

Monday 1st February 2021

WALT: be able to talk about a genre of writing, identifying its structure, vocabulary and grammar.



We are going to be looking at instructions

Instructions are written for someone who needs to know how to do something.



What are instructions for?

Try and come up with some ideas and then look on the next slide for some examples.

Recipes



'How to play a game'



'How to make a...'



Safety Procedure Posters



Your Task - Key Features

Look at the instructions on the next slide for a recipe on how to make fruit pizza.

Discuss all the key features of instructions. I have underlined or highlighted some of the key features in different colours to help you.

You might like to create a plan or make note of the key features to refer back to when you write you own instructions tomorrow.

Title

How To Make Fruit Pizzas

Sub-headings

Ingredients:

- Digestive biscuits
- Natural yoghurt
- 3 – 4 different types of fruit e.g. Apple, banana, grapes, orange

Bullet points

Equipment:

- Plate
- Spreading knife
- Sharp knife
- A grown up!

Method:

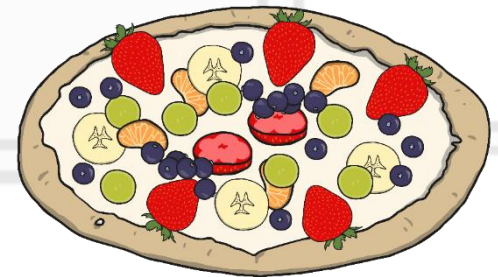
Time connectives

1. First, place your biscuits on the plate.
2. Next, gently spread the yogurt onto the biscuit.
3. Then, carefully cut up the fruit into small pieces. (Ask a grown up to help you with the sharp knife)
4. After that, put the fruit on top of the yogurt.
5. Finally, enjoy!

Number bullet points

Imperative verbs

Adverbs



Top Tip:

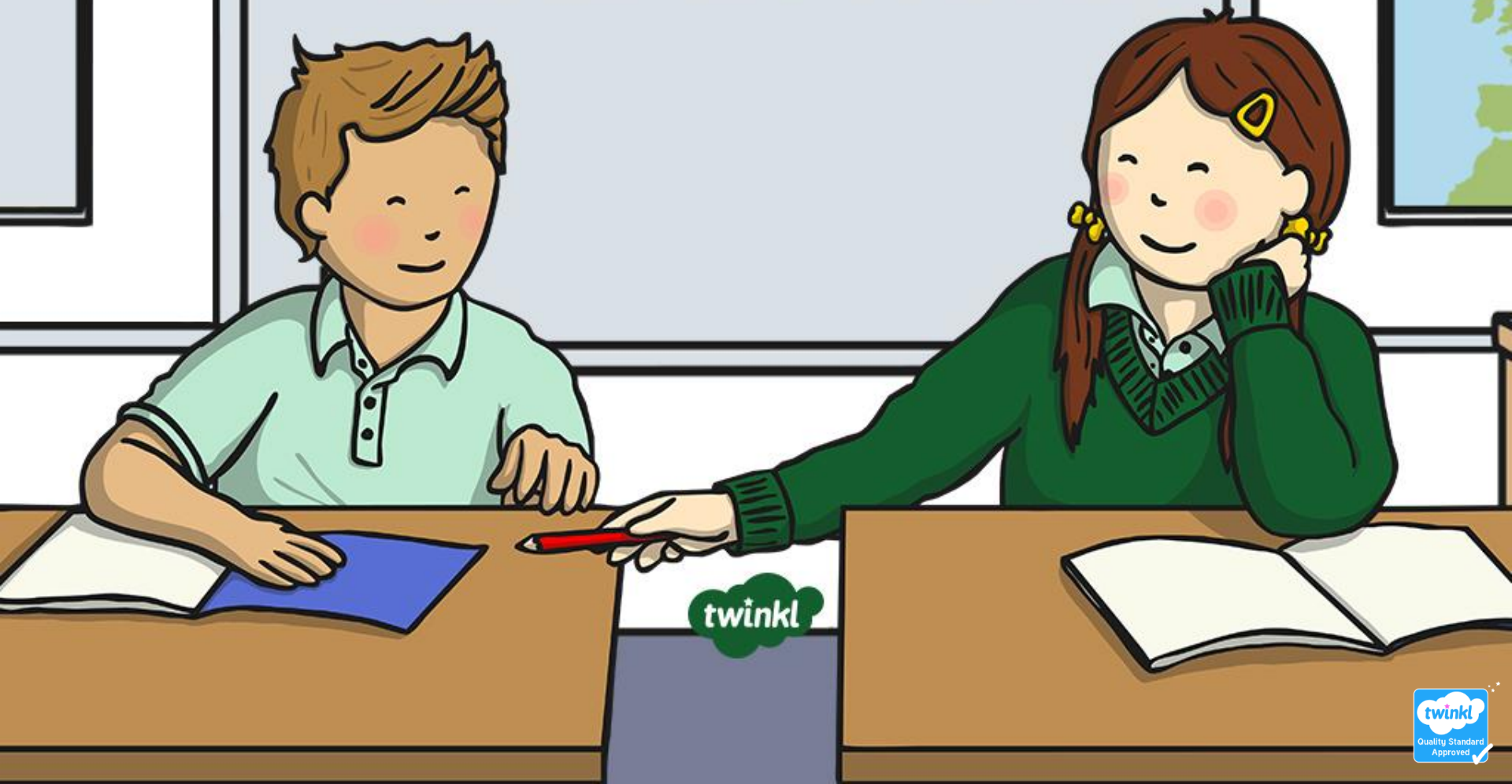
Keep the fruit pizzas in the fridge once made.

