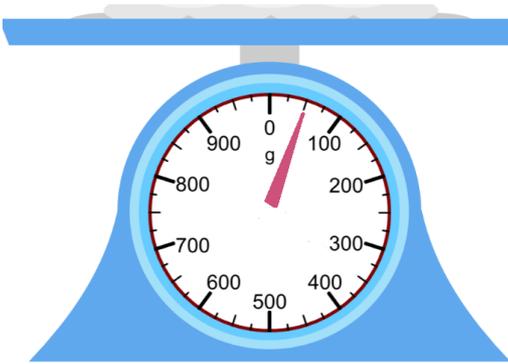
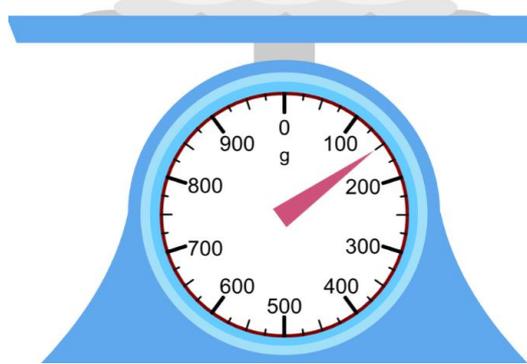


RECALL (1) - READING 50 GRAM INTERVALS

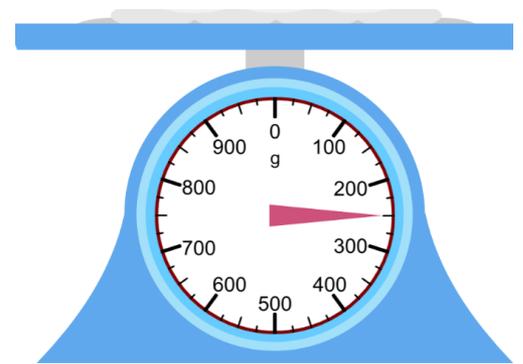
1 What number is the dial pointing to on the scale?



