

Unit  
8

# Let's make pancakes!

Learning the names of cooking ingredients, tools, and measurements.

**Unit Aims**

Lessons in home economics start from 5<sup>th</sup> grade and cooking becomes an even more familiar activity for children. It is important for the children's future lives to start to experience the fun of cooking themselves at an early age. Children can learn the names of cooking tools and ingredients, how to talk about measurements and the various steps in cooking in English by actually experiencing a fun cooking activities. Why not let them actually make their own pancakes?

**Vocabulary**

bowl frying pan ladle tablespoon teaspoon measuring cup whisk spatula flour sugar salt baking powder egg milk cooking oil

**Classroom English**

Let's check the ingredients.

What do we need to make pancakes?

Measure one and a half cups of flour, and put it in the bowl.

Then mix everything together with the whisk.

**Step of Activities**

- (1) Learning the English names of ingredients and tools needed to make pancakes. P.35
- (2) Learning how to say the measurements by looking at the pictures and measurements shown on page. P.36
- (3) Completing the chart with the necessary amounts of ingredients. P.37
- (4) Listeninig to the teacher's instructions and refer to the page and

making pancakes. P.38

**Reference**

The word “pan” in pancake is the “pan” in “frying pan”. Pancakes were named this way because they are cakes made in pans. In Japan pancakes are often called “hot cake”, but this word is rarely used in English, and pancake is the common name. Electric pans, called “hot plates” in Japanese, are also used to make pancakes. These pans are called “griddles” in English, and pancakes are sometimes called “griddle cakes.”

**Other Possible Activities**

Maple syrup is often poured over pancakes and so the unit can be extended by talking about how maple syrup is made. The below is a brief explanation of how maple syrup is made.

We can get about 50 to 100 liters of maple sap from a maple tree in one month.

The best season to get maple sap is February and March.

Maple sap is not so sweet.

So, we have to boil the maple sap for a long time.

Steam comes out of the sap.

40 liters of maple sap changes into one liter of maple syrup.

It's very sweet.