

COMMUNICATION

Writing a recipe

LEVEL

Elementary (A2)

NUMBER

EN_A2_2012X

LANGUAGE

English

Learning outcomes

- I can understand and follow a simple recipe.
- I can write a simple recipe of my own.



Warm-up

Do you enjoy cooking?



What's your favourite dish to make?

a chef



A **chef** cooks the food at a restaurant.



Vocabulary

to chop



We usually **chop** vegetables before we cook them.

to separate



To make an omelette, we have to **separate** eggs.



Vocabulary

to fry



Fry the vegetables over a medium heat.

a frying pan



I cook my eggs in a **frying pan**.



Vocabulary

to mix



She is **mixing** eggs and flour.

to bake



I'm **baking** a cake for my sister's birthday.

to melt



When we heat butter, it **melts**.



Read the sentences



Begin by **mixing** all of the ingredients in a bowl.

Then, **melt** the chocolate in a pan.





Read the sentences



Chop the vegetables into small pieces.

Gordon Ramsay is a famous **chef**.



Fry the vegetables in the wok.

I love **baking** bread at home.





Match the words to the picture

1



2



3



4



5



6



a to melt

b to separate

c to mix

d to bake

e to chop

f chef



Match the beginnings and endings

1 Separate...

2 Melt...

3 Chop...

4 Mix...

5 The chef...

a 250 grams of butter.

b everything together.

c 2 eggs.

d will help you!

e some nuts.



Speaking

Ask and answer the questions in breakout rooms.

How often do you bake at home?



If you do, what do you usually make?

Do you enjoy watching cooking programmes on TV?



Vocabulary

flour



We use **flour** to make cakes.

a bowl



We eat soup from a **bowl**.



Vocabulary

to weigh



We need to **weigh** the flour before we make a cake.

scales



Use the **scales** to know exactly how much we have.

an ingredient



The **ingredients** for the juice are: apples, carrots, ginger and spinach.



Read the sentences



Please **weigh** the **ingredients** before making the cake.

Then, mix the **flour**, sugar and eggs in a **bowl**.





Weigh the ingredients.

Mix the flour, sugar
and eggs.

You'll often see the **imperative form** of a verb in recipes. Imperatives are the infinitive without 'to'. They are used to **give orders** i.e. to tell us what to do.



Fill in the gaps

separate

weighing

melt

ingredients



Get all your _____: eggs, flour, sugar and butter and your equipment.

Yes! Ok, so start by _____ 200 grams of flour. Then _____ 200 grams of butter – it has to be soft.

_____ them into two bowls.



bowl

mix

eggs

scales

Ok! Here are my _____. Do I need a _____ too?

What do I do with the _____?

Alright. Then do I _____ everything together?



Match the beginnings and endings

Mix the eggs...

Weigh...

Flour, sugar
and eggs...

and the flour
together.

the
eggs.

to make a cake.

We use a bowl...

are the ingredients
in a cake.

300g of flour.

Separate...



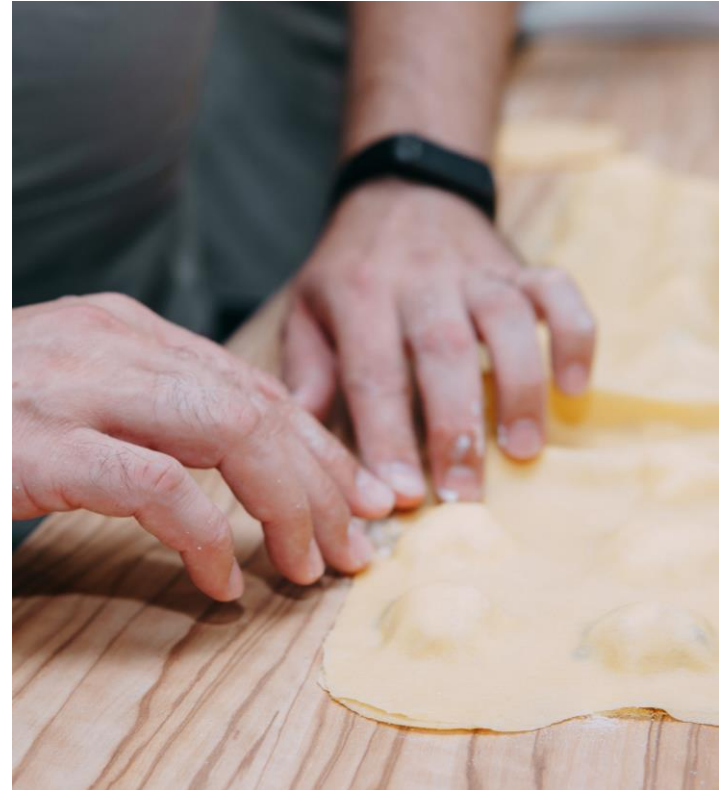
Speaking

Ask and **answer** the questions as a class.

