

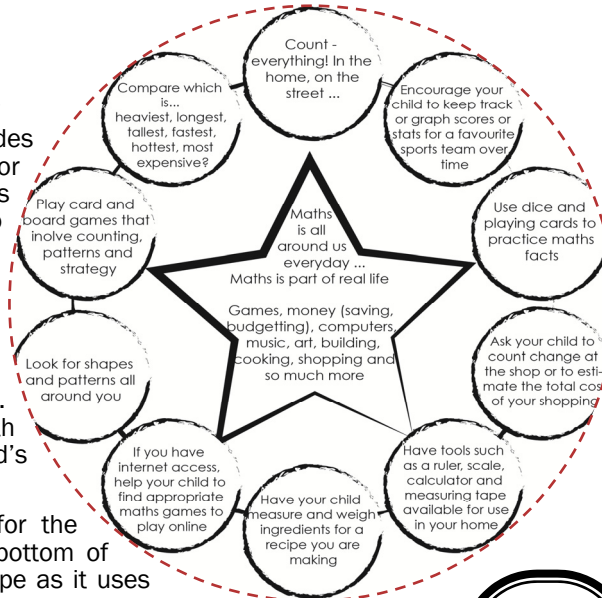


## Maths is all around us

The picture to the right provides inspiration for how we as parents or care-givers can incorporate maths into everyday life. Use the ideas to point out ways that maths is part of real life, everyday!

This week we focus on using maths in cooking. Cooking provides many opportunities for working with measurement, time and quantity. Cooking just one recipe a week with your children can increase your child's practice in using these concepts.

Our recipe is used as the basis for the school fund-raiser problem at the bottom of the page. We have chosen this recipe as it uses fraction and weight / liquid measures.



### MAKE IT COUNT

Last year we brought you the "Fun with Maths" series. This year we will showcase news from the mathematical community who are working with the Grade 0 to 5 age group in the Grahamstown area. And of course, we will also offer themed resources that you and your family can do with your younger children. For the next three weeks, our theme on this page will be "Maths is all around us" and explores how we use maths in our everyday lives.

If you find these resources useful and exciting, we will be sharing information with you about starting after school maths clubs with you in the 30th April issue. It is our hope that you could start a maths club using these resources, so start collecting them now! If you missed last year's resources, these can be downloaded from:

[www.grocotts.co.za/blogs/ukufunda](http://www.grocotts.co.za/blogs/ukufunda)



SA NUMERACY CHAIR PROJECT



RHODES UNIVERSITY  
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Brought to you by the SA Numeracy Chair Project which is hosted by Rhodes University & is jointly funded by the FirstRand Foundation with the RMB fund, the Anglo American Chairman's Fund & the DST and administered by the NRF.

FUND RAISER PROBLEM		Possible Sales		Actual Sales	
Item	Qty to Sell	Selling Price	Qty Sold	Sales	Actual Sales
Cakes	100	R 5	500	R 75	R 375
Hot Dogs	20	R 10	200	R 15	R 150
<b>Totals</b>			<b>R 700</b>		<b>R 525</b>

Ingredient cost: R200  
Sales less ingredients: R325

### RECIPE: MINI PEAR & CINNAMON CAKES (MAKES 24)

#### INGREDIENTS

- 2/3 tin of pears, chopped
- 1/2 cup (125ml) vegetable oil
- 1/3 cup (75g) caster sugar
- 1 egg
- 1/2 cup (75g) cake flour
- 1/2 cup (75g) self-raising flour
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon extra caster sugar

#### PREPARATION TIME: 1/2 an hour

#### DIRECTIONS:

Grease 2 small 12-hole muffin pans. Chop the pear into 1cm pieces. Whisk oil, sugar and egg together. Add the flours and the pear and stir. Drop tablespoons of mixture into each pan hole and sprinkle with combined cinnamon and extra caster sugar. Bake in 220° oven for 1/4 of an hour. Turn onto wire rack. Serve warm or cold.

Do let us know if you like the recipe!

#### Question to ask you child whilst you work:

- How many minutes do you need for preparation? How many minutes do the cakes need to cook?
- If your family are coming for tea at 3 o'clock what time must you start cooking the cakes?
- The recipe makes 24 cakes. Re-write the recipe to make 48 cakes.
- What would you do if you needed to make 100 cakes for a school fund-raiser?
- Find out how much it would cost to buy the ingredients to make 100 cakes.



Next week: fractions in everyday life.

### FUND-RAISER PROBLEM (Try not to use a calculator)

- 100 @ R5 each
- 20 @ R10 each

At the school fund-raiser, your child decides to sell these cakes for R5 each. She also sells hot dogs for R10 each.  
How much money could she make if she sells everything?

After the event, she has sold 15 hot dogs and 75 cakes.

How much money did she make? How much less did she make than if she had sold everything?

She owes you R200 for ingredients. What profit did she make altogether?

You can use the table to work this out if you want.

Item	Qty to Sell	Selling Price	Possible Sales	Qty Sold	Actual Sales
Cakes					
Hot Dogs					
<b>Totals</b>					

Recipe for 48 cakes  
4/3 tin (or 1 whole tin + 1/3 tin) of pears, chopped  
1 cup (250ml) vegetable oil  
2/3 cup (150g) caster sugar  
2 eggs  
1 cup (150g) cake flour  
1 cup (150g) self-raising flour  
1/2 teaspoon ground cinnamon  
1 teaspoon caster sugar, extra

#### ANSWERS for RECIPE Q1 to Q3:

- 15 minutes and 30 minutes
- By latest 2 o'clock to allow cooling time
- Multiply all ingredients by approximately 4

