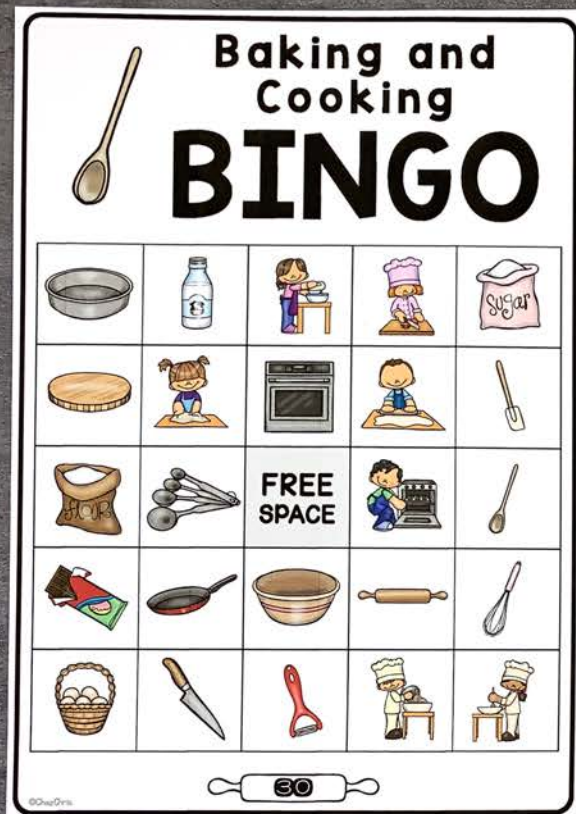


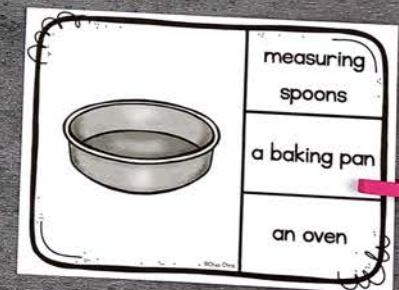
Baking & Cooking

Lesson, Activities & Games BUNDLE



slice

/ 'slaɪs /



Baking & Cooking

Lesson, Activities & Games BUNDLE

1. Complete Lesson

2. Bingo

3. Clothespin Cards

4. Find the One

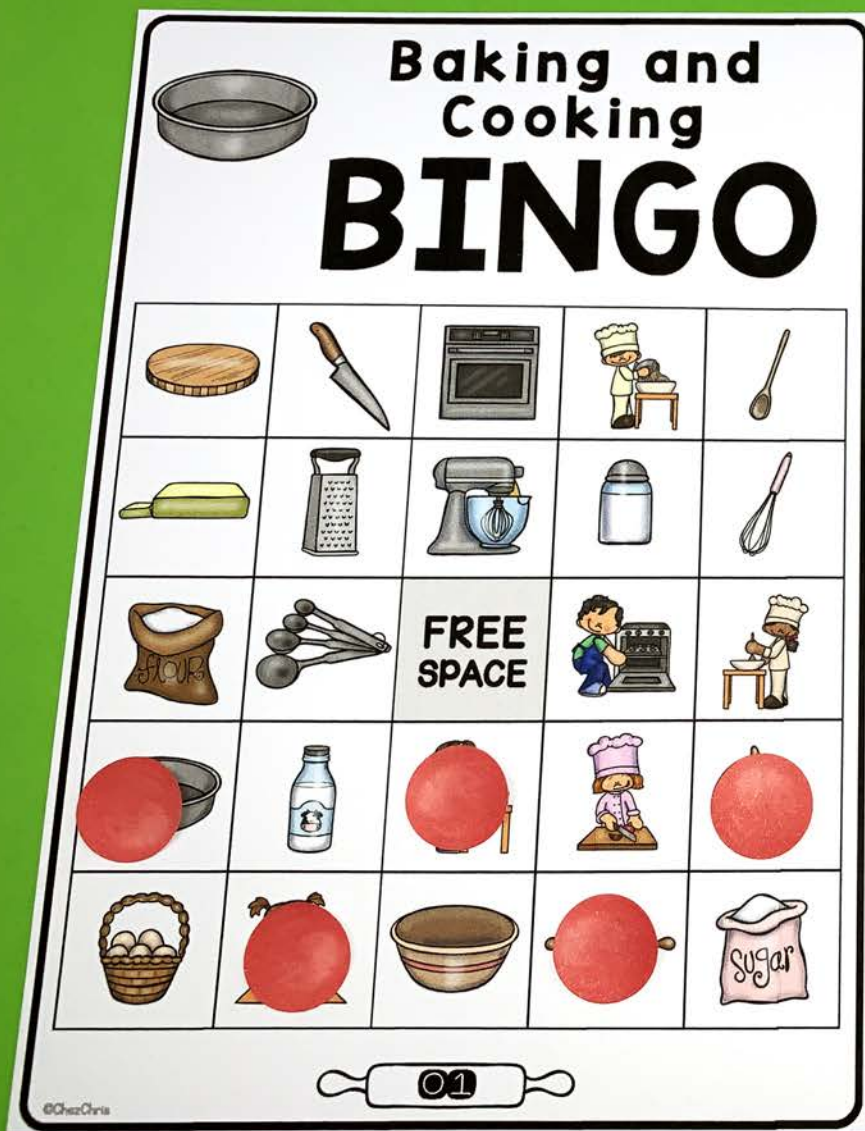
5. I Have Who Has

6. Kim's Game

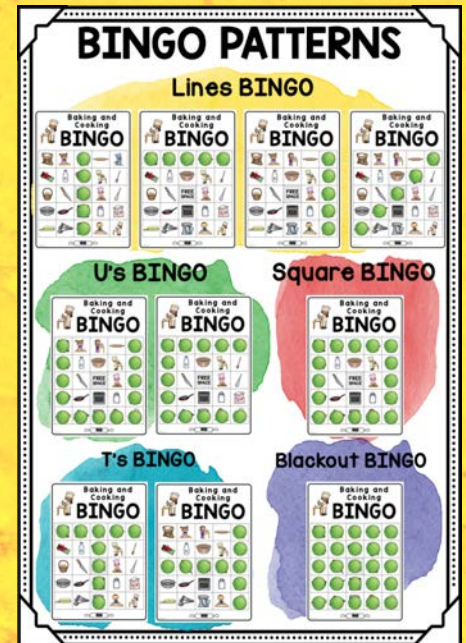
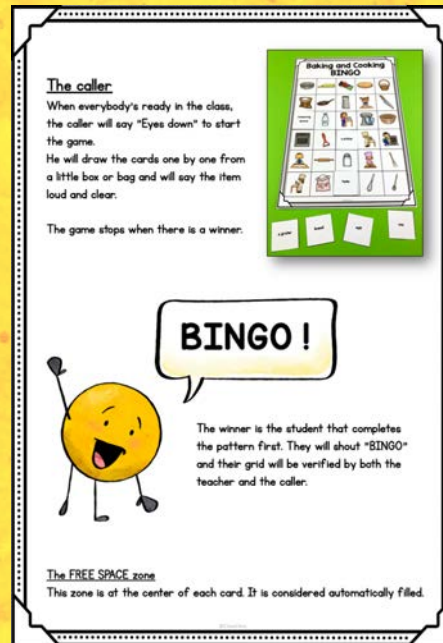
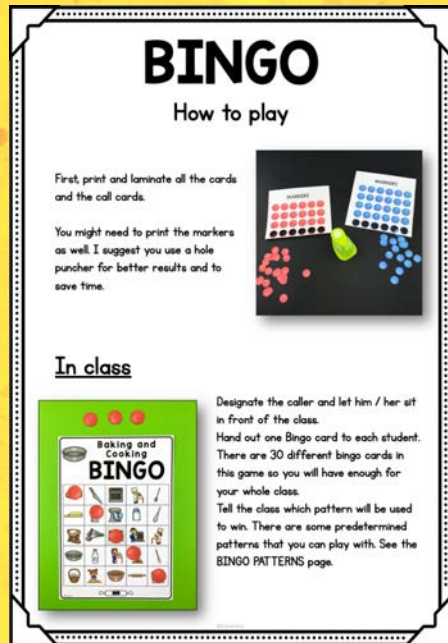
7. Word Wall Words



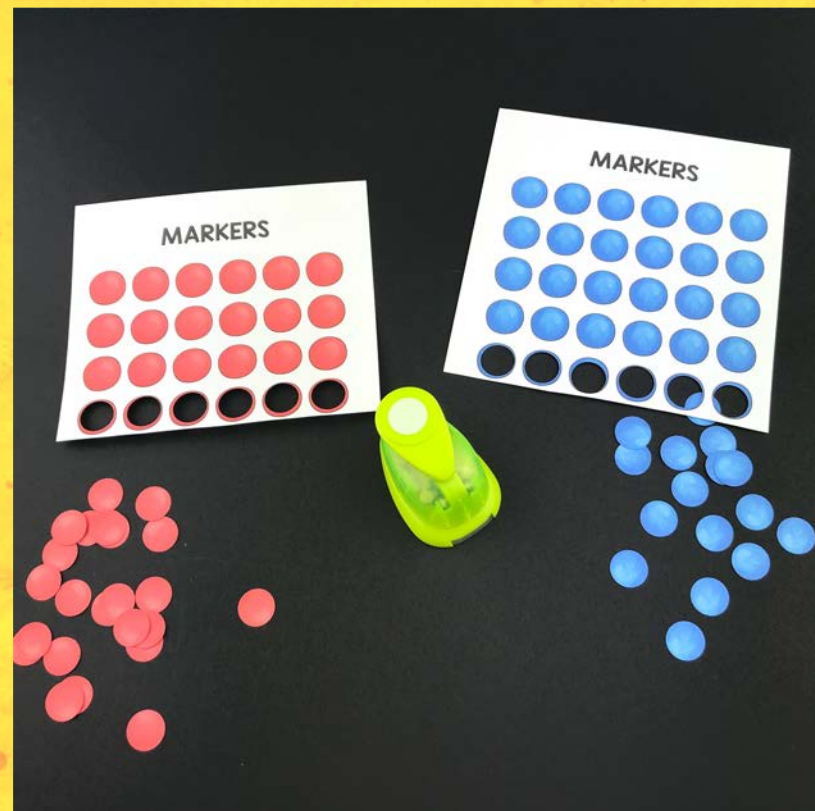
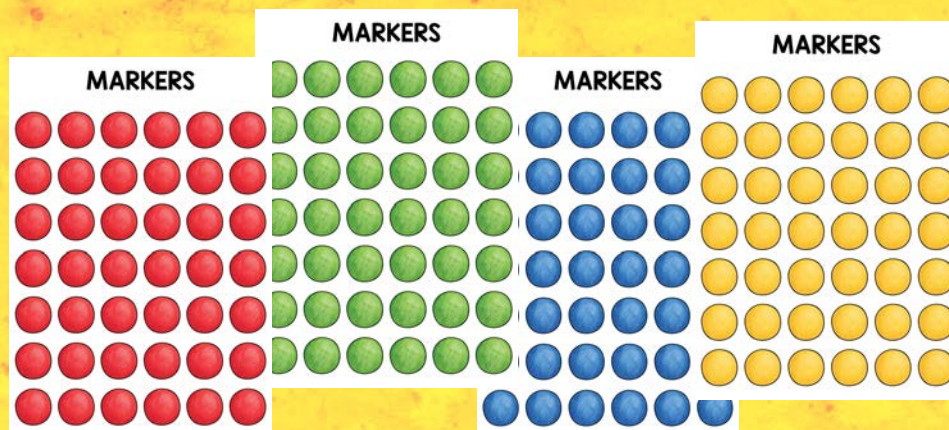
Baking and Cooking BINGO



