

## Spanish Cooking Project: Due Dates & Guidelines

### PART 1: Getting Started 2/6/13

A. By Monday **2/11/13** 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 it's easy to do with ingredients that are easy to find.

B. Have a parent sign the back of this sheet telling me that you are planning to either cook at your house or take you to your friends house and making the video presentation.

C. You will have until Thursday, **2/14/13** to turn the parental agreement form

### PART 2: Verb and Ingredient List

A. Start by highlighting all the verbs, make a list of verbs and translate the verbs into Spanish.

B. Proceed to translate the whole recipe *en español*. Include cultural connections or why did you choose 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 2/28/13** Need to work on the written script, practice and/or editing.

**2/28/13** Last day to work on the script or anything relates in class.

### 3/03/13 Original Due Date

**3/10/13 ABSOLUTE DUE DAY for final product.** We will keep presenting 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

Ounce: Onza

Tablespoon: Cucharada

Teaspoon: Cucharadita

Cup: Taza

Half: Media

Measure: Medida

A quarter: Un cuarto

Frying Pan: Sartén

Pot: Olla

To Cut: Cortar

To Mix: Mezclar

To Put: Poner

To Cook: Cocinar

To Sautee: Saltear

Bowl: Tazón

Oven: Horno

To Bake: Hornear

To Grate: Rallar

To Fry: Freir

Baking Pan: Molde de Hornear

Baking Sheet: Bandeja de Hornear

Stove: Estufa

Salt: Sal

Pepper: Pimienta

Sugar: Azúcar

Flour: Harina

Jar: Frasco

Rice: Arroz

Butter: Mantequilla

Bread: Pan

Dough: Masa

Tomato: Tomate

Onion: Cebolla

Pimiento: Bell Pepper

Garlic: Ajo; garlic clove/ diente de ajo

Carrot: Zanahoria

Celery: Apio

Fruit: Fruta

Beans: Frijoles

Can: Lata

Avocado: Aguacate

Oil: Aceite

Milk: Leche

Meat: Carne

Fish: Pescado

Ground Meat: Carne Molida

Chicken: Pollo

Cocoa: Cacao

Cake: Torta

Ice Cream: Helado

Ice: Hielo

Juice: Jugo

Ham: Jamón

Lettuce: Lechuga

Chopped: Picado, Cortado

Picante: Spicy

Sweet: Dulce

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)