

ENGLISH ACTIVITY

Teacher's name: M^a Carmen Bermejo Mantrana

Course: 1st year (ESO)

Title of the activity: MY RECIPE

1. Learning standards

- To know how to write a recipe
- To use vocabulary related to food and drinks
- To use connectors correctly
- To create an activity in Mahara
- To know how to upload an image and a video in Mahara

2. Content

- Cooking verbs
- Vocabulary related to food and drinks
- Present simple

3. Wording of the activity

- Choose a recipe that you like and prepare it at home.
- Then, answer the questions and describe the procedure.

4. Description and procedure

Follow these **instructions** to write your recipe:

- Who is the recipe from?
- Describe the meal, use different adjectives: easy, delicious, tasty...
- Say your opinion about it.
- When do you usually prepare it? (or someone at home)
- Write the ingredients.
- Write the procedure.

Use **connectors**: first, second, then, after that, next, finally...

Use **expressions** too: "When it is cooked, When they are soft, Cook for ... minutes..."

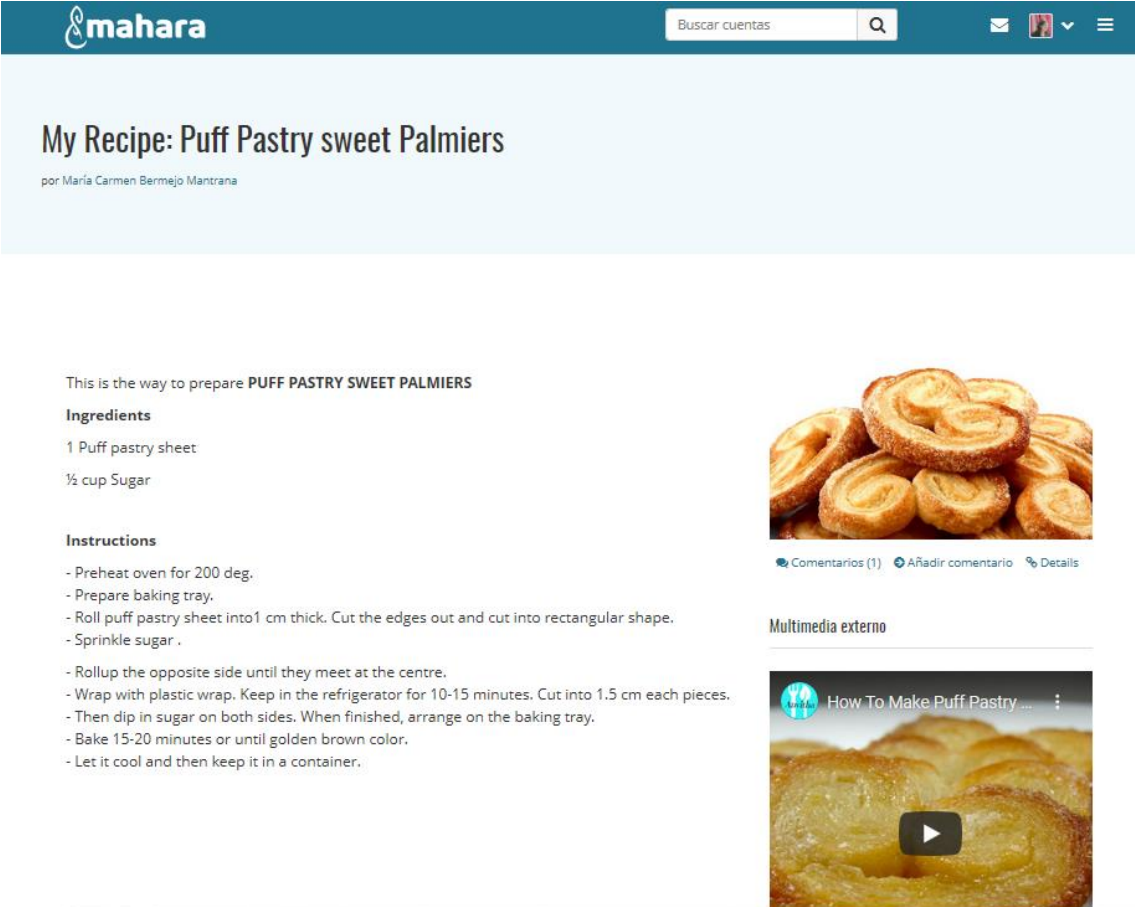
Then, you have to add a **picture** of the recipe. If it is not your original picture, you need to include the source (website where you chose the picture)

Finally, referring to the **video** you have two options:

- Upload you own video cooking this recipe
- Find a video in the net where you can see the procedure. Don't forget to mention the source.

