



מדינת ישראל
משרד החינוך

מערכת שידורים לאומית

Cooking

6th Grade | English

With : Cassie Perez

Please make sure to bring a pencil and paper.



What will we do today?

- Warm up with a picture puzzle
- Learn words for cooking and for food
- Practice
- Learn a recipe to make at home!





By the end of this lesson, you can ...



- name kitchen tools and utensils.
- describe how food tastes.
- make pancakes.





What do you need to prepare for the class?





What do you need to prepare for the class?



00:30

Something different before we begin ...



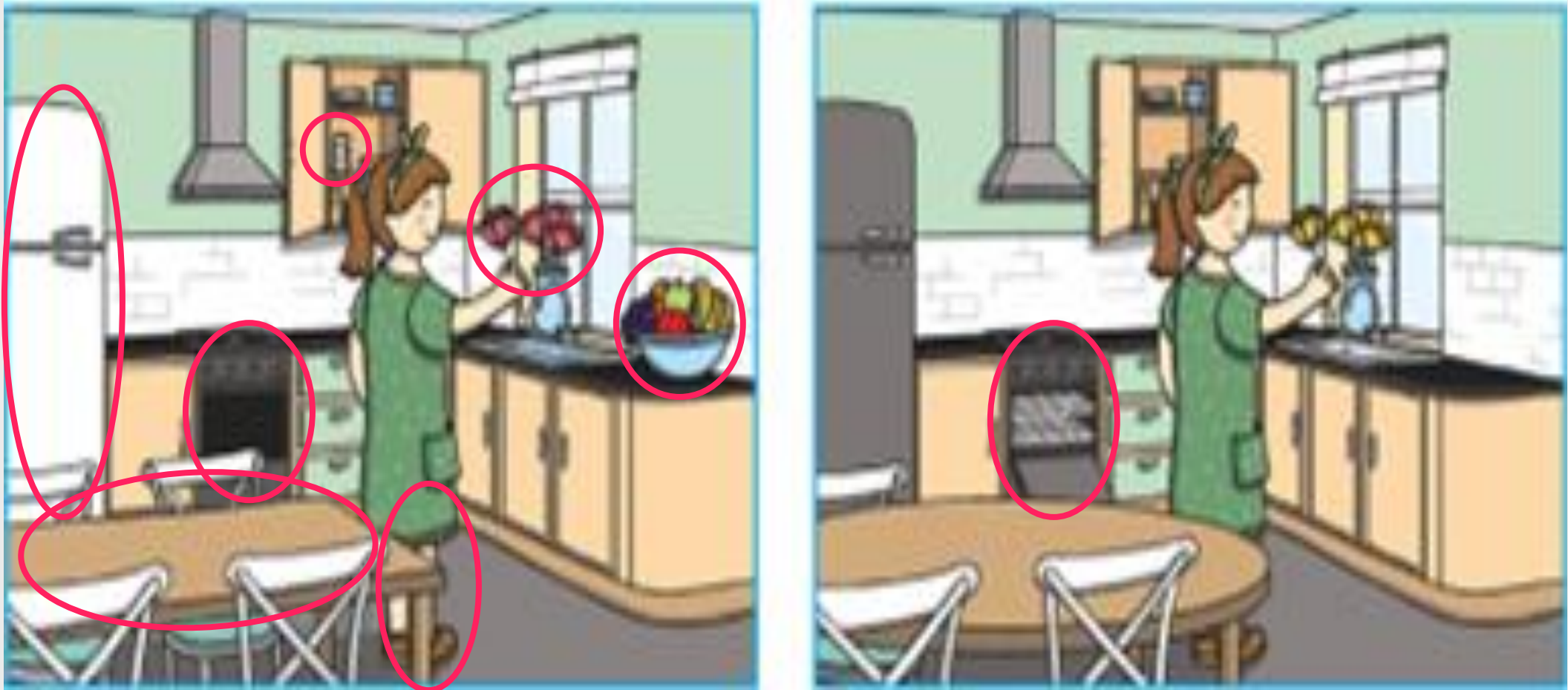
Something different before we begin ...



