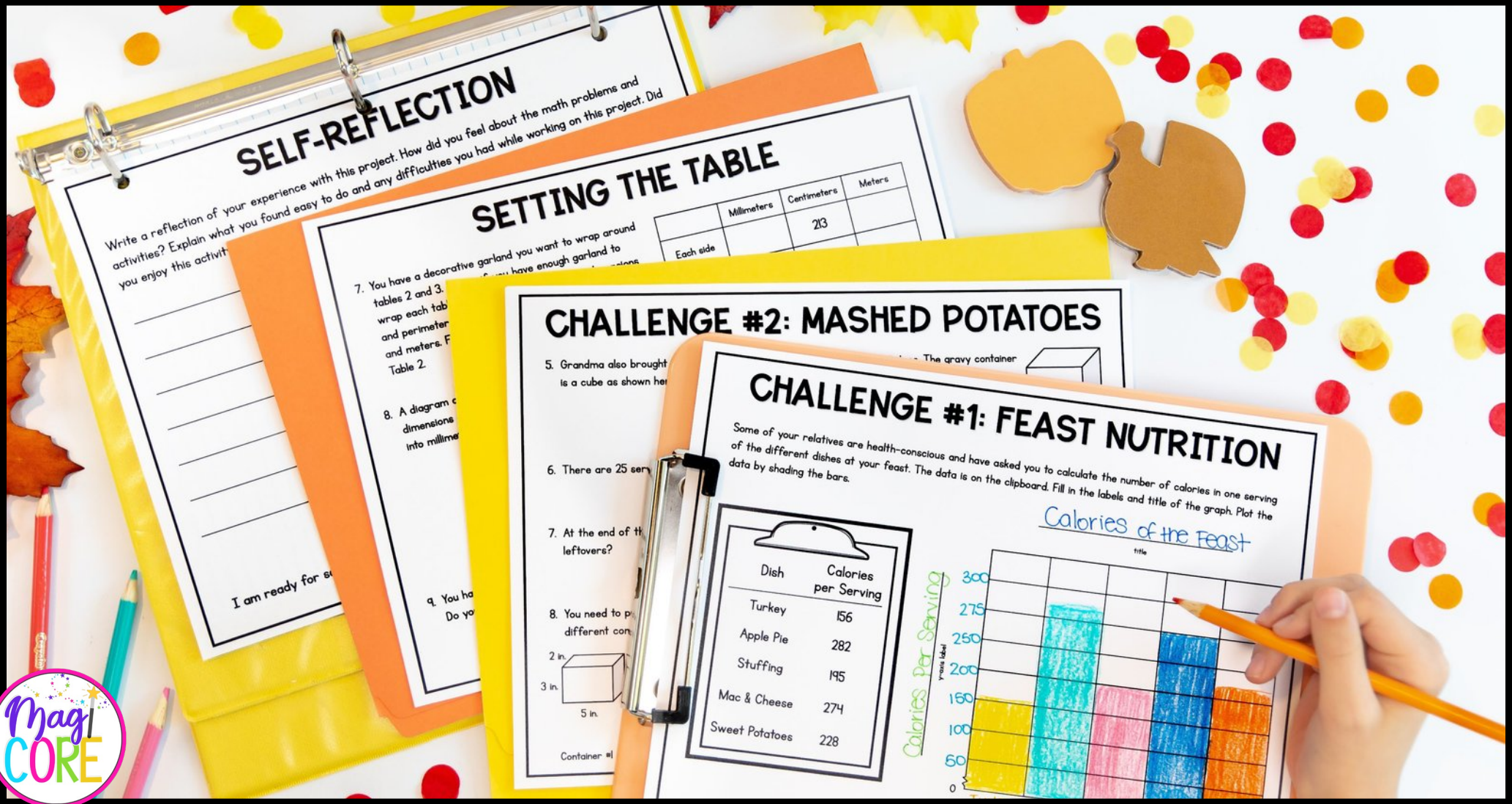
THANKSGIVING FEAST

Project Based Learning

5th Grade Print & Google Slides



PIES GALORE



Apple







Cherry



Peanut Butter

4. Compare th... of each pie the number of given slices...

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 ¼ cups of flour
- 1 ½ cup sugar
- 3 eggs
- 2 ⅔ cups butter
- 2 ½ tsp. salt
- 6 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 two times as much yeast as you do salt. Fill in the amount of yeast needed on the recipe.

