Date: 9/25/14  
Unit: Learning through Cooking  
Grade Level: 6th-12th grade  
Lesson: Reading a Recipe

<table>
<thead>
<tr>
<th>Goals/Aims/Objectives</th>
<th>Standards</th>
</tr>
</thead>
</table>
| **TAGG Goal:** Interacting With Others  
Successful individuals effectively interact with family, friends, classmates, educators, and other adults while participating in school organizations or in community social organizations.  

14. The student successfully participates in small groups to complete projects.  
A.) Given instruction for working in groups, the student will describe skills needed to work in groups such as listening, body language, and dealing with feedback with 100% accuracy.  

**Objectives:**  
Student will explain what a recipe is used for and will identify places recipes can be found.  
Student will recognize key vocabulary words as well as abbreviations commonly used in recipes.  
Student will read and interpret recipes | (PASS-skills book Standards)  
Reading  
6.3.1/7.3.1: Predicts information in a text (e.g. what ingredients might be needed to make a recipe) check text to confirm.  
8.2.1: Reads directions(printed, picture)  
8.1.2: Identifies ingredients needed to make a recipe.  
8.2.4: Follows time restraints(preheat oven, baking times)  
Science  
6.1.1/8.1.1: observes ingredients to form new substance(i.e. bake cookies, bake cake)  
Writing  
8.2.3 Expresses two steps in a multitask procedure (e.g., follow recipe, make a sandwich)  
8.2.4 Expresses a multistep safety procedure(e.g.,tools in class, safety manuals, cooking) & follows time restraint (i.e., preheat oven, backing times)  
Math  
8.4.3 Uses a sectioned food tray, place appropriate items in appropriate compartments |
Body of Lesson:

Opening: 1. What is a recipe?
   2. Where can a recipe be found?
   3. Why is it important to be able to read a recipe?
   4. Explain the differences between recipes?
Activities: 1. Will learn key vocabulary words thru vocabulary practice
   2. Will practice reading recipes and answering questions
   3. Demonstrate understanding by following the directions
      and cooking recipe.
Closing: 1. Will complete a vocabulary quiz
   2. Will complete a needed items quiz
   3. Will complete a unit assessment exam

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How will the learning be assessed?

State specifically the evidence found in your assessment of student work that documents successful progress toward your goals and the standards.

1. The student will first be tested via a pre-exam to gauge how much understanding they already know on the material.
2. Then student will participate in lesson plan activities including vocabulary quiz and a recipe material needs quiz.
3. Understanding of the material will be demonstrated by cooking the recipe given as the class project
4. Finally, assessment of the students understanding and comprehension of the lesson will be recorded by an exit exam.

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Resources/Materials

<table>
<thead>
<tr>
<th>Vocabulary worksheet</th>
<th>Cooking Spray</th>
</tr>
</thead>
<tbody>
<tr>
<td>Practice reading recipe worksheets</td>
<td>Timer</td>
</tr>
<tr>
<td>Unit Assessment Exam</td>
<td>Spatula</td>
</tr>
<tr>
<td>Kitchen</td>
<td>Dinner Knife</td>
</tr>
<tr>
<td>Cookie Sheet</td>
<td>Plates</td>
</tr>
<tr>
<td>Oven</td>
<td>Cinnamon Rolls</td>
</tr>
<tr>
<td>Unit Pre-exam</td>
<td>Forks</td>
</tr>
</tbody>
</table>
Pizza

**MATERIALS NEEDED/DIRECTIONS**

Serves: Small group (split the pizza evenly among group members)

<table>
<thead>
<tr>
<th>Food Items</th>
<th>Cooking Items</th>
</tr>
</thead>
<tbody>
<tr>
<td>precooked pizza crust</td>
<td>cookie sheet</td>
</tr>
<tr>
<td>pizza sauce</td>
<td>spatula</td>
</tr>
<tr>
<td>pepperoni slices</td>
<td>timer</td>
</tr>
<tr>
<td>grated mozzarella cheese</td>
<td>tablespoon</td>
</tr>
<tr>
<td></td>
<td>dinner plates (one for each person)</td>
</tr>
<tr>
<td></td>
<td>pizza cutter</td>
</tr>
<tr>
<td></td>
<td>oven mitt</td>
</tr>
<tr>
<td></td>
<td>oven</td>
</tr>
</tbody>
</table>

**Directions**

1. Preheat the oven to 375°F.
2. Place the pizza crust on the cookie sheet.
3. Pour some pizza sauce on the crust and smooth the sauce with the tablespoon.
4. Place some pepperoni slices on top of the pizza sauce.
5. Use the tablespoon to sprinkle cheese on top of the pizza.
6. Set the timer for 10 minutes and place the pizza in the oven.
7. When the timer rings, use the oven mitt to take the pizza out of the oven.
8. Still wearing the oven mitt, place the cookie sheet on top of the stove.
9. Turn off the oven.
10. Use the pizza cutter to cut the pizza into pieces.
11. Use the spatula to place 2 pieces of pizza on each plate.
Name: Pizza Vocabulary Words

Instruction: Trace each word.

