THANKSGIVING FEAST

Project Based Learning

3rd Grade Print & Google Slides



PIES GALORE

6. Your Uncle Travis loves dessert, so he wants to choose the biggest piece of pie possible. He compares the sizes of a slice of each type of pie below. Fill in the fraction of the whole pie each piece represents. Then, complete the number comparison by filling in the space with the symbol <, >, or =.

Slice of apple pie

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	Directions
4 cups of flour	• Preheat oven to 325 degrees.
1 cup sugar	• Put all ingredients into a large bowl. Mix well.
3 eggs	• Knead dough on floured surface. Form into 8 dinner rolls.
1 cup butter	• Bake until golden brown.
3 tsp. salt	
2 tsp. yeast	

1. There will be 12 adults and 8 children at your T… dinner. You want 2 dinner rolls for each adult and 1 r… each child. How many rolls do you need in all?

12 × 2 = 24
1 × 8 = + 8
32 rolls in all

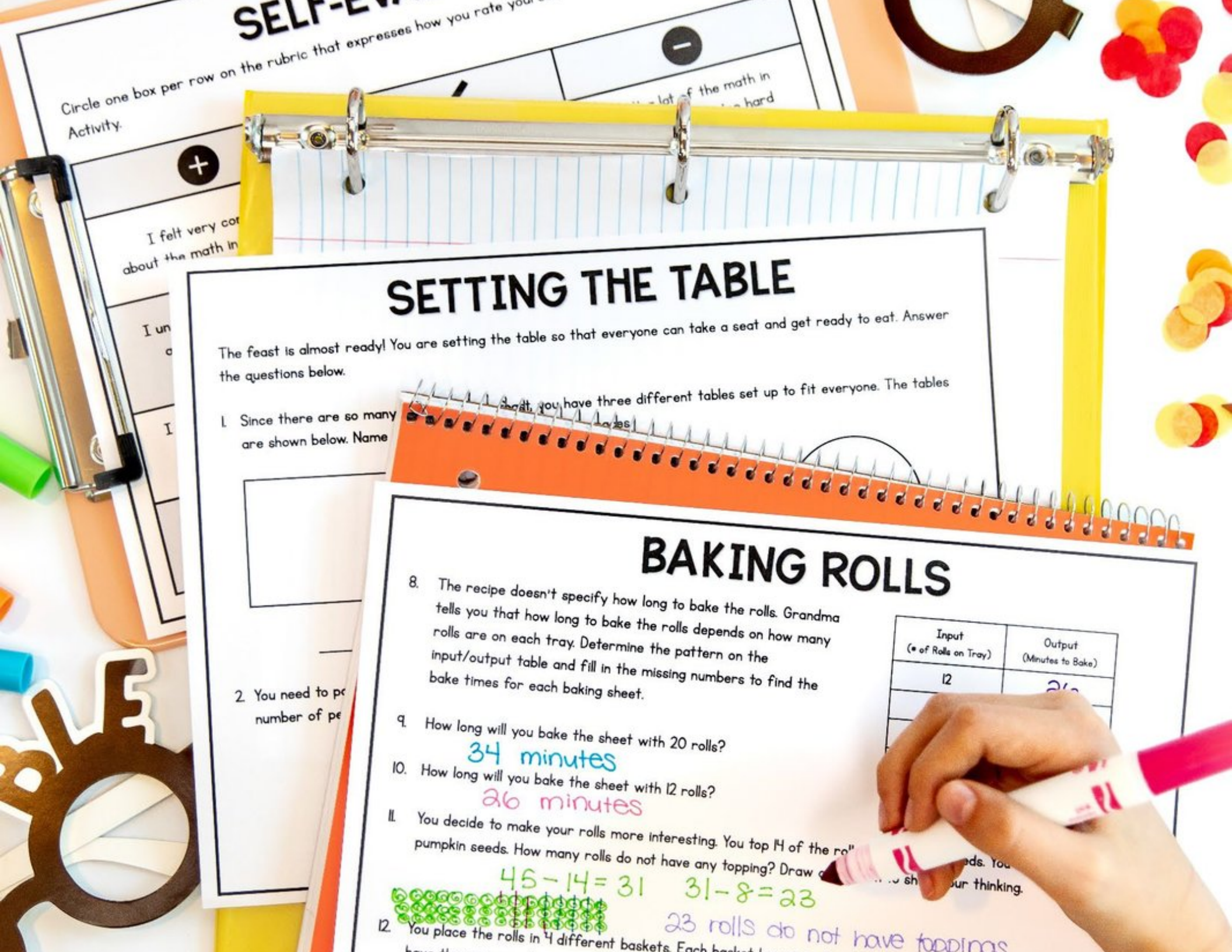
2. The recipe above produces 8 dinner rolls. How many times will you need to make the recipe to make the number of rolls you found in question #1?

