

Bloomsmath Winter Activities

Once students have completed their prerequisite syllabus addition and subtraction activities (knowledge) they may progress through the following Bloomsmath activities which allow them to apply their addition and subtraction skills in new and interesting ways.

	Knowledge	Comprehension	Application	Analysis	Synthesis	Evaluation
Addition and Subtraction	Students select and apply appropriate strategies for addition and subtraction with counting numbers of any size.	Students add up the total serves of vegetables each person will receive by number and weight - See Below.	Students calculate the ingredients needed to alter the recipe for the whole class using the table below.	Students calculate the weight of the new vegetables required for the whole class using the table below.	Students use the table below to calculate the cost of making the soup for the whole class - prices courtesy of Coles Online.	Students calculate the cost per person for a serve of soup and take their findings to the school canteen as a possible new healthy menu inclusion.

Resources Required

Bloomsmath Hearty Vegetable Soup Recipe and Application, Analysis and Synthesis activity graphs.

- 1 clove of garlic
- 1 medium size potato
- 1 carrot
- 1 zucchini
- 1 stick of celery
- 1 parsnip
- 1 brown onion
- 1 leek
- 1 tomato

Comprehension

Students will need a copy of the following BloomsMath Hearty Vegetable Soup Recipe designed to serve six people.

INGREDIENTS

Serves 6

1 tablespoon margarine	2 large tomatoes, diced
1 large clove garlic, crushed	5-6 cups stock
2 medium potatoes, diced	2 bay leaves
2 large carrots, diced	Black pepper
2 zucchini, diced	Pinch sea salt
1 stick celery, diced	440 gram can red kidney beans (strained)
1 parsnip, diced	250g frozen peas
1 brown onion, diced	
1 large leek, sliced thinly	

1. Have students add the first ten vegetables listed and then divide by the six people consuming the meal to see how many serves of vegetables each person is going to receive.
2. Have students weigh all the vegetables and calculate how much weight in vegetables each person will receive.

Vegetable	Weight in Total	Weight per Person
Garlic		
Potatoes		
Carrots		
Zucchini		
Celery		
Parsnip		
Brown Onion		
Leek		
Tomatoes		
Kidney Beans		
Peas		
Total weight of the vegetables in the soup		

Application

Vegetable	Ingredients required for 6 people	Ingredients required for the whole class
Garlic		
Potatoes		
Carrots		
Zucchini		
Celery		
Parsnip		
Brown Onion		
Leek		
Tomatoes		
Kidney Beans		
Peas		

Analysis

Vegetable	Weight required for 6 people	Weight required for the whole class
Garlic		
Potatoes		
Carrots		
Zucchini		
Celery		
Parsnip		
Brown Onion		
Leek		
Tomatoes		
Kidney Beans		
Peas		
Total Weight of the vegetables in the soup		

Synthesis

Vegetable	Weight Required for the whole class	Cost	Cost for the whole class
Garlic		5.15 per kg	
Potatoes		2.63 per kg	
Carrots		1.98 per kg	
Zucchini		3.83 per kg	
Celery		4.14 per bunch	
Parsnip		8.30 per kg	
Brown Onion		2.78 per kg	
Leek		1.75 each	
Tomatoes		4.21 per kg	
Kidney Beans		1.04 per 440g	
Frozen Peas		1.86 per 500g	

Extra

The method for making the soup is included below if you would like to reward your students for completing their activities by making the soup with them.

Melt margarine in a large pot. When hot, add crushed garlic and sliced potatoes, carrots, pumpkin, zucchini, celery, parsnip, onion and leek. Any other vegetable of your choice may be added.

Stir over medium heat for about 3 minutes until vegetables begin to soften. Add diced tomatoes, beef stock, bay leaves and black pepper. Bring to the boil and then gently simmer until vegetables are just cooked.

Add kidney beans and peas. Bring to the boil again and then remove from heat.

Discard bay leaves, serve and enjoy.