

# CHAPTER

## This is how you do it.

V



I will learn to use and make recipes and manuals

- to get the best results efficiently
- to avoid accidents, damage, unnecessary waste



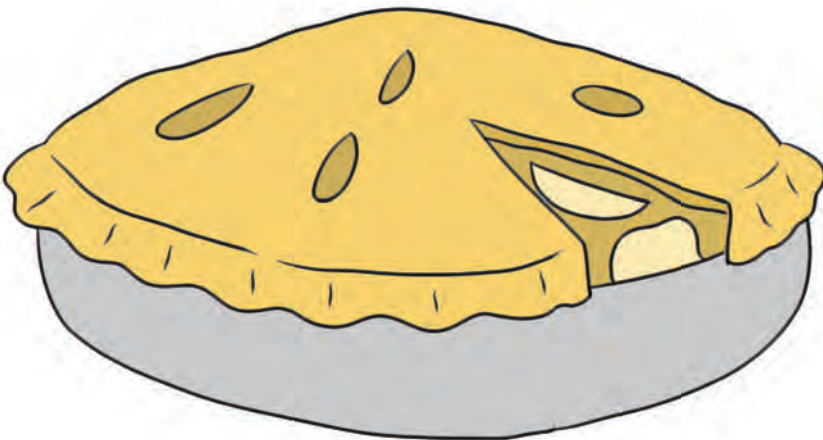
## Observing & Questioning

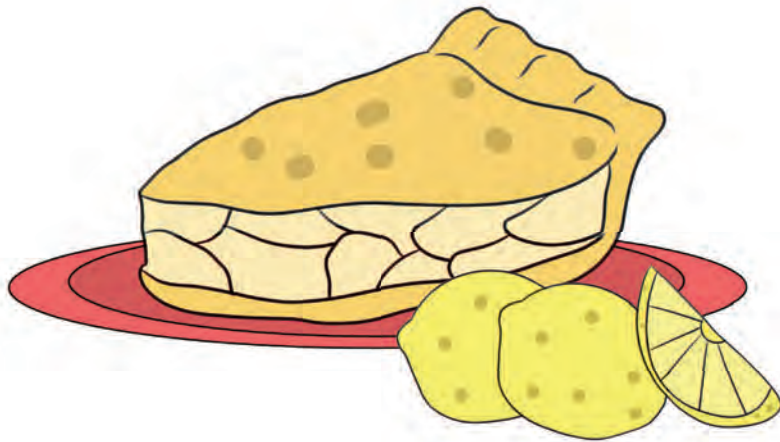


Here are two recipes, Novel Apple Pudding (Puding Apel) and Iced Fruit Cocktail With Condensed Milk (Es Teler).

Let's read the recipes together, one by one.  
First, listen to me carefully.

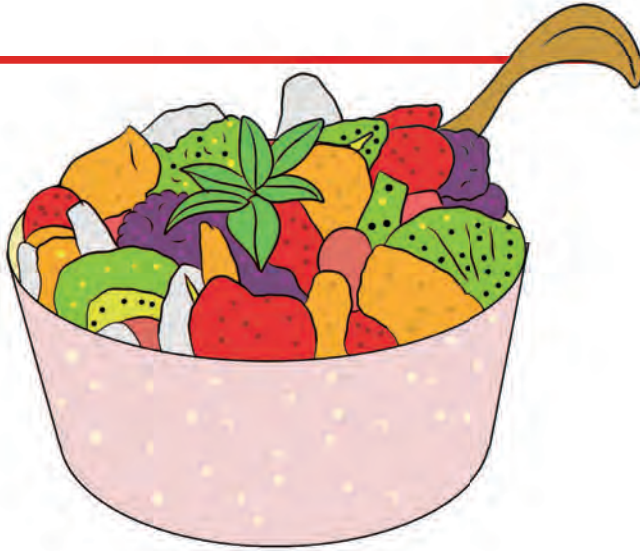
Then, repeat after me. Say the sentences loudly, clearly, and correctly.