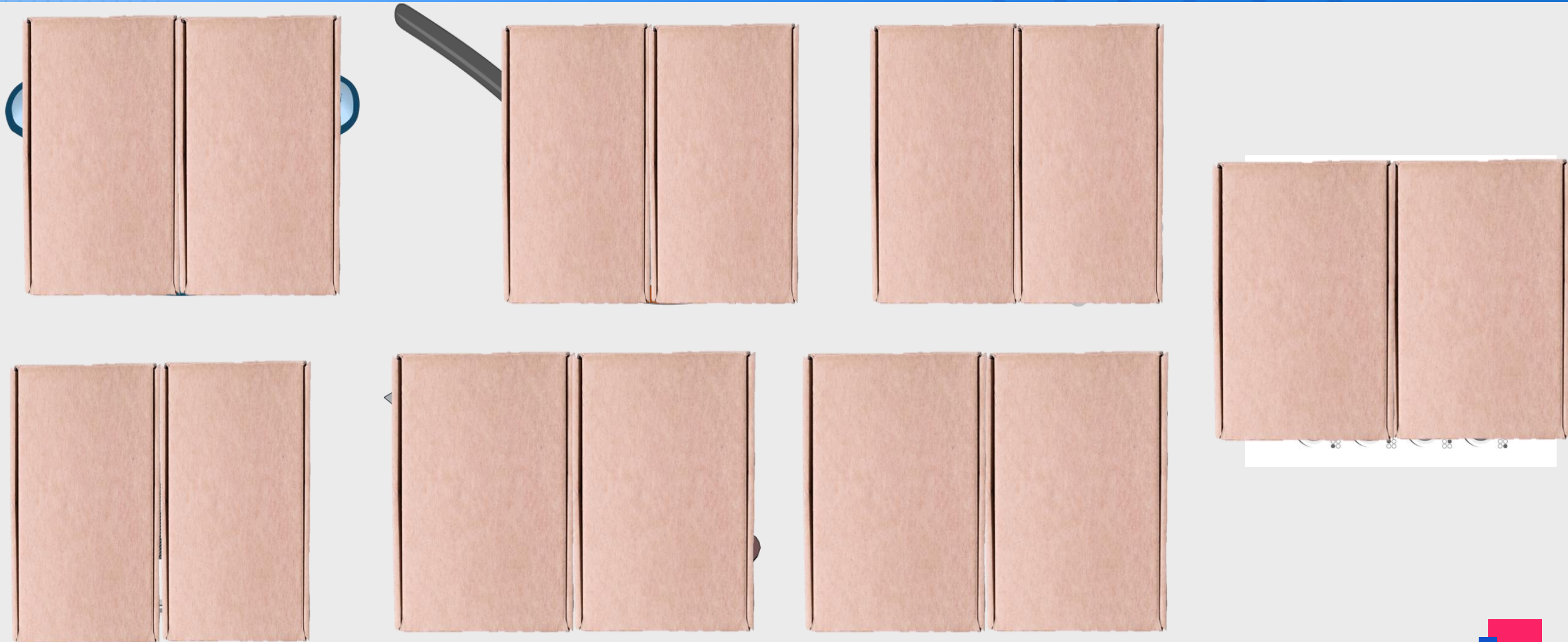
0 1:00



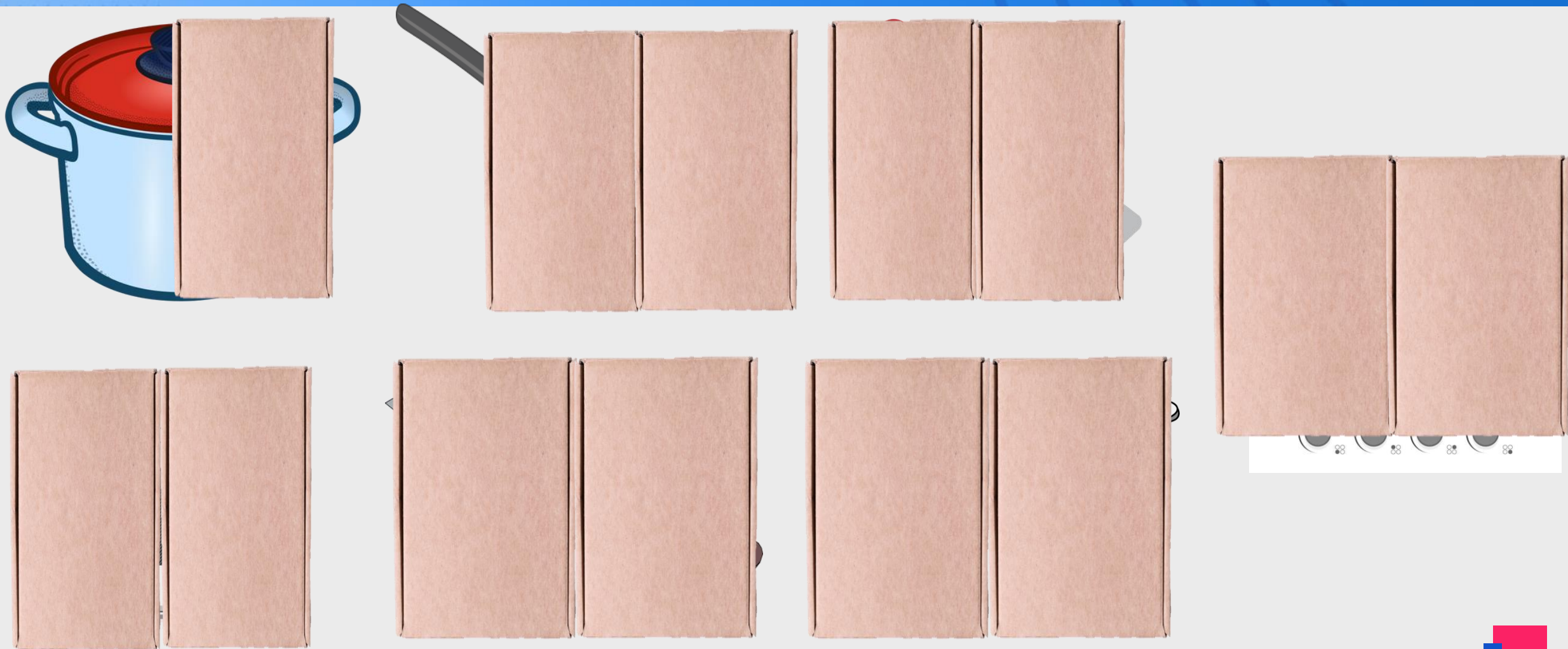
Something different before we begin ...



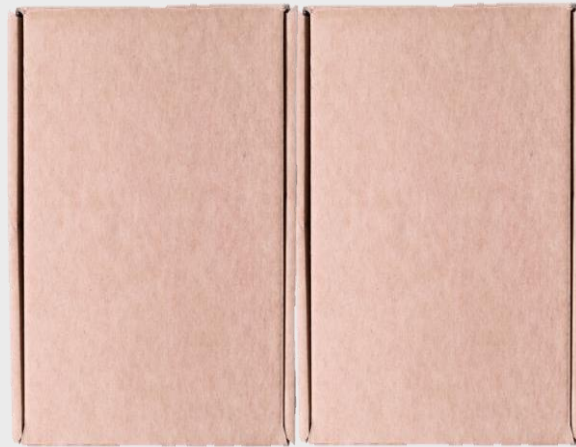
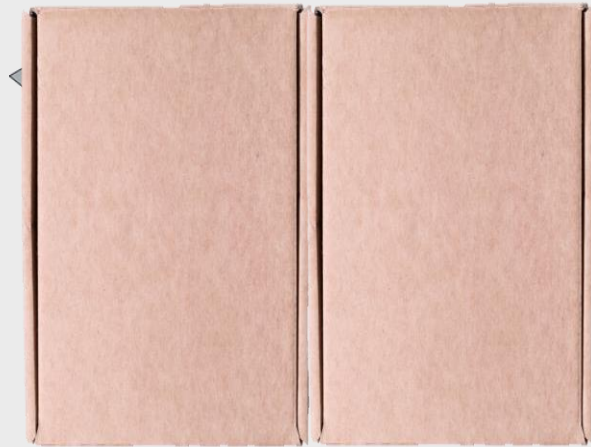
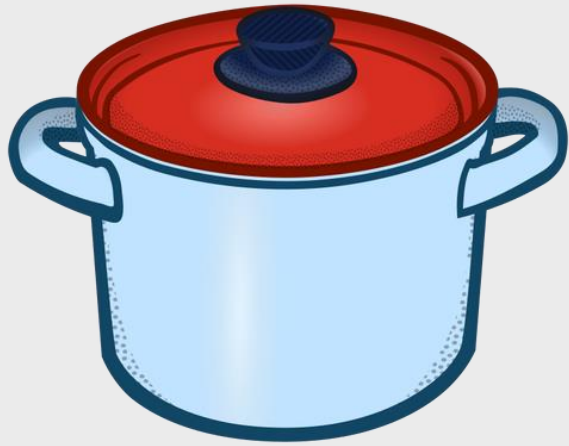
■ What is in the Cupboard?



