

# POP! TEACHER RESOURCE

## Lesson Plan

### Chocolate Chip Slips

Lesson Plan for *Chocolate Chip Cookies*

Grade 1

#### Objective

To help students practice arranging events in order based on a text.

#### Things Needed

- Several copies of the *Chocolate Chip Cookies* book
- “Chocolate Chip Slips” (attached)

#### Before the Activity

Divide students into groups of three or four. Print a copy of the “Chocolate Chip Slips” for each group. Cut the paper so each sentence is on its own slip of paper. Then scramble the order of the sentences so they are all mixed up.

#### Activity

Read the first three chapters of *Chocolate Chip Cookies* out loud to students. This book tells how Ruth Wakefield invented a new kind of cookie. She changed one ingredient in a recipe. Use the glossary on page 23 to help students look up the definitions of these two words:

- recipe: directions for making a food dish.
- ingredient: one of the items that make up a mixture.

Recipes include lists of all the ingredients a person will need. They also describe the steps a person must do to make the food. The person must follow the steps in order. Divide students into their groups. Give each group a copy of the book and the “Chocolate Chip Slips.” Explain that each group now has a group of sentences from the book. But they are all mixed up. Each group should read Chapter 4 (“How to Bake Cookies”). Then they should work together to put the steps of the recipe in order.



## **Evaluation**

Use the answer key to check each group's order.

## **Standards**

This lesson plan may be used to address the Common Core State Standards' reading standards for informational texts, grade 1 (RI 1.2).

## **Answer Key**

1. Have an adult set the oven to 375 degrees.
2. Measure the ingredients.
3. Stir the ingredients together to make the dough.
4. Scoop out the dough with a spoon.
5. Place dough balls on the cookie pan.
6. Bake the dough balls for 9 to 12 minutes.
7. Let the cookies cool before eating them.



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