

Imperatives & Sequence Adverbs – Cooking Steps

1. What are imperatives?

We use **imperatives** to **give instructions, orders, or steps**. Imperatives use the **base form of the verb** **and do not include a subject**.

Positive imperatives

- **Cut** the vegetables.
- **Add** the salt.
- **Bake** for 20 minutes.

Negative imperatives:

- **Do not burn** the food.
- **Don't add** too much oil.

2. Sequence adverbs

Sequence adverbs help us show the **order of actions**.

Common sequence adverbs:

- **First**
- **Then**
- **Next**
- **After that**
- **Finally**

Example: **First**, **boil** the macaroni. **Then**, **melt** the butter.

Easy Sautéed Vegetables Recipe

First, **wash** and cut the vegetables.

Then, **heat** some oil in a pan.

Next, **add** the vegetables and **stir**.

After that, **cook** for 10 minutes.

Finally, **serve** hot.



Exercise 1: Match the verb with the action

- | | |
|---------|--------------------------|
| 1. boil | a. cook in hot oil |
| 2. chop | b. cook in water |
| 3. fry | c. cut into small pieces |
| 4. bake | d. cook in the oven |

Exercise 2: Choose the correct verb

1. _____ the onions into small pieces. (chop / boil)
2. _____ the pasta in hot water. (bake / boil)
3. _____ the cake at 180°C. (fry / bake)
4. _____ the ingredients together. (mix / cut)

Exercise 3: Put the steps in order

- _____ Finally, bake the cake.
- _____ First, mix the ingredients.
- _____ Next, pour the mixture into a pan.
- _____ Then, add the eggs.

Exercise 4: Write 6 steps to make a simple dish using imperatives, sequence adverbs and verbs of cooking

1. _____
2. _____
3. _____
4. _____