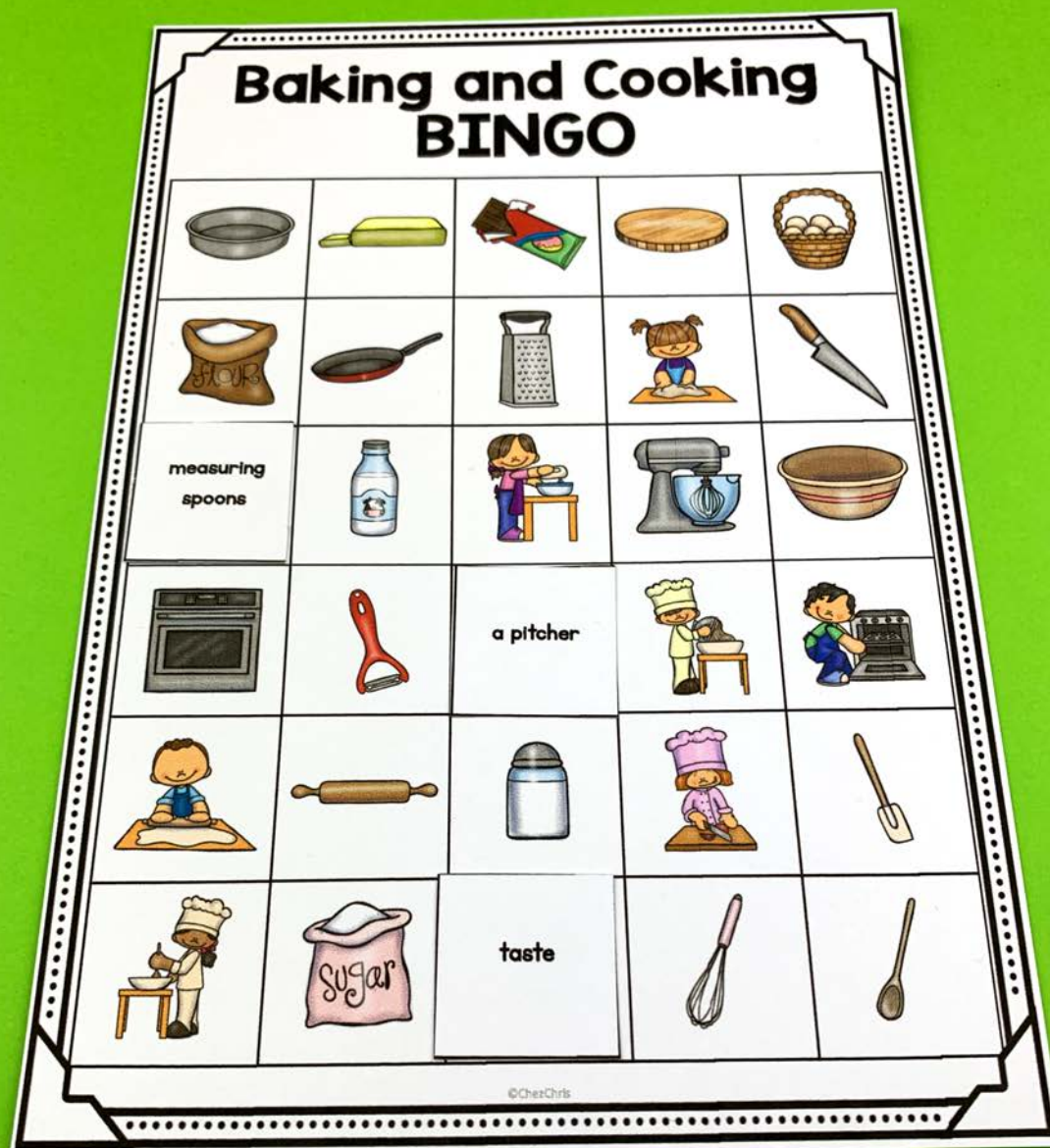
Detailed Rules Included



MARKERS : just print, laminate and punch !



Call Cards : 30 words



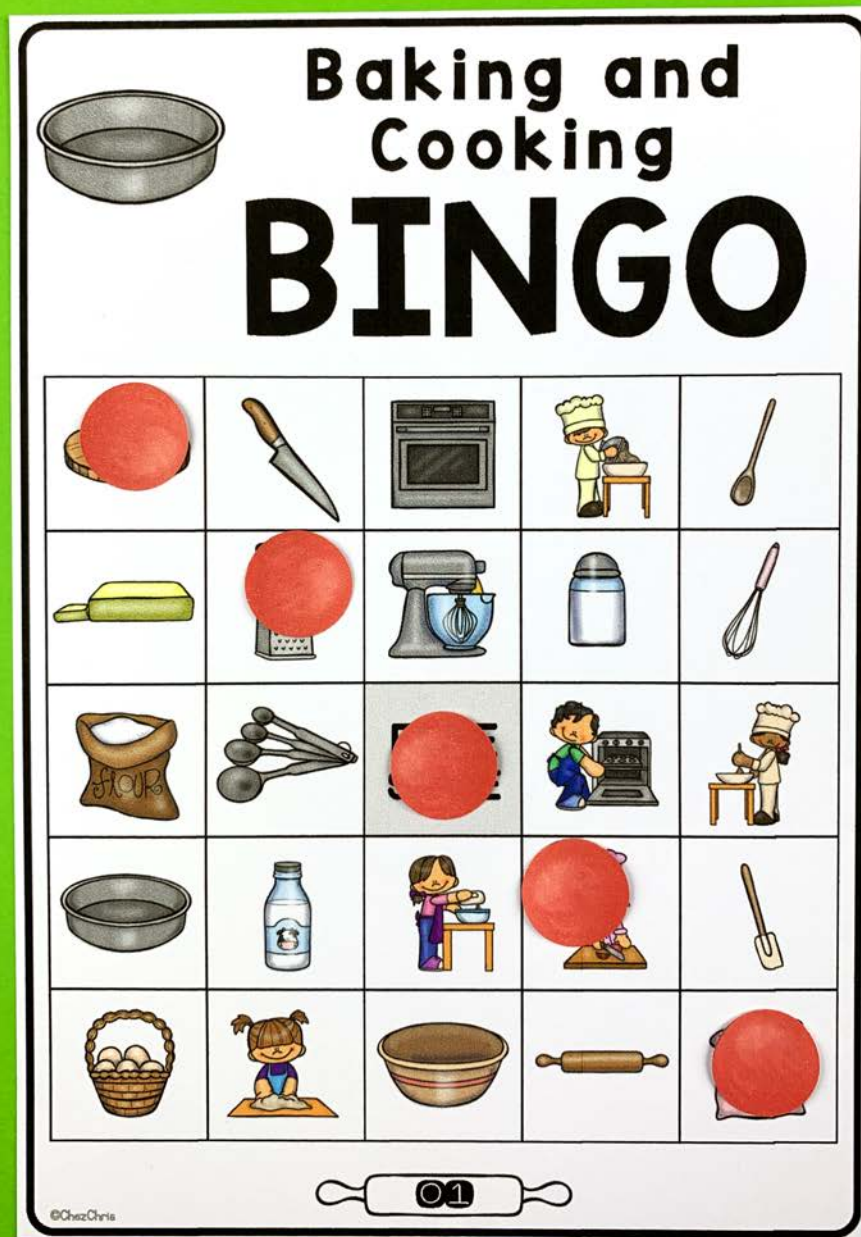
a grater

knead

salt

mix

30 Bingo Cards



Baking and cooking

Complete lesson

Cooking : let's learn some new words !

**** Action verbs ****

- 1 mix
- 2 slice
- 3 cut
- 4 stir
- 5 pour
- 6 bake
- 7 boil
- 8 fry
- 9 roast
- 10 grill

Let's make chocolate brownies with Jamie Oliver

<http://bit.ly/30-chocolate-brownies>

Watch [this video](#) and complete the list of ingredients and utensils needed.

Ingredients

250 g of _____ (70%)
 250 g of _____
 4 _____
 250 g of golden caster _____
 2 tablespoons of self-raising _____
 2 tablespoons of _____
 a pinch of _____

Utensils needed for the recipe

- ☐ blender
- ☐ pitcher
- ☐ pan
- ☐ rolling pin
- ☐ whisk
- ☐ tablespoon
- ☐ grater
- ☐ oven
- ☐ bowl
- ☐ chopping board

The five senses of taste

Classify these ingredients and dishes according to the five senses of taste.

SWEET	SALTY	SOUR	BITTER	UMAMI
cherries honey	egg	lemon		

lemon, cherries, yogurt, mushroom, beer, spinach, honey, vinegar, coffee, fish, ton

Conversions

American recipes list ingredients using imperial measurements. Metric measurements and cups are used in British recipes. Some have been using the metric system (grams) since the 1970s.

Standard
 1 cup = 250 ml (approx)
 1 pint = 500 ml (approx)
 1 quart = 1000 ml (approx)
 1 gallon = 4 quarts (approx)

Volume: Liquid conversion table

US	UK	Imperial
1 cup	1/2 pint	1/2 pint
1 pint	1 pint	1 pint
1 quart	1 quart	1 quart
1 gallon	1 gallon	1 gallon

Weight: from US cups to grams

US	UK	Imperial
1 cup	1 cup	1 cup
1/2 cup	1/2 cup	1/2 cup
1/4 cup	1/4 cup	1/4 cup
1/8 cup	1/8 cup	1/8 cup
1/16 cup	1/16 cup	1/16 cup
1/32 cup	1/32 cup	1/32 cup
1/64 cup	1/64 cup	1/64 cup
1/128 cup	1/128 cup	1/128 cup

Let's make some macaroni & cheese !

