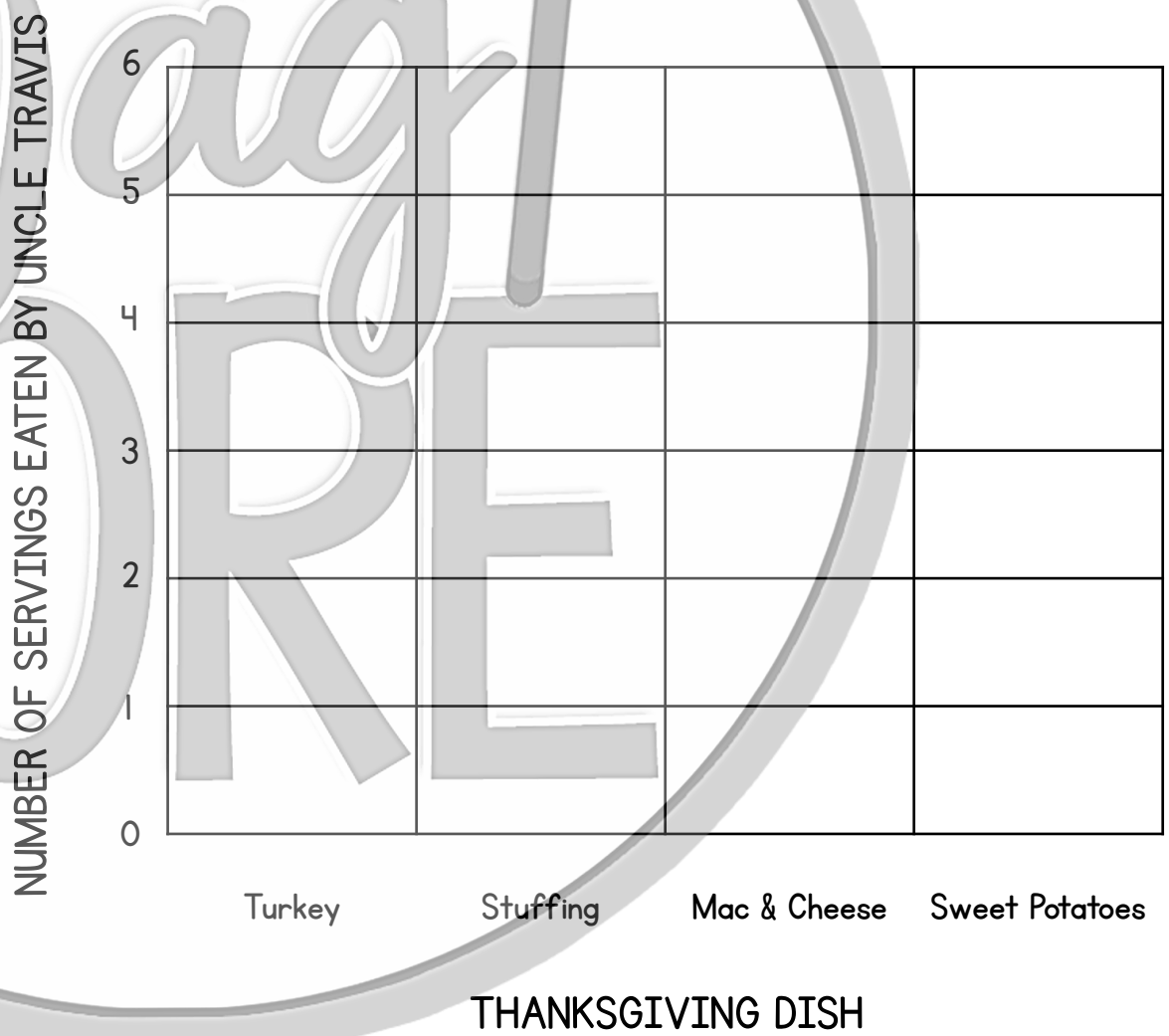


© Julie Bochorse

CHALLENGE #1: UNCLE TRAVIS' PLATE

Uncle Travis has been waiting all year for the Thanksgiving feast! He is so hungry that he has several servings of his favorite Thanksgiving dishes. The data about how many servings of each food Uncle Travis eats is on the clipboard. Plot the data on the bar graph by shading each bar.

Dish	Servings Consumed
Turkey	4
Stuffing	2
Mac & Cheese	5
Sweet Potatoes	3



© Julie Bochorse

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.

© Julie Bochorse

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

© Julie Bochoso

Terms of Use

How Can I Use This Resource?