- sauce
- cheese
- spatula
- timer
- plates
- oven
Name: Pizza Vocabulary Words

Instruction: Trace each word.

- english muffins
- pepperoni
- cookie sheet
- tablespoon
- oven mitt
- pizza cutter
## Pizza

### Materials Needed

<table>
<thead>
<tr>
<th>Food Items</th>
<th>Cooking Items</th>
</tr>
</thead>
<tbody>
<tr>
<td>precooked pizza crust</td>
<td>dinner plates (one for each person)</td>
</tr>
<tr>
<td>pizza sauce</td>
<td>spatula</td>
</tr>
<tr>
<td>pepperoni slices</td>
<td>pizza cutter</td>
</tr>
<tr>
<td>grated mozzarella cheese</td>
<td>timer</td>
</tr>
<tr>
<td></td>
<td>tablespoon</td>
</tr>
<tr>
<td></td>
<td>oven</td>
</tr>
</tbody>
</table>
Name: Pizza Vocabulary Words

Instruction: Trace each word.

[Hand-drawn text: sauce, cheese, spatula, timer, plates, oven]

Date: [Hand-drawn text: cut and paste then trace]
Name: Pizza Vocabulary Words

Instruction: Trace each word.

- english muffins
- pepperoni
- cookie sheet
- tablespoon
- oven mitt
- pizza cutter

Date: ___________
# Pizza

## Materials Needed

<table>
<thead>
<tr>
<th>Food Items</th>
<th>Cooking Items</th>
</tr>
</thead>
<tbody>
<tr>
<td>[Drawings of ingredients, e.g., flour, cheese]</td>
<td>[Drawings of cooking utensils, e.g., spatula, oven]</td>
</tr>
</tbody>
</table>

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**Cut out and Paste**
Pizza

1. Preheat the oven to 375°F.
2. Place the pizza crust on the cookie sheet.
3. Pour some pizza sauce on the crust and smooth the sauce with the tablespoon.
4. Place some pepperoni slices on top of the pizza sauce.
5. Use the tablespoon to sprinkle cheese on top of the pizza.
6. Set the timer for 10 minutes and place the pizza in the oven.
7. When the timer rings, use the oven mitt to take the pizza out of the oven.
8. Still wearing the oven mitt, place the cookie sheet on top of the stove.
9. Turn off the oven.
10. Use the pizza cutter to cut the pizza into pieces.
11. Use the spatula to place 2 pieces of pizza on each plate.
## Pizza

### Comprehension Questions

Circle the correct answer.

<table>
<thead>
<tr>
<th>Question</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>1. What did you make?</strong></td>
<td>A. bread</td>
</tr>
<tr>
<td></td>
<td>B. pizza</td>
</tr>
<tr>
<td></td>
<td>C. sandwich</td>
</tr>
<tr>
<td><strong>2. How many materials did you use?</strong></td>
<td>A. eleven</td>
</tr>
<tr>
<td></td>
<td>B. twelve</td>
</tr>
<tr>
<td></td>
<td>C. thirteen</td>
</tr>
<tr>
<td><strong>3. Circle 3 materials you used.</strong></td>
<td>A. pizza cutter</td>
</tr>
<tr>
<td></td>
<td>B. dinner knife</td>
</tr>
<tr>
<td></td>
<td>C. cookie sheet</td>
</tr>
<tr>
<td></td>
<td>D. cheese</td>
</tr>
<tr>
<td></td>
<td>E. dinner fork</td>
</tr>
<tr>
<td><strong>4. Did you use chicken or pepperoni?</strong></td>
<td>A. chicken</td>
</tr>
<tr>
<td></td>
<td>B. pepperoni</td>
</tr>
<tr>
<td><strong>5. How long did you cook the pizza?</strong></td>
<td>A. 10 seconds</td>
</tr>
<tr>
<td></td>
<td>B. 10 minutes</td>
</tr>
<tr>
<td></td>
<td>C. 10 hours</td>
</tr>
<tr>
<td><strong>6. What was the last thing you put on your pizza?</strong></td>
<td>A. pizza sauce</td>
</tr>
<tr>
<td></td>
<td>B. pepperoni</td>
</tr>
<tr>
<td></td>
<td>C. cheese</td>
</tr>
<tr>
<td><strong>7. What shape was the pepperoni?</strong></td>
<td>A. triangle</td>
</tr>
<tr>
<td></td>
<td>B. circle</td>
</tr>
<tr>
<td></td>
<td>C. square</td>
</tr>
<tr>
<td><strong>8. What color was the pizza sauce?</strong></td>
<td>A. yellow</td>
</tr>
<tr>
<td></td>
<td>B. white</td>
</tr>
<tr>
<td></td>
<td>C. red</td>
</tr>
<tr>
<td><strong>9. Where did you cook the pizza?</strong></td>
<td>A. oven</td>
</tr>
<tr>
<td></td>
<td>B. microwave</td>
</tr>
<tr>
<td></td>
<td>C. refrigerator</td>
</tr>
<tr>
<td><strong>10. What melted?</strong></td>
<td>A. cookie sheet</td>
</tr>
<tr>
<td></td>
<td>B. pizza crust</td>
</tr>
<tr>
<td></td>
<td>C. cheese</td>
</tr>
</tbody>
</table>
Pizza

