

In the Kitchen

Verbs

bake
fry
boil
barbecue
steam
slice
chop
dice
mix
stir
add
wash
peel
strain

Nouns

oven
stove
steamer
pot / lid
frying pan
cutting board
sharp knife
spatula
bowl
knife / fork / spoon
cloth
sink
peeler
strainer

Prepositions

Put the new vocabulary with the correct preposition.

on _____ in _____ with _____
on _____ in _____ with _____
on _____ in _____ with _____
on _____ in _____ with _____

HINT: on - a flat surface / in - something that holds water / with - you use in your hand.

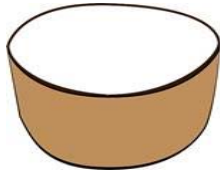
Sample Sentences

Fry some eggs in the frying pan. / Boil the pasta in a pot on the stove.
Slice some tomatoes on the cutting board with the sharp knife.

[1] _____
[2] _____

Name the Kitchen Word

Use the kitchen nouns to label each picture of a kitchen utensil we use for cooking.















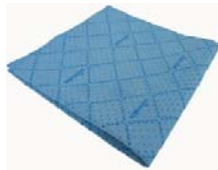














Use the kitchen verbs to label each picture of a method we use for cooking.





















What Do We Need?

Look at the pictures below of different dishes. Decide what utensils you need to make that dish. Put those utensils together and say why you need each one.

Utensils - the kitchen tools we need in order to cook something.

Appliances - the machines we use in our house (kitchen appliances).



Cheeseburgers



Spaghetti



Sandwiches



Dumplings



Fish



Omelette



Shrimp Salad



Vegetable Soup



Sushi



Thai Noodles

Example:

To make Thai Noodles you will use a stove and a pot to boil the noodles.

Also you should use a cutting board and sharp knife to chop the vegetables.

Finally you will need a frying pan to fry the vegetables, noodles and sauce.

A World of Fried Rice

Many countries make fried rice as a favorite dish. Look at the pictures below of different country's fried rice dishes.

How do you think they are different?

Do they use different ingredients?

Do they use different utensils?

Do they cook it with different methods?



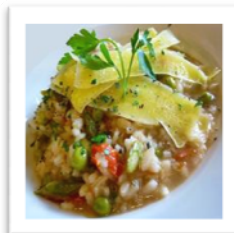
Chinese



Malaysian



Korean



Italian



Thai

Let's Cook Spaghetti

In the kitchen cook some Spaghetti and Garlic Bread. Write down how you do it!

[1] *What Utensils do we need?*

_____	_____	_____
_____	_____	_____
_____	_____	_____

[2] *What Ingredients do we need?*

_____	_____	_____
_____	_____	_____
_____	_____	_____

[3] *How do we make everything?*

The Pasta (Spaghetti Noodles)

- (boil) First, _____ in _____
- (add) Second, add some olive oil and salt to the pot. _____
- (add) After that, _____ to the pot. _____
- (strain) Next, _____ with _____
- (rinse) Finally, _____ with water in _____

The Sauce

- (wash) First, wash all the vegetables in the sink. _____
- (dice) Second, _____ on _____ with _____
- (boil) Next, _____
- (add) After that, _____
- (fry) Then, _____
- (mix) Finally, _____

The Garlic Bread

- (spread) First, spread some garlic butter on the bread with a knife. _____
- (add) Second, _____ to the buttered bread. _____
- (bake) Next, _____
- (slice) Finally, _____

Serve the Dish

- (put) First, put some spaghetti noodles on a plate with tongs. _____
- (add) Second, _____
- (serve) Finally, _____

How do you make that?

A “recipe” is instructions on how cook something. Discuss some recipes with each other.

Making A Recipe

- | | |
|-----------------|--|
| [1] Ingredients | (the food I need to buy to make it) |
| [2] Utensils | (the kitchen tools I need to use to make it) |
| [3] Directions | (how I make the food, what do I do) |

Discuss recipes for the following foods:

Ham & Cheese Sandwiches	Fried Rice	Pizza
Hamburgers / Cheeseburgers	Hot dog	Kim-chee Soup
Dumplings (Mandu)	Garden Salad	Popcorn
Steak	Spaghetti	Egg Omelets
Bagels and cream cheese	Barbecued kebobs	Sushi
Steak and Mashed Potatoes	Chicken Pasta	Fruit Salad

EXAMPLE

I will explain how to make Chicken Pasta.

- You need to buy these ingredients; a bag of pasta noodles, a package of chicken breasts, a bundle of carrots, a can of cream of chicken soup, and small jar of herbs.
- The utensils you need to cook Chicken Pasta are a stove, a frying pan, a pot, a strainer, a cutting board, a sharp knife, a peeler, and a sink of course.
- Now let me explain how you can cook it in the kitchen.
 - First wash the carrots in the sink. Second peel the carrots with the peeler. Next chop the carrots on the cutting board with the sharp knife.
 - After that boil some water in a pot on the stove. Add the pasta noodles to the water when it is boiling. Boil the noodles until they are soft. Next strain the pasta noodles in the strainer in the sink. Finally rinse the noodles with some warm water and put them to the side.
 - Open the can of chicken cream soup and add it to a pot. Then boil the soup with the chopped carrots inside.
 - Chop the chicken on the cutting board with a sharp knife. Then fry the chicken in a frying pan on the stove. Oh you need to add some oil to the frying pan so the chicken does not stick to the frying pan.
 - Finally add the pasta noodles and chicken to the pot and mix everything together.
- Serve your Chicken Pasta on a plate with a fork and spoon.

