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.*

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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. _____

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