2. You decide you need to make 6 times as many rolls as recipe produces. How many rolls do you need?

8 × 6 = 48 rolls

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 1/4 × 6	1.5 × 6	3 × 6	2 2/3 × 6	2 1/2 × 6	5 × 6
Amount Needed	25 1/2 c.	9 c.	18 c.	16 c.	15 tsp.	30 tsp.

4. There are 20 people at your feast. How many rolls will each person get? How many will be left over?

48 ÷ 20 = 2 with 8 left over

SETTING THE TABLE

3. Your mom has given you a few tablecloth options for Table I. You need to determine the area of the table and each tablecloth to determine which one will fit the best. Fill in the table below with the missing numbers.

Surface	Table I	Tablecloth A	Tablecloth B	Tablecloth C	Tablecloth D
Length (in meters)	2.75 meters	2 meters	3 meters	2 meters	[illegible]
Width (in meters)	1.5 meters	2.75 meters	1.82 meters	2.3 meters	1.5 meter
Area (in sq. meters)	4.125 sq m	5.5 sq. meters	5.46 sq meters	4.6 sq. meters	4.95 sq met

4. The tablecloth you choose for Table I must have a greater area than the table itself, and its length and width must also both be greater than the dimensions of the table. Which tablecloth do you choose? Explain.

tablecloth B. The table length is 3 meters and the tablecloth is 3 meters. the width is 1.5 meters and the cloth is 1.82.

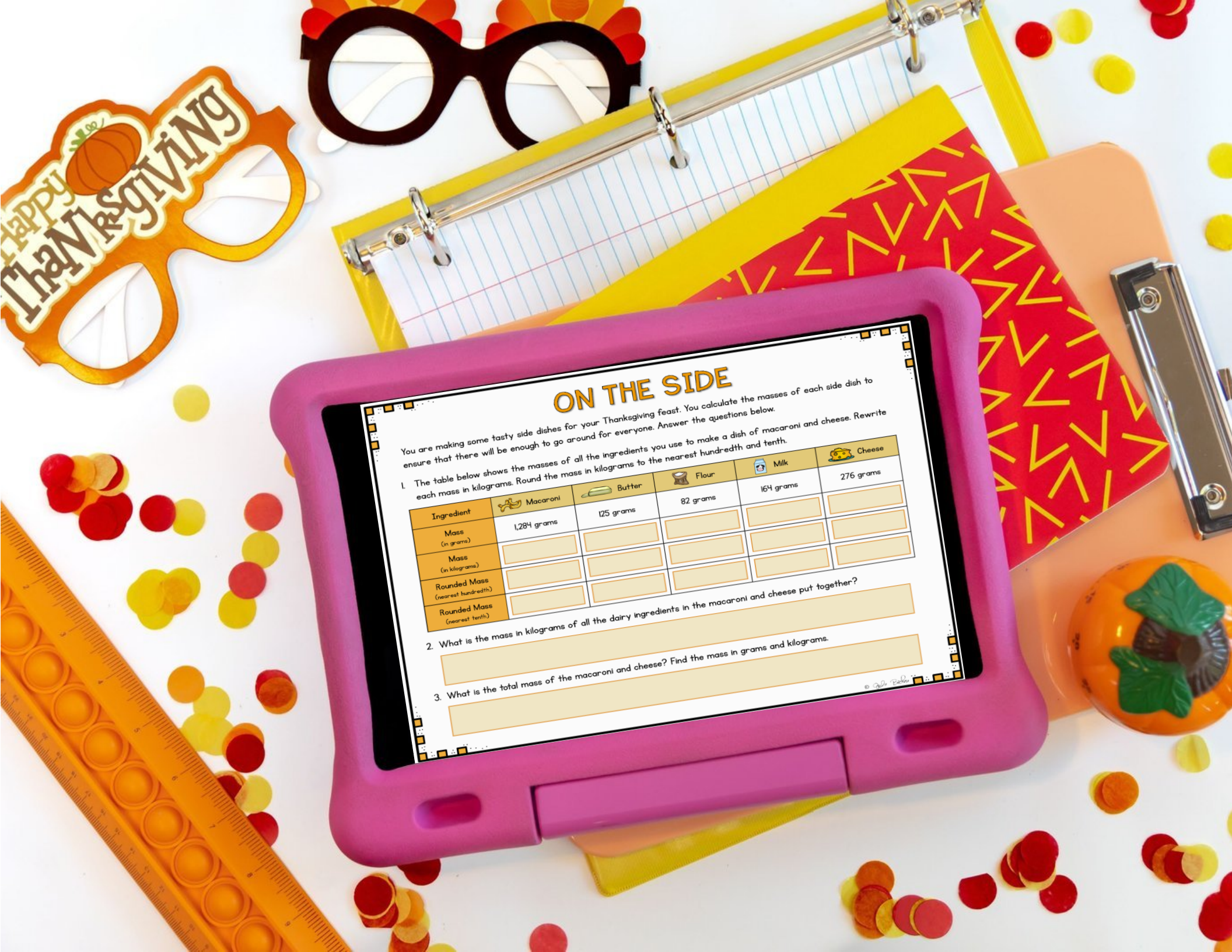
5. Find the dimensions and area of your chosen tablecloth in centimeters.

