



OALCF Task Cover Sheet

Task Title: Read a recipe for spaghetti sauce

Learner Name:	
Date Started:	Date Completed:
Successful Completion: Yes ___ No ___	
Goal Path: Employment ___ Apprenticeship ___ Secondary School ___ Post Secondary ___ Independence <input checked="" type="checkbox"/>	
Task Description: The learner will read a straightforward recipe and then answer questions about the recipe, including showing measurements needed. The learner will describe in their own words how to make spaghetti sauce.	
Competency: A. Find and use information B. Communicate ideas and information C. Understand and use numbers	Task Group(s): A1 Read continuous text B1 Interact with others C2 Manage time C3 Use measures
Level Indicators: A1.1 Read brief text to locate specific details B1.1 Participate in brief interactions to exchange information with one other person C2.1 Measure time and make simple comparisons and calculations C3.1 Measure and make simple comparisons and calculations	
Performance Descriptors: see chart on last page	
Materials Required: <ul style="list-style-type: none">• Recipe (attached)• Measuring cup and measuring spoons• A pitcher of water and a cup of sugar or salt• Cans of tomatoes and tomato paste• Question sheet	

Task Title: Read a recipe for spaghetti sauce

Practitioner Instructions:

1. Review the learner's instructions with them.
2. Go over the evaluation checklist with your learner so that they are aware of the skills to be demonstrated.
3. When the learner has answered the written questions, ask them to measure out the right amount of each ingredient (except garlic, tomatoes or tomato paste), using water or salt (make sure to explain what are the "wet" ingredients for measuring with water and what are the "dry" ingredients for measuring with salt). Are the cans of tomatoes and tomato paste the right size?
4. Ask them to explain to you in correct sequence how they would make spaghetti sauce, following this recipe.
5. When the learner has completed the activity, complete the evaluation together, enter the date completed, and note whether it was successful or needs to be tried again.

Practitioner Information:

Help Allowed: The practitioner may read the questions to the learner if needed, and may write down the learner's answers if needed. They must be able to figure out the recipe on their own.

Adaptation: Any recipe that has brief text may be used.

Rather than tell you how to make the spaghetti sauce, you may decide to have the learner actually make the spaghetti sauce, following the recipe. In that case you will need all the ingredients and an electric fry pan.

Task Title: Read a recipe for spaghetti sauce

Learner Information and Instructions:

Task 1: Read the recipe given to you and answer the tasks below.

Task 2: In front of your instructor measure out the liquid ingredients using water and the dry ingredients using salt (or sugar). **Do not measure out the tomatoes or tomato paste.**

Task 3: At the end, tell your instructor in your own words how to make spaghetti sauce, using this recipe.

Task 4: What do you do to the onion **before** you cook it? _____

Task 5: What two things do you cook first? _____

Task 6: You have a choice of using two different kinds of oil. What are they?

Task 7: What should you do while the sauce simmers? _____

Task 8: Circle or highlight what you take out of your sauce at the end.

Task 9: How many people will this recipe serve? _____

Task 10: If you start simmering your sauce at 5:30 p.m., what time should it be ready?

Task Title: Read a recipe for spaghetti sauce

Spaghetti Sauce Recipe

- 1/3 cup chopped onion
- 2 cloves garlic, mashed
- 1/2 tablespoons salad or olive oil
- 1 can (540 ml) tomatoes
- 1 can (341ml) tomato paste
- 2 cups water
- 1/2 teaspoon sugar
- 3/4 teaspoon salt
- 3/4 teaspoon oregano leaves
- 1/4 teaspoon pepper
- 1 bay leaf

In a heavy pan, cook onion and garlic in oil until soft. Put tomatoes through blender. Add tomatoes and everything else to onion and garlic. Simmer without a lid for 1 hour. Stir occasionally. Remove bay leaf. Makes about 3 cups, or 2 to 4 servings

Task Title: Read a recipe for spaghetti sauce

Learner's self reflection:

1. I could read the ingredients needed for this recipe. Yes No
2. I could measure the ingredients accurately. Yes No
3. I answered at least 6 out of 7 questions correctly. Yes No
4. I could tell my instructor how to make spaghetti sauce following the steps in order.
Yes No
5. I now what the word "simmer" means. Yes No
6. I think I could follow a recipe like this at home. Yes No
7. I am going to make this recipe at home. Yes No

Other comments:

Task Title: Read a recipe for spaghetti sauce– **Answer Key**

1. chop it
2. the onion and the garlic
3. salad oil or olive oil
5. stir sometimes
6. bay leaf
7. 2 - 4 people
8. 6:30 p.m.

Task Title: Read a recipe for spaghetti sauce

Performance Descriptors		Needs Work	Completes task with support from practitioner	Completes task independently
A1.1	<ul style="list-style-type: none"> decodes words and makes meaning of sentences in a single text 			
	<ul style="list-style-type: none"> follow simple, straightforward instructional texts 			
	<ul style="list-style-type: none"> reads short texts to locate a single piece of information 			
B1.1	<ul style="list-style-type: none"> Conveys information on a familiar topic 			
	<ul style="list-style-type: none"> Gives short, straightforward instructions or directions 			
	<ul style="list-style-type: none"> Speaks or signs clearly in a focused and organized way 			
C2.1	<ul style="list-style-type: none"> Measures time using common instruments such as clocks 			
	<ul style="list-style-type: none"> Understands chronological order 			
	<ul style="list-style-type: none"> Represents dates and times using whole numbers and decimals 			
C3.1	<ul style="list-style-type: none"> Uses common measuring tools 			
	<ul style="list-style-type: none"> Interprets measures using whole numbers and simple common fractions 			
	<ul style="list-style-type: none"> Chooses appropriate units of measurement 			

This task: was successfully completed ___ needs to be tried again ___

Learner Comments

Instructor (print)

Learner Signature