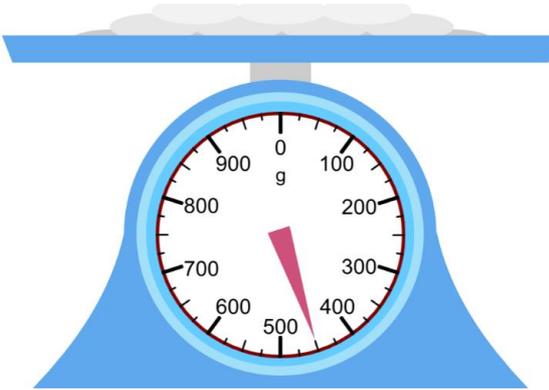
grams



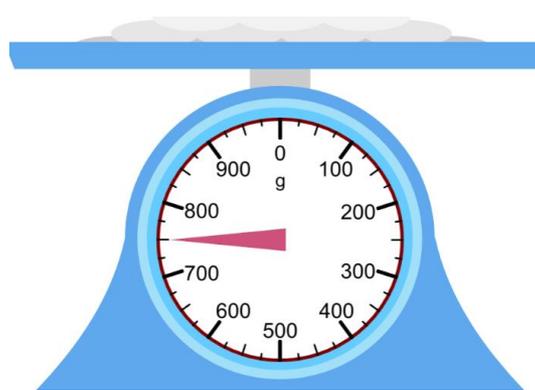
grams



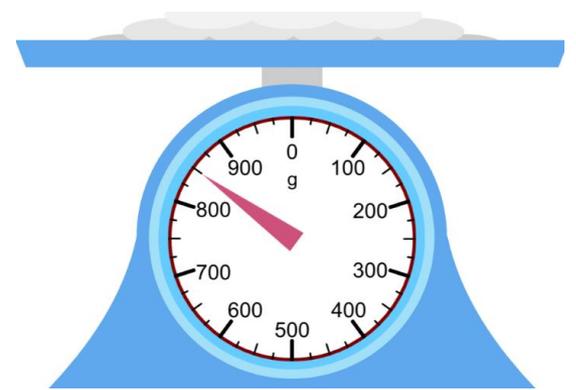
grams



grams



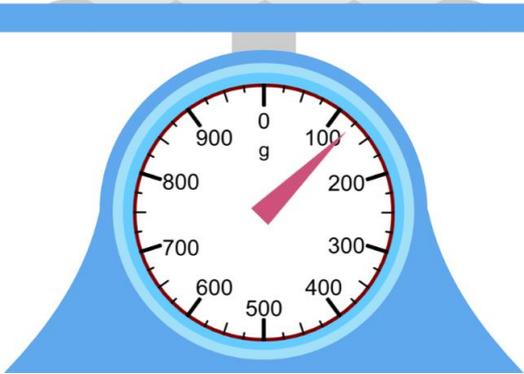
grams



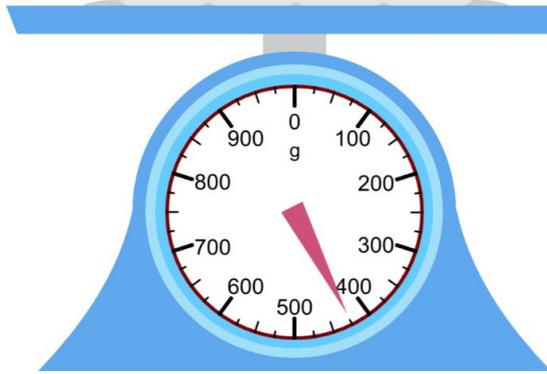
grams

RECALL (2) - READING 25 GRAM INTERVALS

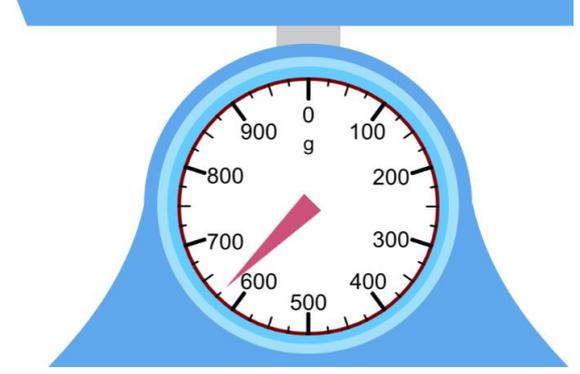
1 What number is the dial pointing to on the scale?