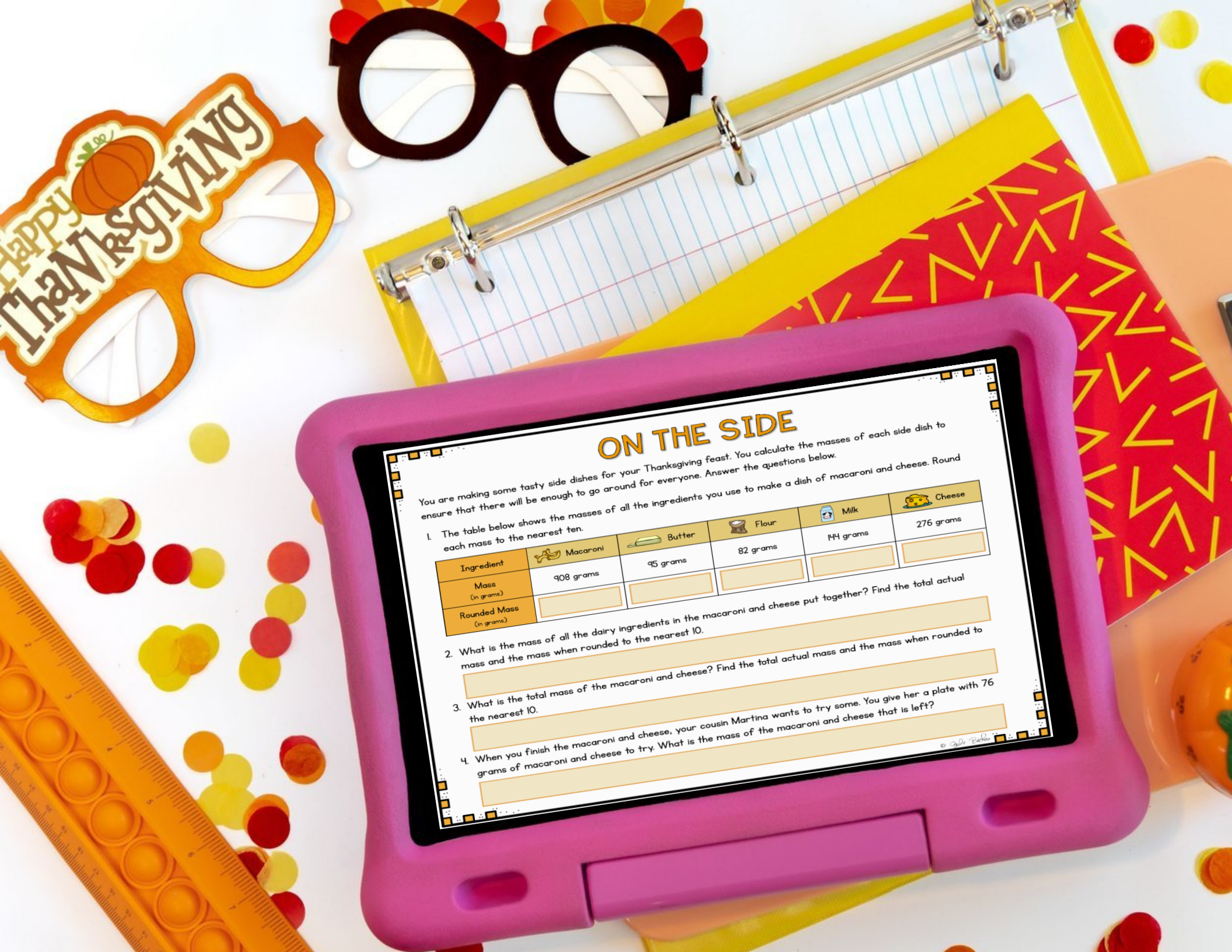
32 ÷ 8 = 4 times the recipe

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
Multiplication Equation	4 × 4	1 × 4	3 × 4	1 × 4	3 × 4	2 × 4
		4	12	4	12	8

