# French – Stage 4 – chocolate cake recipe

## Introduction

This resource provides an example of how numeracy can be embedded into teaching and learning programs in a meaningful, stage-appropriate way. It can be modified to suit your context, including the needs of your students.

## Syllabus outcomes

**ML4-UND-01** interprets and responds to information, opinions and ideas in texts to demonstrate understanding

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## Language structures

* Structures and vocabulary associated with the recipe text type on French
* Names and quantities of ingredients
* Present tense of verbs associated with cooking

## Numeracy skills

### Proportional thinking

Students calculate the ingredient quantities for the required amount of cake (PrT4).

### Understanding units of measurement

Students convert between units of measurement (UuM8) when calculating the ingredients for the total number of cakes.

### Measuring time

Students convert between units of time (MeT5) when calculating the total amount of time the cakes take to bake.

### Interpreting fractions

Students determine the fraction of the cake left over (InF4).

## Further numeracy resources

* [Lamington drive](https://resources.education.nsw.gov.au/detail/NPV-04)
* [Equivalent fractions](https://resources.education.nsw.gov.au/detail/IPT-07)
* [Problems involving ratios](https://resources.education.nsw.gov.au/detail/IPT-04)

## Answers

1. Read the recipe and calculate how many cakes need to be baked to feed a class of 30 students and one teacher. **4**
2. Calculate the quantity of each ingredient needed for the total number of cakes.
* Chocolat râpé **500 g**
* Œufs, blancs séparés des jaunes et battus en neige **20**
* Sucre en poudre **1 kg or 1,000 g**
* Beurre ramolli **500 g**
* Farine tamisée **500 g**
1. If the oven only holds 3 cakes, how long will it take to bake all the cakes required? **2 × 30 minutes (one hour)**
2. What fraction of the cakes is left over?$\frac{1}{32}$

## Student worksheet

### *Recette de gâteau au chocolat*

Read the recipe below, then answer the question in English.

*La recette du gâteau au chocolat de Fernand Point – un délicieux gâteau du grand chef!*

*Pour un gâteau de 20 cm de diamètre (****8 personnes*** *environ).*

#### *Ingrédients*

* *Chocolat râpé 125 g*
* *Œufs, blancs séparés des jaunes et battus en neige 5*
* *Sucre en poudre 250 g*
* *Beurre ramolli 125 g*
* *Farine tamisée 125 g*

#### *Méthode*

1. *Prendre les jaunes d’œufs et les battre avec le sucre en poudre.*
2. *Ajouter le beurre un peu fondu, le chocolat râpé, et bien battre le tout en ajoutant peu à peu la farine.*
3. *Mélanger à cette patte les blancs d’œufs battus en neige et verser l’appareil dans une tourtière beurrée.*
4. *Mettre à cuire au four (préchauffé à 180°C) durant 30 minutes (d’avantage si nécessaire).*

#### *Vocabulaire (Français* – English)

* *râpé* – grated
* *œufs* – eggs
* *battus en neige* – beaten to peaks
* *sucre en poudre* – fine sugar
* *beurre ramolli* – softened butter
* *farine tamisée* – sifted flour
* *prendre* – to take
* *ajouter* – to add
* *battre* – to beat
* *mélanger* – to mix
* *verser* – to pour
* *cuire* – to cook

### Questions

1. Read the recipe and calculate how many cakes need to be baked to feed a class of 30 students and one teacher.
2. Calculate the quantity of each ingredient needed for the total number of cakes.
3. If the oven only holds 3 cakes, how long will it take to bake all the cakes required?
4. What fraction of the cakes is left over?

## References

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