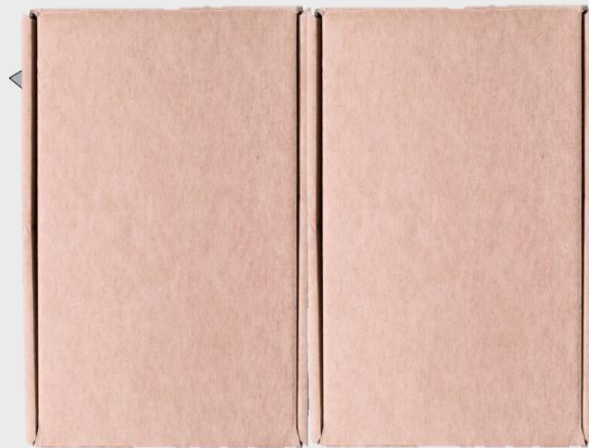
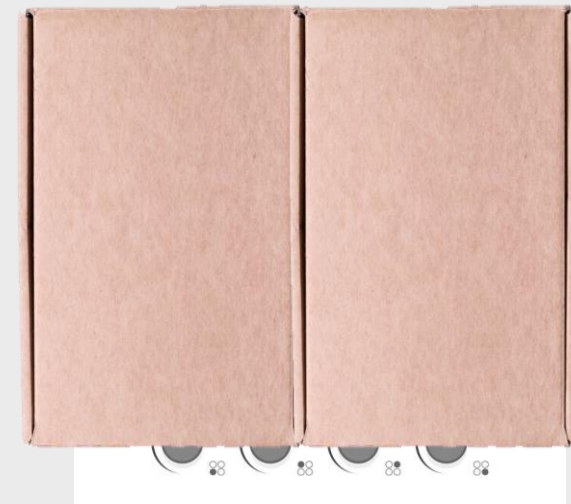
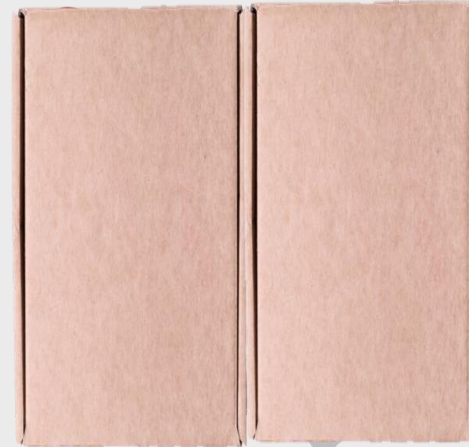
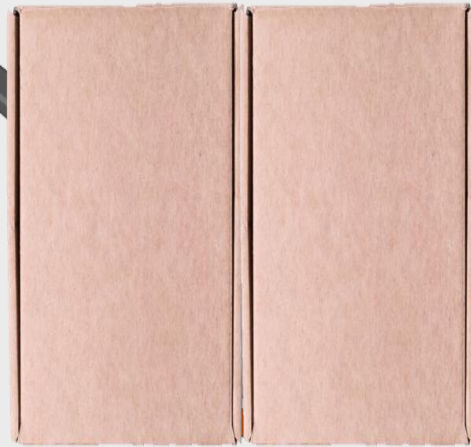
What is in the Cupboard?



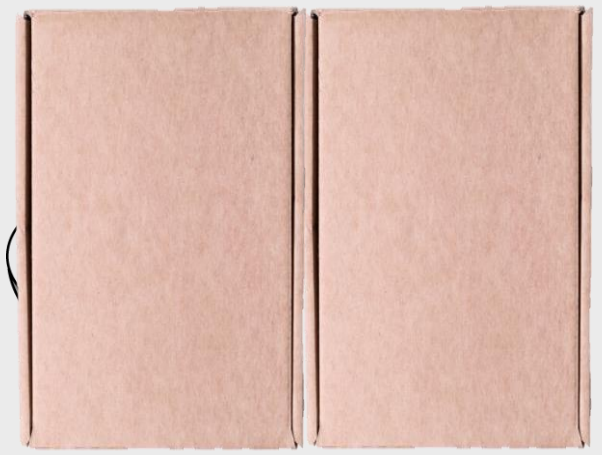
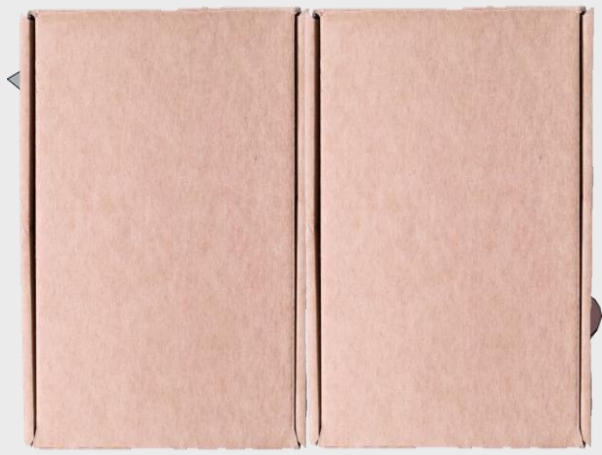
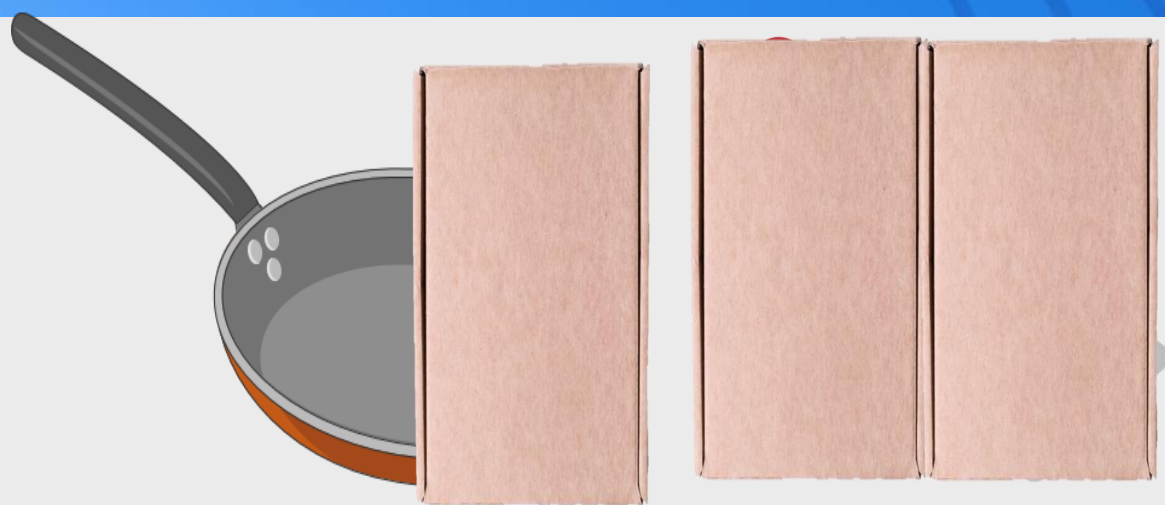
What is in the Cupboard?