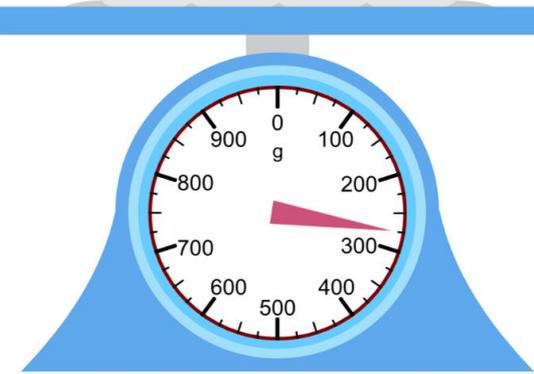
grams



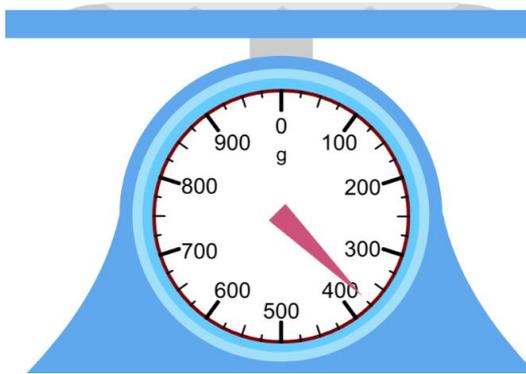
grams



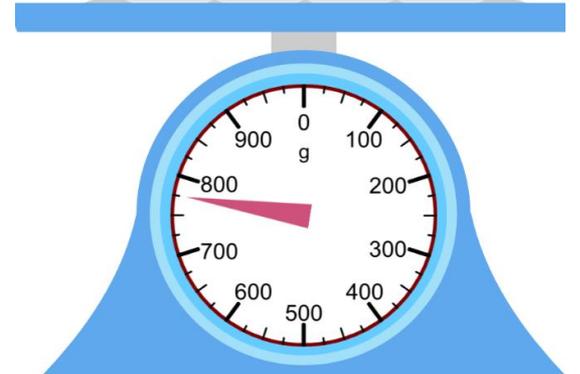
grams



grams



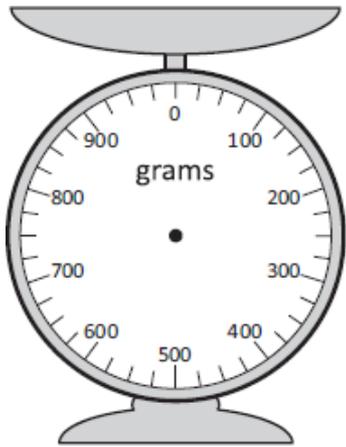
grams



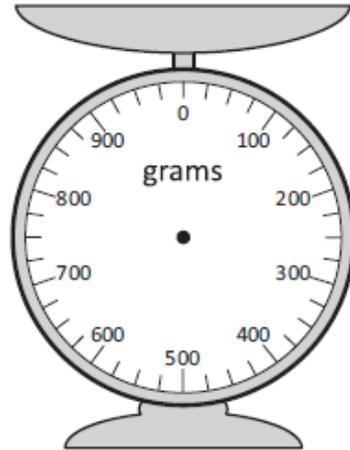
grams

RECALL (3) - WRITING 50 AND 25 GRAM INTERVALS

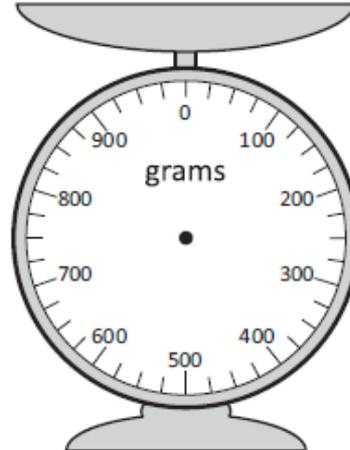
1 Draw the dial on each face to show the correct weight.



