

Activity notebook
Tasty bread rolls
by Rebecca Gilpin and
Leonie Pratt



Name: _____

What we are going to learn

- ✓ To use a non-fiction text to understand everyday life.

Linguistic objectives

- To use the imperative to give instructions.
- To work with sequence adverbs to organize the text.
- To express your own ideas.

Pronunciation

- Syllable stress.
- Silent letters.
- Voiceless consonants.

Cross-curricular links

Science: healthy/unhealthy food.

Maths concepts: measure units (volume, mass and temperature).

Cooking: learn about gastronomy and foreign countries food.

Citizenship/ Diversity:

- Self-confidence
- Responsibility
- Autonomy
- Teamwork

Ready, steady....GO!

Look at the first picture and speak about what you see to your partner. You have 1 minute.

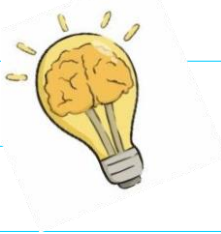


Now, do it again but it is your partner's turn.



It is time to make a HUGE poster. Let's see if with your help we can guess the topic.

Write few words which come to your mind about the possible type of text we will read.



You are getting closer...

Watch this funny video and think again about the poster we have made.

https://www.youtube.com/watch?v=8FBV3u_zlZQ

Topic: _____		Name: _____	
K What I Know	W What I Wonder	L What I Learned	

Tasty bread rolls



You will need...

☺ 450g strong white bread flour



☺ 1 teaspoon salt

☺ 2 teaspoons dried easy-blend yeast



☺ 300ml warm water that has been boiled



☺ 2 tablespoons vegetable oil



☺ Milk

☺ A greased baking tray



Step 1

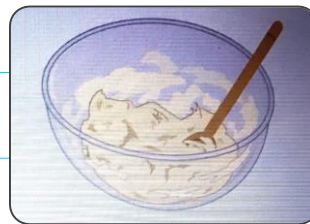
☺ Sift the flour and salt through a sieve into a large bowl. Add the yeast and stir it in, then make a hollow in the middle of the flour.

**Brown bread rolls are made with wholemeal bread flour instead of white flour.*



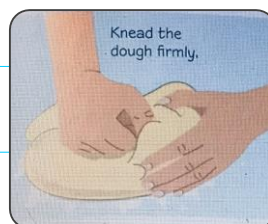
Step 2

☺ Pour the warm water into a jug and add the oil, then pour the mixture into the hollow. Stir everything with a wooden spoon to make a soft dough.



Step 3

☺ Dust a clean work surface with flour. Put the dough onto the work surface. To knead the dough, press your knuckles into it. Push it away from you.

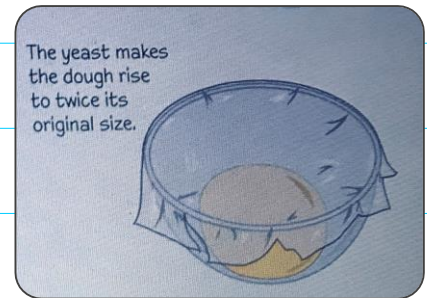
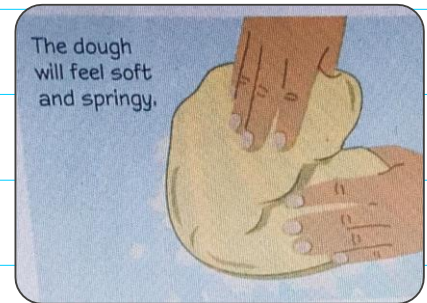


Step 4

😊 Fold the dough in half and turn it around. Push it away from you again, then fold it in half and turn it around. Knead the dough for 10 minutes.

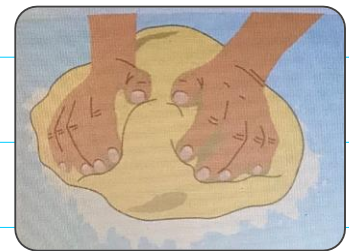
Step 5

😊 Put the dough into a clean bowl and cover the bowl with plastic foodwrap. Then, leave the bowl in a warm place for 1 hour and 30 minutes to rise.



