

## Spanish Cooking Project: Due Dates & Guidelines

### Language Goals:

- practice giving instructions in Spanish
- appropriate use of commands
- consistent use of Ud. vs Tu commands
- expand cooking vocabulary and terminology
- practice and expand use of numbers, fractions and measurement

For this assignment you will have the choice of peers to work with as well as the “*Just Right*” challenge for your group. The (social) goals for this project are for you to challenge yourself, be a responsible team member, and accomplish a project that you’re proud of. Señora Jacquin must approve of your group members, the recipe and the type of Reach (see below) for your project.

Close Reach:	Medium Reach:	Far Reach:
<ul style="list-style-type: none"> <li>● straight-forward recipe</li> <li>● short explanation of why chose it</li> <li>● list of ingredients</li> <li>● brief preparation paragraph with basic commands</li> <li>● visuals: presentation or short video</li> </ul>	<ul style="list-style-type: none"> <li>● more challenging recipe (no salsa or brownies!)</li> <li>● complete explanation of why chose it</li> <li>● prepare the script with clear commands</li> <li>● plan and edit your video: Ingredients and preparation</li> </ul>	<ul style="list-style-type: none"> <li>● complicated recipe</li> <li>● provide lavish details for cultural context or reason for choice</li> <li>● prepare the script with precise and appropriate cooking terminology and commands (cook until golden brown, al dente, the toothpick has to come out clean, caramelized, etc)</li> <li>● visually engaging video</li> </ul>

### PART 1: Getting Started 2/6/15

A. By Monday **2/9/15** you must have brought the recipe to school. Have your group sorted out or make a decision of working on your own. Print out your recipe from the Internet, or make a copy from a Cookbook and bring it to class. Choose a recipe that is the right challenge for your group; give yourself adequate time to find your ingredients.

B. Have a parent sign the back of this sheet telling me that you are planning to either cook at your house or at your friend's house to make the video.

C. You will have until Wednesday, **2/11/15** to turn the parental agreement form. (before President's Week).

## **PART 2: Verb and Ingredient List**

A. Start by highlighting all the verbs in your recipe, make a list of those verbs on a separate document and translate the verbs into Spanish.

B. Proceed to translate the whole recipe *en español*. Include cultural connections or why you chose this particular dish.

C. Underline all ingredients and the measurements of the recipe and create a list of ingredients. Proceed to translate it to Spanish.

**2/25/13** Last day to finish recipe. You will have the class time to finish and it will be due at the end of the day.

**2/26 to 2/28/15** Need to work on the written script, practice and/or editing.

**FRIDAY 2/28/15** Last day to work on the script or anything relates in class.

**MONDAY 3/3/15 DUE DAY for final product.** We will watch the videos in class.

**In order to get full credit (100 points total). Your grade will be counted as follows:**

- Original recipe with highlighted verbs 10 points
- Translated Verbs and Ingredients Lists 15 points
- Script en español 15 points
- Video Presentation 30 points
- Food preparation 25 points
- Respectful Audience participation 5 points

**Cooking Vocabulary/ Vocabulario de Cocina**

Pound: Libra	Salt: Sal	Cake: Torta
Ounce: Onza	Pepper: Pimienta	Ice Cream: Helado
Tablespoon: Cucharada	Sugar: Azúcar	Ice: Hielo
Teaspoon: Cucharadita	Flour: Harina	Juice: Jugo
Cup: Taza	Jar: Frasco	Ham: Jamón
Half: Media	Rice: Arroz	Lettuce: Lechuga
Measure: Medida	Butter: Mantequilla	Chopped: Picado, Cortado
A quarter: Un cuarto	Bread: Pan	Picante: Spicy
Frying Pan: Sartén	Dough: Masa	Sweet: Dulce
Pot: Olla	Tomato: Tomate	
Bowl: Tazón	Onion: Cebolla	
Oven: Horno	Pimiento: Bell Pepper	
Baking Pan: Molde de Hornear	Garlic: Ajo; garlic clove/ diente de ajo	
Baking Sheet: Bandeja de Hornear	Carrot: Zanahoria	
Stove: Estufa	Celery: Apio	
To Cut: Cortar	Fruit: Fruta	
To Mix: Mezclar	Beans: Frijoles	
To Put: Poner	Can: Lata	
To Cook: Cocinar	Avocado: Aguacate	
To Sautee: Saltear	Oil: Aceite	
To Bake: Hornear	Milk: Leche	
To Grate: Rallar	Meat: Carne	
To Fry: Freir	Fish: Pescado	
	Ground Meat: Carne Molida	
	Chicken: Pollo	
	Cocoa: Cacao	

If you need more cooking vocabulary or information visit the following website:

<http://www.puertomorelosvillas.com/English%20Spanish%20Cooking%20Terms.htm>

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Note From Parent:

My child has talked to me about his cooking project and we need to plan for the day of the video. Finding an appropriate time in his schedule to do this exciting Spanish Cooking Project.

\_\_\_\_\_ (Printed Name)

\_\_\_\_\_ (Signature)

**Close Reach:**

- straight-forward recipe
- short explanation of why chose it
- list of ingredients
- brief preparation paragraph with basic commands

**Medium Reach:**

- more challenging recipe (no salsa or brownies!)
- complete explanation of why chose it
- provide explanation
- prepare the script with commands

**Far Reach:**

- complicated recipe
- provide lavish details for cultural context or reason for choice
- prepare the script with precise and appropriate cooking terminology and commands (cook until golden brown, al dente, the toothpick has to come out clean, caramelized, etc)
- visually engaging video