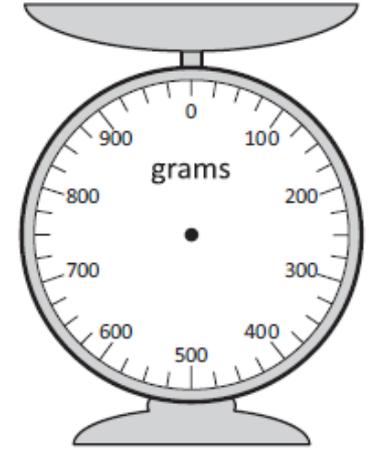
250g of macaroni



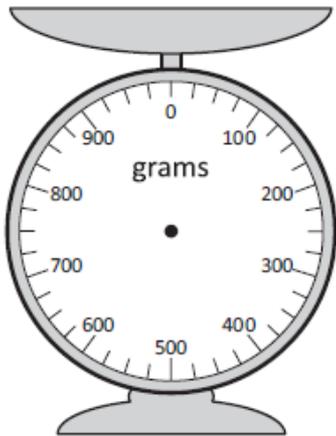
950g of rice



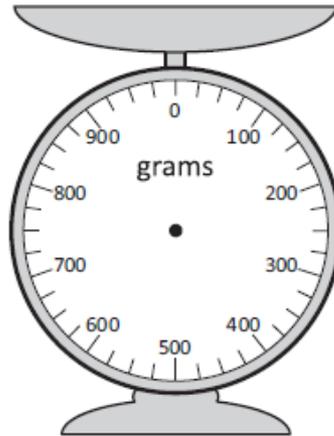
125g of icing sugar



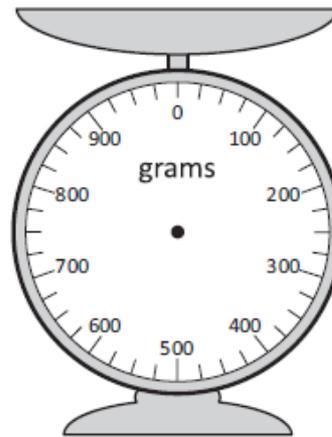
325g of chocolate buttons



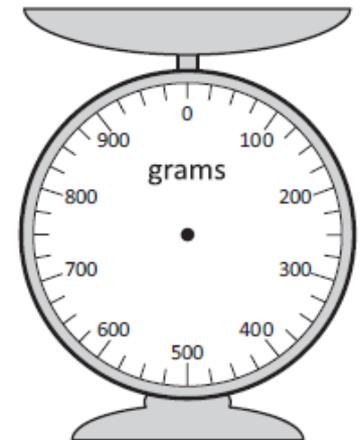
725g of butter



175g of grated cheese



475g of plain flour



675g of pineapple

LO: I CAN MEASURE MASS (GRAMS).

Page

Success Criteria

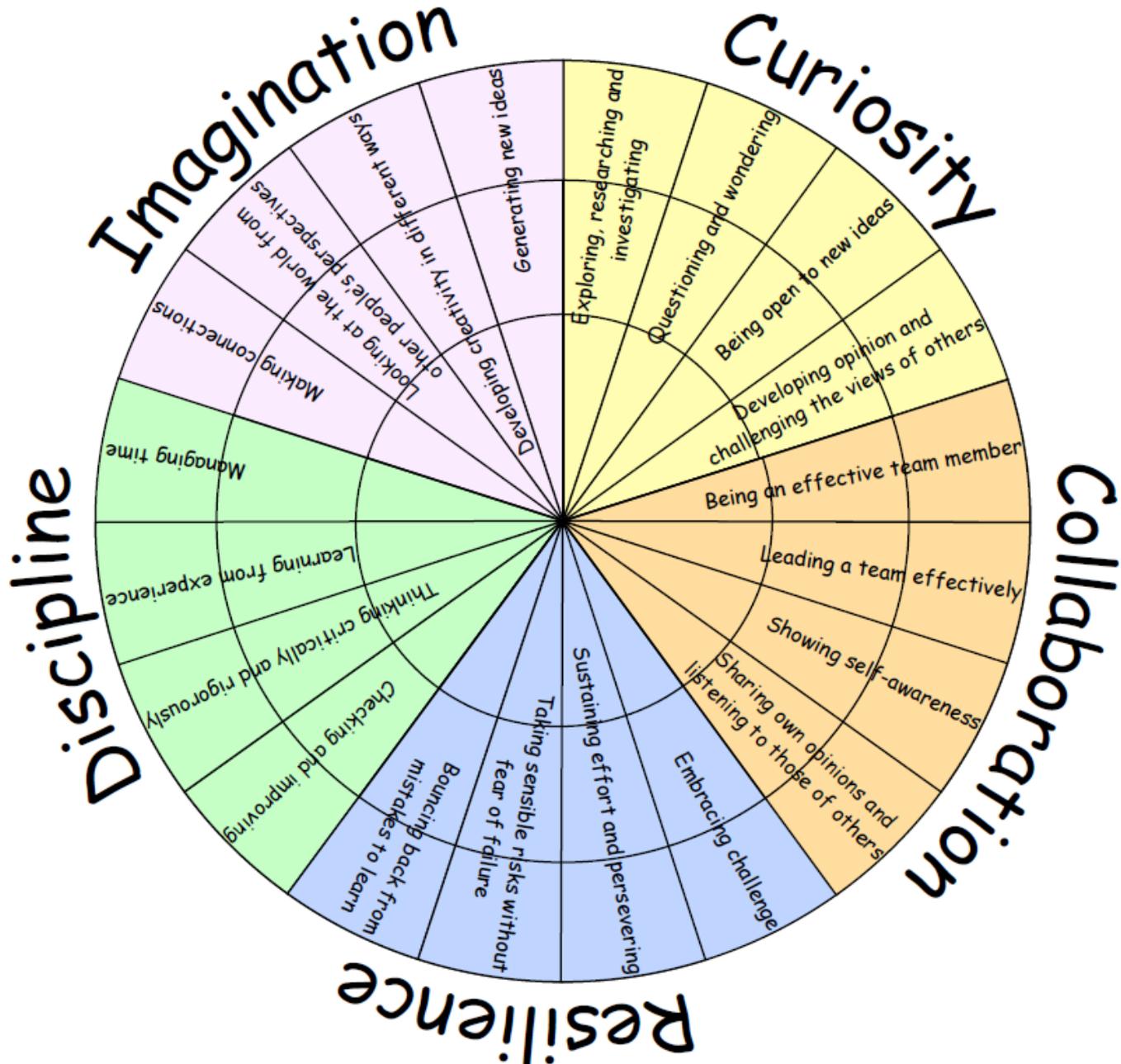
Some will even measure 25g intervals accurately.