300cm x 182cm = 546 sq cm

6. One centimeter is approximately 0.4 inches. Use this information to find the approximate dimensions and area of your chosen tablecloth in inches.

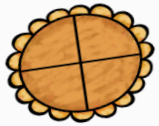
300 cm = 120 inches 182cm = 72.8 inches

120" x 72.8" = 8,736"


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 mass in kilograms. Round the mass in kilograms to the nearest hundredth and tenth.
Ingredient
Macaroni
Butter
Flour
Milk
Cheese
Mass (in grams)
1,284 grams
125 grams
82 grams
164 grams
276 grams
Mass (in kilograms)
Rounded Mass (nearest hundredth)
Rounded Mass (nearest tenth)
2. What is the mass in kilograms of all the dairy ingredients in the macaroni and cheese put together?
3. What is the total mass of the macaroni and cheese? Find the mass in grams and kilograms.

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, as shown below. Answer the questions.


Apple


Pumpkin


Pecan


Cherry


Peanut Butter

1. Your mom has one piece of pumpkin pie and one piece of pecan pie. What fraction of a whole pie did your mom eat?

2. Your Uncle Travis loves pie. He has one piece of apple pie, one piece of peanut butter pie, and one pie of cherry pie. What fraction of a whole pie did Uncle Travis eat?

3. You and your two siblings split one piece of peanut butter pie. What fraction of the pie did each of you eat?



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6. Pies Galore (Fractions, Decimals)
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8. Challenge #1: Feast Nutrition
9. Challenge #2: Mashed Potatoes
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11. Self-Reflection & Evaluation
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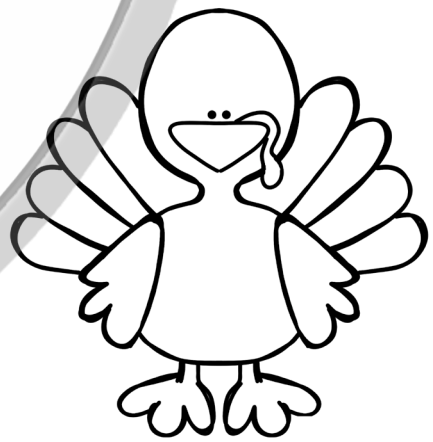
FOR THE TEACHER

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

- 5.NBT.A.4 Use place value understanding to round decimals to any place.
- 5.NBT.B.5 Fluently multiply multi-digit whole numbers using the standard algorithm.
- 5.NBT.B.6 Find whole-number quotients of whole numbers with up to four-digit dividends and two-digit divisors.
- 5.NBT.B.7 Add, subtract, multiply, and divide decimals to hundredths.
- 5.NF.A.2 Solve word problems involving addition and subtraction of fractions referring to the same whole, including cases of unlike denominators.
- 5.NF.B.4 Apply and extend previous understandings of multiplication to multiply a fraction or whole number by a fraction.
- 5.NF.B.7 Apply and extend previous understandings of division to divide unit fractions by whole numbers and whole numbers by unit fractions.
- 5.MD.A.1 Convert among different-sized standard measurement units within a given measurement system and use these conversions in solving multi-step, real world problems..
- 5.MD.C.5 Relate volume to the operations of multiplication and addition and solve real world and mathematical problems involving volume.