### NOVEL APPLE PUDDING

Ingredients	Method
4 green apples, peeled, cored and thickly sliced $\frac{1}{4}$ cup/45g self-raising flour, sifted 60g butter or margarine, cubed $\frac{1}{2}$ cup/100g caster sugar $1\frac{1}{4}$ cups/300ml water	<ol style="list-style-type: none"><li>1. Place apple in a heat-proof dish. Place flour in a bowl. Rub in margarine using fingertips.</li><li>2. Stir in sugar and water (mixture should be lumpy). Pour over apples.</li><li>3. Bake at 180oC for 1 hour or until syrupy and golden. Serve warm with cream or ice cream.</li></ol>
	Serves 6 Preparation time 15 minutes Cooking time 60 to 70 minutes



### ICED FRUIT COCKTAIL WITH CONDENSED MILK

*EsTeler*

150 g (1½ cups) sugar

2 pandan leaves, shredded lengthwise and tied in a knot

3½ tablespoons (50ml) water

400g ripe avocado, cut into 1-cm cubes

400g ripe jackfruit, deseeded and cut into 1-cm cubes

3 young coconuts, meat scraped out

crushed ice

condensed milk

1 To make syrup, combine sugar, pandan leaves and water in a small saucepan and heat the mixture for a few minutes over low heat until sugar dissolves. Cool syrup.

2 To serve this dessert, place generous spoonful of cubed avocado, jackfruit and young coconut into a serving bowl. Add a little syrup to sweeten, top with crushed ice and drizzle on a little condensed milk. Serve immediately.

Serves 4-6



## Observing & Questioning

Work in your group. Copy the two recipes into your recipe book. Hand-write it. Make sure you know the meaning of every word and spell it correctly. Use the punctuation marks correctly, too.

While you are writing, say the words loudly, clearly, and correctly.

Use a dictionary. If you have any problems, come to me.





## Observing & Questioning



Work in your group. Use the analysis table below to analyse how to state each **INGREDIENT** in both recipes.

Hand-write your work. Underline the things. Some ingredients in each recipe have been analyzed for you. First copy the examples.

Make sure you spell every word correctly. Use the punctuation marks correctly, too. If you have any problems, come to me.

### Novel Apple Puding

Amount/ Number	Kind	<u>THING</u>	Action applied
4	green	<u>apples</u>	peeled, cored, and thickly sliced
¼ cup/45 g	self-raising	<u>flour</u>	sifted

### Iced Fruit Cocktail with Condensed Milk

Amount/ Number	Kind	<u>THING</u>	Action applied
150 g (1½ cups)		<u>sugar</u>	
2	pandan	<u>leaves,</u>	shredded lengthwise and tied in a knot



## Observing & Questioning



A recipe is a written work and therefore uses the rules of written English. To present it orally, you certainly need to use the rules of spoken English. Work in your group. Study the examples of how to present the ingredients orally. Look closely at the differences between the written version and the oral version of stating the ingredients.

First, copy the examples. Hand-write your sentences on a piece of paper. Make sure you know the meaning of every word and spell it correctly. Use the punctuation marks correctly, too.

Then, in your group, practice presenting the ingredients to each other orally. Say every word loudly, clearly, and correctly. First, repeat after me.



## Observing & Questioning

### *Novel Apple Pudding*

Written	4	green	<u>apples</u>	peeled, cored, and thickly sliced
Oral	Four green apples. <b>Peel</b> them, <b>core</b> them, and then <b>slice</b> them thickly.			

Written	¼ cup/45 g	self-raising	<u>flour</u>	sifted
Oral	A quarter cup or forty-five grams <b>of</b> self-raising flour. <b>Sift</b> it.			

### *Iced Fruit Cocktail with Condensed Milk*

Written	150 g (1½ cups)		<u>sugar</u>	
Oral	One hundred and fifty grams or one and a half cup <b>of</b> sugar			

Written	2	pandan	<u>leaves</u>	shredded lengthwise and tied in a knot
Oral	Two pandan leaves. <b>Shred</b> them lengthwise. Then, <b>tie</b> them in a knot.			





**As shown in the examples, when you present an ingredient orally,**

**1) you use 'of' between the unit and the thing.**

- |                            |    |   |
|----------------------------|----|---|
| ¼ cup ... sugar            | >> | A quarter cup <b>of</b> self-raising flour    |
| 45g ... self-raising flour | >> | Forty-five grams <b>of</b> self-raising flour |
| 150 g ... sugar            | >> | One hundred and fifty grams <b>of</b> sugar   |
| 1 ½ cup ... sugar          | >> | One and a half cup <b>of</b> sugar            |

**2) you tell the audience to do an action as required by the action stated after the thing.**

- |   |    |  |
|---|----|--|
| 4 green apples, <b>peeled</b>           | >> | <b>Peel</b> them (the apples).           |
| ¼ cup self-raising flour, <b>sifted</b> | >> | <b>Sift</b> it (the self-raising flour). |
| 2 pandan leaves, <b>shredded</b>        | >> | <b>Shred</b> them (the pandan leaves).   |



Now work in your group. Orally, present the rest of the ingredients of Novel Apple Pudding and Iced Fruit Cocktail With Condensed Milk to each other.