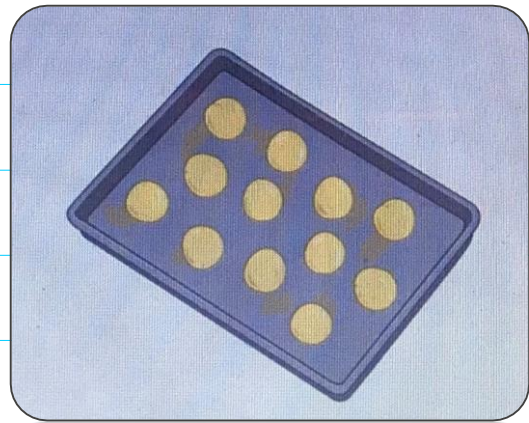
Step 6

😊 Sprinkle more flour onto the work surface, then put the dough onto it. Knead the dough again for a minute, to squeeze out any bubbles.



Step 7

😊 Break the dough into 12 pieces. Roll the pieces into balls and put them onto a greased baking tray with spaces between them.



Step 8

😊 Leave the rolls to rise in a warm place for about 40 minutes. While they are rising, heat your oven to 220°C, gas mark 7.

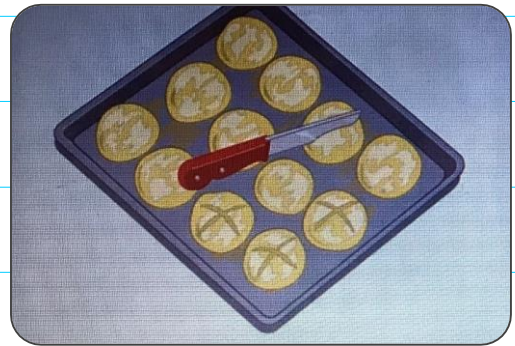
**The rolls won't rise after they have been in the oven because the yeast is killed by the heat.*



Step 9

😊 Brush a little milk over the tops of the rolls. Then, make crosses in the top of some of them by carefully cutting into the dough with a sharp knife.

Optional: You could sprinkle poppy or sesame seeds, rolled oats or a little grated cheese over the tops of the rolls BEFORE you put them in the oven.



Step 10

😊 Bake the rolls for 12-15 minutes. Wearing oven mitts lift the tray out of the oven. After two minutes, move the rolls onto a wire rack to cool.



GLOSSARY (I)

TOOLS

NAME

ACTION

MEASUREMENT

VERB



GLOSSARY (II)

TOOLS

NAME

ACTION

MEASUREMENT

VERB



GLOSSARY (III)

TOOLS

NAME

ACTION

MEASUREMENT

VERB



Read in silence and underline the key words such as **sequencers**, **ingredients** and **action verbs**.

1. First, sift the flour and salt through a sieve into a large bowl. Add the yeast and stir it in, then make a hollow in the middle of the flour.
2. Secondly, pour the warm water into a jug and add the oil, then pour the mixture into the hollow. Stir everything with a wooden spoon to make a soft dough.
3. After that, dust a clean work surface with flour. Put the dough onto the work surface. To knead the dough, press your knuckles into it. Push it away from you.
4. Then, fold the dough in half and turn it around. Push it away from you again, then fold it in half and turn it around. Knead the dough for 10 minutes.
5. Next, put the dough into a clean bowl with plastic foodwrap. Then, leave the bowl in a warm place for 1 ½ hours to rise.

6. After that, sprinkle more flour onto the work surface, then put the dough onto it. Knead the dough again for a minute, to squeeze out any bubbles.
7. Then, break the dough into 12 pieces. Roll the pieces into balls and put them onto a greased baking tray with spaces between them.
8. Lastly, leave the rolls to rise in a warm place for about 40 minutes. While they are rising, heat your oven to 220°C (425°F), gas mark 7.
9. In the end, brush a little milk over the tops of the rolls. Then, make crosses in the top of some of them by carefully cutting into the dough with a sharp knife.
10. Finally, bake the rolls for 12-15 minutes. Wearing oven mitts lift the tray out of the oven. After two minutes, move the rolls onto a wire rack to cool. After two minutes, move the rolls onto a wire rack to cool.

