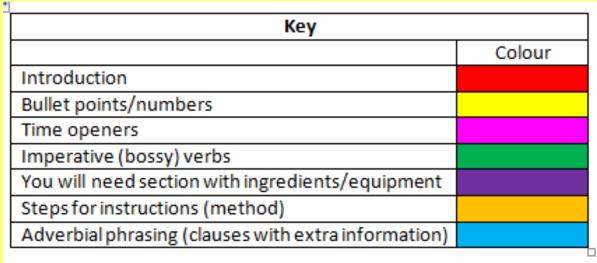
LO To identify features of instructions

Today we are going to look at a set of instructions and identify their features... use the coloured key to find

features in it.

Look at how this has questions in it too. It is enticing and draws you to want to read the recipe!





Mind-blowing, chocolate-covered apples

Do you love parties? Do you love playing games such as apple bobbing? Arguably one of the best parts of a Halloween party is getting the chance to devour chocolate-covered apples. Follow this recipe to make the delicious, tangy tasty treats.

You will need:

<u>Ingredients</u> <u>Equipment</u>

6 juicy, golden delicious A kettle

apples; One medium-sized pan

200g smooth, milk chocolate A glass bowl

(Dairy Milk is best); A wooden spoon

25g mind-blowing popping 6 wooden lollipop sticks

candy

Method

- Firstly, wash your hands.
- Next, gather all of your ingredients and equipment and lay them out onto a clean surface.
- Using boiling water from the kettle, pour it into the pan and turn the heat on low.
- Break the chocolate up into pieces and put them in the glass bowl.
- Carefully, place the glass bowl into the pan. After a few seconds, the chocolate will begin to melt (keep stirring using the wooden spoon).

Your task is to continue identifying features in the following new recipe. If you have this printed, you can stick it in your book along with your key.

If not, you can draw your key and write the instructions out, then underline the correct features in the colours of the key.

How to make perfect pancakes

You will need:

Ingredients:

100g flour

125ml milk

Two eggs

A little butter

Toppings of your choice!

Equipment:

A mixing bowl, a spoon, a cup, a plate and a frying pan.

Key	
	Colour
Introduction	
Bullet points/numbers	
Time openers	
Imperative (bossy) verbs	
You will need section with ingredients/equipment	
Steps for instructions (method)	
Adverbial phrasing (clauses with extra information)	

Method

- First, put the flour into the mixing bowl.
- Secondly, crack the two eggs into a cup and beat them.
- Then, slowly pour the beaten eggs and the milk into the flour. (Make sure you stir it well).
- Turn on the hob to a low heat. (The temperature can be adjusted later).
- Next, melt a little butter in the frying pan be careful not to burn yourself.
- Pour enough mixture into the pan to make a thin pancake.
- After a few minutes, toss or turn the pancake over to cook the other side.
- When it is golden, serve the pancake on a plate and put on your favourite topping.

· Finally, eat your perfect pancakes, but don't forget to

Introduction
Bullet points/numbers
Time openers
Imperative (bossy) verbs

You will need section with ingredients/equipment

Adverbial phrasing (clauses with extra information)

Steps for instructions (method)

do the washing up!

<u>Challenge</u> – Look at the rest of the recipe from the chocolate
covered apples - how could you improve these by adding some extra
information in the steps? Spaces have been left for you!

- Whilst the chocolate is melting, stick the lollipop sticks into the top of the apples (_______).
- Once the chocolate has thoroughly melted, dunk the apple into the chocolate (_______) so that there is a smooth, even layer all over.
- Immediately after that, dip roughly 1/4 of your chocolate-covered apple into the popping candy

 (
).
- Once they are all covered, place the plate in the fridge for 30 minutes ______.
- After it has set, you can take them out of the fridge and enjoy!

For fun

Here is a link to Jamie Oliver making one cup pancakes. We just had Pancake day on 16th February. Maybe you got some practise in then? If you would like to have a go at these, go to...

https://www.youtube.com/watch?v=JPdpSAvmn
HY

If you do make any, please send in your photos via class dojo! ©