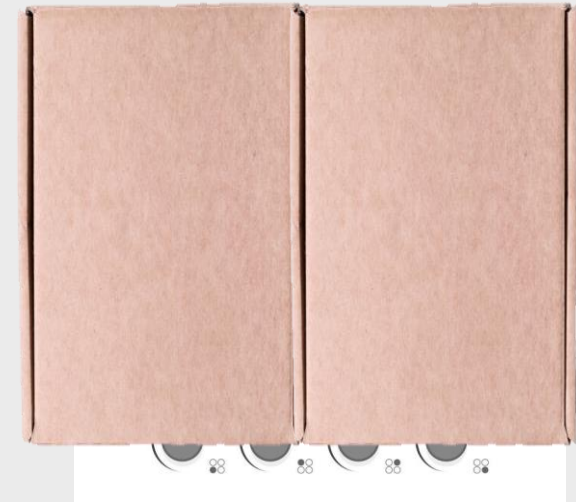
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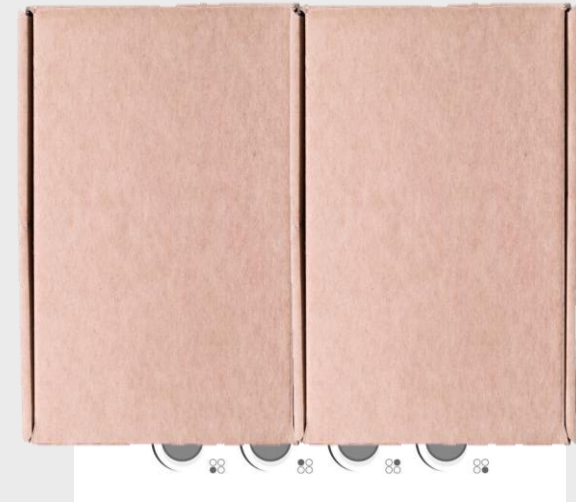
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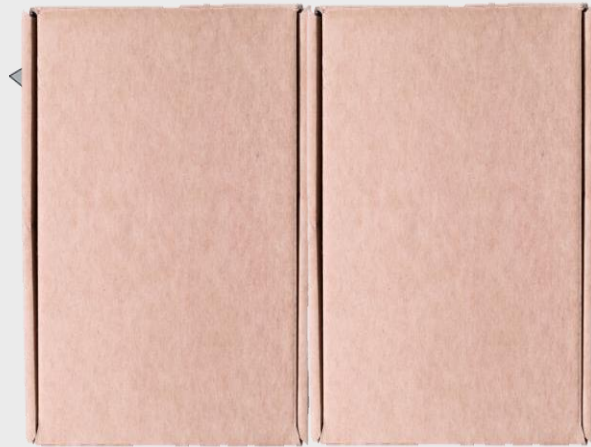
What is in the Cupboard?



What is in the Cupboard?



What is in the Cupboard?



What is in the Cupboard?



What is in the Cupboard?



POT



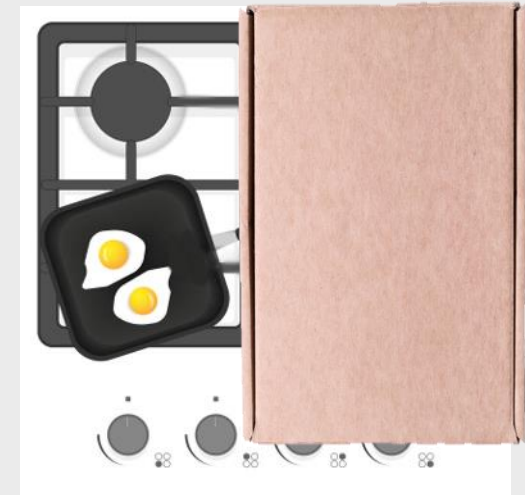
PAN



SPATULA



What is in the Cupboard?



What is in the Cupboard?



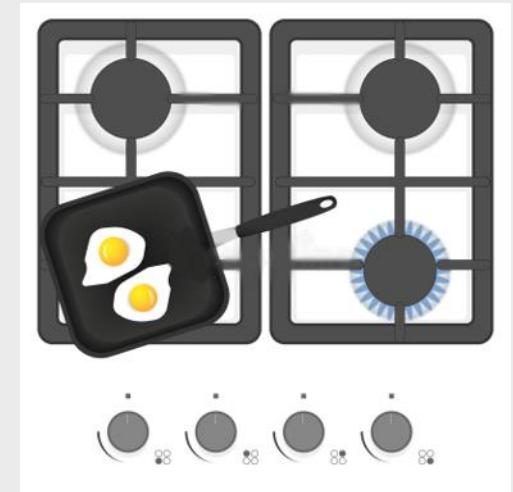
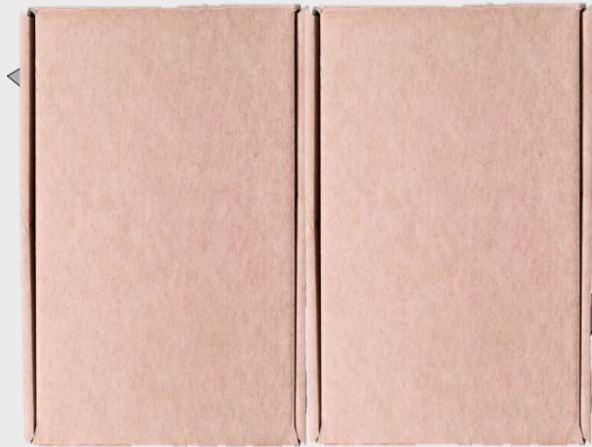
POT



PAN



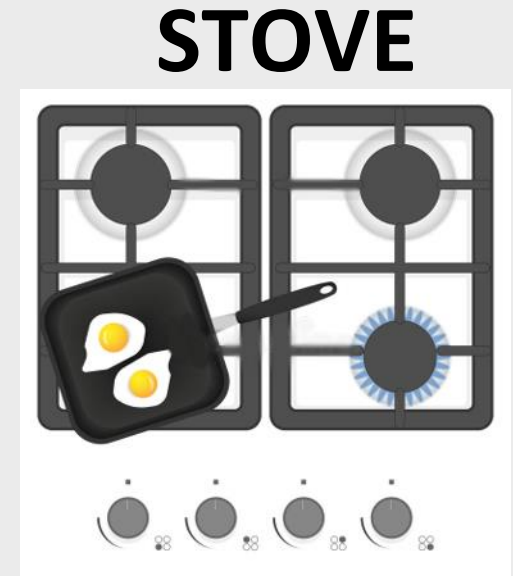
SPATULA



STOVE



What is in the Cupboard?



What is in the Cupboard?



POT

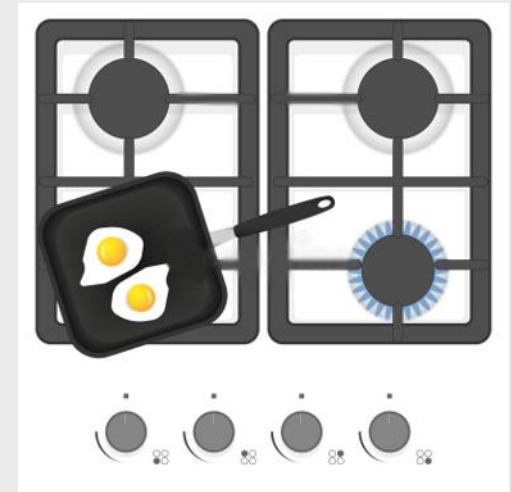


PAN



SPATULA

STOVE



What is in the Cupboard?