Work on active verbs. The teacher gives directions; students have to repeat using mime.



Find an open space, maybe it can be the playground and give instructions using the vocabulary from the text.



What is the right sequence for this recipe? Write the numbers from 1 to 10.

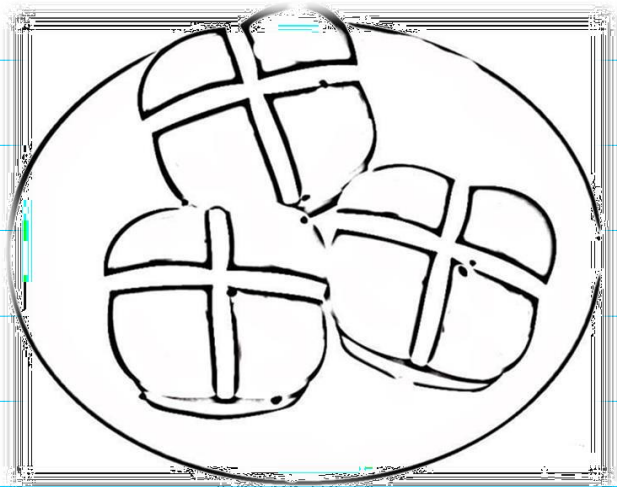
Tasty bread rolls

Ingredients:

450g strong
white bread
flour
1 teaspoon
salt
2 teaspoons dried
easy-blend yeast
300 ml warm
water that has
been boiled
2 tablespoons
vegetable oil
Milk

Tools:

2 large bowls
A sieve
A jug
A wooden
spoon
Plastic
food wrap
A greased baking
tray
A brush
Oven mitts



- Dust a clean work surface with flour. Put the dough onto the work surface. To knead the dough, press your knuckles into it. Push it away from you.
- Bake the rolls for 12-15 minutes. Wearing oven mitts lift the tray out of the oven. After two minutes, move the rolls onto a wire rack to cool.
- Pour the warm water into a jug and add the oil, then pour the mixture into the hollow. Stir everything with a wooden spoon to make a soft dough.
- Sprinkle more flour onto the work surface, then put the dough onto it. Knead the dough again for a minute, to squeeze out any bubbles.
- Sift the flour and salt through a sieve into a large bowl. Add the yeast and stir it in, then make a hollow in the middle of the flour.

- Fold the dough in half and turn it around. Push it away from you again, then fold it in half and turn it around. Knead the dough for 10 minutes.

- Break the dough into 12 pieces. Roll the pieces into balls and put them onto a greased baking tray with spaces between them.

- Brush a little milk over the tops of the rolls. Then, make crosses in the top of some of them by carefully cutting into the dough with a sharp knife.

- Put the dough into a clean bowl with plastic food wrap. Then, leave the bowl in a warm place for 1 ½ hours to rise.

- Leave the rolls to rise in a warm place for about 40 minutes. While they are rising, heat your oven to 220°C (425°F), gas mark 7.

Fill in the gaps with the words in the box.

Sift – spoon – fold – dough – squeeze – rise – sprinkle –
break – pour – knead – food wrap – warm – stir –
baking tray – heat – cutting – bowl – brush – jug – push
– knife – turn – dust

1. _____ the flour and salt through a sieve into a large _____. Add the yeast and stir it in, then make a hollow in the middle of the flour.
2. _____ the warm water into a _____ and add the oil, then pour the mixture into the hollow. _____ everything with a wooden _____ to make a soft dough.
3. _____ a clean work surface with flour. Put the dough onto the work surface. To _____ the dough, press your knuckles into it. Push it away from you.
4. _____ the dough in half and _____ it around. _____ it away from you again, then fold it in half and turn it around. Knead the _____ for 10 minutes.
5. Put the dough into a clean bowl with plastic _____. Then, leave the bowl in a warm place for 1 ½ hours to _____.