Make sure you say every sentence and every word loudly, clearly, and correctly. Use the punctuation marks correctly, too. If you have any problems, come to me.



## Observing & Questioning

Work in your group. Use the analysis table to analyse how to state each ACTION in the Method.

Hand-write your work. Underline the actions.

Some actions in each recipe have been analyzed for you. First copy the examples.

Make sure you spell every word correctly. Use the punctuation marks correctly, too.

If you have any problems, come to me.



### Novel Apple Pudding

No.	Conjunction	ACTIONS	Ingredients	Place, Time, Manner, etc.
1.		<u>Place</u>	apple	in a heat-proof dish.
		<u>Place</u>	flour	in a bowl
		<u>Rub in</u>	butter	using fingertips
2.		<u>Stir in</u>	sugar and water	(mixture should be lumpy).



## Observing & Questioning

### Iced Fruit Cocktail with Condensed Milk

No.	Conjunction	ACTIONS	Ingredients	Place, Time, Manner, etc.
1.		<u>Combine</u>	sugar, pandan leaves and water	in a small saucepan
	and	<u>heat</u>	flour	for a few minutes over low heat until sugar dissolves
		<u>Cool</u>	syrup	



## Observing & Questioning



Work in your group. You will orally present the actions or the steps to make Novel Apple Pudding and Iced Fruit Cocktail With Condensed Milk to each other.

First, study the examples of how to present the actions to make Novel Apple Pudding orally. Look closely at the differences between the written version and the oral version to state the actions. First copy the examples.

Method	Here are the actions or the steps to cook rice.
1 Place apple in a heat-proof dish. Place flour in a bowl. Rub in margarine using fingertips.	<b>First</b> , place <b>the</b> apple in a heat-proof dish. <b>Place</b> the flour in a bowl. <b>Rub</b> in margarine using <b>your</b> fingertips.
2 Stir in sugar and water (mixture should be lumpy). Pour over apples.	<b>Then</b> , stir in sugar and water. The mixture should not be lumpy. <b>After that</b> , pour over <b>the</b> apples.
3 Bake at 180oC for 1 hour or until syrupy and golden. Serve warm with cream or ice cream.	<b>Next</b> , bake <b>it</b> at one hundred and eighty degrees celcius for one hour or until <b>it is</b> syrupy and golden. <b>Finally</b> , serve the pie warm with cream or ice cream.



## Observing & Questioning

Now, it is your turn to plan your oral presentation of the recipe of Iced Fruit Cocktail With Condensed Milk. If you have any problems, come to me.



Finally, orally present the recipes of Novel Apple Pudding and Iced Fruit Cocktail With Condensed Milk to each other.

Make sure you say every sentence and every word loudly, clearly, and correctly. Use the punctuation marks correctly, too. If you have any problems, come to me.



## Collecting Information

Work in your group. With the information below, design a recipe of Spicy Coconut Salad (urap).

But, the ingredients and the actions to make the recipe are mixed and not in a good order. First, put them in the correct order and the correct place.

Use a dictionary. Make sure you know the meaning of the words and how to say and spell them.

If you have any problems, come to me.



## Ingredients

VEGETABLES	COCONUT DRESSING
200g (2 cups) bean sprouts	3 kaffir lime leaves, sliced
3 cloves garlic	1 teaspoon salt
200g (2 cups) coarsely grated fresh coconut	150g (1 cup) long beans, cut in 3-cm length
150g (2 cups) kangkung or spinach	4 large red chillies, sliced
2 teaspoons kencur	½ teaspoon ground coriander
150g (1 cup) young cassava leaf, optional	1 tablespoon finely chopped palm sugar



## Collecting Information

VEGETABLES	COCONUT DRESSING
<ul style="list-style-type: none"><li>- Add the coconut dressing to the vegetables and toss thoroughly.</li></ul>	<ul style="list-style-type: none"><li>- Cook vegetables separately in boiling water. Do not overcook them.</li></ul>
<ul style="list-style-type: none"><li>- Leave to cool to room temperature.</li></ul>	<ul style="list-style-type: none"><li>- Drain vegetables and place in a large bowl.</li></ul>
<ul style="list-style-type: none"><li>- Process all the ingredients, except the grated coconut.</li></ul>	<ul style="list-style-type: none"><li>- Put it in a steamer and cook over boiling water, 30 minutes.</li></ul>
<ul style="list-style-type: none"><li>- Serve at room temperature.</li></ul>	<ul style="list-style-type: none"><li>- Stir in the coconut.</li></ul>
<ul style="list-style-type: none"><li>- Wrap the mixture in banana leaf.</li></ul>	



## Collecting Information



You can choose your own design to make the recipe. Make sure that your recipe consists of the following parts.