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.



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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 ¼ cups of flour
1 ½ cup sugar
3 eggs
2 ⅔ cups butter
2 ½ 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 two times as much yeast as you do salt. Fill in the amount of yeast needed on 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
Multiplication Equation						
Amount Needed						

4. There are 20 people at your feast. How many rolls will each person get? How many will be left over?

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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. Rewrite each mass in kilograms. Round the mass in kilograms to the nearest hundredth and tenth.

Ingredient	Macaroni	Butter	Flour	Milk	Cheese
Mass (in grams)	1,284 grams	125 grams	82 grams	164 grams	276 grams
Mass (in kilograms)					
Rounded Mass (nearest hundredth)					
Rounded Mass (nearest tenth)					

2. What is the mass in kilograms of all the dairy ingredients in the macaroni and cheese put together?

3. What is the total mass of the macaroni and cheese? Find the mass in grams and kilograms.

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TURKEY TIME

3. You know you need to cook the turkey for 2.25 hours before rotating it in the oven. At what time will you rotate the turkey? Use the number line below to solve. Then, draw hands to show the time on the clock.

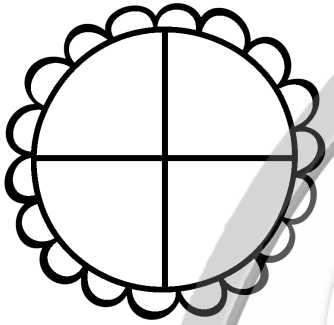
4. After you rotate the turkey, you take it out of the oven at the time shown on the clock. Write the time in the space under the clock. How long was the turkey cooking after you rotated it? Use the number line below to solve.

5. After you take the turkey out of the oven, you let it cool for 1,080 seconds before slicing it. At what time do you slice the turkey? Use the number line below to solve.

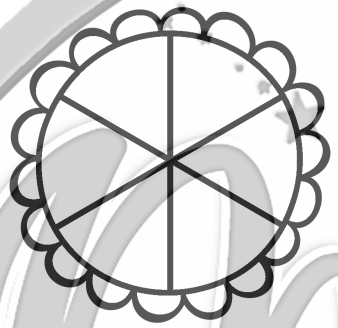


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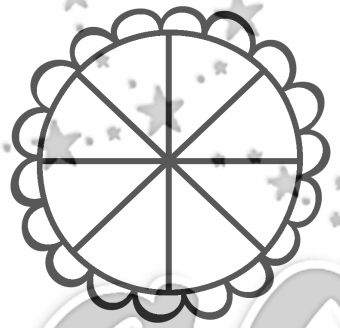
PIES GALORE



Apple



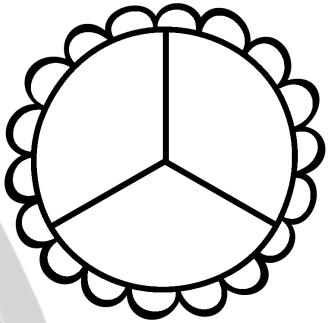
Pumpkin



Pecan

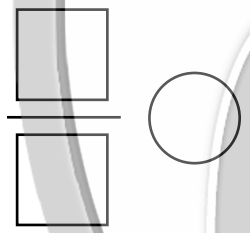


Cherry



Peanut Butter

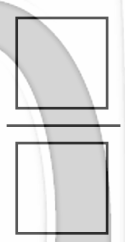
4. Compare the sizes of the slices of different pies below. Fill in the missing fractions of each pie the number of given slices represents. Complete the comparison with < , > , or = .