6. _____ more flour onto the work surface, then put the dough onto it. Knead the dough again for a minute, to _____ out any bubbles.
7. _____ the dough into 12 pieces. Roll the pieces into balls and put them onto a greased _____ with spaces between them.
8. Leave the rolls to rise in a _____ place for about 40 minutes. While they are rising, _____ your oven to 220°C (425°F), gas mark 7.
9. _____ a little milk over the tops of the rolls. Then, make crosses in the top of some of them by carefully _____ into the dough with a sharp _____.
10. _____ the rolls for 12-15 minutes. Wearing _____, lift the tray out of the oven. After two minutes, move the rolls onto a wire rack to cool.

Do you know weird kitchen gadgets from other cuisine?

Watch the next video and draw the one you would love to have at home. Explain what it is for.

<https://www.youtube.com/watch?v=g4FfJQHfK3E>

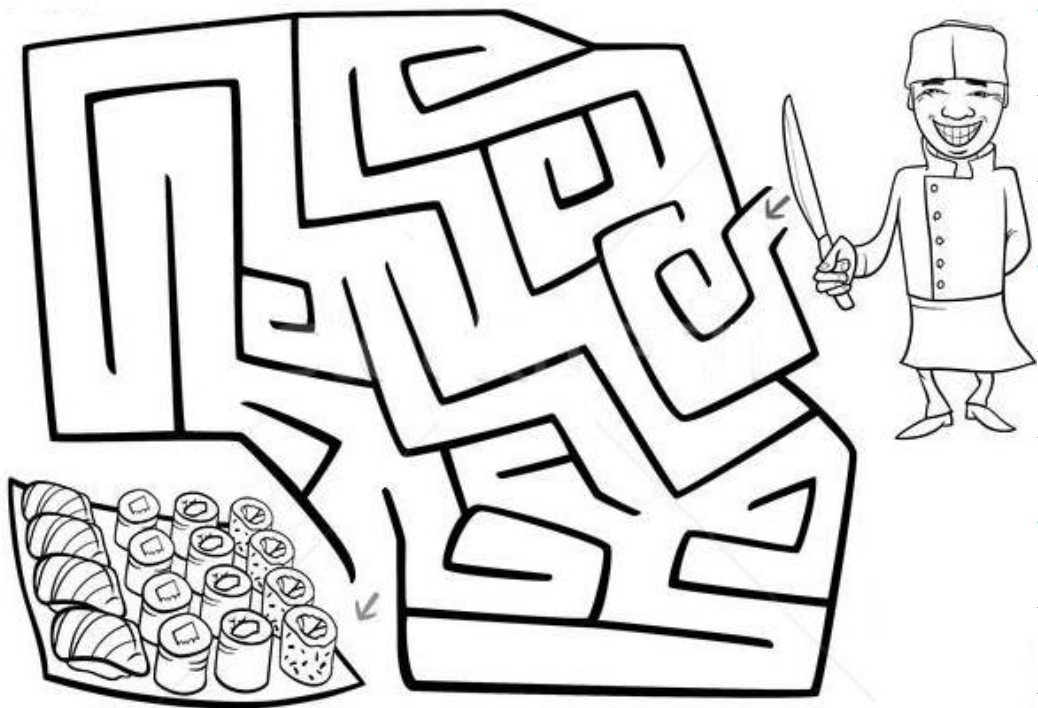


Can you cook sushi without Japanese gadgets?