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SELF-EV
Circle one box per row on the rubric that expresses how you rate your
Activity.
I felt very co
about the math in
I un
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
are shown below. Name
seat, you have three different tables set up to fit everyone. The tables
2. You need to pr
number of pe
BAKING ROLLS
8. The recipe doesn't specify how long to bake the rolls. Grandma tells you that how long to bake the rolls depends on how many rolls are on each tray. Determine the pattern on the input/output table and fill in the missing numbers to find the bake times for each baking sheet.
Input (# of Rolls on Tray)
Output (Minutes to Bake)
12
9. How long will you bake the sheet with 20 rolls?
34 minutes
10. How long will you bake the sheet with 12 rolls?
26 minutes
11. You decide to make your rolls more interesting. You top 14 of the ro
pumpkin seeds. How many rolls do not have any topping? Draw
ds. You
ur thinking.
45 − 14 = 31
31 − 8 = 23
23 rolls do not have toppings
12. You place the rolls in 4 different baskets. Each basket


Happy ThaNksgiViNg
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 mass to the nearest ten.
Ingredient
Macaroni
Butter
Flour
Milk
Cheese
Mass (in grams)
908 grams
95 grams
82 grams
144 grams
276 grams
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.
4. When you finish the macaroni and cheese, your cousin Martina wants to try some. You give her a plate with 76 grams of macaroni and cheese to try. What is the mass of the macaroni and cheese that is left?

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. Drag the ruler to measure the corn cobs below, and fill in their lengths on the table to the nearest half inch.



Corn Cob	#1	#2	#3	#4	#5	#6	#7	#8	#9	#10	#11	#12
Length (in inches)	7 ½	8 ½	9	8	10	9 ½	10 ½					

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

Drag to plot



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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.



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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

4 cups of flour
1 cup sugar
3 eggs
1 cup butter
3 tsp. salt
2 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. There will be 12 adults and 8 children at your Thanksgiving dinner. You want 2 dinner rolls for each adult and 1 roll for each child. How many rolls do you need in all?

2. The recipe above produces 8 dinner rolls. How many times will you need to make the recipe to make the number of rolls you found in question #1?

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
Multiplication Equation						
Amount Needed						

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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 mass to the nearest ten.

Ingredient	Macaroni	Butter	Flour	Milk	Cheese
Mass (in grams)	908 grams	95 grams	82 grams	144 grams	276 grams
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.

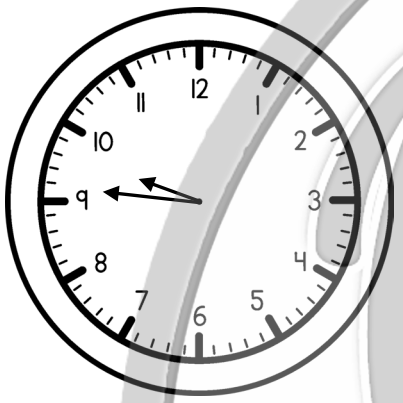
4. When you finish the macaroni and cheese, your cousin Martina wants to try some. You give her a plate with 76 grams of macaroni and cheese to try. What is the mass of the macaroni and cheese that is left?

Math CORE

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TURKEY TIME

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



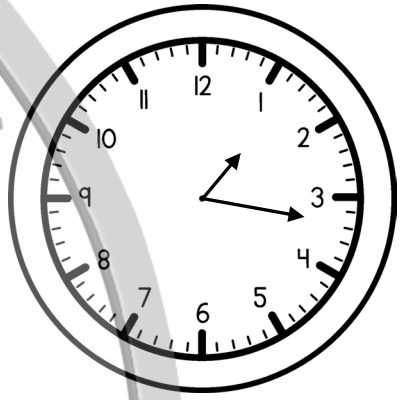
Prepare turkey



Put turkey in oven



Rotate turkey



Take turkey out of oven

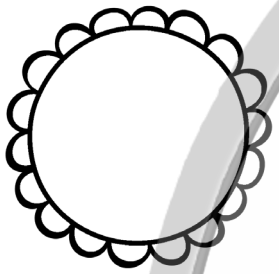
1. What time do you start preparing the turkey? Write the time in the space under the clock.