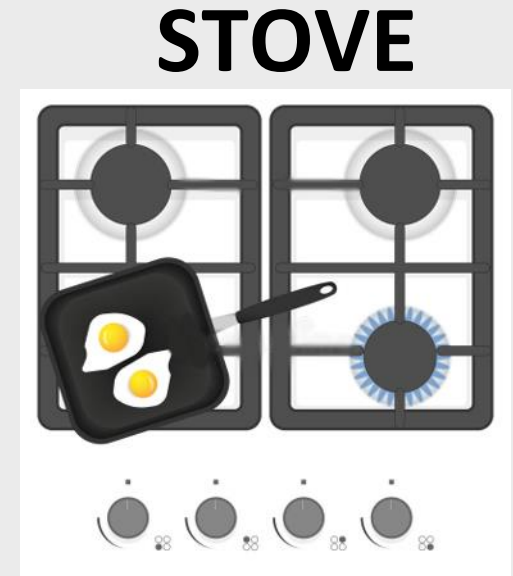
POT



PAN



SPATULA



STOVE



What is in the Cupboard?



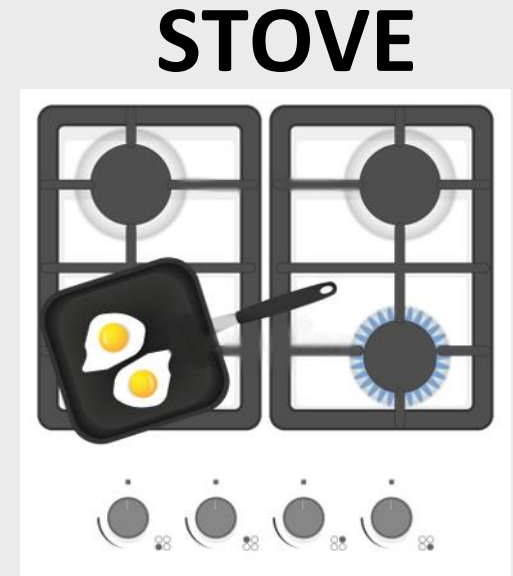
POT



PAN



SPATULA



STOVE



OVEN



What is in the Cupboard?



POT



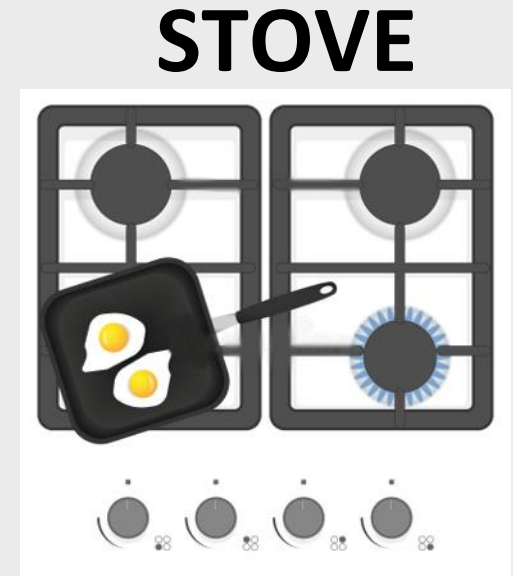
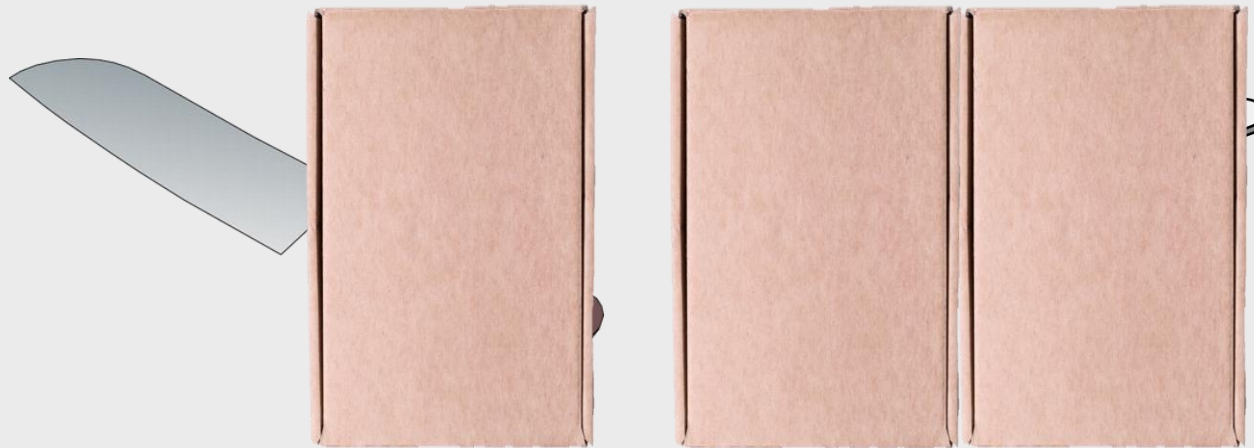
PAN



SPATULA



OVEN



STOVE



What is in the Cupboard?



POT



PAN



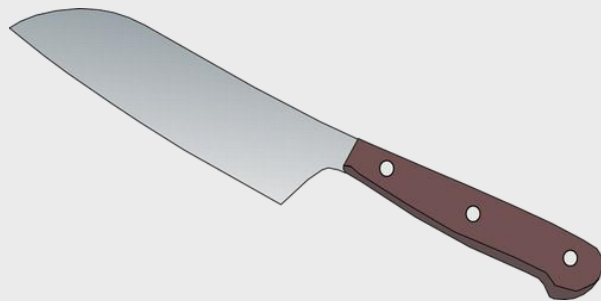
SPATULA



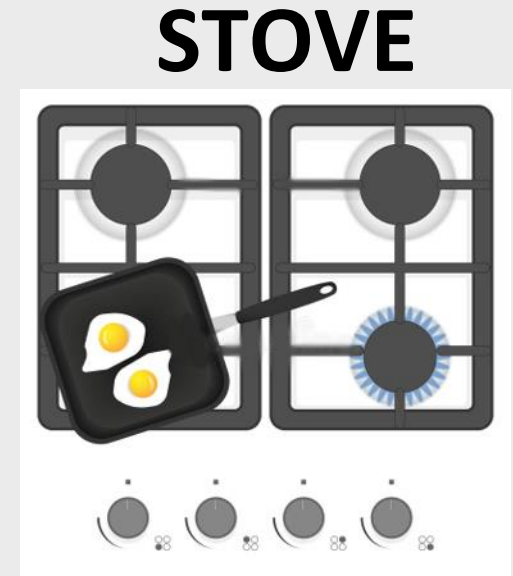
STOVE



OVEN



What is in the Cupboard?



