

Task Title: Read a Recipe for Spaghetti Sauce

# OALCF Cover Sheet – Practitioner Copy

**Learner Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Date Started: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Date Completed: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

|  |  |  |
| --- | --- | --- |
| **Goal Path:** | Employment | Apprenticeship |
| Secondary School | Post Secondary | Independence |

**Successful Completion:**  Yes No

**Task Description:** The learner will read a recipe and answer questions about ingredients, quantities, and cooking time.

**Main Competency/Task Group/Level Indicator:**

* Find and Use Information/Read continuous text/A1.1
* Communicate Ideas and Information/Interact with others/B1.1
* Understand and Use Numbers/Manage time/C2.1
* Understand and Use Numbers/Use measures/C3.1

**Materials Required:**

* Pen/pencil and paper and/or digital device
* Measuring cups and measuring spoons (for both wet and dry ingredients)

# Learner Information

When you are cooking, you need to know how to properly measure each ingredient so the recipe will work.

Read the “Spaghetti Sauce Recipe”.

**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 a 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.

# Work Sheet

**Task 1: Show and tell your instructor which measuring cup or spoon you would use to measure the salad or olive oil.**

Answer: No written response required here.

Task completed: Yes:

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Task 2: Show and tell your instructor which measuring cup or spoon you would use to measure sugar.**

Answer: No written response required here.

Task completed: Yes:

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Task 3: What do you do to the onion before you cook it?**

Answer:

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Task 4: Which two things do you cook first?**

Answer:

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Task 5: What should you do while the sauce simmers?**

Answer:

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Task 6: If you start simmering your sauce at 5:30pm, what time should it be ready?**

Answer:

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Answers

**Task 1: Show and tell your instructor which measuring cup or spoon you would use to measure the salad or olive oil.**

Answer: The learner should identify a wet ingredient tablespoon.

**Task 2: Show and tell your instructor which measuring cup or spoon you would use to measure sugar.**

Answer: The learner should identify a dry ingredient teaspoon.

**Task 3: What do you do to the onion before you cook it?**

Answer: chop the onion.

**Task 4: Which two things do you cook first?**

Answer: onion and garlic (in oil)

**Task 5: What should you do while the sauce simmers?**

Answer: stir occasionally.

**Task 6: If you start simmering your sauce at 5:30pm, what time should it be ready?**

Answer: 6:30pm.

# Performance Descriptors

| Levels | Performance Descriptors | Needs Work | Completes task with support from practitioner | Completes task independently |
| --- | --- | --- | --- | --- |
| A1.1 | reads short texts to locate a single piece of information |  |  |  |
|  | follows simple, straightforward instructional texts |  |  |  |
| B1.1 | conveys information on a familiar topic |  |  |  |
|  | gives short, straightforward instructions or directions |  |  |  |
|  | speaks or signs clearly in a focused and organized way |  |  |  |
| C2.1 | understands chronological order |  |  |  |
|  | represents dates and times using standard conventions |  |  |  |
|  | chooses appropriate units of measurement (e.g. hours, minutes, seconds) |  |  |  |
| C3.1 | uses common measuring tools |  |  |  |
|  | interprets measures using whole numbers and simple common fractions |  |  |  |
|  | chooses appropriate units of measurement |  |  |  |

This task: Was successfully completed Needs to be tried again

Learner Comments:

Instructor (print): Learner (print):

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