Some will measure 50g intervals accurately.

Most will measure 100g intervals accurately.

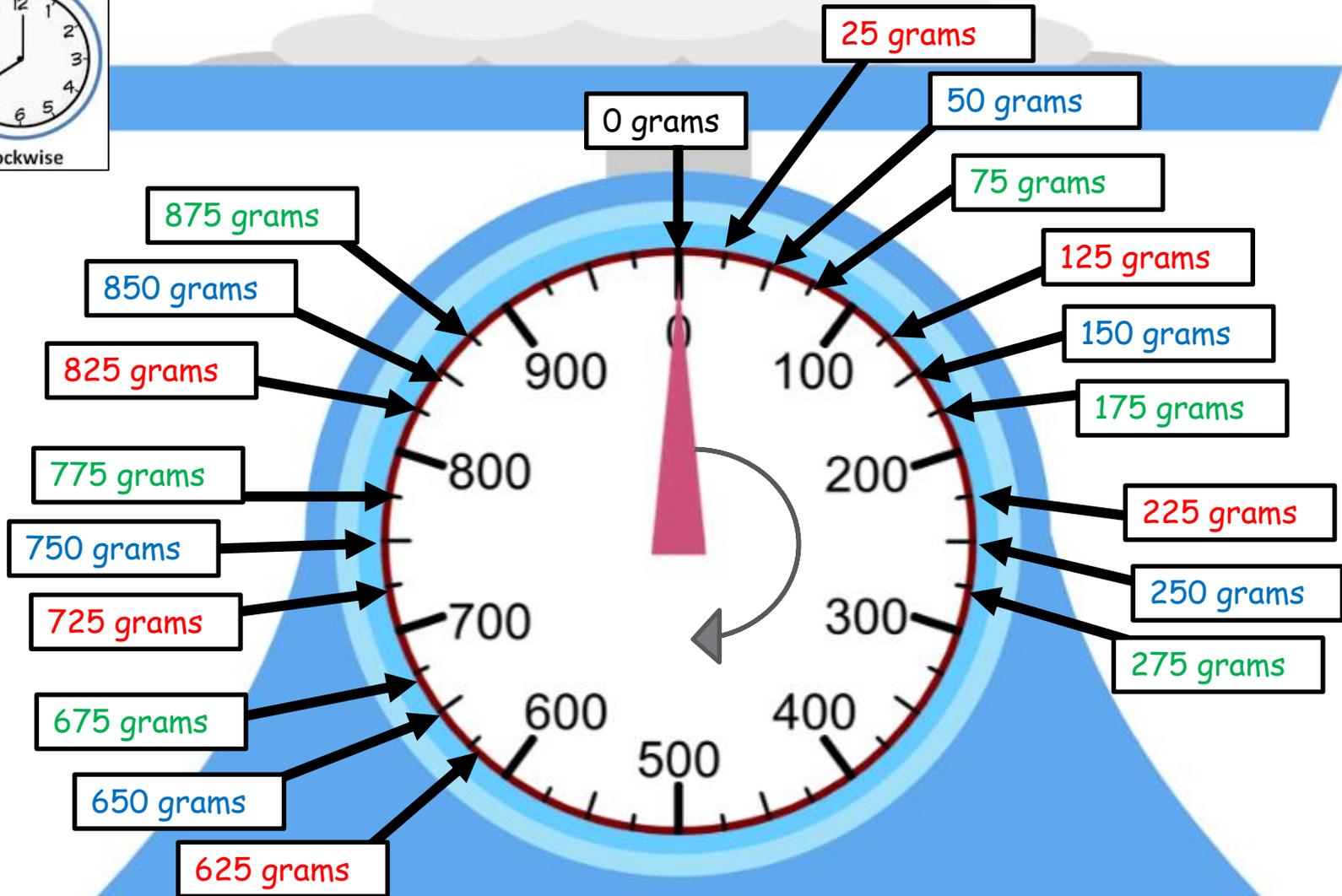
All will can read the scales to the nearest 100 grams.