Ingredients

2 cups macaroni
 1/2 cup butter
 1/2 cup all-purpose flour
 1/2 teaspoon salt
 ground black pepper to taste
 2 cups milk
 2 cups shredded Cheddar cheese

Instructions

In a large pot of boiling water, cook macaroni for 8 minutes.
 In a saucepan, melt butter. Add flour, salt and pepper and a 5 minutes.
 Finally, add Cheddar cheese and stir until the cheese is melted.

Baking and Cooking



Vocabulary

- **Ingredients**
- **Utensils**
- **Action verbs**

Baking with Jamie Oliver

- **Listening Comprehension**



Baking and Cooking



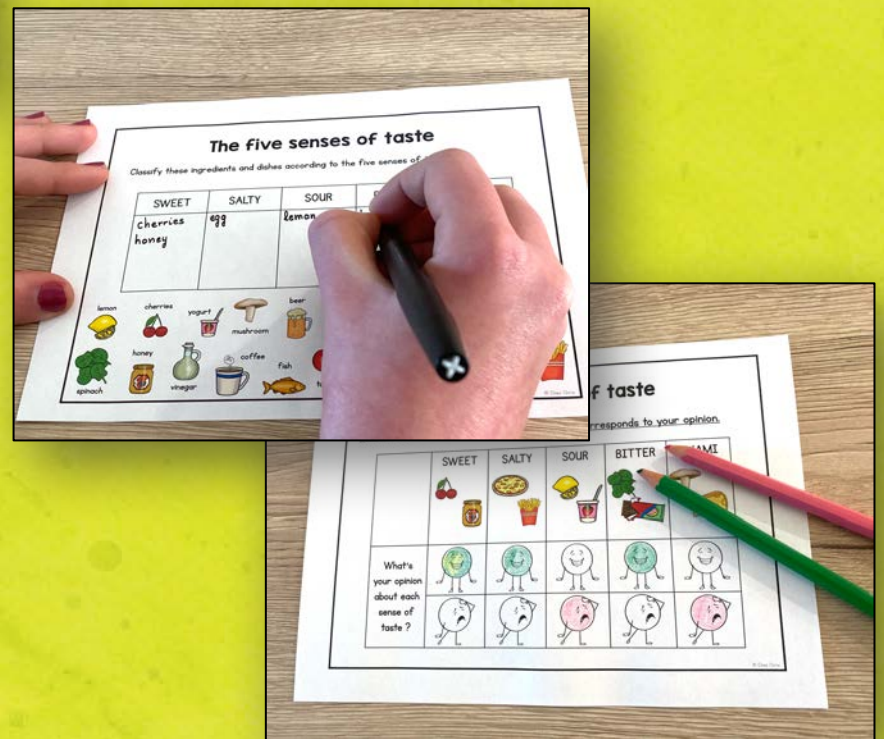
Speaking activity

➤ **reading a recipe aloud**

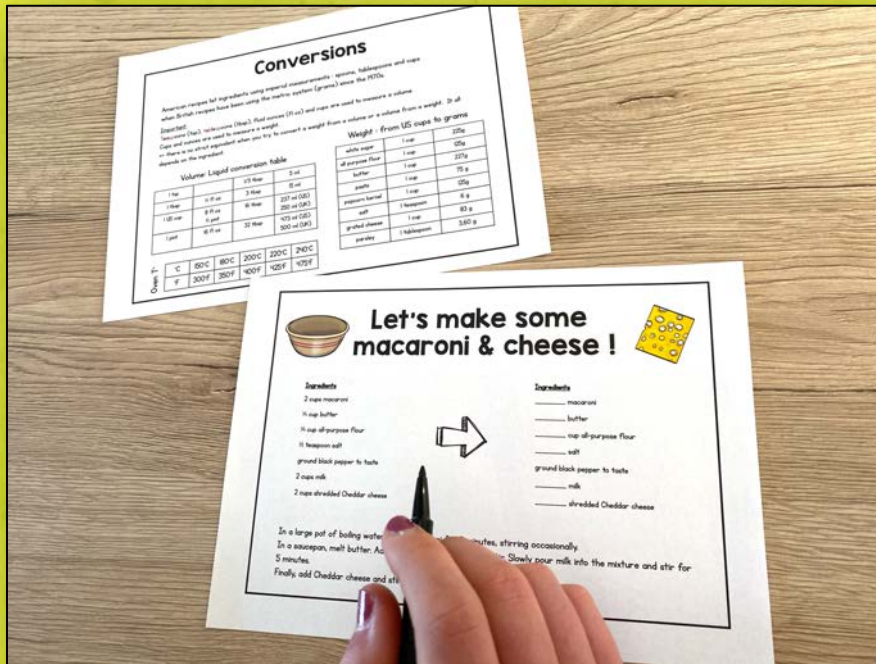
**** MP3 included ****

The five senses of taste

- **definitions**
- **food classification**
- **likes and dislikes**
- **reading : recipes / what do they taste like ?**



Cooking and Baking



Some maths

- volume and weight conversion
- 3 recipes

Final task

- shoot a cooking recipe

Now, little chef, ACTION!



choose a recipe
Shoot a cooking video
Send it to your teacher



Ask your parents or a friend to hold the camera.
Show only your hands (not necessarily your face)



Don't forget to mention all the details of the recipe :

- the ingredients
- the different steps


























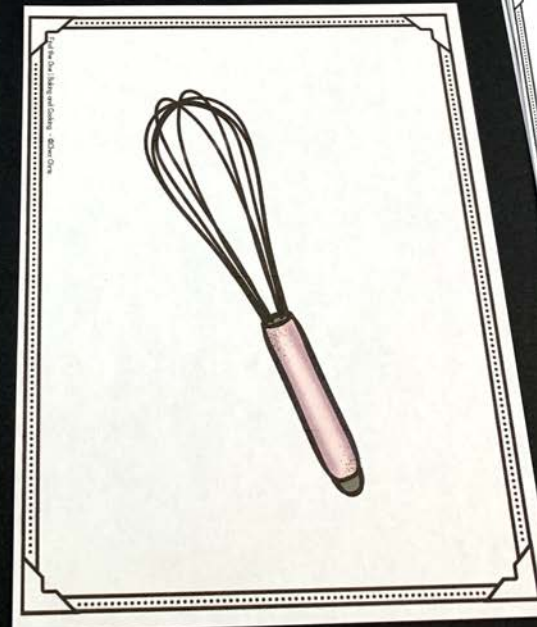
Find the One !

Baking and Cooking



Chez Chris Resources

Baking and Cooking					
butter 	chocolate 	chopping board 	eggs 	flour 	baking pan 
grater 	knead 	knife 	measuring spoons 	milk 	frying pan 
mixer 	mixing bowl 	olive oil 	oven 	peeler 	mix 
pour 	put in the oven 	roll 	rolling pin 	salt 	pitcher 
spatula 	stir 	sugar 	taste 	whisk 	slice 
© Chez One					

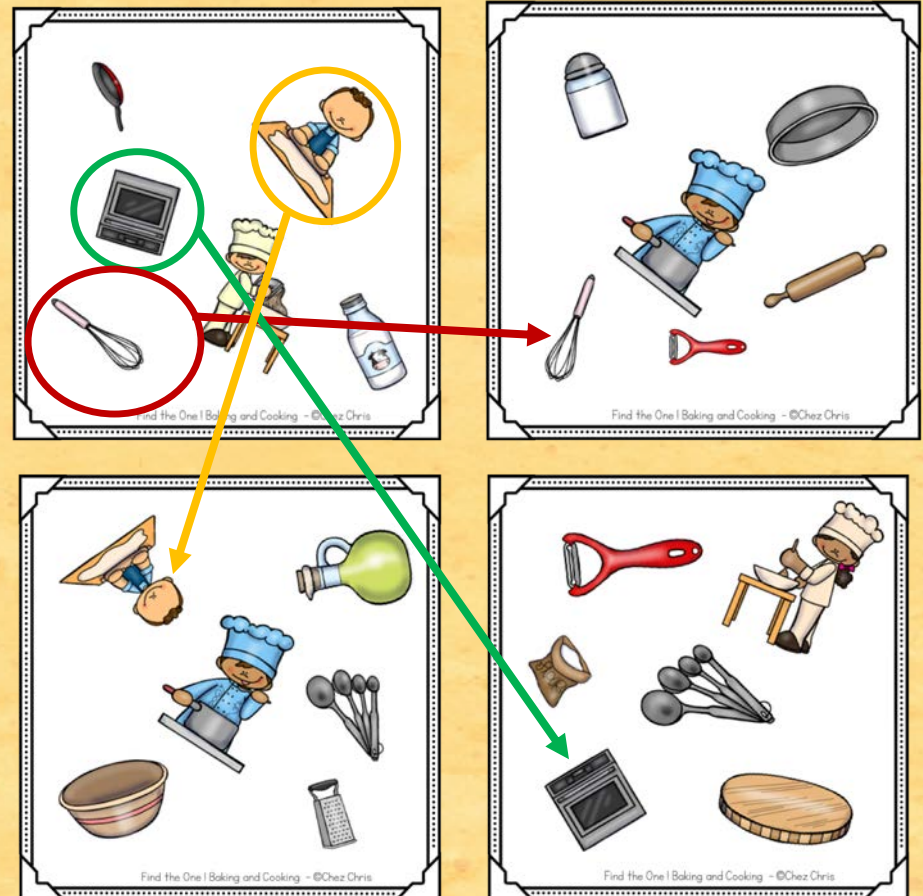


Chez Chris Resources

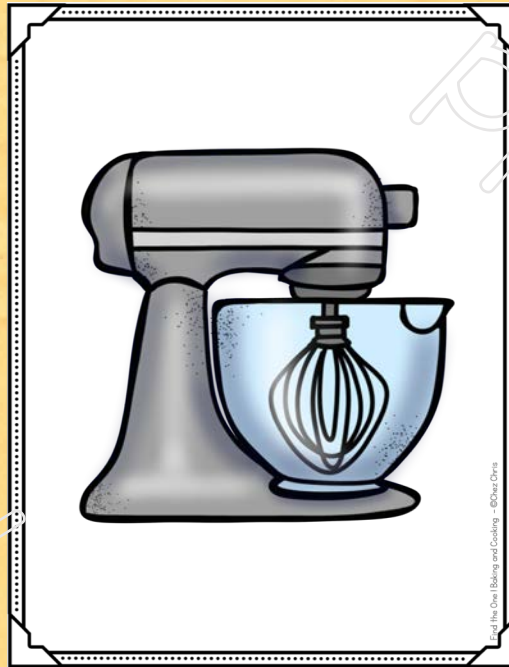
31 Playing Cards

1 matching symbol between 2 cards

Be the fastest
to name it !