2. It takes you 28 minutes to prepare the turkey, and when you finish 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.

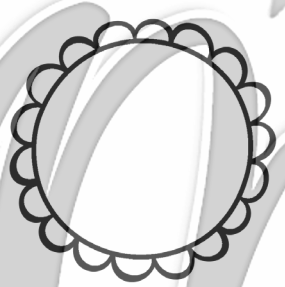
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PIES GALORE

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. Partition each pie as described. Answer the questions.



Apple



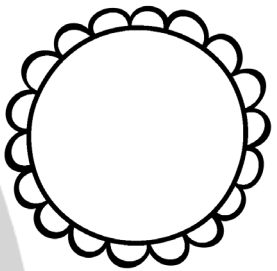
Pumpkin



Pecan



Cherry



Peanut Butter

1. You partition the apple pie into fourths. Each piece of apple pie is $\frac{\square}{\square}$ of the pie. Plot this fraction on the number line.



2. You partition the pumpkin pie into sixths. Each piece of pumpkin pie is $\frac{\square}{\square}$ of the pie. Plot this fraction on the number line.



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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

_____

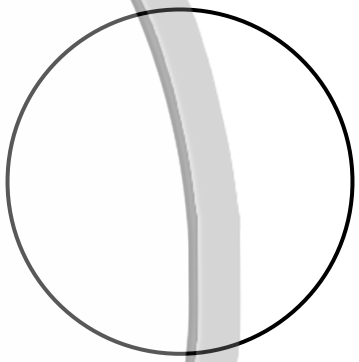


Table 3

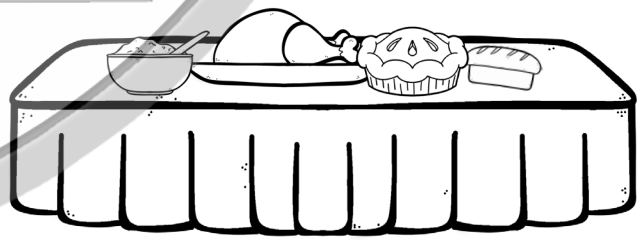
_____

2. You need to partition each table so that each person seated at the table gets the same amount of space. The number of people at each table is listed below. Partition each table into equal parts.

