

6TH Grade Math

Okay folks, this is a new one for all of us. So, we will learn together and make adjustments as needed. Teachers are working at school today to prepare lessons for you at home. It's not the same here without you! We will all get through this together and look forward to seeing your smiling faces as soon as we can.

For math homework you will be completing Khan Academy lessons online and a project weekly. On Khan Academy, this week's assignments on Expressions and Equations will be added to your account on Monday (March 23) and due on Friday (March 27). The "assignments" tab will appear on the left side of the page after they have been assigned by the teacher.

How to join your teacher's Khan Academy Class:

1. Go to [Khanacademy.org/join](https://khanacademy.org/join)
2. Enter your class code (see below) and press "Add".
3. If you don't already have an account, press "Create a new account". Enter your date of birth, then sign up using Google, your school email, or by creating a username.
4. Enter your grade and course (math). Now you're ready to start learning.

Class Codes:

Mrs. Wilcox's 2nd period 6th grade: JJDD97P6

Mrs. Wilcox's 5th period 6th grade: WJWCQBKT

Mr. Dittmer's 1st period 6th grade: DU4W47NX

Mr. Dittmer's 3rd period 6th grade: Z22NBAUS

Mr. Dittmer's 6th period 6th grade: RGPYJWUD

This week's math project:

Take a recipe and scale it up **and** down to make larger and smaller batches. Provide us with original recipe and both new versions of the scaled recipe. Include all math calculations. We hope you take the opportunity to make this for your family and we would love to see a picture of your finished masterpiece with a written reflection addressing the following:

1. Which version of your recipe did you make?
2. What was easier, scaling up or down?
3. Was your creation a success?
4. What was the response from people who tasted your food?

A sample recipe is included below. Feel free to use that one or a recipe of your choice. Please send completed project via "Remind" as a document or a picture.

Cookie Monster's Favorite COOKIE

Ingredients:

- a. 2 sticks of butter (or margarine)
- b. 1 cup granulated sugar
- c. 1 cup packed brown sugar
- d. 2 eggs
- e. 1 tsp vanilla
- f. 2 ¼ cups flour
- g. 1 tsp baking SODA
- h. ½ to 1 tsp salt
- i. 1+ cup of chocolate chips



Directions:

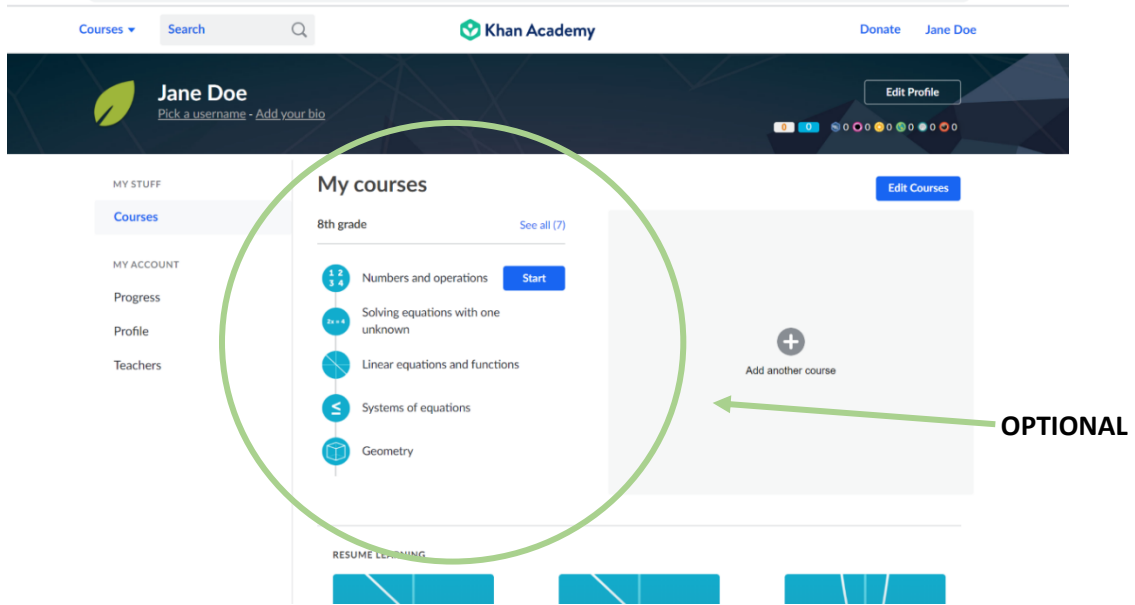
1. Pre-heat oven to 375 degrees F
2. Sift together in medium bowl flour, baking SODA, and salt, then set aside
3. in a large microwaveable bowl
 - a. microwave butter for about 30-45 seconds to soften
 - b. add and mix in granulated sugar completely
 - c. add and mix in brown sugar completely
 - d. crack in and mix in two eggs completely (don't be silly and add egg shells)
 - e. add and mix in vanilla
4. Gradually add about 1/3 dry mixture from step two and mix completely, then add second 1/3, mix in, and finally add/mix in remainder of flour
5. Add in chocolate chips
6. Using a spoon, scoop a spoonful of mixture onto ungreased cookie sheet about two inches apart
7. Bake for 8-10 minutes singing "C is for Cookie " as they bake
8. Let cool for a minute or so before sliding off cookie sheet with spatula onto cooling racks
9. Let sheet cool before adding next batch
10. Depending upon size of "spoonfuls" of dough, you should get about 3-4 dozen cookies

Idea for organizing project:

Ingredients	Scaled up by ____	Scaled down by ____

Khan Academy Visuals

When you first add your account, your dashboard will most likely look similar to this: Notice that there is no “Assignments” section at the top left corner. You DO NOT have to complete any of the content detailed under “My courses” – this would be great review, though! 😊



Once your teacher assigns something to you, you will then see the assignment tab appear at the top left corner. This is where you will get all of your required assignments, and where you should look each day.

