



Preparing for a diversity bake sale

Session summary		Pupil context
Pupils make cupcakes and prepare creative rainbow decorations to celebrate School Diversity Week. You could even have a bake sale in school to raise money for Just Like Us!		Example: KS3 pupils who have no prior experience of discussing LGBT+ issues
Session aims	Resources needed	Link to English curriculum
<ul style="list-style-type: none"> ▸ Learn how to bake a cupcake/fairy cake ▸ Learn basic cake decoration techniques 	<ul style="list-style-type: none"> ▸ Presentation ▸ The function of ingredients ▸ Ingredients for cake and icing ▸ Equipment for cake making and icing ▸ Cake and icing recipes ▸ Images for inspiration 	“Become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways]”
Link to Welsh curriculum	Link to Scottish curriculum	Link to NI curriculum
“Plan and carry out a broad range of practical food preparation tasks safely and hygienically”	“I am gaining confidence and dexterity in the use of ingredients and equipment and can apply specialist skills in preparing food”	“Develop practical skills in the safe, hygienic, healthy and creative use of foods to plan, prepare, cook and serve a range of meals, for example, creative use of ingredients, cooking for different cultures and occasions etc”
Preparation ahead of the session		
<ul style="list-style-type: none"> ▸ You may need to let pupils know about School Diversity Week: you can find explainer slides in our resource library. ▸ Our intro slides contain information explaining the acronym LGBT+ 		
Primary adaptations		
▸ Primary pupils might not be able to take on more complex icing decoration methods, but diversity rainbow cake decorating is a perfect Friday afternoon activity!		

Timing	Activity	Suggestions for differentiation
0-5	School Diversity Week <ul style="list-style-type: none"> ▸ Introduce School Diversity Week - check pupils haven't already heard about it from elsewhere in the school. ▸ Let pupils know that they'll be making cupcakes/fairy cake using the creaming method. 	
5-10	The function of the ingredients <ul style="list-style-type: none"> ▸ Ask pupils to complete the 'functions of ingredients' worksheets and then mark a partner's. 	If cooking the cakes themselves isn't an option, you can ask pupils to bring plain fairy cakes - or provide plain fairy cakes for them.
10-30	Get cooking! <ul style="list-style-type: none"> ▸ Give pupils the recipe and display the creaming method instructions. ▸ Ask pupils who are further ahead in the cooking process to be experts to help those who are catching up. 	
30-50	Icing inspiration <ul style="list-style-type: none"> ▸ Whilst the cakes are in the oven, show the icing tutorial videos. ▸ Explain the symbolism of the rainbow. ▸ Put out the inspiration photos on the tables, and ask pupils to describe the kinds of techniques they can see. 	
50-70	Diversity designs <ul style="list-style-type: none"> ▸ Whilst cakes are cooling, pupils sketch and colour a rough design of their Diversity Week cakes. To save time, you could set this task as homework before the lesson. 	
70-95	The really fun bit <ul style="list-style-type: none"> ▸ Once pupils have their designs ready, it's time for them to make their icing and to get decorating. ▸ To make sure they can finish in time, it might be easier for them to decorate six cakes instead of twelve. ▸ Don't forget to give frequent time checks. 	
95-110	Cleaning up <ul style="list-style-type: none"> ▸ Ask pupils to clean and tidy up everything they've used in making their cakes. 	
110-120	The cake appreciation society <ul style="list-style-type: none"> ▸ Randomly assign each pupil another pupil by getting them to pick a name out of a hat. 	

	▸ Each pupil must write something they think their assigned classmate has done well, and stick the post-it to their desk.	
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