

PORTADA MASTERCHEF SWEET RECIPES

WebQuest Description: Cakes and sweet things are delicious! However they can be even more fun when you explain your own recipes in English and you become a total Masterchef at your own school.

Grade Level: College / Adult

Curriculum: English / Language Arts

Keywords: Write and learn by heart the main ingredients used in making cakes recipes and the best way to explain it in English while recording a video

Published On: 2014-02-23 05:29:38

Last Modified: 2014-03-06 15:12:47

WebQuest URL: <http://zunal.com/webquest.php?w=231891>

Introduction

This webquest provides you with everything you ever wanted to learn in English about cakes. I am sure you will be instantly tempted to bake a yummy recipe and we all want to taste it in our class one of these days :-)

Tasks

At the end of this project students should be able to: 1) Learn a list of English vocabulary: nouns, verbs and main ingredients used in cake making. 2) Explain the way of cooking, baking or preparing their own recipes in English. 3) Write down the instructions using modal verbs and sequence connectors. 4) Present their products in a creative way inspired by many recipes from the internet. 5) Record their video with their instructions or still pictures on it. 6) Update a post on their blogs including recipes presentations and videos or photos.

Process

CAKE MAKING Cakes can be served as a snack or dessert in a meal. They are an important item for such celebrations as birthdays, baptisms, first communions, weddings, anniversaries or other family, work or school occasions. **Main Ingredients** The main ingredients used in making cake are: Flour, Fat, Sugar, Eggs, Raising agent. **Flour:** all purpose or cake flour is suitable. **Fat:** butter, margarine or oil may be used, depending on the method of cake making. **Sugar:** Granulated, fine brown sugar or caster sugar may be used depending on the recipe. **Eggs:** may be whole eggs, yolk only or yolks and whites separately; they add lightness. **Raising Agent:** may be air, water-vapour, baking powder, baking soda, according to the specific recipes. There are several different ways of making a cake, and the method is determined by the fat you are using and the end result you want to achieve. **Creaming:** This is the term used when a cake is made with butter or block margarine (soft or whipped margarines are unsuitable). It means that the fat and sugar are beaten together until creamy and pale: the eggs are then beaten into this mixture bit by bit. **Fruit cakes and plain cakes** are made from using this method. **Rubbing-in:** A cake made by this method starts off with the fat being rubbed into the flour – exactly the same as for shortcrust pastry. Butter, block margarine and lard can all be used. It is a very easy method and it is used to make coconut cup cakes and rock buns. **Boil-and-bake or Melted Method:** In recipes of this kind the fat and liquid are boiled together before the flour is added. Again, a very straightforward method which is used to make muffins and ginger bread. **All-in-one:** Exactly as the name suggests, these cakes are mixed all in one go. All the ingredients go into the bowl together and the mixing is done in seconds. Soft margarine is tailor-made for this method and is used to make buns and coconut cakes.

Evaluation

Student's Name: _____ Class: _____

Date: _____ Score: _____ PORTADA MASTERCHEF SWEET RECIPES

EVALUATION RUBRICS Directions: Rate each item by circling the appropriate number. The numbers represent the following values: 4-excellent; 3-good; 2-satisfactory; 1-poor (needs

modification)

Use of English 4 3 2 1 a) Correct

Grammar 4 3 2 1 b) Precise Vocabulary 4 3 2 1

Pronunciation 4 3 2 1 c) Fluency

Preparation 4 3 2 1 d) Wash hands properly with soap before starting practical 4 3 2 1

Tidy work area properly 4 3 2 1 e) Collect all cooking tools and utensils necessary 4 3 2 1

Collect all cooking tools and utensils necessary 4 3 2 1

e) Packs ingredients at work area neatly
 a) Weighs and measures all ingredients accurately
 b) Uses appropriate cooking tools
 c) Maintains a tidy work area
 d) Uses correct method of cake making

Assigned Product: 4, 3, 2, 1
 a) Has fine even texture
 b) Has appropriate colour (depending on the type of cake)- not burnt
 c) Has pleasant taste
 d) Adequately moist (not burnt or overdone)

Video editing
 a) Creativity
 Total display (light, sound, colour)

Score

Total Score: 100

Category and Score					Score
				Total Score	

Conclusion

Well, this is the end of our project on cake making, speaking in English and video recording. I hope you have enjoyed and learned a lot by doing it, not just about our English subject but about baking a cake too. You can now go ahead and make many more, whether for family events, birthday parties or school tasks!! You can also collect recipes from magazines or from the various websites available to you and group them according to methods of cake making. Bake a cake at home and compare it with the ones your friends or relatives have made. Finally, do not forget to upload all your videos, pictures, photos and slideshare presentations to your blogs!

Teacher Page

Goals The purpose of this lesson is to teach English in use and provide hands-on experience. An added benefit is cultural awareness of British tendency to have a sweet tooth. :-)

In Class Briefly introduce the theme and objectives. Teacher presents common instant or easy-to-prepare cakes. Point out British or American style ones. Ask if learners like them. Students are to share their experiences. Draw their attention to vocabulary. Remind them to replace the brands with the generic name of the food item.

Check class comprehension. Introduce adverbs of sequence, and add them in the right place. Students pair up and are assigned different food products. They are to work out the meaning of instructions and prepare the food items. The class share among themselves the final products and elect the 'best cook'.

Follow-up Home assignment: Learners pick recipes. Additional credit will be given if they demonstrate mastery of imperatives and

adverbs of sequence. Next sessions: Students present their videos, slideshares, still pictures etc. Final tasks: Blogs editing

Standards
Involvement

Most of the time, learners are busy working out the language themselves, both in class and at home by the help of links or videos given.

Scaffolding

The lesson is structured with language explanation

Hands-on experience

Projection effect

Learners are directed to pay attention to names of food, verbs, simple baking recipes

Credits

Other