Table 1 → 10 people

Table 2 → 4 people

Table 3 → 6 people

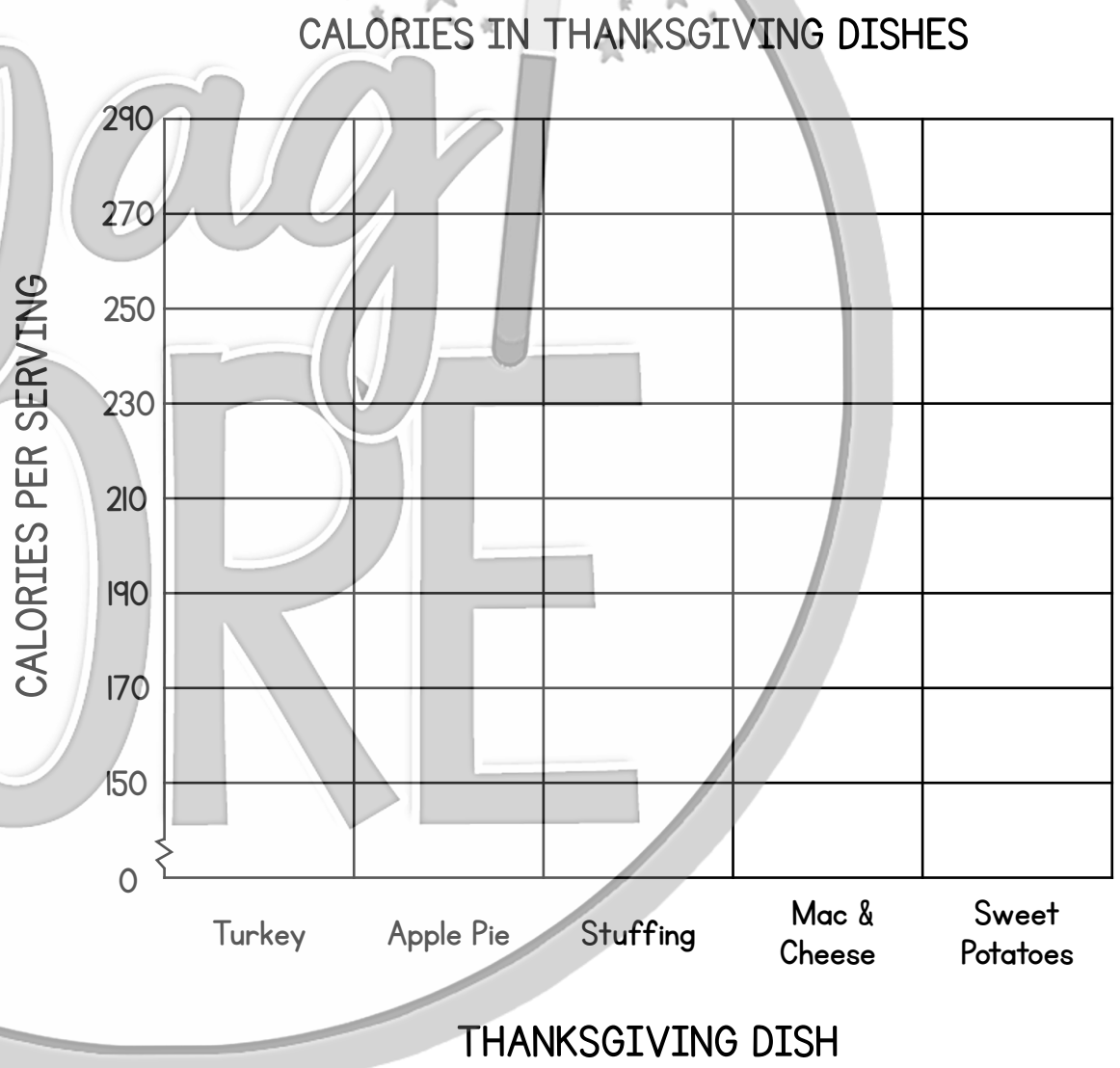


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CHALLENGE #1: FEAST NUTRITION

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.

Dish	Calories per Serving
Turkey	150
Apple Pie	280
Stuffing	190
Mac & Cheese	270
Sweet Potatoes	220



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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.

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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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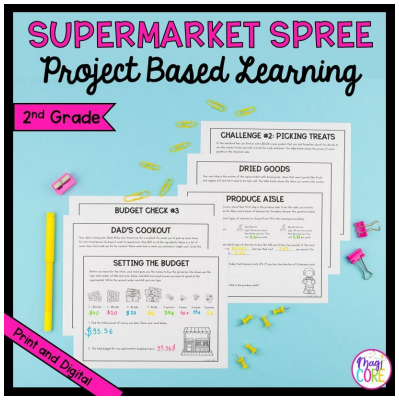
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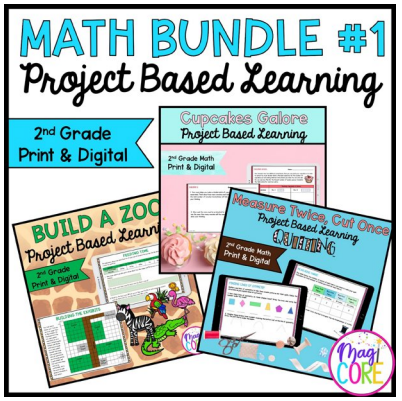
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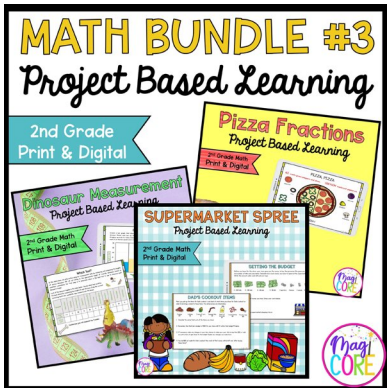
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