2 slices of apple pie



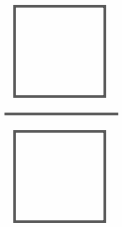
3 slices of pecan pie



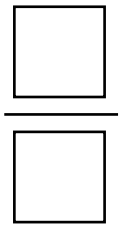
2 slices of pumpkin pie



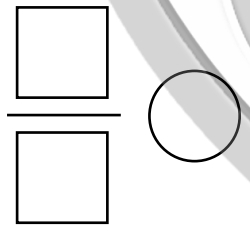
1 slice of peanut butter pie



1 slice of cherry pie



3 slices of apple pie



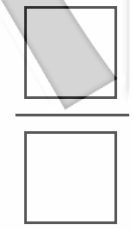
2 slices of peanut butter pie



2 slices of cherry pie



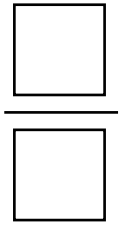
4 slices of pumpkin pie



4 slices of pecan pie



1 slice of apple pie



3 slices of pumpkin pie

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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

_____

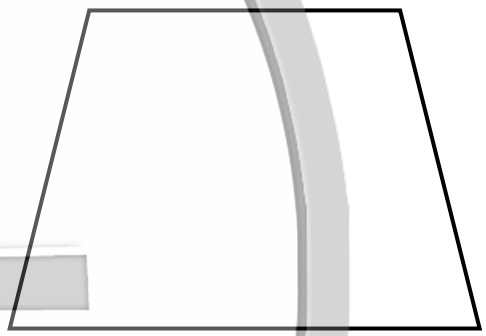
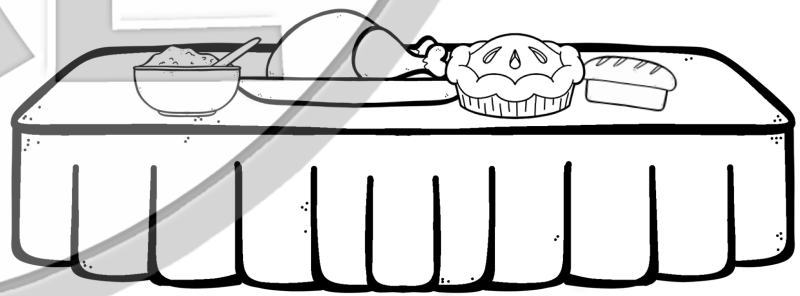


Table 3

_____

2. The boxes below contain descriptions of each table. Under each box, write the table number it describes.

A quadrilateral with one pair of parallel sides. The non-parallel sides are equal.	A quadrilateral with four right angles and four equal sides.	A quadrilateral with four right angles. Opposite sides are equal.
_____	_____	_____



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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. Fill in the labels and title of the graph. Plot the data by shading the bars.

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



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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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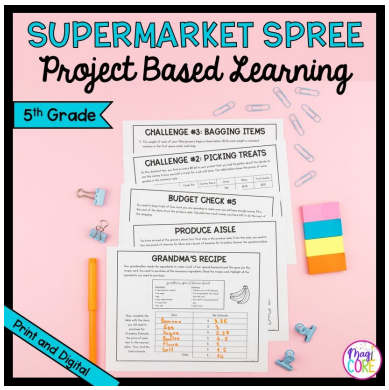
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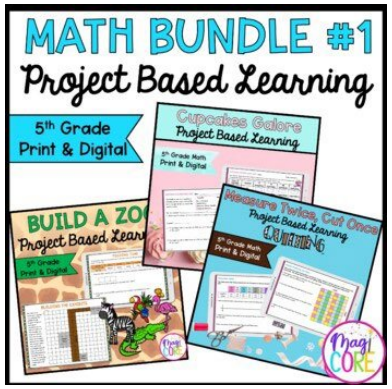
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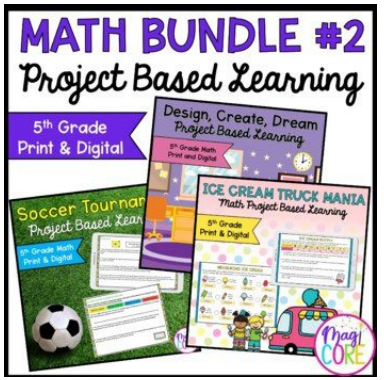
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