Thank you for trusting MagiCore. Our mission is to create resources that support teachers and promote student success. Please note that this resource is licensed for use by a single teacher in a classroom setting. If you need to use this resource with more than one teacher and/or across multiple classrooms, additional licenses are available at a discount. You can purchase additional licenses by visiting your TPT "Purchases" page and then selecting "Download Additional Licenses" or by contacting me at julie@magicorelearning.com.



Good to Go



Not O.K.

- Use this resource personally or with your own children
- Use this resource in your own classroom with your students.
- Provide this resource to your students to use at your instruction.
- Print and/or copy for use in your own classroom.
- Provide printed pages to a substitute teacher with the sole purpose of instructing your students.
- Share with your students via a secure document portal or electronic learning platform that requires individual user verification and limits access to only the students in your own classroom (e.g. Google Classroom)
- Review this resource with others with the sole purpose of recommending it to others for purchase, provided you share one of the links below:

  https://magicorelearning.com/

  https://www.teacherspayteachers.com/Store/Magicore

- Share with others to use personally.
- Share with others to use in another classroom.
- Print or copy any page(s) and distribute them to other teachers or other classrooms.
- Publish or host online in a manner where any of the material is accessible to anyone who is not a student in your own classroom., including but not limited to personal, classroom, or district websites that are accessible to the general public.
- Use this resource commercially (e.g. Outschool).
- Publish, sell, or otherwise distribute this product to anyone in manner inconsistent with these terms of use.

© Copyright 2020, 2021. All rights reserved. The unlicensed reproduction or distribution of this product is strictly prohibited. Permission is granted to the original purchaser or licensee to make copies to use with students and/or to assign to students digitally providing it is only available to students assigned directly to the purchaser. Placing this product in any manner that makes it accessible to the general public is strictly forbidden. Commercial use, including but not limited to online or in person classes, is prohibited. Contact julie@magicorelearning.com for commercial licensing information. Sharing without permission or hosting online in a public manner is a violation of the Digital Millennium Copyright Act (DMCA). These terms may be updated at any time. You can see the most up to date Terms of Use at https://magicorelearning.com/terms-of-use.

Let's Connect!

www.magicorelearning.com

https://www.teacherspayteachers.com/Store/magicore

https://www.facebook.com/MagiCoreLearning

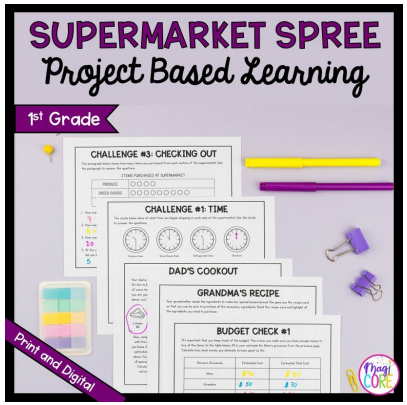
https://www.instagram.com/magicorelearning

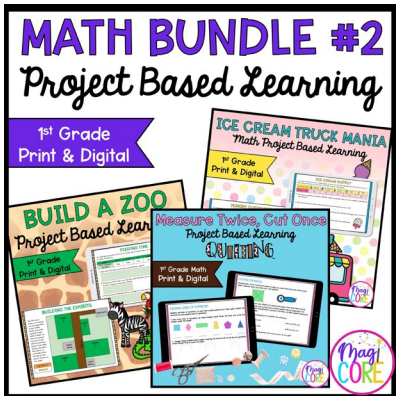
https://www.pinterest.com/magicorelearning/_shop/

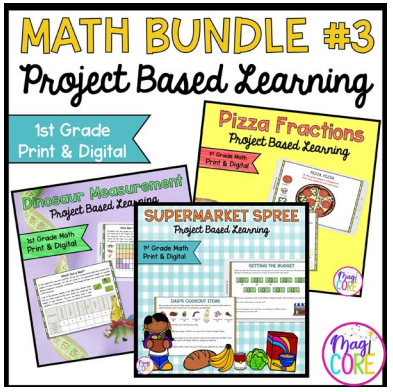
Julie@magicorelearning.com

Looking for more?









Membership Opportunity!

If you love these resources and want access to more, check out my membership opportunity with the Core Kingdom Club.



Join my Core Kingdom Club waitlist!

Core Kingdom Club opens its membership doors twice a year to offer teachers all of the resources you love, with a membership discount. You can also find support through my custom learning plan.

Find out more commoncorekingdom.com/membership.

Credits