

EXTRA IDEA 5

READY, STEADY, IMPERATIVE

Aim

To practise using imperatives

Language

Vocabulary of food and cooking;
imperative forms

Skills

Speaking, reading, writing

Materials

One copy of the worksheet per pair
(cut up into ingredients and
instructions – if you wish, you could
also cut up the instructions into
separate slips)

Procedure (25 minutes)

- 1 Ask the students what their favourite dish is. Choose a couple of dishes, and quickly elicit the main ingredients and cooking methods.
- 2 Divide the class into pairs. Give each pair the list of ingredients. Check that the students understand the vocabulary. Then ask them to try and guess what dish the ingredients are for (paella). Ask if anyone has ever cooked paella.
- 3 Give each pair a set of instructions. (This activity works best if you cut the instructions up into separate slips, but you can just give them the jumbled instructions on a single sheet if you wish.)
- 4 The students put the instructions in order. Check the answers with the whole class.

Answers

- h Heat oil in pan.
 - i Add chicken pieces to oil.
 - f Cook over medium heat until brown.
 - b Remove chicken pieces from pan.
 - d Add parsley to remaining oil in pan.
 - a Stir parsley for about one minute.
 - g Add garlic and onion to parsley in pan.
 - c Now add rice to parsley mixture. Make sure rice is well covered in oil.
 - j Stir stock cubes into rice mixture, add one pint boiling water, and cover pan.
 - e Cook for about 8–10 minutes and then add previously cooked chicken pieces.
 - k Cook chicken and rice mixture for a further 10 minutes.
 - m Finally, add peas, prawns, and salami. Cook for a final 10 minutes.
 - l Serve hot with slices of lemon on top.
- 5 Focus on the verbs in the recipe. Draw attention to the form and use of the imperative.
 - 6 Elicit other examples of imperatives used in different situations, e.g. orders (*stand up, sit down*), formal instructions and warnings (*don't open the window, queue here*), etc.

Option

- Divide the class into small groups / teams. Explain to the students that they are going to challenge the other teams to write recipes. Write the following headings on the board: *MEAT FISH VEGETABLES DAIRY PRODUCTS*. The students should write at least five items under each heading on a piece of paper. Feedback as a class and check the vocabulary. Give Team A's list to Team B, Team B's list to Team C, and so on. Each team then chooses at least six food items from the list and writes the instructions for a dish containing them. (The dishes do not have to be real – let the students use their imagination!) Remind the students to use imperative forms in their instructions. Monitor the groups as they work. The groups then read out their recipe to the class. Vote on the nicest / most imaginative.

EXTRA IDEA 5

READY, STEADY, IMPERATIVE

Ingredients for 4

- 1 tablespoon of olive oil
- 4 pieces of chicken
- 8 prawns (cooked)
- 1 tablespoon of parsley
- 1 clove of garlic (crushed)
- 1 onion (chopped finely)
- 2 cups of rice
- 2 stock cubes
- 125g of salami (sliced)
- 1 cup of frozen peas
- 1 lemon (sliced)



Total cooking time: 30 minutes

Instructions

- a Stir parsley for about one minute.
- b Remove chicken pieces from pan.
- c Now add rice to parsley mixture. Make sure rice is well covered in oil.
- d Add parsley to remaining oil in pan.
- e Cook for about 8–10 minutes and then add previously cooked chicken pieces.
- f Cook over medium heat until brown.
- g Add garlic and onion to parsley in pan.
- h Heat oil in pan.
- i Add chicken pieces to oil.
- j Stir stock cubes into rice mixture, add one pint boiling water, and cover pan.
- k Cook chicken and rice mixture for a further 10 minutes.
- l Serve hot with slices of lemon on top.
- m Finally, add peas, prawns, and salami. Cook for a final 10 minutes.

ACTIVITY

Groupwork: writing, speaking

AIM

To put recipes in the correct order by writing and reading instructions.

GRAMMAR AND FUNCTIONS

Giving instructions using the imperative or the present simple

VOCABULARY

Food and ways of preparing food

PREPARATION

Make one copy of the worksheet for each group of four students. Cut it into sections A and B as indicated.

