WORKBOOK

Project 2

Cooking Video

Class:_____

Student number:_____

Spoken English:

Mining:

| English | Dutch | English | Dutch |
|----------------|-------|-------------|-------|
| amount | | knife | |
| baking tray | | leftovers | |
| biscuits | | lemon | |
| bowl | | salt | |
| breakfast | | mayonnaise | |
| chips | | meal | |
| chocolate bar | | minced beef | |
| chopping board | | cucumber | |
| lettuce | | pepper | |
| cookery book | | pie | |
| crisps | | piece | |
| onion | | plate | |
| dairy | | pork | |
| dessert | | powder | |
| dinner | | recipe | |
| dish | | salad | |
| flavor | | sandwich | |
| fork | | sauce | |
| fries | | sausage | |
| garlic | | spatula | |
| grape | | spice | |
| gravy | | sponge | |
| groceries | | Spoon | |
| tomato | | strawberry | |
| ice cream | | vegetable | |

| English | Dutch | + Lis English | st Dutch |
|---------------|-------|------------------|-------------|
| whipped cream | | apron | 2000 |
| bread | | cutlery | |
| frying pan | | dozen | |
| crispy | | grater | |
| crunchy | | icing | |
| tasty | | ladle | |
| sweet | | slice | |
| salty | | stew | |
| healthy | | timer | |
| homemade | | blender | |
| fresh | | measuring cup | |
| fried | | strainer | |
| hungry | | napkin | |
| starving | | cooker | |
| thirsty | | stove | |
| mixed | | saucepan | |
| (to) boil | | pot | |
| (to) chop | | corkscrew | |
| (to) feed | | oven glove | |
| (to) fry | | kettle | |
| (to) grate | | variety | |
| (to) peel | | sour | |
| (to) serve | | bitter | |
| (to) taste | | chewy | |
| (to) whisk | | juicy | |

1. Which three things do you have to do with the egg before it goes into the pan?

2. What do you have to do with the egg when it's in the pan?

STEP 2: Answer questions video 2

3. Give 5 examples of the imperative (gebiedende wijs) that Gordon Ramsey says.

4. How long do you have to leave the burger on the grill?

5. Name 5 things that Gordon puts on his bun.

6. Would you like to eat Gordon's burger? Why or why not?

STEP 3: Answer questions video 3

7. What are they going to cook?

8. Give three examples of the present continuous (ww+ing) that Amber or Jamie say:

9. Give three examples of the imperative (gebiedende wijs) that Amber or Jamie say:

STEP 6 Dish:

Ingredients

| - | - | |
|---|---|--|
| - | - | |
| - | - | |
| - | - | |
| - | - | |

STEP 7 Recipe

STEP 12:

1. Are you going to make your video alone or with someone else? Who?

2. What are you going to make?

3. Which kitchen appliances do you need?

4. Where will you record your video?

5. When are you going to record your video?

6. Who is going to film your video?

STEP 13: Script

STEP 18: Checklist:

- O You did all the vocab check so far
- O You answered all the questions in your workbook
- O The video is at least 3 minutes per person
- O You talk for at least 3 minutes per person
- You haven't spoken Dutch
- O We can cook the dish after the video
- O You used the present continuous correctly
- O You used the imperative correctly
- O You used the vocab correctly

For extra gems:

- The video is edited creatively
- O You made a visible effort to cook a nice dish

MINING

If you want extra gems. You can write a review about your dish here.

