

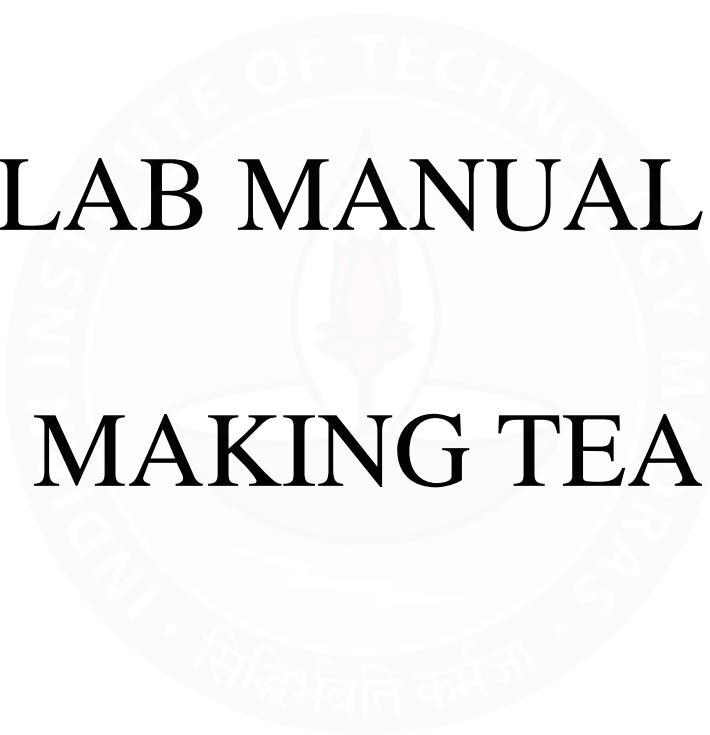
# IIT Madras

## ONLINE DEGREE

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# **LAB MANUAL:**

# **MAKING TEA**

- Many students work in laboratories, write and use manuals of what they do, and later write reports on what they do and see, what they observe.
- Manuals are generally in the nature of recipes we often come across in learning to cook.

- From the point of view of language, this is not a very complex piece of writing, but it is a very interesting one, and it demands greatest possible accuracy in terms of words for
  - a. things and actions, i.e. nouns and verbs, etc.,
  - b. sequence of their use,
  - c. duration of their use,
  - d. changes that may occur, etc.

- It is possible that we know words for these things, but either through inattention, distraction, oversight, or sometimes even confusion about what to write first and what next, etc.

# MAKING TEA

## Ingredients:

1. A cup of water
2. Half a tea-spoonful of tea leaves

## Steps:

- a. Take a pan or kettle or percolator to boil water.
- b. Pour a cup of water into it
- c. Keep the kettle/pan on stove
- d. Light the stove.
- e. Let the pan... be there until water in it boils.
- f. Meanwhile warm the tea-pot, keeping it near the stove.

- e. Put the tea leaves in the pot.
- f. After bubble settles down in the boiled water, Pour this hot water gently upon the pot, such that the falling water does not break the leaves.
- g. Let the leaves soak water and sink at the bottom of the pot.
- h. After the leaves sink, pour tea through a strainer into your cup.
- i. Tea may look yellow or red. And will be ready for drinking.
- j. If you like your tea with sugar and milk, or honey and lime, then you can add them to your tea according to your taste at this stage.



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# ACTIVITY

- In a similar manner, write a manual on how to prepare coffee.

Thank you!