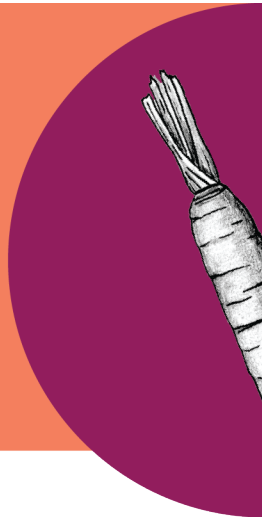


THE **EDIBLE**
SCHOOLYARD
PROJECT



HOW TO READ A RECIPE

Student Name:

Summary: Have you ever read a recipe only to still not know where to start? Have you ever gotten halfway through cooking something and realized you missed a key step? These are common setbacks in the kitchen that can be avoided with purposeful recipe reading. This activity will help you learn how to read a recipe like a professional chef!

Time: 20-30 minutes

Before you get started:

- Print the [Sautéed Greens Recipe](#)

Materials:

- An internet-connected device to watch the video

Vocabulary:

- **Cross-reference:** to go back and forth between two parts of a text.
- **Precise:** exact, not easily changed.
- **Flexible:** adaptable, easily changed.
- **Sequence language:** Language that describes the order in which events should occur.



HOW TO READ A RECIPE

WATCH: Watch the Edible Schoolyard video [How to Read a Recipe](#).

RESPOND: Watch the video again and **pause while watching the video** and answer the following questions. You'll need to reference the [Sautéed Green recipe](#) to complete the questions.

1. What is the difference between flexible and precise recipes?

2. Which ingredients in the recipe Sautéed Greens have “hidden” instructions?
 - a. What are these “hidden” instructions?
 - i.
 - ii.
3. Why might you need to cross-reference between the instructions and ingredient list? (hint: what information is not in the instructions?)

4. What is an example of sequence language? What does sequence language tell you?

5. It can be helpful to rewrite a recipe in your own words. Try to describe all the steps of the Sautéed Greens recipe below:
 - a.
 - b.
 - c.
 - d.
 - e.
 - f.
 - g.
 - h.
 - i.

DO: Now that you know how to read recipes like a chef, find another recipe you want to cook and read through it using these tips!



HOW TO READ A RECIPE

Teaching Notes:

- This activity can be extended by practicing with another recipe that the student chooses. They can identify the recipe as either a flexible or precise recipe, note any hidden instructions in the ingredients list, note all sequence language, and finally, create their version of the recipe that includes all the information they need.
- Students can prepare the Sautéed Greens recipe. After cooking and eating the greens, students can consider if they would make any changes to the recipe based on their experience. Finally, students can revise their copy of the recipe to reflect their preferences e.g., reduce the amount of soy sauce and double the amount of sesame oil.

If students are completing this lesson as part of the kitchen curriculum [Cooking with Curiosity: Challenging Perfection with Reflection](#) this lesson is 1.6: The sixth lesson of Unit 1.