

Project work Erasmus +

LESSON PLAN: Recipe (2 lessons)

FORM OF WORK: group work	TEACHING METHODS: explanation, discussion, teaching reading and listening skills	RESOURCES: different recipes, recipes for English and Polish dish, story <i>The Magic Cooking Pot</i> , dishes and scales
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EDUCATIONAL AIMS:

- Students learn the components of a recipe,
- Read the story,
- cook according to a recipe,
- read and understand the recipe in English language,
- write a recipe.

LANGUAGE AND VOCABULARY:

- imperative verbs
- measuring units

LESSON 1

1. Introduction

Students have a look at different recipes. They find out how the recipe is formed. They share their cooking experiences.

2. Listening to the story

Students listen to the story *The Magic Cooking Pot*. Discussion about the story and the food in the story follows. Student name some of the typical Slovenian dishes. We mention millet porridge with prunes.

3. Reading the recipe and cooking

Children read the recipe in groups. Each group prepares pots and ingredients for their part of the whole dish.

LESSON 2

Student measure and weigh ingredients in groups for their part of the recipe for millet with prunes. They finish the dish together. While the millet is baking they wash the dishes and clean the table.

4. Reading the recipe

Student get recipes for *Plum Cake* and *Pierogi* in English. They read both recipes in groups and comment on the dishes. (Some of them will prepare the dishes at English club.)

5. Round-up

When the millet with prunes is ready the children eat it. They share opinion on the two lessons.

Homework: Students write recipes of their favourite food or draw today's cooking lesson or prepare the dish at home.

NASLOV UČNE URE: Recept (2 uri)

*Uri se izvajata pri gospodinjstvu za obe skupini.

UČNE OBLIKE: frontalna, skupinska	UČNE METODE: razлага, pogovor, branje, delo z besedilom, poslušanje	UČNA GRADIVA IN PRIPOMOČKI: različni recepti, recepti angleške in poljske jedi, besedilo <i>The Magic Cooking Pot</i> , pripomočki za merjenje in kuhanje
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IZOBRAŽEVALNI CILJI:

- Učenci spoznajo sestavne dele recepta,
- berejo zgodbo,
- kuhajo po receptu,
- berejo in razumejo recept v angleščini,
- pišejo recept.

JEZIKOVNA ZNANJA IN BESEDIŠČE:

- glagoli v velelniku
- izrazi in pisanje merskih enot

1. URA**6. Uvod in motivacija**

Učenci si ogledajo različne recepte. Ugotovijo, kako je recept sestavljen. Delijo svojekuharske izkušnje.

7. Branje zgodbe

Učenci poslušajo zgodbo *The Magic Cooking Pot*. Pogovorimo se o zgodbi in o hrani v tej zgodbi. Učenci naštejejo nekaj tradicionalnih slovenskih jedi – med njimi tudi kaša s slivami.

8. Kuhanje po receptu

Učenci dobijo recept. Razdelim jih v skupine. Vsaka skupina si pripravi pripomočke za tisti del jedi, ki ga bodo pripravljali.

2. URA

Učenci po skupinah stehtajo in pripravijo svoj del recepta za proseno kašo s slivami. Medtem ko se peče, učenci pospravijo in pomijejo pripomočke za kuhanje.

9. Branje recepta

Učencem razdelim recepta za *Plum Cake in Pierogi* v angleščini. V skupinah preberejo oba recepta in pokomentirajo jedi. (Jedi bomo pripravljali pri angleškem krožku.)

10. Zaključek

Ko je jed prosena kaša s slivami pečena, jo učenci pojedo. Učenci povedo svoje mnenje o teh dveh učnih urah.

Domača naloga: Napišejo recept o svoji najljubši jedi ali narišejo današnjo pripravo jedi ali jed pripravijo doma.