|  |
| --- |
| Task-Based Activity: Read a recipe with fish and olive oil |
| Laubach Connection: Laubach Way to Reading (LWR) Book 1, Lesson 10 |
| OALCF Link |
| Relevant Goal Paths Employment, Independence Rationale: Learners on the Employment and Independence Paths may need to read a recipe for a variety of different reasons. |
| Task-Based Activity Description: The learner will read a brief text (preparation instructions) to locate details and interpret a very simple document (ingredients list) to locate details. |
| OALCF Competency, Task Group and Level Indicator(See Assessment page for performance descriptors) |
| A: Find and Use Information A1: Read continuous text* A1.1: Read brief texts to locate specific details
 |
| A: Find and Use Information A2: Interpret documents* A2.1 Interpret very simple documents to locate specific details
 |
| C: Understand and Use Numbers C3: Use Measures * C3.1 Measure and make simple comparisons and calculations
 |
| Materials Required * Pen or pencil and eraser
* Questions sheet with recipe
 |

|  |
| --- |
| Overview |
| Activity Introduction This task-based activity uses a recipe to prepare fish. Lesson 10 is about a fishing trip. Discuss with the learner whether they have ever been fishing. Ask the learner if they have ever eaten or cooked fresh fish. New words Review the new words that are being introduced. Explain the meanings of the words to the learner. Not all new words are in the new word list. Measurement terms are also introduced in this activity. Review the measurement terms with the learners and explain the meanings. You may need to review additional words as the learner works though the activity.Instructions Have the learner fill in their name and the date. Have the learner complete the pre self-assessment. Have the learner review the recipe and answer the questions that follow. After the learner has completed the task-based activity complete the assessment section and review the results with the learner. |
| Extension activities* If you have facilities, actually cook.
* Have the learner bring in recipes from home that they are interested in and are having difficulty understanding.
 |

|  |
| --- |
| **Task-Based Activity: Read a recipe with fish and olive oil** |

**Learner Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Pre self-assessment**

I need to improve my skills at reading recipes:

* Yes
* No

|  |  |  |
| --- | --- | --- |
|  | New Words  |  |
| caperfilletflakefreshingredientslemon | mincedopaqueoiloreganopickerelpreparation | recipesaltseasonskinwatercresswedge |

|  |  |  |
| --- | --- | --- |
|  | New Measurements |  |
| bunchcup | tbsptsp | mlkg |

**Recipe: Fresh Fish and Olive Oil**



**Ingredients**

* 1/3 cup (75 mL) extra virgin olive oil
* 3 lb (1.4 kg) pickerel fillets, skin on
* 1 tbsp (15 mL) minced fresh oregano
* 1 tsp (5 mL) sea salt
* 2 tbsp (30 mL) capers
* 1 lemon, cut into wedges
* 1 bunch watercress

**Preparation**

Remove half of the oil and set aside. Brush remaining oil over both sides of fish fillets. Season tops with oregano, salt and pepper.   Place, skin side down, on greased grill over medium heat; close lid and grill, without turning, until fish is opaque and flakes easily when tested, about 10 minutes. Transfer to warmed platter.  Drizzle with reserved oil; sprinkle with capers. Surround with lemon and watercress.

***Source****: Canadian Living Magazine: August 2006; Get Grilling: Summer 2007*

Answer the following questions:

1. How much olive oil does this recipe use? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. How many lemons do you need to make this recipe? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. What seasonings do you use in this recipe? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ , \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ , \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. What type of fish is used in this recipe? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Post self-assessment**

I think my skills have improved as a result of completing this activity.

* Yes
* No

Learner comments:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

|  |
| --- |
| AssessmentTask-Based Activity: Read a recipe with fish and olive oil |
| Learner Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Practitioner Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| Performance Descriptors | **Needs Work** | **Improving** | **Excellent** |
| A1:* reads short texts to locate a single piece of information
* decodes words and makes meaning of sentences in a single text
* follow simple, straightforward instructional texts

A2:* scans to locate specific details
* interprets brief text and common symbols
* locates specific details in simple documents, such as labels and signs

C3:* recognizes values in number and word format
* measures distance, length, width, height, weight, liquid volume, angles and temperature
 |  |  |  |
| The learner needs to work on the following: |
| This task was successfully completed \_\_\_\_\_\_ This task needs to be tried again \_\_\_\_\_\_ |
| Practitioner Comments: |
| Learner Comments: |