Tuesday 2nd February 2021

WALT: be able to write for a variety of genre.



Writing Instructions



How to Write Clear Instructions

Click on the picture to watch a video on how to write clear instructions.



How to Write Instructions

1. Write in the present tense
2. Use adverbs
3. Use imperative verbs
4. Use numbered bullet points for each step
5. Use time connectives
6. Use clear descriptions

You might like to refer to the fruit pizza recipe on slide 6.

Your Task

Using The Great Bread Off instructions on the next slide write your own. You can use the instruction template sheet attached to the planning document. If you run out of room in the method section continue your method on normal lined paper.

- Remember you can't change the key steps e.g. the oven temperature, what to do or which order to do things, as these are important to make the bread correctly.
- The time connectives are missing in the Great Bread Off instructions, so please add those in to your recipe and there are only a few adverbs so please include more.
- There isn't a list of equipment, so please add one in.
- On step 7 where it says 'you can add your own ingredients', please change this to write any other ingredients you are going to add from your design.
- If you are making a fancy design such as a knot or plait, then the instruction on step 8 should be changed to reflect this.
- Finally, check it makes sense.

I have attached a cooking word mat with some imperative verbs on, a cooking utensil word mat with different equipment you might need and an adverb word mat to help you.

Bread Rolls Recipe



Ingredients

To make 6 small rolls:

- 250g strong white bread flour
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon sugar
- 7g packet fast action dried yeast
- 150ml warm water
- 1 tablespoon olive or vegetable oil



Method

- 1: Ask an adult to preheat the oven to gas mark 7, 220°C.
- 2: Grease a baking tray using butter or margarine.
- 3: Sift the flour and salt into a mixing bowl, before stirring in the yeast and sugar.
- 4: Make a hollow in the middle of the flour and carefully add the warm water and oil, before mixing it together to make a soft dough.
- 5: Dust flour onto a clean work surface then tip the dough out.
- 6: Knead the dough for 8 to 10 minutes by pushing down into the middle to flatten it out, then folding it in half and pushing down into the centre again.
- 7: At this point add any extra ingredients to the dough and knead for 5 minutes.
- 8: Divide the dough into six pieces and shape them with your hands before placing them, with spaces between, on a baking tray.
- 9: Cover the rolls with cling film and leave to prove in a warm place for 30 minutes until they double in size.
- 10: Lightly brush the rolls with milk, oil, butter or water and egg white.
- 11: Ask an adult to put the rolls in the oven and bake for 12 to 15 minutes until they're golden brown.
- 12: Allow to cool slightly on a wire rack.



What equipment do you need?

Cooking Utensils



cutlery



knife



whisk



measuring jug



pan



wooden spoon



fridge/freezer



bowl



weighing scales



sieve



chopping board



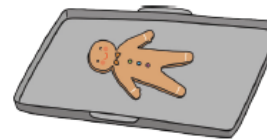
grater



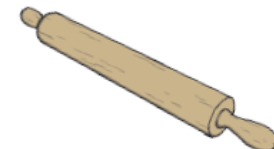
microwave



oven



baking tray



rolling pin

Find the imperative verbs

You could use these in your instructions or have already been used in the bread roll recipe.

Cooking word mat

twinkl www.twinkl.com



oven

cooker



chop



whisk



sift



mix



stir

cook



grate



crumble



weigh

sprinkle



knead



pour



heat



slice



blend



microwave



cut



spoon



melt



hob

Which adverbs could you add to your instructions?

Adverbs

How?

angrily
anxiously
cautiously
cheerfully
courageously
crossly
cruelly
defiantly
doubtfully
elegantly
enthusiastically
foolishly
frantically
gently
gladly
gracefully
happily
hungrily
inquisitively
irritably
joyously
loudly
madly
merrily
nervously
quickly
sadly
safely
shyly
solemnly
weakly
wildly

When?

afterwards
again
before
beforehand
early
lately
never
now
often
punctually
recently
soon
then
today
tomorrow
yesterday

How often?

always
annually
constantly
daily
hourly
monthly
never
occasionally
often
once
regularly
repeatedly
sometimes
usually
yearly

Where?

above
around
away
below
down
downstairs
everywhere
here
inside
outside
there
up
upstairs
wherever

How much?

almost
completely
entirely
little
much
rather
totally
very

More useful adverbs

additionally
fittingly
insufficiently
appropriately
hence
suitably
consequently
however
therefore