COMPREHENSION QUESTIONS

Circle the correct answer.

1. What did you make?
   A. bread
   B. pizza
   C. sandwich

2. How many materials did you use?
   A. eleven
   B. twelve
   C. thirteen

   11  12  13

3. Circle 3 materials you used.
   A. pizza cutter
   B. dinner knife
   C. cookie sheet
   D. cheese
   E. dinner fork

4. Did you use chicken meat or pepperoni?
   A. chicken meat
   B. pepperoni

5. How long did you cook the pizza?
   A. 10 seconds
   B. 10 minutes
   C. 10 hours
Pizza

COMPREHENSION QUESTIONS

Circle the correct answer.

6. What was the last thing you put on your pizza?
   A. pizza sauce          B. pepperoni          C. cheese

7. What shape was the pepperoni?
   A. triangle             B. circle              C. square

8. What color was the pizza sauce?
   A. yellow               B. white              C. red

9. Where did you cook the pizza?
   A. oven                 B. microwave          C. refrigerator

10. What melted?
    A. cookie sheet         B. pizza crust         C. cheese
Pizza

**CLOZE ACTIVITY**

Fill in the blanks with the words below.

<table>
<thead>
<tr>
<th>pepperoni</th>
<th>oven</th>
<th>sauce</th>
<th>pizza</th>
</tr>
</thead>
<tbody>
<tr>
<td>spatula</td>
<td>cutter</td>
<td>cookie sheet</td>
<td>cheese</td>
</tr>
</tbody>
</table>

First the group preheated the __________________________ to 375°. We placed the pizza crust on the __________________________. Then we opened the pizza __________________________ and used the tablespoon to spread the sauce on the crust. We placed some slices of __________________________ on the pizza. Next we used the tablespoon to sprinkle __________________________ on top of the pizza. We set the timer for ten minutes and placed the __________________________ in the oven. When the timer rang, we used the oven mitt to take the pizza out of the oven and place it on top of the stove. We turned off the oven and cut the pizza into pieces with the pizza __________________________. Finally we used the __________________________ to place two pieces of pizza on each plate.
Pizza

Writing Activity

Write the steps you took to make the pizza.

First

Then

Next

Finally
Pizza

COMPREHENSION QUESTIONS

Answer the following questions with complete sentences.

1. What shape was your pizza?

2. What is pizza sauce made from?

3. What food group is pepperoni in?

4. What dairy product did you use to make the pizza?

5. Where did you put the cheese after you finished using it?
Pizza

COMPREHENSION QUESTIONS

Answer the following questions with complete sentences.

6. What is your favorite pizza topping?

   ______________________________________________________
   ______________________________________________________
   ______________________________________________________

7. How is a pizza cutter different from a dinner knife?

   ______________________________________________________
   ______________________________________________________
   ______________________________________________________

8. How is a pizza cutter the same as a dinner knife?

   ______________________________________________________
   ______________________________________________________
   ______________________________________________________

9. What did you use that is flat and rectangular to make the pizza?

   ______________________________________________________
   ______________________________________________________
   ______________________________________________________

10. What happened to the pizza in the oven?

    ____________________________________________________
    ____________________________________________________
    ____________________________________________________