

Task Title: Follow Recipe Instructions

# 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 follow recipe instructions.

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

* Find and Use Information/Read continuous text/A1.2

**Materials Required:**

* Pen/pencil and paper and/or digital device

# Learner Information

Recipes are often used when cooking or baking.

Scan the “Hidden Berry Cupcakes” recipe.

**Hidden Berry Cupcakes**

Servings: Makes 16 Cupcakes

Prep Time: 15 minutes

Cooking Time: 18 minutes

http://www.quakeroats.com/Images/RecipeDetail/line-seperator.png

INGREDIENTS:

* + 1 3/4 Cup(s) all-purpose flour
  + 1 1/3 Cup(s) granulated sugar
  + 1 Tablespoon(s) Baking Powder
  + 1/2 Teaspoon(s) Salt
  + 1/3 Cup(s) (5-1/3 tablespoons) butter, softened
  + 2/3 Cup(s) milk
  + 1 Tablespoon(s) vanilla
  + 1 Cup(s) Quaker® Oats (quick or old fashioned, uncooked)
  + 1/2 Cup(s) seedless strawberry or raspberry fruit spread
  + 3 Egg(s)

http://www.quakeroats.com/Images/RecipeDetail/line-seperator.png

PREPARATION:

Heat oven to 350ºF. Line 16 medium muffin cups with paper or foil baking cups; set aside. In large bowl, combine flour, sugar, baking powder and salt. Add butter and beat with electric mixer on low speed until crumbly, about 1 minute. In medium bowl, combine eggs, milk and vanilla; add to flour-butter mixture. Beat on low speed until incorporated, then on medium speed 2 minutes. Gently fold in oats. Divide batter evenly between muffin cups, filling each about 3/4 full. Bake 18 minutes or until a wooden pick inserted in center comes out clean. Remove from pan; cool completely on wire rack. Using small sharp knife, cut out a cone-shaped piece from the center of each cupcake, leaving a 3/4-inch border around edge of cupcake. Carefully remove and reserve cake pieces. Fill each depression with a generous teaspoon of fruit spread. Top with reserved cake pieces; sift confectioners’ sugar over tops of cupcakes.

# Work Sheet

**Task 1: How many bowls do you need for this recipe?**

Answer:

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

**Task 2: One dry ingredient is flour. Highlight, circle or underline three more dry ingredients. If you are doing this task online, write the dry ingredients below.**

Answer:

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

**Task 3: When do you fold in the oats?**

Answer:

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

**Task 4: How long should the cupcakes bake and how will you know when they are done?**

Answer:

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**Task 5: How do you add the fruit spread to the cupcakes?**

Answer:

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# Answers

**Task 1: How many bowls do you need for this recipe?**

Answer: Two bowls – one large and one medium

**Task 2: One dry ingredient is flour. Highlight, circle or underline three more dry ingredients.**

Answer: sugar, baking powder, salt

**Task 3: When do you fold in the oats?**

Answer: After the dry and wet ingredients have been beaten on medium speed for 2 minutes.

**Task 4: How long should the cupcakes bake and how will you know when they are done?**

Answer: The cupcakes bake for 18 minutes or until a wooden pick inserted in the center comes out clean.

**Task 5: How do you add the fruit spread to the cupcakes?**

Answer: Using a small sharp knife, cut out a cone-shaped piece from the center of each cupcake, leaving a ¾ inch border around edge of cupcake. Carefully remove and reserve cake pieces. Fill each depression with a generous teaspoon of fruit spread. Note: The learner’s response does not have to be exact but should still follow the above process.

# Performance Descriptors

| Levels | Performance Descriptors | Needs Work | Completes task with support from practitioner | Completes task independently |
| --- | --- | --- | --- | --- |
| A1.2 | scans text to locate information |  |  |  |
|  | locates multiple pieces of information in simple texts |  |  |  |
|  | makes low-level inferences |  |  |  |
|  | reads more complex texts to locate a single piece of information |  |  |  |
|  | follows the main events of descriptive, narrative and informational texts |  |  |  |
|  | obtains information from detailed reading |  |  |  |

This task: Was successfully completed Needs to be tried again

Learner Comments:

Instructor (print): Learner (print):

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