31 Flashcards



Rules & Educational Importance

Find the one ! - the rules



Playing time: 5 minutes
Number of players: 2 to 4

In this set, you will find 31 square cards (it is easier to cut). All of them are different and there is always only one matching symbol between 2 cards. Yes, try it and you will see for yourself !!

How to play ?

There are different games that you can play but here is the one I like best: you shuffle and deal all the cards (face-down) and put the last one in the middle (face-up). When one player spots a matching symbol, he calls it (perfect to work on pronunciation) and puts his card on top of the pile. The winner is the first player who has no card left in his draw pile.

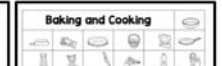
Who will be the fastest player in

Expand your students' vocabulary !

This game is a great opportunity to work on :

- how to expand your students' vocabulary
- how to improve their pronunciation.

First, make sure your students know all the words before playing. I provided 3 worksheets:



Expand your students' vocabulary !

Then you can use the flashcards to see how much your students remember and check pronunciation of course.

































Taste!

































you can

A black and white blank page for your students.

Vocabulary Recap

Baking and Cooking						baking pan
butter 	chocolate 	chopping board 	eggs 	flour 	frying pan 	
grater 	knead 	knife 	measuring spoons 	milk 	mix 	
mixer 	mixing bowl 	olive oil 	oven 	peeler 	pitcher 	
pour 	put in the oven 	roll 	rolling pin 	salt 	slice 	
spatula 	stir 	sugar 	taste 	whisk 	wooden spoon 	

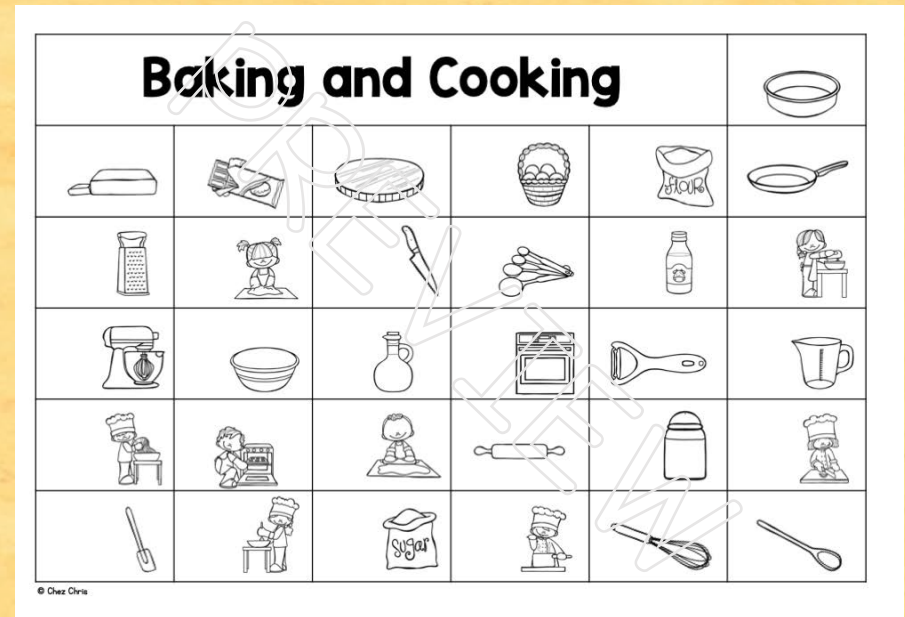
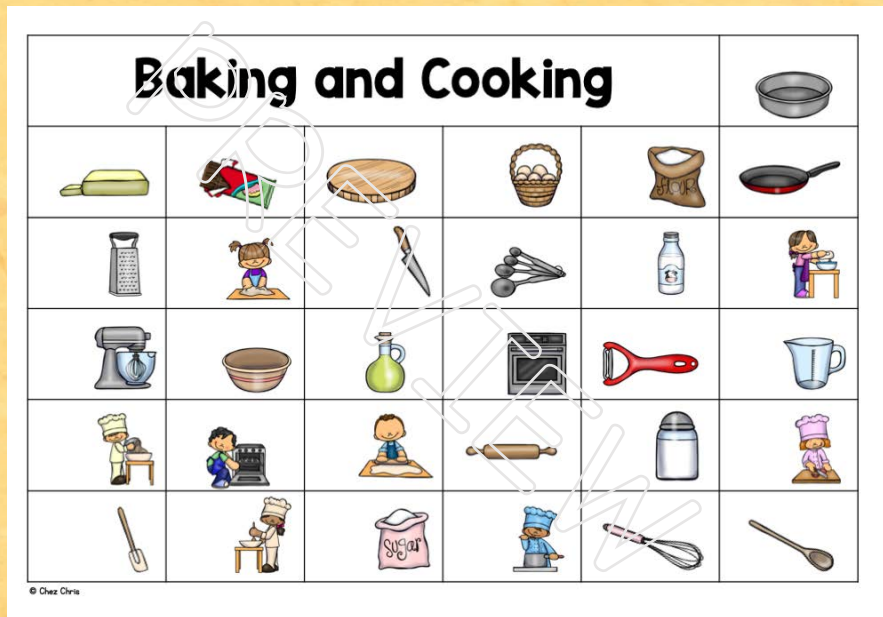
© Chez Chris

Baking and Cooking						baking pan
butter 	chocolate 	chopping board 	eggs 	flour 	frying pan 	
grater 	knead 	knife 	measuring spoons 	milk 	mix 	
mixer 	mixing bowl 	olive oil 	oven 	peeler 	pitcher 	
pour 	put in the oven 	roll 	rolling pin 	salt 	slice 	
spatula 	stir 	sugar 	taste 	whisk 	wooden spoon 	