<https://www.youtube.com/watch?v=5HGEHEWc6YY>

<https://www.youtube.com/watch?v=RZXEnnWqtG8&feature=youtu.be>

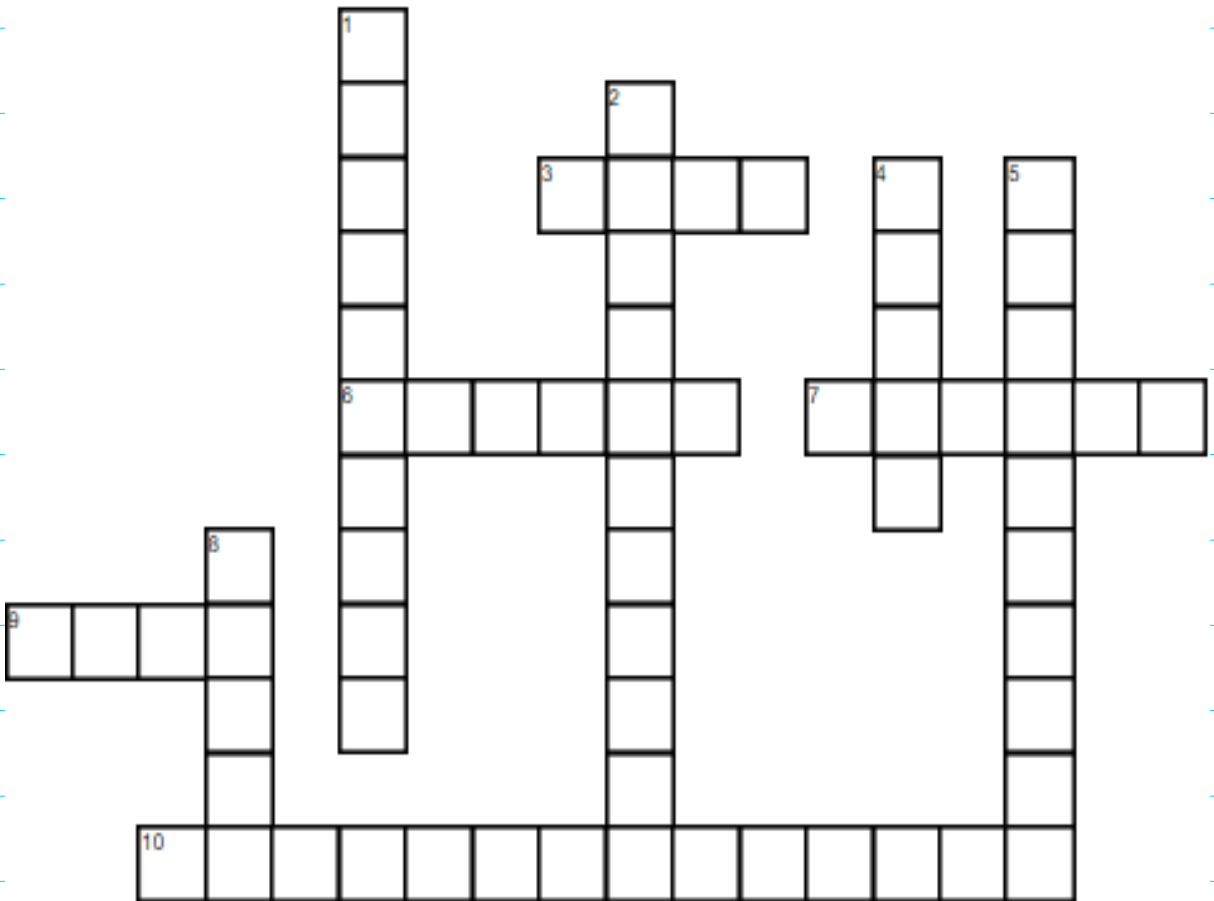
Help Mr Katsuro find the way to reach his meal. In order to make it look tastier colour the sushi.



- ✓ Is Japanese food healthy or is it unhealthy?
- ✓ Do you eat vegetables in all your meals?

Read all the clues on page 22 CAREFULLY. If you need more help you can look at your glossary on pages 12, 13 and 14.