What is in the Cupboard?



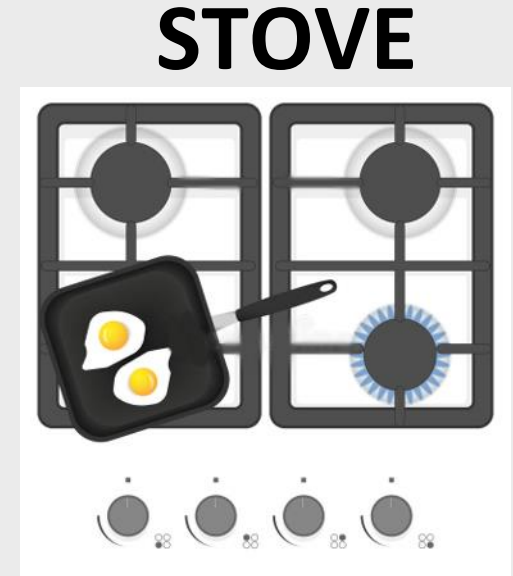
POT



PAN



SPATULA



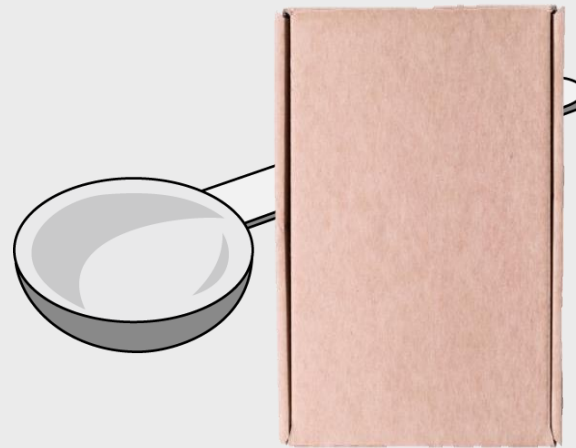
STOVE



OVEN



KNIFE



What is in the Cupboard?



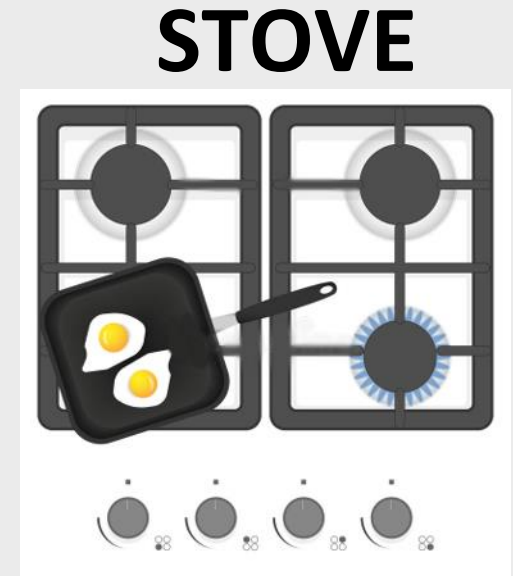
POT



PAN



SPATULA



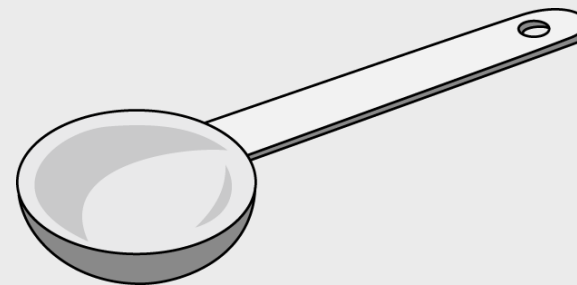
STOVE



OVEN



KNIFE



PAN



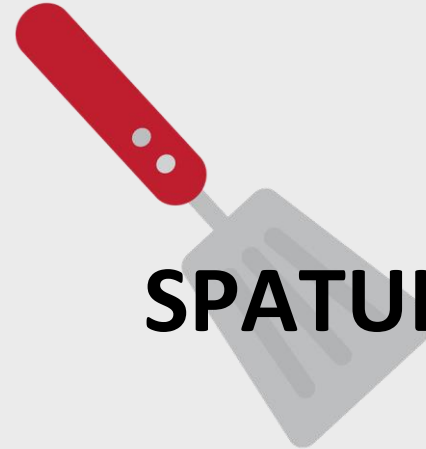
What is in the Cupboard?