© Chez Chris

Color or Black and White

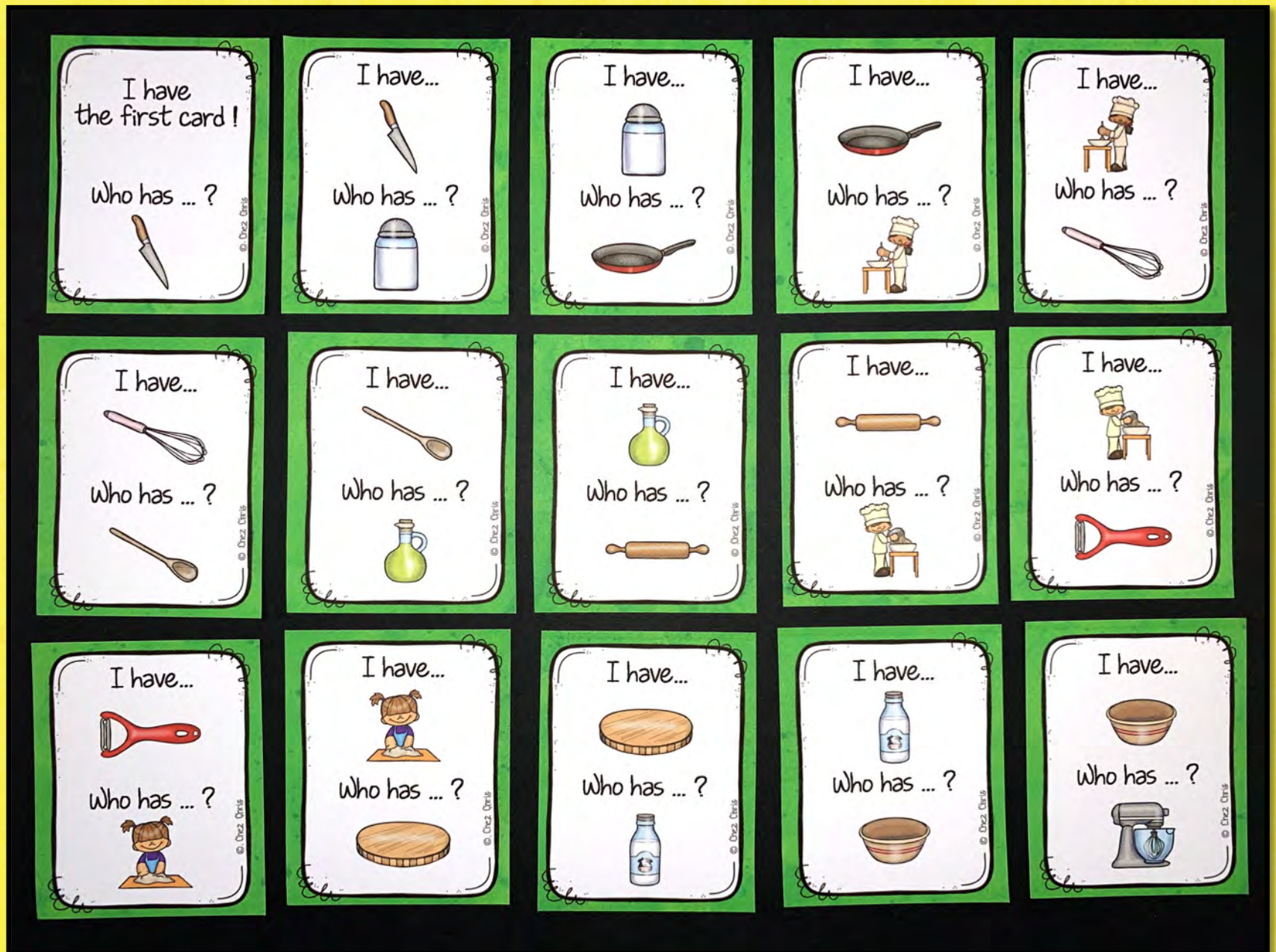
Student's Vocab Worksheet



Color or Black and White

I HAVE, WHO HAS

Baking and Cooking



31 words - 3 ways to play

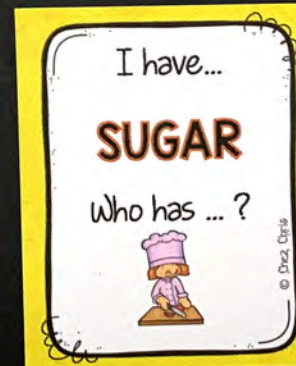
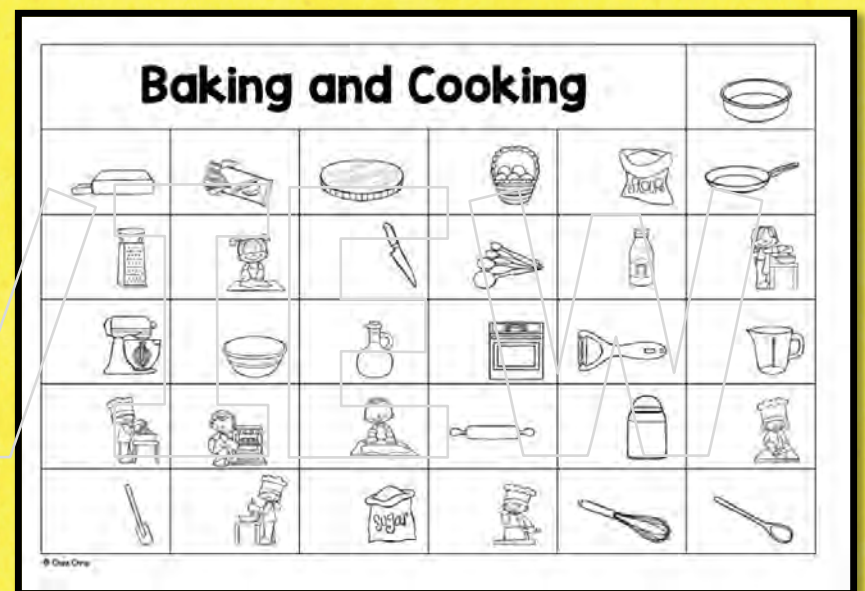
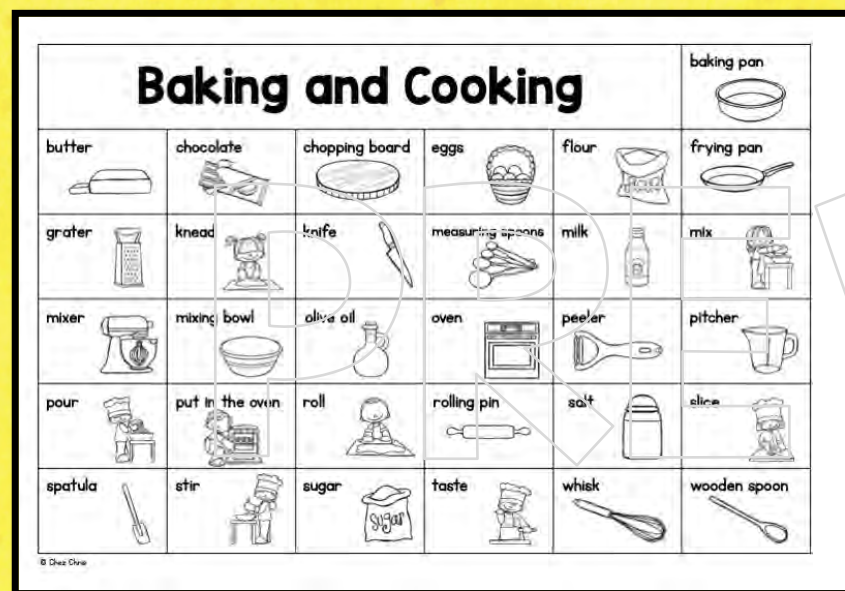
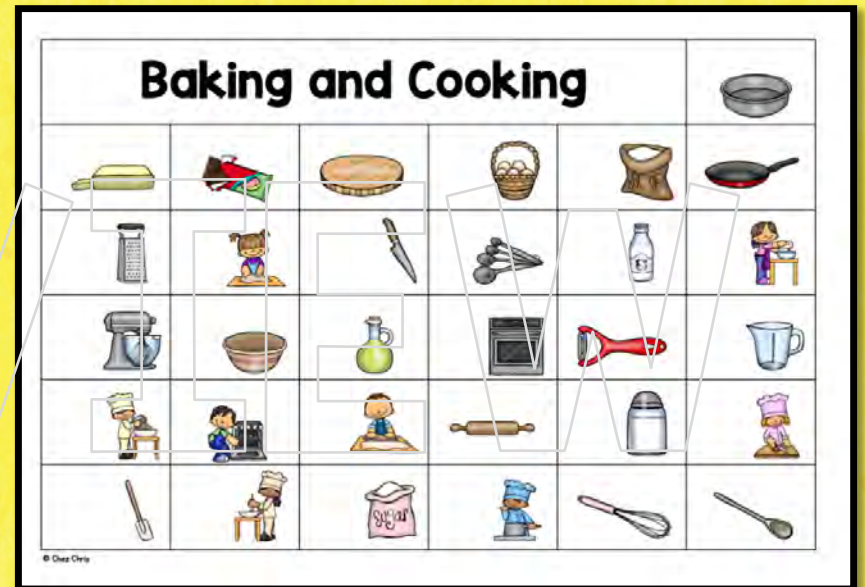
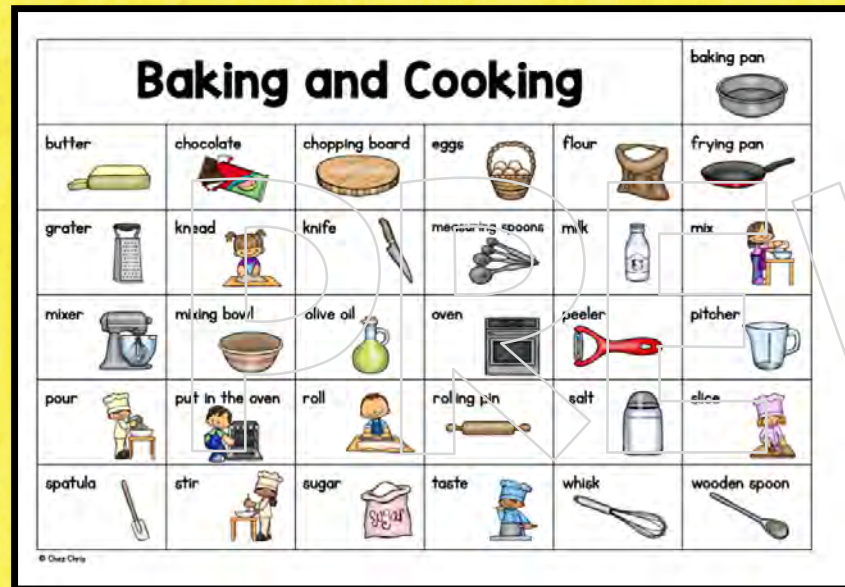


image - image

word - image

image - word

vocabulary recap worksheets included



No background option included



8 cards per page

I have ... Who has ... ? Baking and Cooking

1. I have the first card. Who has **knife** ?
2. I have **knife**. Who has **salt** ?
3. I have **salt**. Who has **frying pan** ?
4. I have **frying pan**. Who has **stir** ?
5. I have **stir**. Who has **whisk** ?
6. I have **whisk**. Who has **wooden spoon** ?
7. I have **wooden spoon**. Who has **olive oil** ?
8. I have **olive oil**. Who has **rolling pin** ?
9. I have **rolling pin**. Who has **pour** ?
10. I have **pour**. Who has **peeler** ?
11. I have **peeler**. Who has **knead** ?
12. I have **knead**. Who has **chopping board** ?
13. I have **chopping board**. Who has **milk** ?
14. I have **milk**. Who has **mixing bowl** ?
15. I have **mixing bowl**. Who has **mixer** ?
16. I have **mixer**. Who has **eggs** ?
17. I have **eggs**. Who has **pitcher** ?
18. I have **pitcher**. Who has **roll** ?
19. I have **roll**. Who has **grater** ?
20. I have **grater**. Who has **chocolate** ?
21. I have **chocolate**. Who has **flour** ?
22. I have **flour**. Who has **baking pan** ?
23. I have **baking pan**. Who has **mix** ?
24. I have **mix**. Who has **taste** ?
25. I have **taste**. Who has **put in the oven** ?
26. I have **put in the oven**. Who has **butter** ?
27. I have **butter**. Who has **spatula** ?
28. I have **spatula**. Who has **oven** ?
29. I have **oven**. Who has **sugar** ?
30. I have **sugar**. Who has **slice** ?
31. I have **slice**. Who has **measuring spoons** ?
32. I have **measuring spoons** and it's the last card !

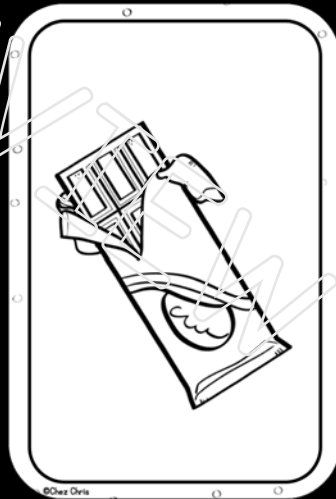
Answer Key
to follow
the game

Baking and Cooking Word Wall Words



All you need for your Word Wall

30 flashcards



Black and white included
Students love coloring !



All you need for your Word Wall

60 labels

baking pan

butter

chocolate

chopping board

eggs

/'rəʊl/

/'rəʊlɪŋ 'pɪn/

/'sɔ:lt/

/'slaɪs/

/'spæʃjələ/

Let your students put
the labels under the
images !



All you need for your Word Wall

A recap vocabulary worksheet

Baking & Cooking



Baking & Cooking

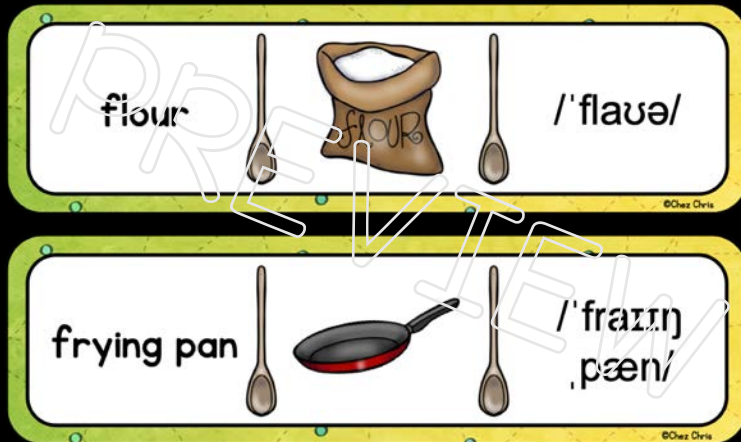


for your students to
write all the vocabulary.