1 How often do you use recipes?

2 Where do you usually find new recipes?

3 If you're following a recipe, do you always weigh the ingredients exactly or guess the amounts?





Vocabulary

herb



We add **herbs** to food to give it flavour.

to heat



Heat the soup for 3 minutes.



Vocabulary

freezer



We keep frozen food in the **freezer**.

fridge



We keep milk in the **fridge**.



Read the sentences



Oregano and rosemary are both **herbs**.

There is a lot of food in this **fridge**.



We can **heat** food in the microwave.

The **freezer** is full of frozen pizzas.





Choose the correct option

1 We keep milk and cheese in the _____.

a. freezer

b. fridge

2 We keep ice cream in the _____.

a. freezer

b. fridge

3 Thyme, rosemary and oregano are all examples of _____.

a. sauces

b. herbs

4 When we put a cake in the oven, we _____ it.

a. bake

b. heat

5 If our food goes cold, we can _____ it up before we eat it.

a. bake

b. heat



Pick two cards

Ask your classmate a question using the words on your card.



What's your favourite herb to use?

I love Mexican food, so coriander!

Favourite herb

Item in the freezer

Item always in the fridge

Food you need to heat
before eating

Complete the recipe for butter cookies

1. Take 100g of butter out of the fridge so that it _____ a little.
2. Weigh 100g of sugar using the _____.
3. _____ the butter and the sugar together in a bowl.
4. Add 150g of flour to the _____.
5. Mix all of the _____ together then roll into balls.
6. _____ in the oven at 200 degrees Celsius for 12 minutes.
7. Eat!





Choose a dish

Write a short recipe to explain how to make it.

1



2



3



4



5



Use the internet or a dictionary to help you!



End of the lesson

Idiom

to the letter

Meaning: following exactly what somebody says and paying attention to every detail

Example: I followed the cake recipe **to the letter**. It came out perfectly!



Additional practice



Fill in the gaps

- 1 A _____ works in a restaurant.
- 2 When we heat butter, it _____.
- 3 We use scales to _____ food.
- 4 Flour is one _____ in a cake.
- 5 We keep ice cream in the _____.
- 6 We keep milk in the _____.
- 7 We add _____ to dishes to give them more flavour.
- 8 We can mix ingredients in a _____.

bowl
fridge
ingredient
melts
chef
weigh
freezer
herbs



My national dish

Think of a typical dish from your country.

Explain how to make it in 5 steps.





Speaking



Do you know anyone who loves cooking?



What dishes do they usually make?

What is one recipe you know off by heart?



Answer key

P. 11: 1. e, 2. c, 3. a, 4. d, 5. b, 6. f

P. 12: 1. c, 2. a, 3. e, 4. b, 5. d

P. 19: 1. ingredients

2. scales

3. bowl

4. weighing

5. melt

6. eggs

7. separate

8. mix

P. 20: Mix the eggs and the flour together.

Weigh 300 grams of flour.

Separate the eggs.

We use a bowl to make a cake.

Flour, sugar and eggs are the ingredients in a cake.



Answer key

P. 25: 1. b, 2. a, 3. a, 4. a, 5. b

P. 27: 1. melts,
2. scales,
3. Mix,
4. bowl,
5. ingredients,
6. Bake

P. 32: 1. chef,
2. melts,
3. weigh,
4. ingredients,
5. freezer,
6. fridge,
7. herbs,
8. bowl



Summary

Recipes

- **Verbs:** *to chop; to separate; to fry; to mix; to bake; to melt; to weigh; to heat*
- **Nouns:** *frying pan; bowl; scales; flour; ingredient; herb; chef; freezer; fridge*



Vocabulary

chef

to chop

to separate

to fry

frying pan

to mix

to bake

to melt

flour

bowl

to weigh

scales

ingredient

herb

to heat

freezer

fridge

