## Scenario: baking a cake

## Events:

Script event	Webanno label	Example
1. choose a recipe	choose_recipe	I looked up <sub>choose_recipe</sub> the recipe online and went to the store to buy all the ingredients.
2. get the ingredients (check the cabinets, go to the shop and buy smth)	get_ingredients	I looked up the recipe online and went to the store to <b>buy</b> <sub>get_ingredients</sub> all the ingredients.
3. get necessary utensils (take bowls, measure cups, mixer etc)	$\operatorname{get\_utensils}$	I preheated the oven so it would be hot and ready for the cake and then <b>got out</b> <sub>get_utensils</sub> my bowls and measuring cups and spoons.
4. preheat the oven (set the temperature)	preheat	I preheated <sub>preheat</sub> the oven so it would be hot and ready for the cake and then got out my bowls and measuring cups and spoons.
5. measure ingredients	measure_ingredients	I measured <sub>measure_ingredients</sub> the amount of flour that was given in the instructions.
6. add ingredients	add_ingredients	Then I added <sub>add_ingredients</sub> eggs, sugar, lemon juice and lemon zest until it was thoroughly combined into a thick liquid.
7. prepare ingredients (mix them together)	prepare_ingredients	Then I added eggs, sugar, lemon juice and lemon zest until it was thoroughly <b>combined</b> <sub>prepare_ingredients</sub> into a thick liquid.
8. make the dough	${ m make\_dough}$	I mixed everything well to <b>make</b> <sub>make_dough</sub> a smooth and yummy batter.
9. grease cake tin	grease_cake_tin	Then I <b>greased</b> <sub>grease</sub> a cake pan and poured in the batter.
10. pour dough into cake tin	pour_dough	Then I greased a cake pan and <b>poured</b> in <sub>pour_dough</sub> the batter.
11. put cake into oven	put_cake_oven	I put <sub>put_cake_oven</sub> the cake into the oven and set the cooking alarm for 30 minutes.
12. set alarm clock	$\operatorname{set\_time}$	I put the cake into the oven and $\mathbf{set_{set\_time}}$ the cooking alarm for 30 minutes.
13. wait until finished (the cake bakes, watch the time, the oven rings)	wait	While I waited <sub>wait</sub> for the cake to cook I made an icing to go on top.
14. check if the cake is ready (put the toothpick/knife into it, look at it)	check	I $\mathbf{checked_{check}}$ the cake with a toothpick and it was ready.

15. turn off the oven	turn_off_oven	I turned off <sub>turn_off</sub> the oven and took out the cake.
16. take cake out of the oven	take_out_oven	I turned off the oven and $\mathbf{took}$ $\mathbf{out_{take\_out\_oven}}$ the cake.
17. let cake cool down	cool_down	I set it aside to $\operatorname{\mathbf{cool}}$ $\operatorname{\mathbf{down_{cool\_down}}}$ .
18. take cake out of the cake tin	take_out_cake_tin	I $took\ out_{take\_cake\_tin}$ the cake and put chocolate frosting on top.
19. decorate cake (put some frosting on it)	decorate	I took out the cake and <b>put</b> <sub>put_frosting</sub> chocolate frosting on top.
20. eat cake (cut it into pieces)	eat	I $\mathbf{ate_{eat}}$ some cake and it was delicious.

## Participants:

Participant & Webanno label	Script event
baking instructions (recipe, instructions on the packing)	First, I looked up a <b>recipes</b> <sub>water</sub> on the Internet.
beneficiary (person to whom the cake is baked)	It was my <b>mother's</b> <sub>beneficiary</sub> birthday last weekend and I wanted to bake <b>her</b> <sub>beneficiary</sub> a cake.
cabinet (cupboard)	From my <b>cabinets</b> <sub>cabinet</sub> I grabbed out the flour, sugar and other dry ingredients.
cake	One day I decided to bake a chocolate <b>cake</b> <sub>cake</sub> .
cake tin(cake pan, where the cake is baked)	I poured the batter into a <b>pan</b> <sub>cake_tin</sub> that was coated with cooking spray.
cook	$I_{cook}$ poured the batter into a pan that was coated with cooking spray.
decoration	I used powdered sugar, butter, milk and vanilla to make the vanilla <b>frosting</b> <sub>decoration</sub> .
dough	I poured the <b>batter</b> <sub>dough</sub> into a pan that was coated with cooking spray.
ingredients	I needed eggs <sub>ingredients</sub> , butter <sub>ingredients</sub> , baking soda <sub>ingredients</sub> and flour <sub>ingredients</sub> .
kitchen/location (kitchen, counter, fridge etc.)	I took liquid ingredients from the $\mathbf{fridge_{kitchen/location}}$ .
oven	It was time to preheat the <b>oven</b> <sub>oven</sub> .
recipe source(cookbook, Internet)	First, I looked up a recipes on the Internet <sub>recipe_source</sub> .
store	I had to buy some ingredients for the cake and drove to the <b>grocery store</b> <sub>store</sub> .
temperature	Then I set the <b>temperature</b> <sub>temperature</sub> according to the baking instructions.
time	After 40 minutes <sub>time</sub> the cake was ready.
timer (alarm clock)	I set the stove's $\mathbf{timer_{timer}}$ to the recipe suggested time.
utensil (bowl, mixer, spoon: all utensils except for the cake tin)	I then measure out all the ingredients and pull out my <b>mixer</b> <sub>utensil</sub> .