LEARNING HABITS?



GUIDED PRACTICE (1)

This weight scale starts at 0 grams. 100 g increments are written on the dial, but there are more numbers shown on the face. Halfway between 0 and 100 grams would be 50 grams. Halfway between 0 and 50 grams would be 25 grams. The lines between the hundred represent 25 grams.



GUIDED PRACTICE (2)

3 BEFORE ME

Use the scales to help you.



Tom and Lucy want to measure some ingredients to make muffins. The problem is, they are unsure what the lines on the scale represent. Label the scale below USING THE NUMBERS IN THE BLUE BOXES.



___ grams

___ grams

___ grams

___ grams

___ grams

___ grams

175

525

1000

50

750

300

APPLICATION

Let's bake! You will need to use your measuring scales to accurately measure out the ingredients.

Fairy cakes

EASY!

Ingredients

100g softened butter
100g caster sugar
2 large eggs
100g self-raising flour
1 level tsp baking powder

For the icing:

200g sifted icing sugar
2-3tbsp warm water
handful of sweets, to decorate



Method

1. To make this fairy cakes recipe, heat the oven to 200C fan. Place fairy cake cases into a 12-hole bun tin, to keep a good even shape as they bake.
2. Measure all the ingredients into a large bowl and beat for 2-3 mins until the mixture is well blended and smooth. Fill each paper case with the mixture.
3. Bake in the preheated oven for 15-20 minutes until the cakes are well risen and golden brown. Lift the paper cases out of the bun tin and cool the cakes on a wire rack.
4. Put the icing sugar in a bowl and gradually blend in the warm water until you have a fairly stiff icing. Decorate and add sweets.

Chocolate oat squares

HARD

Ingredients

75g butter, softened
125g runny honey
3 medium eggs
125g rolled oats
175g plain flour
150g light brown soft sugar
 $\frac{1}{2}$ tsp bicarbonate of soda
2tbsp cocoa powder, sifted
225g white chocolate, cut into cubes



Method

1. Heat the oven to 180C, gas 4. Grease and line a 30x24cm swiss roll tin with baking parchment.
2. In a large bowl, mix the butter, sugar and honey, then stir in the eggs, followed by the oats. Sift over the flour, bicarbonate of soda, cocoa and chocolate; fold to combine.
3. Pour into the tin and bake for 35 mins.
4. Leave to cool in the tin, drizzle over the melted chocolate. Allow to set, then cut into squares.