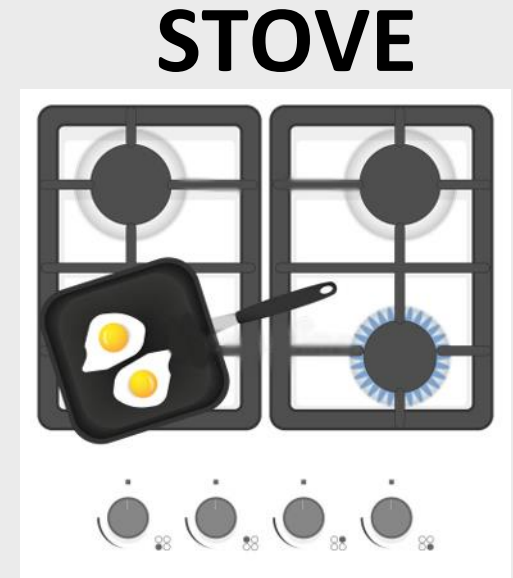
POT



PAN



SPATULA



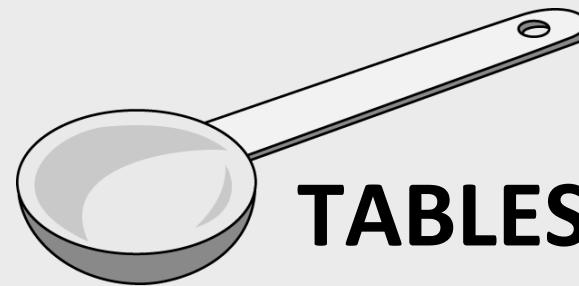
STOVE



OVEN



KNIFE



TABLESPOON



Word Scramble

- tevos
- npa
- nove
- finke
- alspnotoeb
- tusplaa
- top



Word Scramble

02:00

- tevos
- npa
- nove
- finke
- alspnotoeb
- tusplaa
- top



Word Scramble

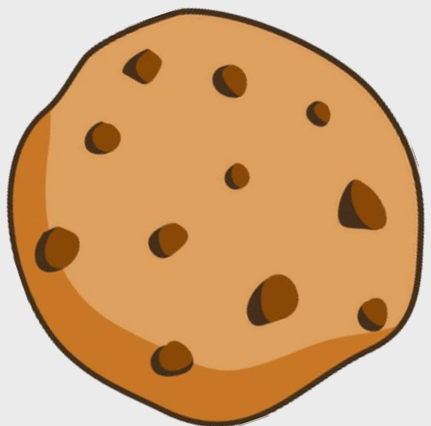
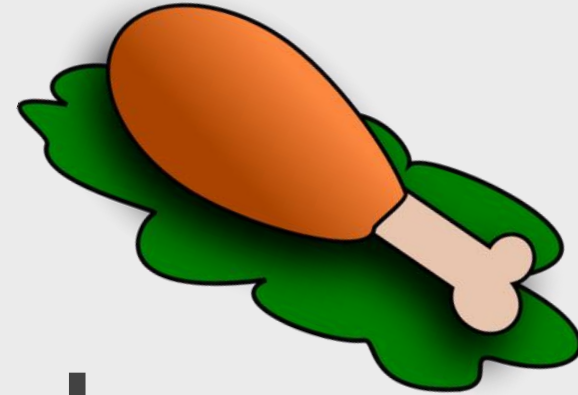
- tevos
 - npa
 - nove
 - finke
 - alspnotoeb
 - tusplaa
 - top
- stove
 - pan
 - oven
 - knife
 - tablespoon
 - spatula
 - pot



■ Kitchen Tools Riddle #1



**If you are feeling hungry,
And there's food you need to make,
Use this to roast a chicken,
Or some cookies it can bake.**



■ Answer...



oven



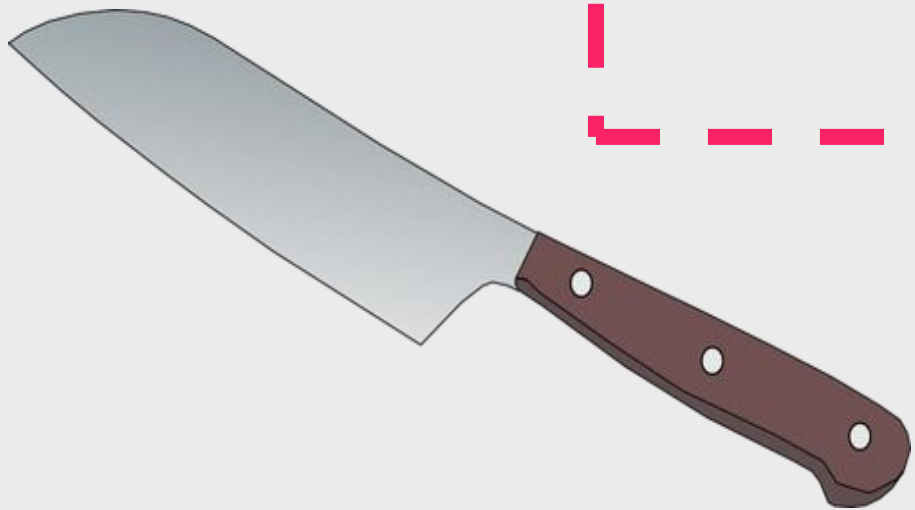
■ Kitchen Tools Riddle #2

**I'm something in your kitchen,
Although I am not a cup,
I'm a piece of cutlery,
Used to cut all your food up.**



■ Answer...

knife

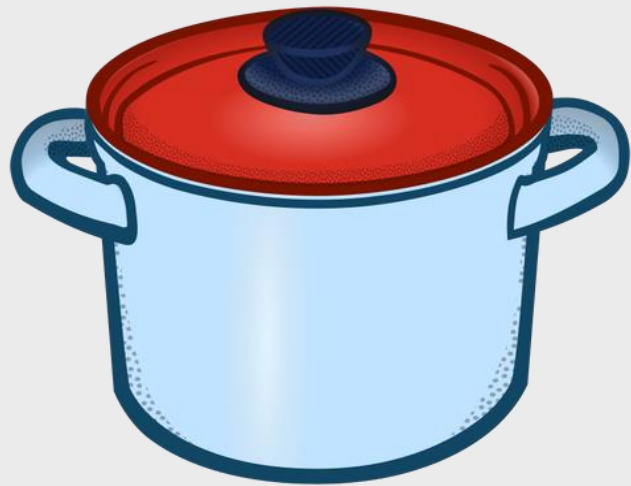


■ Kitchen Tools Riddle #3

**You put me on the stove,
I get really hot,
Use me to make pasta,
I am a....**



■ Answer...



pot



■ Cooking Verbs



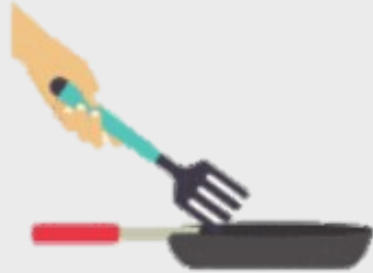
add



■ Cooking Verbs



add



flip



■ Cooking Verbs



add



flip



chop



■ Cooking Verbs



add



flip



chop



boil



Cooking Verbs



add



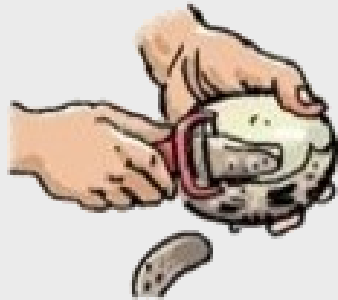
flip



chop



boil



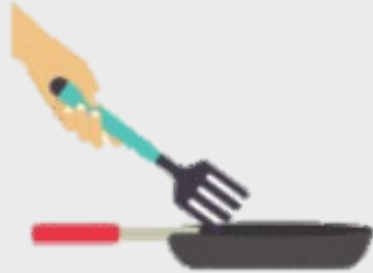
peel



Cooking Verbs



add



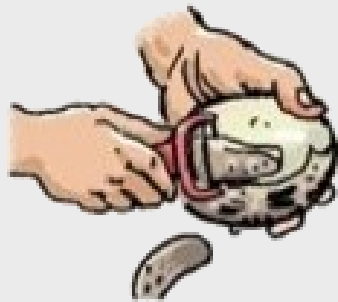
flip



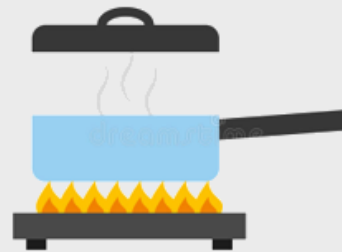
chop



boil



peel



heat



Cooking Verbs



add



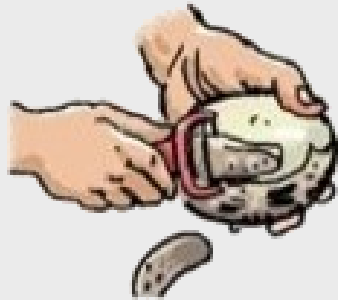
flip



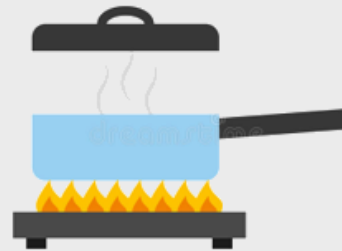
chop



boil



peel



heat



stir



■ Which verb completes the sentence?

