



IT DOES EXACTLY WHAT IT
SAYS ON THE BAKING TIN

Charlie Cake Park Baking Competition

Curriculum Links: Literacy, History,
Geography, ICT, DT, Citizenship

<p>Learning Objective: To learn who Charlie Cake was. To understand changes in how people shop/source food.</p>
<p>Teacher Focus: Introduce children to the name Charlie Cake. What does it make them think of when they hear his name. Jot down their ideas as they may be useful to come back to. Show children a picture of Whingate Park (Charlie Cake Park). Tell them the story of Charlie Cake (a baker from Pudsey who sold his wares on Armley Town Street. He apparently used to stop at the park for a rest and to let his horse eat the grass. He also sold a “spicy shortbread” which was a triangular shape, like the park.) From the story discuss with the children how things have changed. This could be recorded in a Similarities and Differences table ie local baker, travelled to sell goods, used horse instead of a car etc.</p> <p>Independent Activity: Children record three facts they have learnt about Charlie Cake. Children take turns to hot seat “Charlie Cake”. Children produce a poster advertising Charlie’s fantastic wares.</p>
<p>Resources: Sim/diff table Copy of the Charlie Cake story see www.leodis.net and/or www.tatb.blogspot.com Photos of park/horse, shortbread</p>

<p>Learning Objective: Where is Charlie Cake Park? What did Charlie Cake Park look like in the past? How has it changed?</p>
<p>Teacher Focus: If at all possible, use the Internet for this lesson. Locate Charlie Cake park on www.streetmap.co.uk. Type in LS12 3QX as the postcode. Ask the children to print the map out and to colour in CCP. Then add other features such as their home, school etc.</p> <p>Following this, look at www.leodis.net. You may already be familiar with this website as it is a comprehensive collection of photos of Leeds put together by the Library. Select Armley and then type in Charlie Cake Park. You will also see how the park looked if you type in West Leeds High School. Draw children’s attention to points of interest such as the urinals (Used in an episode of A Touch of Frost), High School, the hut or pavilion. In the past dogs were banned from the park; no one was allowed on the grass (the Trust still have the signs to prove it) and a gardener/warden was employed to look after it and lock it up each night.</p> <p>If possible pay a visit to the park. Encourage the children to take photos of the park and to think about how they could help make people more aware of its history. This may be an opportunity to invite in a member of the community who has lived in Armley for a long time to discuss how the area has changed and altered.</p> <p>Extension: Children can use their photos to create a poster advertising Charlie Cake Park.</p>

<p>Learning Objective: To understand the connection between cakes and celebrations. To think about what a Charlie Cake Cake may look like.</p>
<p>Teacher Focus: Encourage the children to think about celebrations which often feature cakes. Eg weddings, birthdays, Christmas, Easter (Simnel). Discuss why cakes are a feature of celebrations. Have good ingredients in, are often nicely decorated. Discuss some of the features these cakes have (icing, candles, additional decorations etc). Discuss the ingredients that these cakes are made from. Have any of the children made a cake before. Discuss with them the basic components of a cake, eggs, sugar, flour. Explain how that can be amended/added to through the use of additional ingredients such as ginger, cocoa, fruit.</p> <p>Activity: Children taste a range of different types of cake, recording taste and scoring it out of 10.</p> <p>Extension: Children search the Internet for other types of celebration cake.</p>
<p>Resources: pictures of different types of celebration cakes Examples of ingredients Scoring sheet – Resource 2 Different types of cake</p>

<p>Learning Objective: To understand how to make a cake and to participate in making a a Cake.</p>
<p>Recap the previous lesson. Who can remember the ingredients for a basic sponge cake? This may be a good lesson to invite in family members etc to assist in the cake baking. Children work in small groups and have a go at making a cake. It's up to you and them what kind of cakes you make. You may wish to use this opportunity to show them additional ingredients such as spices etc.</p> <p>Extension: Children investigate different kinds of recipes for other types of cake.</p>
<p>Resources: Recipe card Ingredients Recipe books</p>

<p>Learning Objective: To design and make their own Charlie Cake cake.</p>
<p>Recap the work that you have done on Charlie Cake and the knowledge about cakes that you have worked on. Ask the children to design their own Charlie Cake. The design is split into 2 sections. What the cake looks like and what the cake tastes like. The children will have to work together on both of these aspects. They may decide to use one of the basic recipes they tried out in the previous lesson or amend one to create their own.</p>
<p>Resources: Design sheet Copies of recipes</p>

Resource 1

Similarities and Differences in the way we get our food now

Similarities	Differences

Resource 2

Score Sheet for Cake Tasting

Type of cake	Taste	Texture	Appearance	Total Score

Simple recipe makes 3 cakes

Victoria Sponge Mix

6oz Self Raising Flour

6oz Caster Sugar

6oz Butter

3 Eggs

TBSP Vanilla Essence or Pod

Preheat oven to 190°C: 375°F: Gas 5.

Whisk together the butter and sugar until light and creamy.

Add the beaten eggs gradually with a little of the flour.

Fold in the remaining sieved flour and add the flavouring.

Divide equally between two 15cm (6 inch) sandwich tins.

Bake for 20 - 25 minutes.

Turn out on to a wire rack to cool.