

LESSON PLAN

HOW TO PREPARE IT.

NOTE: This lesson can be done after introducing imperative forms, because students will practise imperatives during this lesson. It can also be done after a lesson introducing the names of vegetables, fruits or different food.

Ss – students
T - teacher

Level: Intermediate

Age: >12

Skills/Language: Vocabulary, organization of the text, practice of imperatives

Materials: blackboard, chalk

Bring: worksheets with tasks for Ss

Aim of the class: practice of imperatives, learn useful vocabulary, use sequence connectors, and learn how to write a recipe.

INTRODUCTION (5 minutes):

Aim: introduce the new topic, interest Ss in the topic

1. T introduces the topic, tells her Ss what the subject of the lesson is: writing recipes.
2. T asks Ss where such pieces of writing can be found.

MAIN STAGE OF THE LESSON (35 minutes):

Aim: T shows Ss how the recipes should be organized and the language of recipes. Ss should learn vocabulary (verbs) connected with food preparation.

1. Ss read the recipe, and then they analyze the structure with the teacher.

ICY DREAMS

Ingredients (for one person):

- strawberries
- 3 flavours of ice-cream: cherry, vanilla, and nut
- chocolate sauce
- whipped cream
- 1 big strawberry for decoration

Preparation

- First, slice the strawberries
- Put them on the bottom of a shallow bowl

- Put one scoop of each ice-cream in the center of the bowl
- Put the chocolate sauce on the scoops
- Cover it all with whipped cream
- Put the big strawberry on top of the cream

T explains that Ss should write the simple and clear statements using the imperatives. Statements should be given in chronological order. T also says that each stage of the preparation is normally written on one line. (10 minutes)

2. Ss do exercise which should teach them vocabulary which is used in recipes. Before doing that task T explains (not translates) the vocabulary.

TASK 1

Fill the gaps with the verbs from the lists below.

A boil grate chop sprinkle peel beat slice

1. Take the red and green peppers and _____ them into small pieces. Next add them to the mixture in the bowl.
2. Put the vegetables in the pot and cover them with water. _____ them for 20 minutes.
3. Next, _____ some cheese and _____ it over the top.
4. _____ the orange and _____ it thinly.
5. Put the eggs into a bowl and _____ them.

B grill bake melt sizzle season stir fry

1. Remember to _____ the sauce from time to time.
2. _____ the cookies for 30 minutes.
3. _____ the joint of meat with salt and pepper and _____ it for 20 minutes.
4. Next, _____ a knob of butter in the frying pan.
5. _____ the sausages until they start to _____.

Key:

A 1. chop 2. boil 3. grate/sprinkle 4. peel/slice 5. beat

B 1. stir 2. bake 3. season/grill 4. melt 5. fry/sizzle

When Ss complete the exercise, they check the answers with the teacher. (10 minutes)

3. T introduces sequence words such as: *first, then, next, as soon as, after that, until*, etc. and expressions such as: *make sure, wait, remember, be careful*, etc. which can be used to link pieces of information.
4. Ss do exercise to see how sequence words function.

TASK 2

Read the following model and underline the sequence words. Think what tenses have been used and how each piece of information is organised?

CABBAGE DISH

Ingredients for 4 portions:

- 1 cabbage
- 250g onions
- 1-2 cloves of garlic
- 100g boiled ham
- 10g margarine
- 1 tin (450 ml) sliced tomatoes
- ½ glass vegetable broth (instant)
- bread for toast
- salt and cayenne pepper

Preparation

- First, wash the cabbage and then slice it.
- Second, peel the onions and garlic and chop them.
- Slice the ham
- After this, preheat a pan and melt margarine.
- Next put the cabbage and onions in the pan.
- Fry over a medium heat and remember to stir from time to time.
- Add the garlic and the ham and fry for a moment.
- Then, add the sliced tomatoes and the broth.
- Boil over a medium to high heat.
- Next, simmer the vegetables with ham over a low heat for 3 – 4 minutes.
- Slice the bread and toast the slices in the toaster.
- Season the dish with salt and cayenne pepper.
- Serve the “cabbage dish” with toast.

When Ss finish, they discuss with the teacher the usage of the sequence words. (3&4 15 minutes)

REVISION (5 MINUTES)

Aim: to revise the organization of the recipe.

1. T asks Ss about the organization of the recipe. (e.g. *What is the order of information? Where should all the ingredients be written? What is the language of recipes?* etc).
2. T tells his/her Ss what is for homework.

HOMEWORK (or the last stage of the 90 – minute lesson)

TASK 4

A cookery magazine is running a competition, asking its readers to submit a recipe for a suitable dish for a party. Write your recipe. Use some of sequence words.