- a. The title is 'Spicy Coconut Salad'.
- b. The recipe is divided into two parts,
  - the recipe to cook the vegetables, entitled 'Vegetable'
  - the recipe to cook the coconut dressing (sambal kelapa), entitled 'Coconut Dressing'
- c. Additional information
  - Serves 4
  - Preparation time 20 mins
  - Cooking time 20 mins

Make sure you spell the words correctly. Use the punctuation marks correctly, too. If you have any problems, come to me.

When you have finished your recipe, present your work to the class.





## Collecting Information

Work in your group. Now, you will analyse the ingredients and the actions of the recipe of Spicy Coconut Salad.

First, analyse how to state every **INGREDIENT**. Use the same table to analyse an ingredient you have used before. Hand-write your work and underline the things.

Make sure you spell every word correctly. Use the punctuation marks correctly, too. If you have any problems, come to me.



Now, analyse the actions. Use the same table to analyse how to state an **ACTION** you have used before. Hand-write your work and underline the actions.

Make sure you spell every word correctly. Use the punctuation marks correctly, too. If you have any problems, come to me.

Work in your group. Now, it is your turn to read the recipe of spicy coconut salad to each other. Make sure that you read the ingredients and the steps correctly. Use the punctuation marks correctly, too.

Say the sentences loudly, clearly, and correctly.





## Reflecting



I will lead you to reflect on what you are learning now. Complete the statements in the box.

Now I know that ...

- A recipe consists of three parts:
  - 1) The GOAL (title) of the recipe
  - 2) The INGREDIENTS, stating the materials needed to make the food/drink
  - 3) The METHOD, stating the steps to make the food/drink
- The goal of the recipe is stated as ...
- The Ingredients section states ....
- That the Method section states ....
- That the structure to state the INGREDIENTS consist of ...
- That the structure to state the STEPS consists of ....





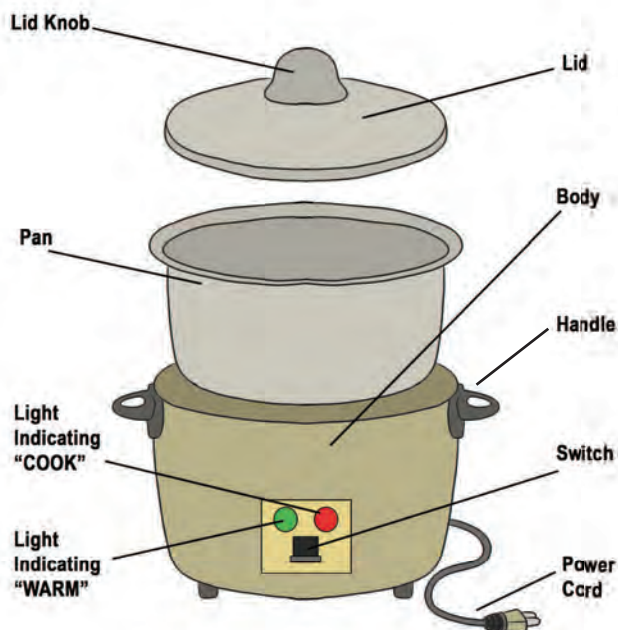
## Associating

Now, you will learn another kind of procedural text, the Manual.

A manual shows how to operate or use an appliance, a tool, a machine properly, so that the user will achieve the best performance and prevent accidents, harm, or damage.

Let's read the manual together. First, listen to me carefully.

Then, repeat after me. Say the sentences loudly, clearly, and correctly.



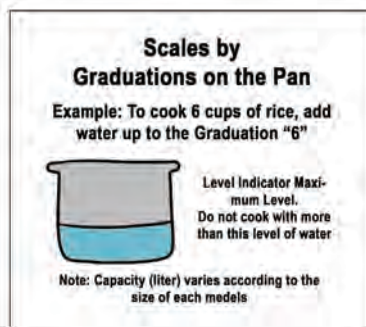


Associating

## HOW TO COOK RICE



1. Measure rice with the measuring cup. Then rinse the rice thoroughly using other container.



2. Put the rinsed rice in the pan and add water to the recommended scale or to your personal taste.
3. Soak the rice in water at least for 30 minutes.



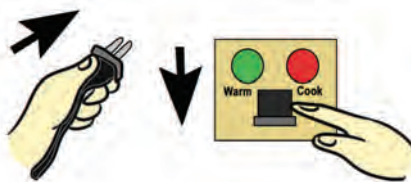
4. Place the pan into the body. Make sure the pan settles properly.