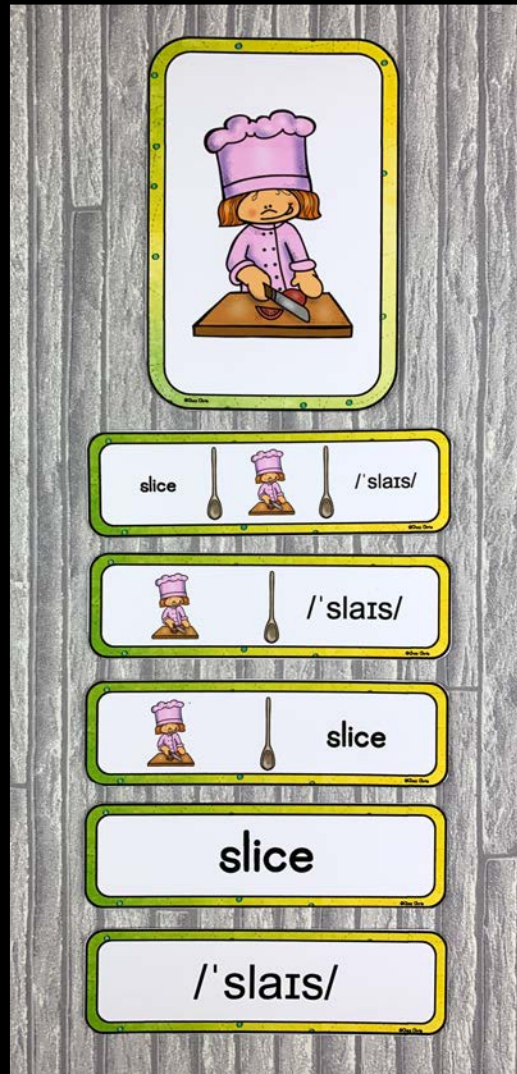
A puzzle activity

Play and learn
pronunciation !



Phonetic transcription
of the 30 words.

Differentiated activity possible



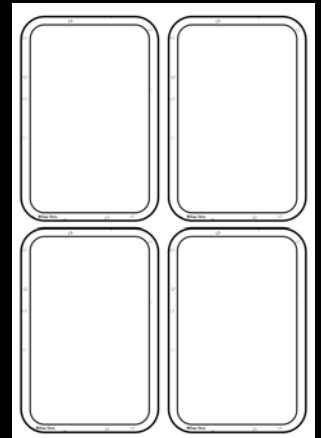
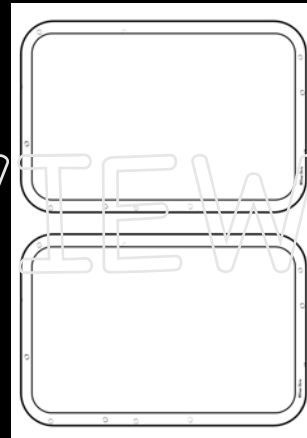
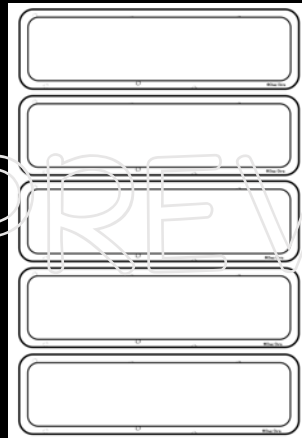
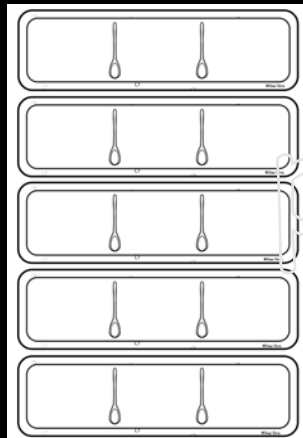
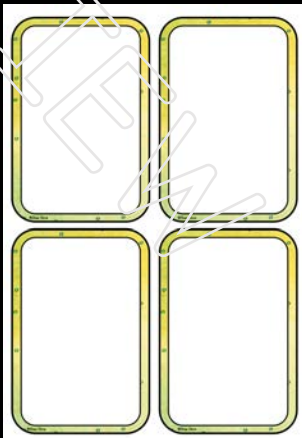
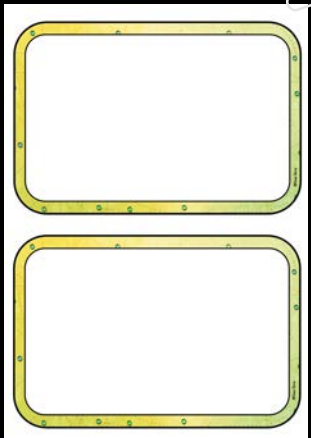
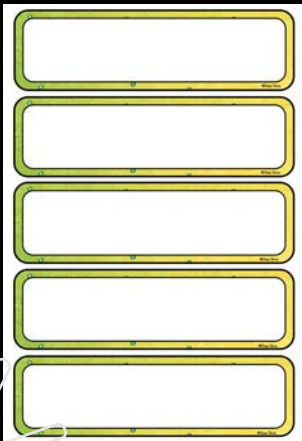
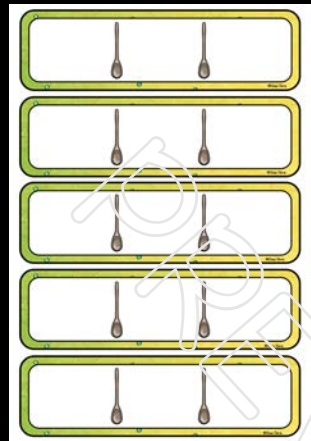
Many options :
all you have to do is choose !

- flashcard
- word / image / phonetics
- image / word
- image / phonetics
- word
- phonetics



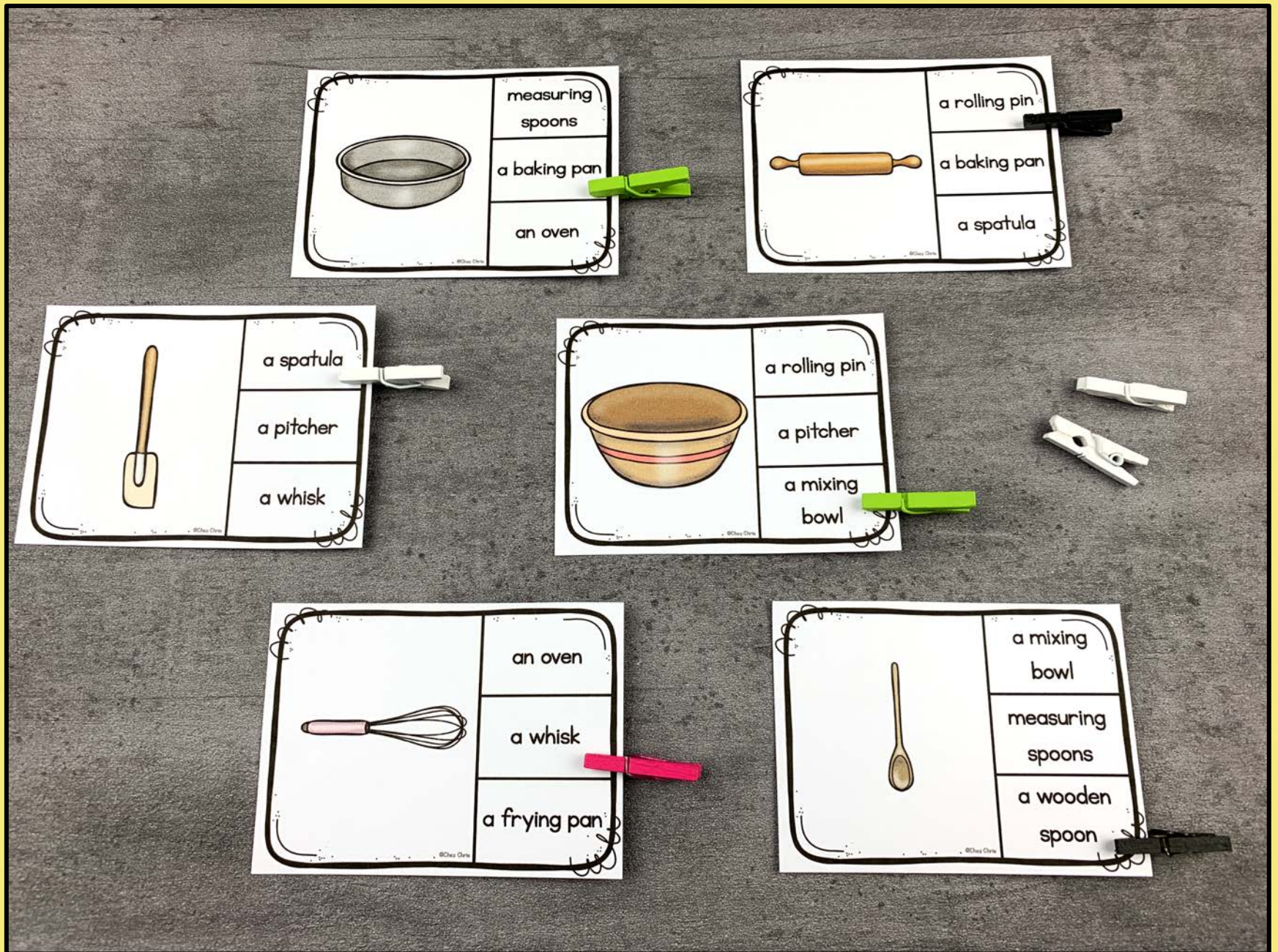
Make your own !