Kitchen tools



ACROSS	DOWN
3. A _____ is a round container with a wide uncovered top. It is used for serving, eating food from, in cooking, for washing or for cleaning.	1. A _____ is a rectangular metal sheet with a rolled edge used for baking food in the oven.
6. A _____ is a metal device with multiple sharp holes that is used to cut into strips/chop vegetables, cheeses and other foods.	2. A _____ is used for stirring sauces and for mixing ingredients in cooking. It is made of wood and has a long handle.
7. A _____ can remove the skin from vegetables or fruits.	4. A _____ is a kitchen tool that is used for mixing foods.
9. An _____ is a machine used for baking, roasting, heating, drying...It has numbers which measure the temperature.	5. A _____ is used to flatten, thin and smooth dough, pastry and other items by pressing and rolling it along the food's surface.
10. A _____ is used to measure an amount of an ingredient, either liquid or dry, when cooking. This usually includes $\frac{1}{4}$, $\frac{1}{2}$, and 1 teaspoons and 1 tablespoon.	8. A _____ is a tool for cutting or chopping food. It has a flat piece of metal with a sharp edge on the end of a handle.

Let 's go back to our recipe. In each step there is a vocabulary mistake. Find it, underline it and write the correct form.

- Sift the flour and salt through a sieve into a large **bolw**. Add the yeast and stir it in, then make a hollow in the middle of the flour.
- Pour the warm water into a jug and add the oil, the pour the mixture into the hollow. **Ster** everything with a wooden spoon to make a soft dough.
- Dust a clean work surface with flour. Put the dough onto the work surface. To **kned** the dough, press your knuckles into it. Push it away from you.
- Fold the **dogh** in half and turn it around. Push it away from you again, then fold it in half and turn it around. Knead the dough for 10 minutes.
- Put the dough into a clean bowl with plastic **fod** rap. Then, leave the bowl in a warm place for 1 ½ hours to rise.

- **Sprinkle** more flour onto the work surface, then put the dough onto it. Knead the dough again for a minute, to squeeze out any bubbles.
- Break the dough into 12 pieces. Roll the pieces into balls and put them onto a greased **backing** tray with spaces between them.
- Leave the rolls to rise in a **warm** place for about 40 minutes. While they are rising, heat your oven to 220° C (425° F), gas mark 7.
- Brush a little milk over the tops of the rolls. Then, make crosses in the top of some of them by carefully cutting into the dough with a sharp **knif**.
- Bake the rolls for 12-15 minutes. Wearing oven **mits**, lift the tray out of the oven. After two minutes, move the rolls onto a wire rack to cool.

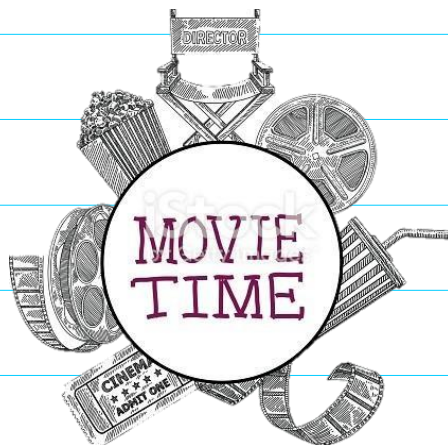
DO you **KNOW** what is the meaning of **DRAFT** ?

And...**WHY** are they very **IMPORTANT** in our
tasks?

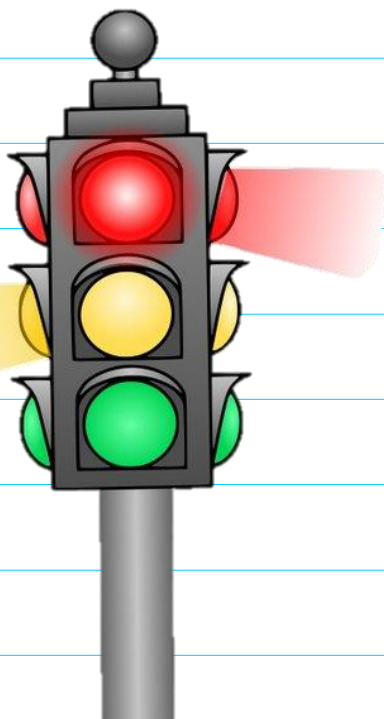
➤ Because

Watch the next video: "The story of Austin's butterfly"
by Ron Berger.