Homework

[1] Draw a picture of each kitchen utensil that we learned

oven	stove	steamer	pot / lid
frying pan	cutting board	sharp knife	spatula
bowl	knife/fork/spoon	cloth	sink
peeler	strainer		

Go look in the kitchen for something new to you and add two more!

[2] Writing Assignment

Write a recipe for your favorite food (including: ingredients/utensils/how to cook)

Teacher's Instructions
In the Kitchen - Activity Class

Before the Activity Class

- Consider doing the "Grocery Store Field Trip" Lesson before this activity.
- Teach the target vocabulary of Kitchen Nouns, Verbs, and Prepositions "In the Kitchen".
 - Use the whiteboard to draw pictures and have students guess to correct noun/verb
 - Say a food and have students guess how to cook it (5 verbs: bake/boil/steam/fry/bbq)
 - Teach we mix solids and stir liquids and quiz (mix=salad, pasta&sauce/stir=soup, drinks)
 - Ask students to match each noun on the list with a preposition (in/on/with). Explain what noun goes with what preposition. **Trick:**(with=in hands/on=flat surface/in=holds water)
 - Put it all together and show how we can make a sentence about cooking.
- Using the "Name the Kitchen Word" activity have s/s in pairs or small groups. They can review the nouns and verbs by filling in the blanks. Also have students make a sample sentence for each picture they see there.

The Activity Class

[1] Use the "What do we need" and have s/s in pairs or small groups. The purpose of this is to review the Utensils that are needed. Do this activity in the kitchen or bring the utensils to class (or pictures of them). S/s pick a food then assemble the needed utensils, once they have them all together they say why they would need each one. (ex. we will boil the noodles in a pot on the stove)

[2] Use the "World of Fried Rice" activity as a discussion and vocabulary review exercise. Have students guess how each fried rice is made a little different in each country.

[3] THE MAIN EVENT - COOKING SPAGHETTI

Tips for engaging students while you cook with them:

- always ask what we should do next before you tell them what to do
- practice different tenses of the verbs by asking
(what are you doing now/what did you do/what will you do next/what have we done/etc.)
(I am peeling the carrot/I peeled the carrot/I will peel the carrot/I have peeled the carrot)
- ask students to describe what other students are doing also as well as themselves

Get students to fill in the "Let's Cook Spaghetti" activity as they are cooking

ANSWERS:

Utensils:

stove	sink	frying pan	spatula	small pot/lid
large pot/lid	strainer	cutting board	sharp knife	mixing spoon

Ingredients: (may vary)

a bag of spaghetti pasta	a jar of tomato sauce	a package of ground beef
a package of mushrooms	a bundle of celery	a bag of tomatoes
a carrot	an onion	a package of cheese
a bottle of olive oil	a clove of garlic	salt & pepper

The Pasta (Spaghetti Noodles)

(boil) First boil some water in a pot on the stove.

(add) Second add some oil and salt to the water in the pot.

(add) After that, add the pasta noodles to the pot. Boil them until they are soft.

(strain) Next, strain the noodles with the strainer in the sink.

(rinse) Finally rinse the noodles with some warm water in the strainer.

The Sauce

(wash) First, wash all the vegetables in the sink.

(dice) Second, dice the vegetables on the cutting board with the sharp knife.

(boil) Next, boil the tomatoes sauce in the pot on the stove.

(add) After that, add the celery, onions, mushrooms and tomatoes to the sauce pot.

(fry) Then, fry the ground beef in the frying pan with the spatula.

(mix) Finally, mix the beef, vegetables, sauce, salt and pepper in the pot.

The Garlic Bread

(spread) First, spread some garlic butter on the bread with a knife.

(add) Second, add some cheese to the buttered bread.

(bake) Next, bake the garlic bread in the oven until the cheese melts.

(slice) Finally, slice the garlic bread into smaller pieces to share.

Serve the Dish

(put) First, put some spaghetti noodles on a plate with tongs

(add) Second add the sauce to the noodles with a large spoon or ladel.

(serve) Finally, serve the spaghetti with some garlic bread on a plate with a fork and spoon.

After the Activity Class

[1] While you eat the delicious spaghetti you made use or the next class use "How Do You Make That" activity to discuss different recipes that people know. Make sure students follow the structure of

- Giving a topic sentence to introduce what recipe they will explain.
- List the ingredients they need to buy to make it.
- List the utensils and kitchen appliances they need to make it.
- Give step by step instructions using good linking words (first/second/then/next...)

[2] Homework Activities

-Have students draw the utensils into the correct box in the table.

-Have students do the writing assignment on any recipe they like

-If they say they don't know how to cook anything they can rewrite spaghetti with a slight variation. Like chicken and cheese spaghetti or seafood spaghetti.