

Teacher information

Genre:

Procedure (recipe)

Question types and comprehension strategies:

- Analyses and extracts information from a procedure to answer literal, deductive and evaluative questions.
- Uses sensory imaging to describe what he/she would hear, touch, smell and taste while making a recipe.

Worksheet information:

Before the pupils begin the activity on page 17, teachers should instruct them to close their eyes to help them imagine what they would sense while making the scones.

Answers:

Pages 15–16

1. (a) You need to beat the egg and chop the butter.
(b) six
(c) (i) 2 (ii) 210 °C (iii) 2 (iv) 12 (v) 15
2. (a) Answers should indicate that it means to make a hollow in the ingredients with the spoon for the milk to be poured into.
(b) 2, 4, 1, 3
(c) Teacher check
3. Teacher check

Page 17

Teacher check

Extension:

- There are many books containing collections of recipes suitable for children. Recipes can also be found on the Internet by typing in 'recipes children' or the name of a recipe into a search engine.
- Some simple recipes for children may be found in:
Cool kids cook by Donna Hay
How to teach kids to cook by Gabriel Gate
There's a chef in my soup! by E Lagasse
Hocus-pocus magical cookbook by D Boundy

SCONES – 1

Read the recipe.

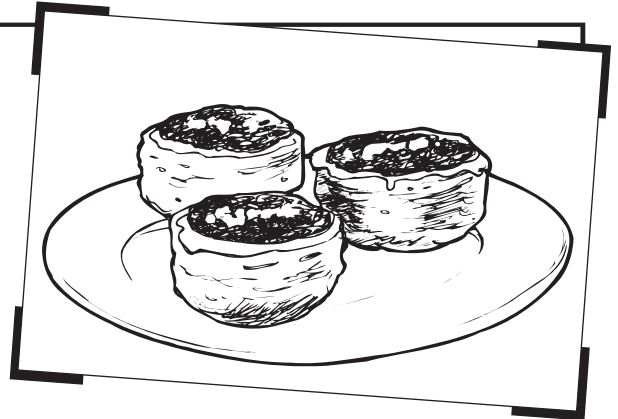
Scones

Ingredients

- 3 cups of self-raising flour
- 2 tablespoons of sugar
- 55 grams of butter, chopped
- 1 cup of milk
- 1 egg, beaten
- 2 handfuls of sultanas

Equipment

- mixing bowl
- wooden spoon
- scone cutter
- pastry brush
- sieve
- baking paper
- baking tray



Method:

1. Sieve the flour into a mixing bowl. Mix in the sugar and sultanas.
2. Rub the butter into the flour mixture until it looks like breadcrumbs.
3. Use the spoon to make a well in the centre of the mixture. Pour in the milk and mix until a sticky dough forms.
4. Put the dough onto a surface which has been sprinkled with flour. Knead the dough until it is smooth.
5. Pat the dough into a shape about two centimetres thick.
6. Use the scone cutter to cut the dough into about 12 scones.
7. Place the scones onto a tray covered with baking paper.
8. Brush the top of each scone with the beaten egg.
9. Cook the scones in a 210 °C oven for 15 minutes.
10. Serve the hot scones with butter and jam.

1 Literal

(a) What do you need to do to the egg and the butter before you start making the recipe?

(b) How many ingredients do you need for this recipe? _____

(c) Number quiz!

(i) How many centimetres thick should you pat the dough?

(ii) What temperature does the oven need to be?

(iii) How many handfuls of sultanas do you need?

(iv) About how many scones will the recipe make?

(v) How many minutes will the scones take to cook?

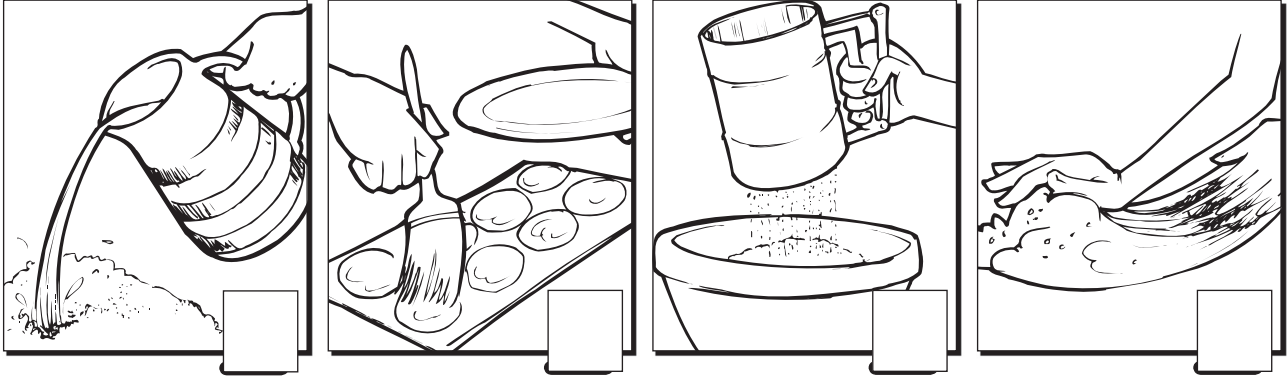
SCONES – 2

Use the text on page 15 to answer the questions.

2 Deductive

(a) What do you think 'making a well' might mean? _____

(b) Number these pictures in order from 1 to 4.



(c) Why do you think self-raising flour is used instead of plain flour?

3 Evaluative

Write a recipe for making a simple snack.

Ingredients/Equipment

Method

SCONES – 3

Sometimes, when we imagine something, we think only about the sense of sight. But what about our other four senses?



- 1 Imagine you are making the scone recipe on page 15. Choose three of the steps listed under 'Method'. Write what you might hear, touch, smell or taste for each one. An example has been done for you.

Step		Senses described
1	<i>the hard, cold metal of the sieve</i> <i>a soft scratching sound while sieving</i> <i>the smell of the flour while sieving</i> <i>chewing a sultana</i>	touch hearing smell taste

- 2 Use your descriptions to help you write a free verse poem about making scones.