

(2.3.1) Objective: Pupils should be able to identify kitchen tools and equipment based on the text.

Look at the textbook on page 86 - Read the ingredients and instructions to make butter cupcake. Write **U** for **kitchen utensils** and **E** for **equipment**.

Note:

Kitchen utensil – a small hand-held tool used for eating, stirring, serving, chopping, slicing, whisking, grating, etc.

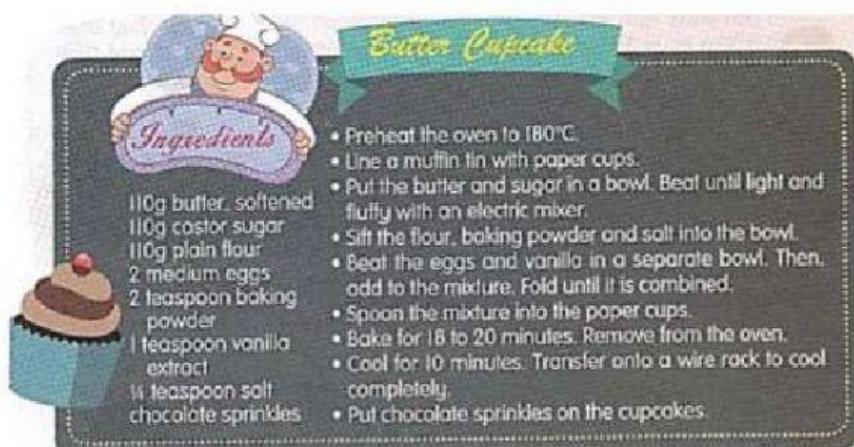
Kitchen equipment – a large tool or an appliance that aid in processing, cooking, baking, grilling, freezing, or processing food.

| | | | | | |
|------------|----------|----------------|----------|--------------|----------|
| Apron | U | Basket | U | Teapot | U |
| Pot | | Timer | | containers | |
| Blender | E | Colander | | Gloves | |
| stove | | Bowl | | Fork | |
| knife | | Spatula | | Ladle | |
| Frying pan | | Kitchen shears | | Rice cooker | E |
| Toaster | | Microwave oven | | Refrigerator | |
| grater | | Food processor | | Water filter | |
| spoon | | Griller | E | scale | |

Task 2 (2.3.1a)

Objective: Pupils will be able to transfer information to complete the text.

Read the recipe and fill in the blanks with the correct words.



Butter Cupcake

Ingredients

- 110g butter, softened
- 110g castor sugar
- 110g plain flour
- 2 medium eggs
- 2 teaspoon baking powder
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- chocolate sprinkles

Method

- Preheat the oven to 180°C.
- Line a muffin tin with paper cups.
- Put the butter and sugar in a bowl. Beat until light and fluffy with an electric mixer.
- Sift the flour, baking powder and salt into the bowl.
- Beat the eggs and vanilla in a separate bowl. Then, add to the mixture. Fold until it is combined.
- Spoon the mixture into the paper cups.
- Bake for 18 to 20 minutes. Remove from the oven.
- Cool for 10 minutes. Transfer onto a wire rack to cool completely.
- Put chocolate sprinkles on the cupcakes.

Hello there,

Welcome to the show with me, Anna Olsen.

Look at this! It's a wonderfully rich, moist, and buttery cheesecake with such a lovely golden brown crust outside. It's very delicious and super easy to bake. Today, I'm going to show you how to bake this buttery cheesy cheesecake. First, here are the ingredients. We need _____ of butter, 110g of castor sugar, and the same amount of _____. Here are two _____, two tablespoons of _____, 1 tablespoon of _____, a tablespoon of salt, and some chocolate sprinkles.

What should we do next? Yes! Let's bake it. First, we must preheat the _____ to 180°C. Alright, while the oven is ready, let's line the muffin tin with _____. Put the _____ and sugar in a bowl and beat them. I prefer to use a whisk rather than using an _____ mixer. Next, sift the plain flour, _____, and salt into the bowl. Later, beat the eggs and vanilla in a separate bowl. Then, _____ them to the mixture. When the batter is ready, _____ it into the paper cups. Now, the oven is ready. Let's bake it for _____. After the cake is cooked, _____ them for 10 minutes. I like to decorate them with _____.