Color or black and white

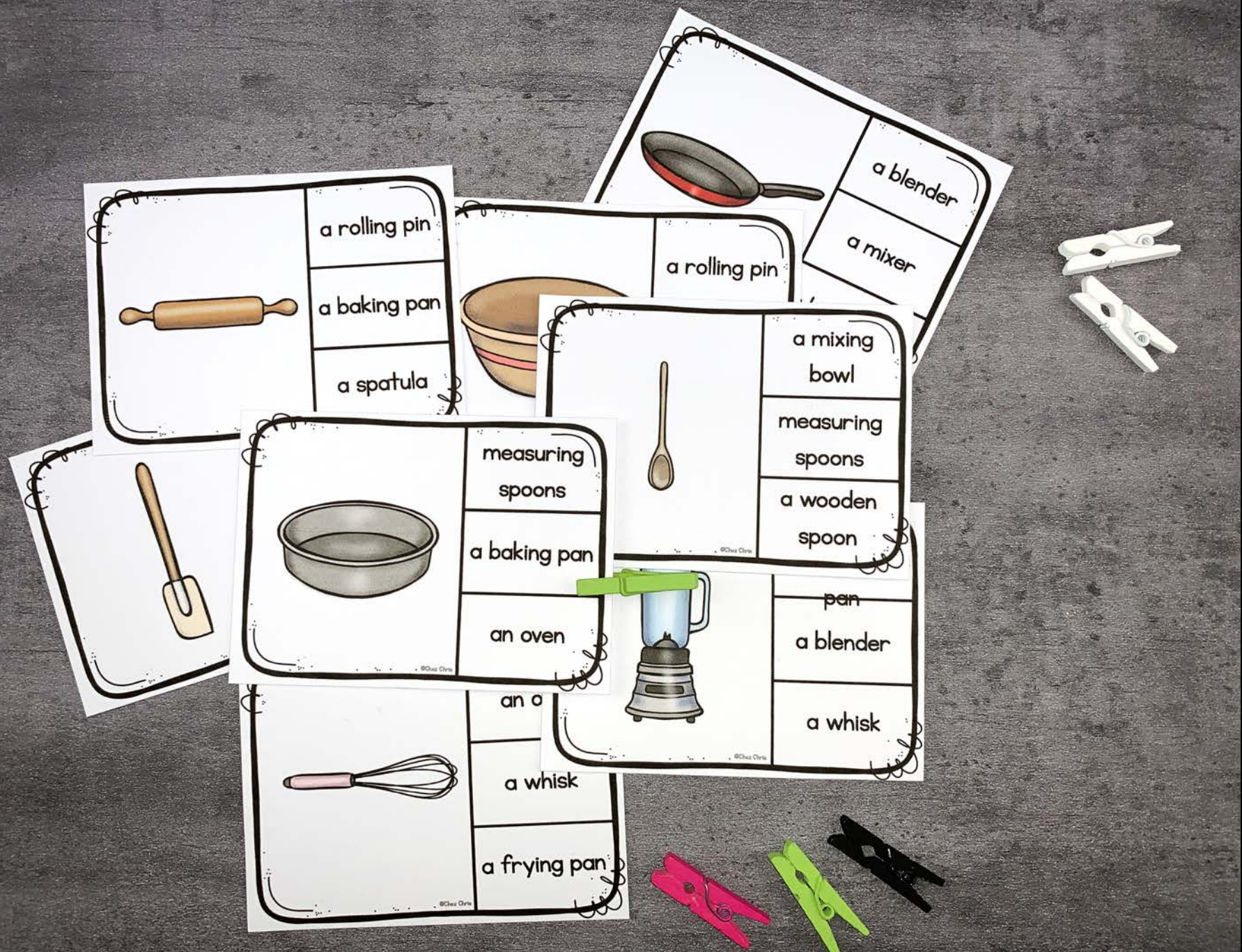


Clothespin Cards

Kitchen Utensils



12 Clothespin Cards

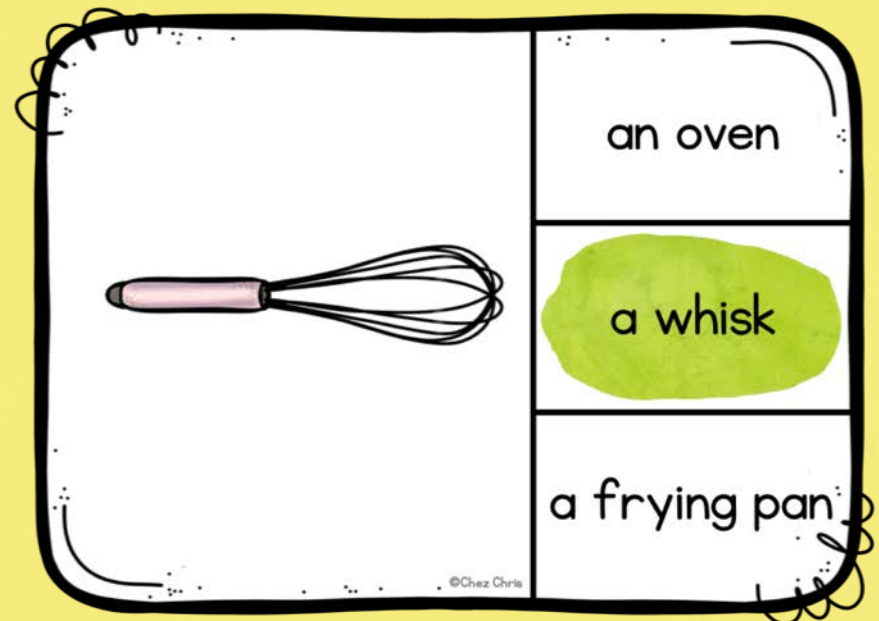
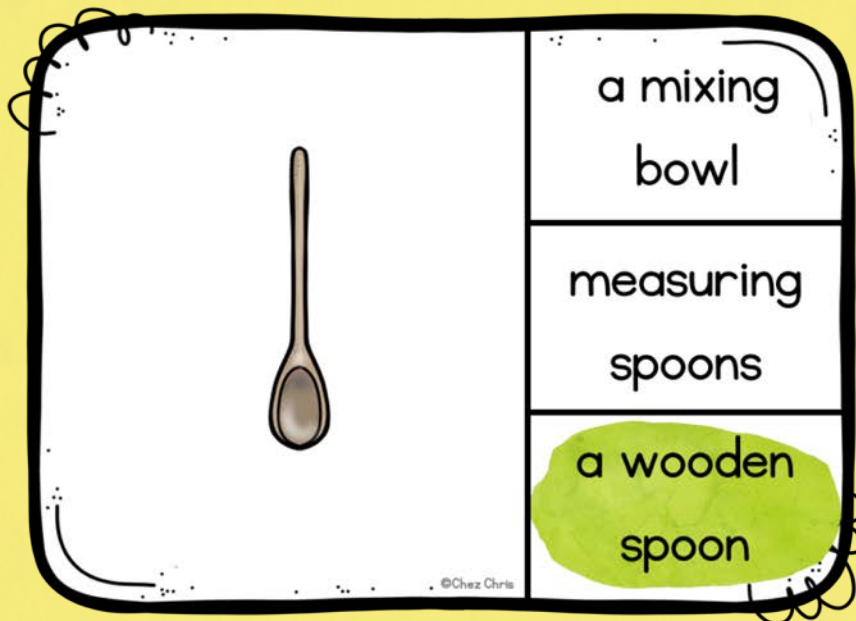
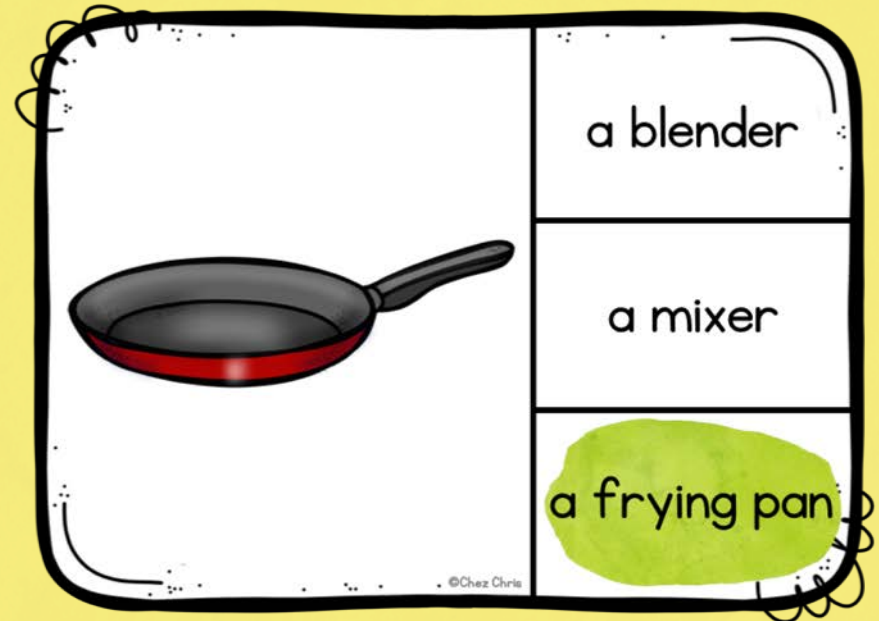
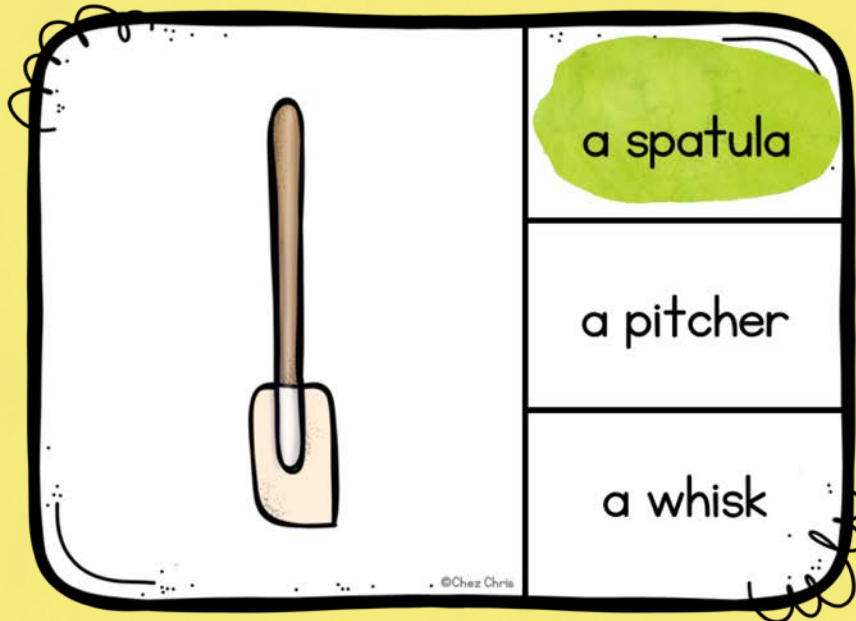


Kitchen Utensils

Let your students clip
to pick the answer.