You can see my example here:

<http://portfolio.educa.madrid.org/ies.principefelipe.madrid/view/view.php?id=588>



mahara Buscar cuentas

My Recipe: Puff Pastry sweet Palmiers

por María Carmen Bermejo Mantrana

This is the way to prepare **PUFF PASTRY SWEET PALMIERS**

Ingredients

- 1 Puff pastry sheet
- ½ cup Sugar

Instructions

- Preheat oven for 200 deg.
- Prepare baking tray.
- Roll puff pastry sheet into 1 cm thick. Cut the edges out and cut into rectangular shape.
- Sprinkle sugar .
- Rollup the opposite side until they meet at the centre.
- Wrap with plastic wrap. Keep in the refrigerator for 10-15 minutes. Cut into 1.5 cm each pieces.
- Then dip in sugar on both sides. When finished, arrange on the baking tray.
- Bake 15-20 minutes or until golden brown color.
- Let it cool and then keep it in a container.

Comentarios (1) Añadir comentario Details

Multimedia externo

How To Make Puff Pastry ...

5. Timing

Second term. One session of 55 minutes to explain Mahara and how to use it, another session to prepare the information they want to include and how to organise it, time at home and one session of 55 minutes to present the information to the class.

6. Grouping

Students will work individually.

7. Descriptors used

- Identificar la información que se necesita. Establecer los pasos necesarios para la búsqueda.
- Identificar modos de crear y editar contenido sencillo en formatos simples.
- Evaluar la validez y fiabilidad de las fuentes, recursos y datos seleccionados en el proceso.
- Utilizar tecnologías digitales sencillas apropiadas para comunicarse en un contexto educativo

- Comprender qué son los derechos de autor y conocer las diferentes licencias que se aplican.
- Elegir cómo expresarse a través de medios digitales sencillos (por ejemplo, grabar videos)

8. Rubrics

Content/Organization	Recipe contains the title, the answer to the questions, the ingredients and procedure, the picture and the video <i>2 puntos</i>	3 out of 4 criteria needed for the recipe are present. <i>1.5 puntos</i>	2 out of the 4 criteria needed for the recipe are present <i>1 puntos</i>	1 out of the 4 criteria needed for the recipe are present OR none of the criteria needed for the recipe are present. <i>0.5 puntos</i>	None of the criteria for the recipe are present. <i>0 puntos</i>
Transitions /Organization	A variety of thoughtful transitions are used. They clearly show how to move from one step of the recipe to the next. <i>2 puntos</i>	Transitions clearly show how to move from one step of the recipe to the next, but there is little variety. <i>1.5 puntos</i>	Some transitions work well; but connections between other steps need clarification. <i>1 puntos</i>	The transitions between steps are unclear or nonexistent. <i>0.5 puntos</i>	There are no transitions. <i>0 puntos</i>
Grammar & Spelling (Conventions)	Writer makes no errors in grammar or spelling. <i>2 puntos</i>	Writer makes 1-2 errors in grammar or spelling. <i>1.5 puntos</i>	Writer makes 3-4 errors in grammar or spelling. <i>1 puntos</i>	Writer makes more than 4 errors in grammar or spelling. <i>0.5 puntos</i>	Write makes more than 5 errors in grammar or spelling. <i>0 puntos</i>
Use of Verbs and Adverbs	Uses verbs (mix, stir, place, etc.) in their recipe to begin each step. Uses some adverbs too. <i>2 puntos</i>	Uses verbs and adverbs in their recipe in most steps. <i>1.5 puntos</i>	Uses verbs and adverbs in their recipe in some steps. <i>1 puntos</i>	Uses verbs and adverbs in their recipe in one or two steps. <i>0.5 puntos</i>	Doesn't use verbs and adverbs in their recipe. <i>0 puntos</i>
Originality of the video/ Source	The product shows great originality and the quality of the video and the focus are excellent. The sources are mentioned. <i>2 puntos</i>	The video is not original, is from the internet, but the sources are mentioned. <i>1.5 puntos</i>	There is a video from the internet but the sources are not mentioned. <i>1 puntos</i>	There is not a video. There is only one source mentioned (video or image) <i>0.5 puntos</i>	There is not a video and there are no sources mentioned. <i>0 puntos</i>