1. *Cut/cutting/cuts* the tomatoes and *added/add/adding* them to the salad.
2. *Cooks/cooked/cook* the meat in the oven for 15 minutes.
3. Yesterday, I *boil/boiling/boiled* water before I *add/added/adds* the pasta.
4. *Peel/peeled/peeling* the potatoes before you cook them.
5. You have to *stirred/stirring/stir* the soup.



Which verb completes the sentence?

03:00

1. *Cut/cutting/cuts* the tomatoes and *added/add/adding* them to the salad.
2. *Cooks/cooked/cook* the meat in the oven for 15 minutes.
3. Yesterday, I *boil/boiling/boiled* water before I *add/added/adds* the pasta.
4. *Peel/peeled/peeling* the potatoes before you cook them.
5. You have to *stirred/stirring/stir* the soup.



■ Answers

1. *Cut/cutting/cuts* the tomatoes and *added/add/adding* them to the salad.
2. *Cooks/cooked/cook* the meat in the oven for 15 minutes.
3. Yesterday, I *boil/boiling/boiled* water before I *add/added/adds* the pasta.
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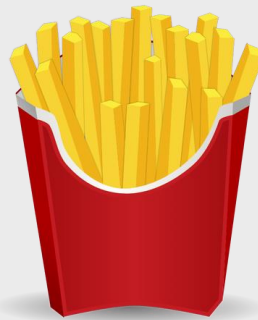
How does food taste?



sweet



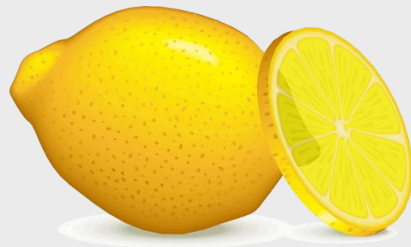
salty



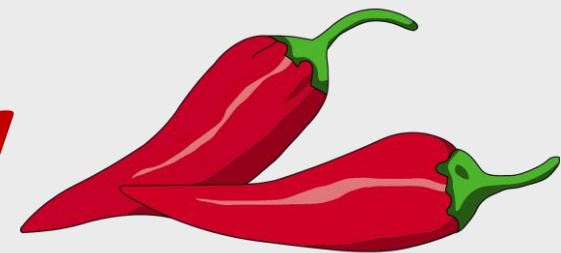
bitter



sour



spicy



Sort the Food



salty

sweet

sour

bitter

spicy

lemon

strawberries

popcorn

chips

chili peppers

candy

lime

coffee

hot sauce



Sort the Food

02:00

salty

sweet

sour

bitter

spicy

lemon

strawberries

popcorn

chips

chili peppers

candy

lime

coffee

hot sauce



Sort the Food ANSWERS



salty

chips
popcorn

sweet

strawberries
candy

sour

lemon
lime

bitter

coffee

spicy

chili peppers
hot sauce



A Pancake Recipe



Before we start cooking...



ingredients



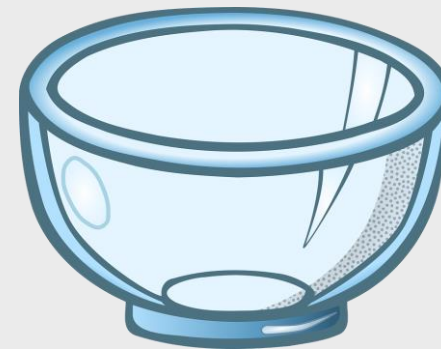
a side



batter



baking powder



bowl



Ingredients

- 1 cup of flour
- 2 tablespoons of sugar
- 2 teaspoons of baking powder
- 2 tablespoons of oil
- 1 egg
- 1 cup of milk



■ The Challenge



On the next slide we will **work together** to put the recipe in the correct order.

Write down the numbers next to each sentence in the order you think is correct.



■ Put the recipe in order



1. Flip the pancake and cook for 2 more minutes.
2. Heat a pan on the stove.
3. Cook pancakes for two minutes on one side.
4. First, in a large bowl, stir together milk, oil, and egg.
5. Eat the pancakes!!!
6. Add the ingredients from the small bowl to the ingredients in the large bowl.
7. In a small bowl, stir together flour, sugar, baking powder, and salt.
8. Pour some batter on to the pan.
9. Stir all of the ingredients together.



■ Put the recipe in order

05:00

1. Flip the pancake and cook for 2 more minutes.
2. Heat a pan on the stove.
3. Cook pancakes for two minutes on one side.
4. First, in a large bowl, stir together milk, oil, and egg.
5. Eat the pancakes!!!
6. Add the ingredients from the small bowl to the ingredients in the large bowl.
7. In a small bowl, stir together flour, sugar, baking powder, and salt.
8. Pour some batter on to the pan.
9. Stir all of the ingredients together.



Put the recipe in order



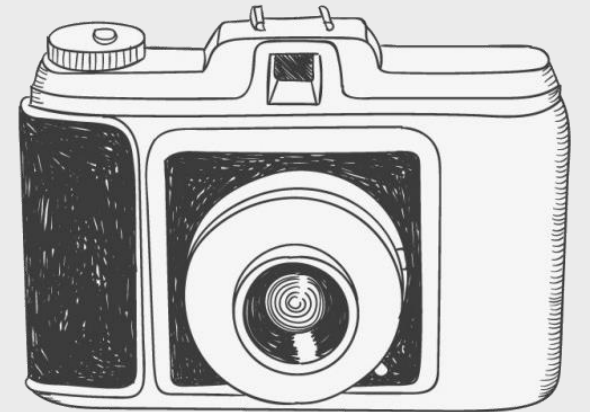
1. First, in a large bowl, stir together milk, oil, and egg. (4)
2. In a small bowl, stir together flour, sugar, baking powder. (7)
3. Add the ingredients from the small bowl to the ingredients in the large bowl. (6)
4. Stir all of the ingredients together. (9)
5. Heat a pan on the stove. (2)
6. Pour some batter on to the pan. (8)
7. Cook pancakes for two minutes on one side. (3)
8. Flip the pancake and cook for 2 more minutes. (1)
9. Eat the pancakes!!! (5)



■ Something Extra

Take a photo, answer these questions and send to your English teacher

- Did you enjoy making the pancakes?
- Who did you make them for?
- What did you eat them with?
 - lemon juice/sugar/maple syrup/jam/cheese





Let's see what you can do now:

- I can name kitchen tools and utensils.
- I can describe how food tastes.
- I can make pancakes.





מדינת ישראל
משרד החינוך

■ Thank you for
watching!

הופק עבור משרד החינוך ע"י מטח