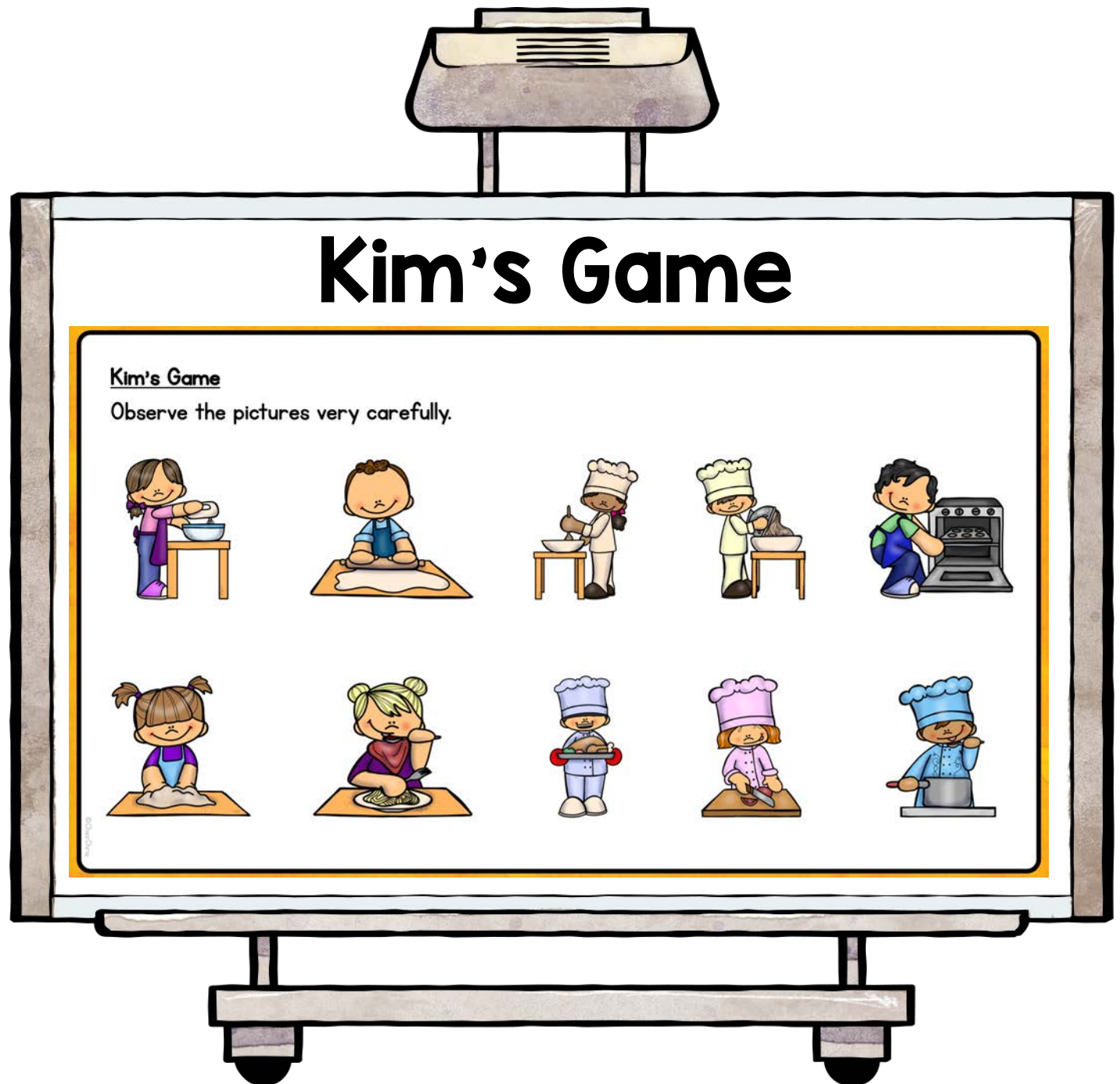


Answer Key



Baking & Cooking

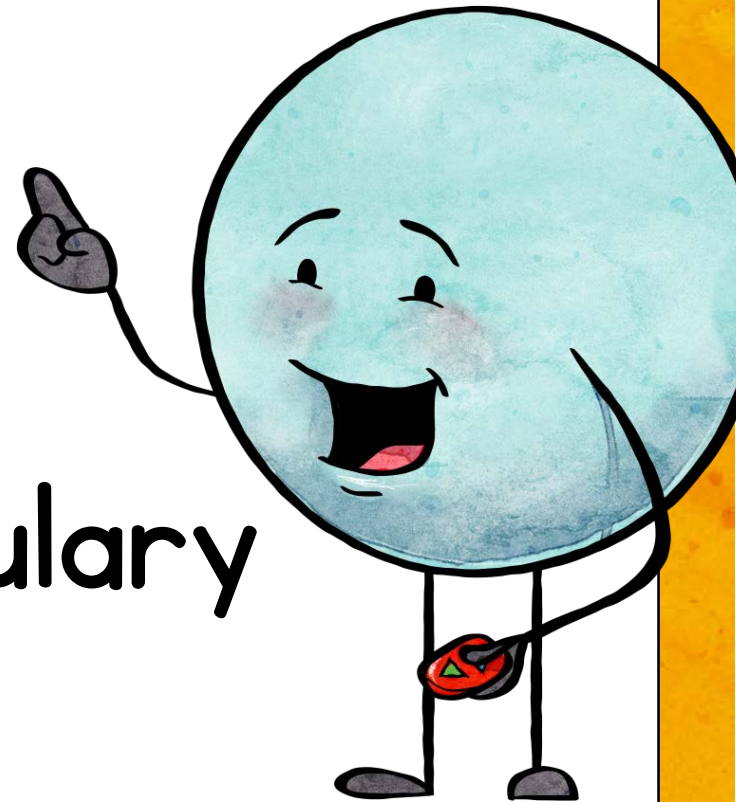
POWERPOINT + PDF



Created by : Chez Chris

3 themes included:

- ingredients
- utensils
- cooking vocabulary

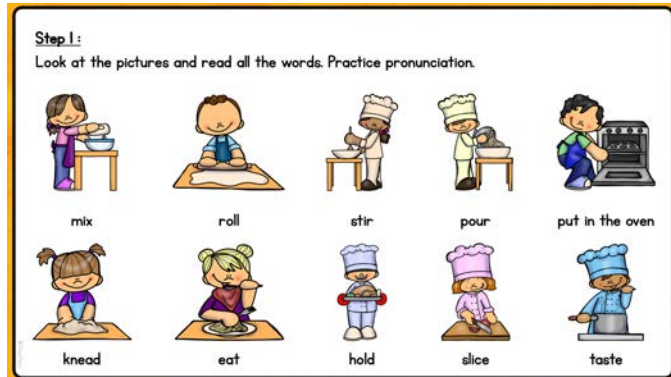


Choose the file you want to use :

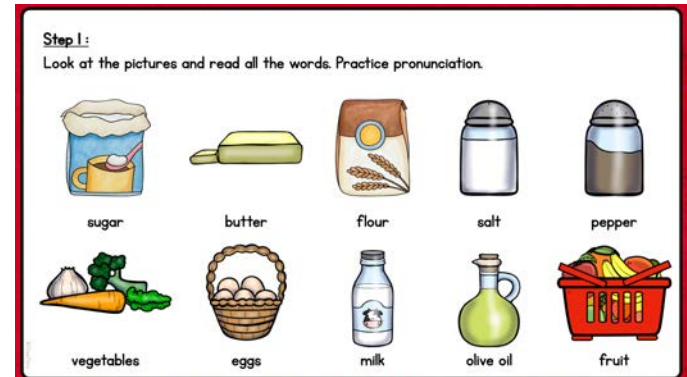
PDF

**PowerPoint
presentation**

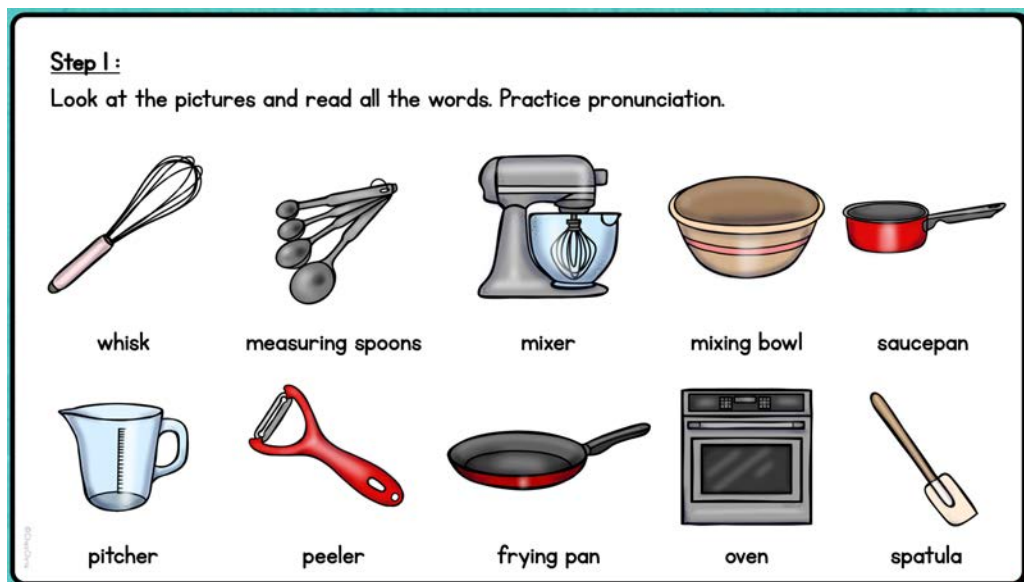
10 words in each set:



action verbs



ingredients



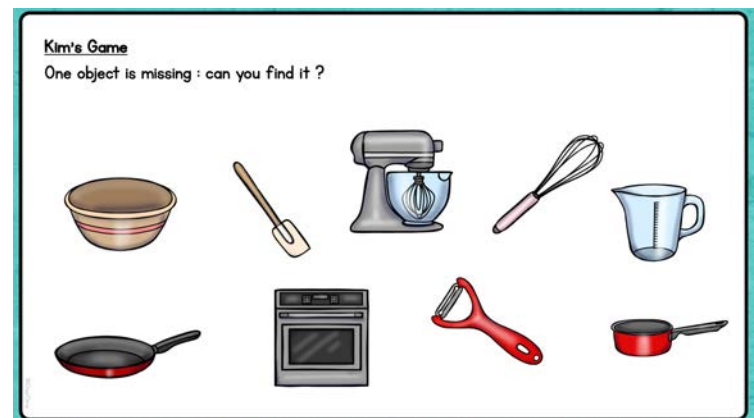
utensils

10 questions:

+ 3 slides per question



slide 1: a list of all the words



slide 2 : one object is missing



slide 3: the answer is given