

## Write a recipe - Procedural Writing Assessment - English

### Setting and Context

This term our focus is Cultural Food and Practices - Over the term you have been exploring some of the food items that are important to you and your family, and looking at some of the beliefs or practices that are associated with these foods.

You will be using this understanding to create a Recipe Card that promotes your chosen food. This will be aimed at an audience of your peers.

This activity requires you to develop and structure ideas about your chosen food in order to write both a recipe and a discussion paragraph(s) about the history, beliefs and practices associated with this food.

The recipe needs to show the language features of procedural writing such as title, goal, ingredients/materials, method, imperative verbs, precise vocabulary and adverbs and adverbial phrases

The discussion paragraph(s) needs to use a MHJC writing framework such as SEXY, PEEL or PPDAC, and to give information to the reader about the history, beliefs and practices around your chosen food. Language features include topic sentences, use of specific examples personal to you and time connectives.

### Additional information

Before attempting this activity you should have reviewed other recipes and discussion paragraphs. You should also be familiar with visual language features such as:

Title - clearly identify the procedure

Goal - what the outcome of the procedure is

Materials - what you need to complete the goal (includes ingredients in a recipe)

Steps - the order of actions that need to be taken to complete the goal

**Assessment Information**

In this assessment activity you are required to create a recipe and a discussion paragraph. Ensure that the recipe and paragraph you submit for assessment:

- uses visual and verbal language features that are appropriate to the purpose and audience such as title, goal, materials and steps
- Explains the history and cultural significance of the food item including and practices and beliefs around the item

# Exemplar:

## Recipe

### How to make a perfect cup of tea

Tea is a beverage that many people drink casually everyday, but in many cultures tea making is considered an art form. In these instructions you will not only learn about the various types of tea, but the proper ways to prepare and serve them. Preparing tea is a fairly easy task and does not require any previous knowledge; all aspects of proper tea preparation will be demonstrated in the instructions. Depending on how many people you're serving and the type of tea you choose, the preparation of the various teas should take about ten to twenty minutes.

#### **Warnings**

- *Tea will be very hot, so be careful not to spill the hot water and burn yourself.*
- *Do not microwave water for tea. The flavor of the tea will be ruined.*
- *Many of teas including green, black, and oolong all contain considerable amounts of caffeine.*
- *Be careful when using electric tea kettle or the stove top, as both can cause fire hazards.*
- *Tea can be very hot so it is unadvised that children under the age of 13 make tea.*
- *If you suffer burns from tea preparation, get medical attention immediately.*

- One tea kettle, either one electric or stovetop.
- Loose leaf tea in your preferred flavor, choices include black, green, herbal, or white tea.
- A tea pot
- Tea cups
- Access to water
- Sweeteners such as honey and sugar
- Lemon (optional)
- Milk (optional)

1. Warm the tea pot, fill it with hot water, swirl the hot water around the tea pot, and then pour out the water.
2. Add one cup of water to your tea pot for each person you're serving. The water should be fully boiling before adding to the teapot, as water that is not properly heated will not infuse tea leaves.
3. Add one teaspoon of tea leaves per person, plus one teaspoon to the pot.
4. Add your boiling water to your teapot and put on the lid. The amount of time needed to brew tea varies depending on the type of tea you're preparing. Black tea should be brewed for 2-3 minutes, white tea for 4-5 minutes, green tea for 1 minute, and herbal tea for 5-6 minutes. If you want your tea strong, brew it for longer or if you want your tea weak brew it for a shorter amount of time.
5. Pour the tea into the teacups so each person can customize what they want added in their tea.
6. Add milk, sugar, or lemon to the tea.

### *Discussion Paragraph*

The origins of tea as a beverage can be traced back more than 5,000 years. Chinese mythology first addresses the drink in 3000 BC, when the emperor Nin Song was said to have discovered it. He believed that water should be boiled before drinking as a health precaution. He was traveling with some members of the court when they stopped to rest. Some leaves from a bush fell into the water being boiled for the weary travelers, and thus was tea born.

In AD 1191, the cultivation and brewing of the leaves spread to Japan when a monk named Yeisei returned from pilgrimage, bringing seeds back with him. Yeisei had observed tea being used in and enhancing meditation and spiritual awareness in China. He shared this discovery with his peers and the tradition quickly caught on—all the way to the highest levels of society, including the imperial court. Tea was so well-received in Japan that it was elevated to an art form, culminating in the creation of the well-known Japanese Tea Ceremony. The ceremony evolved and grew both more intricate and more exclusive, with students of the art receiving years of practice and training before they were allowed to perform it.

“The Tea ceremony requires years of training and practice to graduate in art ... yet the whole of this art, as to its detail, signifies no more than the making and serving of a cup of tea. The supremely important matter is that the act be performed in the most perfect, most polite, most graceful, most charming manner possible.” (Lafcadio Hearn)

<https://www.instructables.com/How-To-Prepare-a-Proper-Cup-of-Tea/>

<https://gmatclub.com/forum/the-origins-of-tea-as-a-beverage-can-be-traced-back-more-than-5-000-ye-234349.html>

**TITLE: ENGLISH Year 7 Creating Meaning /Purpose and Audience /Structure/Ideas**

	Towards	At	Above	Beyond
Ideas	You have developed your understanding of how to form and communicate ideas clearly	You have formed and communicated ideas clearly	You have formed and communicated ideas clearly, drawing on a range of sources	You have formed and communicated ideas clearly, drawing on a range of sources and viewpoints
Purpose and audience	You have demonstrated that you are starting to develop an awareness of the purpose and audience and uses personal voice	You have demonstrated awareness of the purpose and audience and used personal voice	You have identified and demonstrated awareness of the purpose and audience and used personal voice	You have consistently demonstrated an awareness of the purpose and audience and uses personal voice
Structure	You have started to identify the correct structure for your writing task.	You have used the correct structure for your writing task.	You have used the correct structure for your writing task. Your writing shows most of the characteristics of this text type.	You have used the correct structure for your writing task. Your writing consistently shows the characteristics of this text type.
Accuracy in writing	You have made errors in grammar, spelling and/or punctuation. These are intrusive and affect meaning	You have made errors in grammar, spelling and/or punctuation. These are intrusive <b>at times, but reader can infer meaning</b>	You have made some errors, but minimal reader inference is needed. Meaning is consistently clear	You have carefully edited your writing to ensure you have few (or no) intrusive errors. Meaning is consistently clear

1. Purposes and audiences Show an increasing understanding of how to shape texts for different purposes and audiences
2. Structure: Organise texts, using a range of appropriate structures.
3. Ideas: Select, develop, and communicate ideas on a range of topics.

**Collaborating opportunities:** any other learning area who require a piece of writing for a specific purpose [ie science report, explanation]