<https://www.youtube.com/watch?v=hqh1MRWZjms>



Choose a recipe you like and draw it. You are going to write about this recipe you have chosen.



STOP & THINK

PLAN

WRITE

MY FIRST DRAFT

SELF ASSESSMENT – TEACHER’S ASSESSMENT

TITLE:	RECIPE	PRODUCT:	WRITTEN RECIPE
STEPS:	<ol style="list-style-type: none"> 1. LEARNING ABOUT RECIPES (structure, vocabulary) 2. WRITING A DRAFT 3. WRITING THE RECIPE 4. SELF-ASSESSMENT 5. TEACHER'S ASSESSMENT&FEEDBACK 		
Author:		Date:	







		ME		TEACHER	
Recipe includes:	TITLE				
	INGREDIENTS				
	TOOLS				
	DIRECTIONS				
Layout:	Title, ingredients, tools and directions are clearly distinguished.				
Ingredients:	All ingredients are listed.				
Cooking procedure:	The action verbs (wash, peel, cut, chop, stir, put, add, mix, pour, knead, bake, cook...) are used.				
	The cooking procedure for the first three steps is written in the correct order.				
Spelling:	Words are written correctly.				



SECOND DRAFT

Look at your self-assessment and teacher-assessment and improve your recipe.

SELF-ASSESSMENT & PEER ASSESSMENT







1. READING.

		ME	PEER:
a)	Fluent reading.	  	  

In case of...  

How will I improve my fluency?

Peer's suggestions:













		ME	PEER:
b)	Correct pronunciation.	  	  


In case of...  

How will I improve my pronunciation?


Peer's suggestions:

2. VOCABULARY

		ME	PEER:
a)	I can name ten key words.	  	  
b)	I know the meaning of the words.	  	  

10,9,8 

7,6,5,4 

3,2,1,0 

a) Missing key words:

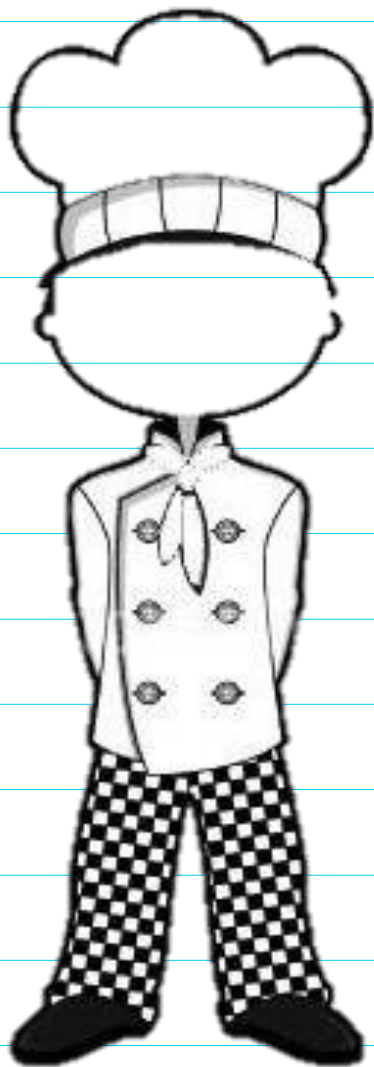
b) Meaning of the words:

EDITING

Look at your self-assessment and peer assessment and improve your recipe.

GLUE HERE YOUR
FINAL TASK

Draw your face and become a Master Chef. Then fill the gap, writing the name of your recipe. For example: **Would you like to try my cookies?**



Would you like to try my.....
.....?

We have reached the end of the unit and now, you have to rate it and complete a self-evaluation. After that, your teacher will evaluate your progress

This recipe was:

- Amazing
- Pretty good
- Good
- Not my favourite
- One I did not like

Student					
	1	2	3	4	5
Participation					
Class work					
Homework					
Extra tasks (projects)					
Speak English					
Positive attitude					

Teacher					
	1	2	3	4	5
Participation					
Class work					
Homework					
Extra tasks (projects)					
Speak English					
Positive attitude					

Notes, wishes, ideas...