TIME

45 minutes

PROCEDURE

- 1 Divide the class into Group A and Group B.
- 2 Explain that they are going to write instructions for two recipes according to some pictures you are going to give them.

- 3 Ask the students to work with a partner from the same group. Give a copy of section A to each pair of students in Group A and a copy of section B to each pair of students in Group B.
- 4 Ask them to write instructions next to the pictures for recipes 1 and 2 on their worksheet. Be on hand to answer questions and to offer help with vocabulary and instructions, as this is quite a challenging task.
- 5 When they have finished, ask the students to cut the instructions for their two recipes into strips and to mix them up. They should not cut out the name of their dish and ingredients.
- 6 Now ask them to exchange their mixed up instructions with a pair of students from the other group.
- 7 Pairs of students now have mixed up instructions for two new recipes. Ask them to put the instructions in the correct order and then decide what the dishes are.
- 8 Check their answers. Below are suggested instructions for the recipes, but you should accept any correct alternatives.

ANSWERS**SECTION A**

Recipe 1 Tempura

Ingredients

For the batter:

flour, eggs, water, salt and pepper

Vegetables:

aubergine, carrot, courgette, green pepper

A frying pan

Mix some flour, 2 eggs, a little water, salt and pepper in a bowl.

Slice 1 aubergine, 1 courgette, 1 carrot and 1 green pepper.

Heat some oil in a frying pan but don't heat it too much.

Dip the slices of vegetables in the mixture and then put them in the oil.

Cook them for four minutes and make sure they don't burn by stirring them with a spoon.

Serve immediately with rice and soy sauce.

Recipe 2 French toast

Ingredients

Egg mixture:

eggs, milk and salt

White bread, jam or syrup

A heavy frying pan

Mix 2 eggs, some milk and a little salt in a bowl.

Slice a loaf of white bread. (Or, Cut a loaf of bread into thick slices.)

Heat some butter in a heavy frying pan.

Dip a slice of bread into the mixture and put it in the frying pan.

Cook it for 3 minutes on each side.

Serve immediately with jam or syrup.

SECTION B

Recipe 1 Pineapple dessert

Ingredients

pineapple, sugar, flour, butter, eggs

An oven dish

Put some slices of pineapple in the bottom of an oven dish.

Sprinkle some sugar over the slices of pineapple.

Mix flour, butter, sugar and eggs in a bowl.

Pour the mixture into the dish.

Bake it for about 25 minutes.

Serve immediately with cream.

Recipe 2 Grape brûlé

Ingredients

Grapes, sugar, double cream

A deep oven dish

Cut the grapes in half and take the pips out.

Spread them in the bottom of a deep oven dish.

Mix the double cream with a little sugar until it is thick.

Pour the cream over the grapes.

Sprinkle sugar over the grapes.

Put the dish under a very hot grill and cook until the sugar has melted.

Mixed recipes

A

Recipe 1 TEMPURA

Ingredients

For the batter: flour, eggs, water, salt and pepper

Vegetables: aubergine, carrot, courgette,

green pepper

A frying pan













Recipe 2 FRENCH TOAST

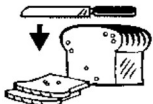
Ingredients

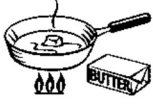
Egg mixture: eggs, milk and salt

White bread, jam or syrup

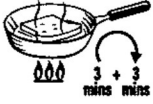
A frying pan















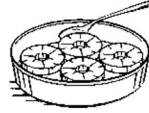
B

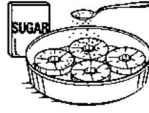
Recipe 1 PINEAPPLE DESSERT

Ingredients

Pineapple, sugar, flour, butter, eggs

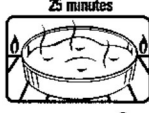
An oven dish













Recipe 2 GRAPE BRULÉ

Ingredients

Grapes, sugar, double cream

A deep oven dish