Associating



5. Close the lid firmly.



6. Plug in and press the switch. The light indicating "COOK" will be on. The cooking will start immediately.



7. When the rice is cooked, the switch will move up to the keep warm, and the light indicating "WARM" will be on. After the switch moves up, leave the lid closed for at least 15 minutes to steam the rice fully. Scoop and mix the rice well.



8. Unplug.



## Associating



Work in your group. Copy the manual on a piece of paper. Hand-write it. Make sure you know the meaning of every word and spell it correctly. Use the punctuation marks correctly, too.

While you are writing, say the words loudly, clearly, and correctly.

Use a dictionary. If you have any problems, come to me.

Now, present the parts of the rice cooker orally to your group or to the class.

Study the examples of how to present every object orally. Look closely at the differences between the written version and the oral version of the parts. First copy the examples, and then do the rest.



Written	Spoken
<p><u>Parts of rice cooker</u></p> <ul style="list-style-type: none"><li>- body</li><li>- pan</li><li>- 2 handles</li><li>- lid</li><li>- switch</li><li>- power cord</li><li>- light indicating COOK</li><li>- light indicating WARM</li><li>- measuring cup</li><li>- scoop</li><li>- steaming basket</li></ul>	<p>Here are <b>the</b> parts of <b>the</b> rice cooker. <b>A</b> body, <b>a</b> lid, <b>two</b> handles, ....</p>



## Associating



Now, present the ACTIONS in the manual to cook rice *orally* too. Study the examples of how to present the ACTIONS *orally*. Look closely at the differences between the written version and the oral version of the actions. First copy the examples, and then do the rest. Work with your group. If you have any problems, come to me.

Method	Here are the actions or the steps to cook rice.
1. Measure rice with the measuring cup. Then rinse the rice thoroughly using other container.	<i>First, measure rice with the measuring cup.</i> <i>Then, rinse the rice thoroughly using other container.</i>
2. Put the rinsed rice in the pan and add water to the recommended scale or to your personal taste.	<i>Put the rinsed rice in the pan and <b>then</b> add water to the recommended scale or to your personal taste.</i>
3. Soak the rice in water at least for 30 minutes.	



## Associating

4. Place the pan into the body. Make sure the pan settles properly.	
5. Close the lid firmly.	
6. Plug in and press the switch. The light indicating "COOK" will be on. The cooking will start immediately.	
7. When the rice is cooked, the switch will move up to the keep warm, and the light indicating "WARM" will be on. After the switch moves up, leave the lid closed for at least 15 minutes to steam the rice fully. Scoop and mix the rice well.	
5. Unplug.	





## Associating

Work in your group. You will learn to write a manual to use a rice cooker to steam food, by completing the table below.



<b>Goal/Title</b>	
<b>Parts</b>	pan, steaming basket, ...
<b>Method</b>	<ol style="list-style-type: none"><li>1. Add water into the pan and place the steaming basket on the pan. Slightly turn or adjust the steaming basket.</li><li>2. ...</li></ol>



## Associating



Here are the actions to steam food, but they are not in a good order yet. Put them into the table in the right order.

### Method

- Time the steaming manually. The unit will automatically switch to "WARM" when water in the pan has evaporated completely.
- Add water into the pan and place the steaming basket on the pan. Slightly turn or adjust the steaming basket.
- Unplug.
- Close the lid firmly.
- Plug in and press the switch. The light indicating "COOK" will be on. The steaming will start immediately.
- Place the pan into the body and add foods (place in dish if required).

For the 'Parts', put all parts of the rice cooker mentioned in the actions.

Use a dictionary. Make sure you know the meaning of every word and how to spell them.

While you are writing your manual, say the words loudly, clearly, and correctly.

If you have any problems, come to me.



## Communicating

Work in group. Practice presenting the manual to use the rice cooker to steam food orally to each other. Make sure you use the given tips of oral presentation.

Say every word loudly, clearly, and correctly. Correct any mistake you hear. If you have any problems, come to me.



Classroom presentation.

1. Work in your group, go out and find one manual in English.
2. Analyse the manual together using the analysis tables.
3. Practice presenting the manual in your group.
4. Present your analysis orally in front of the class.

Say every word loudly, clearly, and correctly. Correct any mistake you hear. Make sure you know the meaning of every word, how to say and spell them. Use a dictionary. If you have any problems, come to me.



## Communicating

In your journal, write your reflection about your learning this chapter.



### My Journal

I have just learnt to

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The activities I like most were

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The activities I found most difficult were

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What I need to do better is/are

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